

LIMITED TIME  
SEASONAL  
MENU

# 日本の味

FLAVORS  
OF JAPAN  
2023



Gyu-Kaku  
Japanese BBQ

## A5 Wagyu Chuck Set\*

Japan's highest grade, A5 Wagyu, thin-cut chuck steak is tender with the right amount of marbling. Paired with a signature bibimbap stone bowl set for the ultimate experience.

**\$65.00**

EXPERIENCE  
NEW FLAVORS  
WITH A ZEST!

Yuzu Citrus Sauce  
ADD FOR  
+\$1.50



## Sukiyaki Bone-in Kalbi\*

Sweet and savory Sukiyaki flavored barbeque short rib with bone.

**\$8.95**

## Bistro Hanger Steak\*

Marinade choices between Miso or Garlic. Tender hanger beef with your choice of our signature Yuzu Citrus Sauce.

**\$9.95** **\$8.95 HH**



## Shrimp Garlic\*

Our most popular seafood item with your choice of our signature Yuzu Citrus Sauce.

**\$8.45** **\$7.95 HH**

## A Refreshing Experience Signature Yuzu Citrus Sauce

Your choice of our signature Yuzu Citrus Sauce with refreshing yuzu citrus base and a hint of something sweet or our Umami Chili Yuzu Sauce with a spicy kick. Both pair well with a variety of our meat and seafood selections.

Umami Chili  
Yuzu Sauce

OR

Yuzu Citrus  
Sauce

Additional Sauce  
for +\$1.50 ea.



## Coconut Mochi Parfait

Delicate dark-sugar Kuromitsu syrup drizzled over strawberry topping, vanilla ice cream, and warm gluten-free coconut mochi pancake bits.

**\$8.95**



## Green Tea Mochi Pancake

Warm gluten-free Green Tea Mochi Pancakes topped with strawberries, whip cream, and Kuromitsu syrup drizzle.

**\$10.95**



## NEW FLAVOR! Boba Mochi Ice Cream

Our signature mochi ice cream. Vanilla ice cream and real boba filling with brown sugar flavored mochi wrap.

**\$4.95 2PCS** **\$9.00 4PCS**

MIX & MATCH  
WITH OUR  
OTHER AMAZING  
FLAVORS!

HH = HAPPY HOUR

Before placing your order, please inform the restaurant of any food allergies. \*These items may be served raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. †Biscuit flavor may vary by location based on availability. Please inquire to staff regarding allergens. Other restrictions may apply.

## FLAVORS OF JAPAN COURSE

FOR 2  
**\$90**



### STARTERS

Gyu-Kaku Salad  
Miso Soup x2  
Beef Sukiyaki Bibimbap  
Gyu-Sushi 4pc  
Napa Kimchi

### DESSERT

Coconut Mochi Parfait

### BBQ ITEMS

Prime Kalbi Short Rib\* *Sweet Soy Tare*  
Bistro Hanger Steak\* *Miso*  
Filet Mignon\* *Salt & Pepper*  
Pork Belly\* *Shio*  
Shrimp Garlic\*  
Sukiyaki Bone-in Kalbi\*  
Broccoli w/ Cheese Fondue  
Choice of Signature Yuzu Citrus Sauce

## SHARE YOUR EXPERIENCE!



How did you like today's meal?  
Did the experience bring to mind any memories  
or teach you something new about Japan?  
We'd love to know your thoughts!

### HOW TO ENTER

- 1 Follow our brand page @GyukakuBBQ and mention in your post.
- 2 Share your favorite photos or videos of Seasonal Menu dish.
- 3 Share comments about the dish, the overall experience, and/or thoughts about Japan in general in the post.
- 4 Include the following hashtags:  
#Gyukaku #Japanesebbq #GyukakuSpringMenu2023
- 5 By posting using the above tags, you provide express consent for us to reshare your photos

### GIVEAWAY

x1  
**GRAND PRIZE**  
**\$500 DINING CREDIT**

x10  
**RUNNER UP**  
**\$50 DINING CREDIT**

(RANDOMLY SELECTED ON OR AROUND 5/15/23)



NEW MEMBERS GET \$10 OFF  
ON YOUR NEXT VISIT!

f i t @GYUKAKUJBBQ



SCAN THE QR CODE TO  
DOWNLOAD THE APP  
AND EARN POINTS!