

LIMITED TIME
SEASONAL
MENU

日本の味

FLAVORS
OF JAPAN
2023



Gyu-Kaku
Japanese BBQ



Flavors to Experience Hokkaido



Bacon Wrapped Hokkaido Scallop* 10.95

Succulent Hokkaido scallop wrapped in bacon and seasoned with salt and pepper.

Fun Fact:

(IMPORTED FROM JAPAN) Hokkaido scallop is known and highly coveted in the sushi industry for its naturally sweet, rich flavor and tender, meaty texture. Some may consider it one of the best in the world thanks to its complex yet delicate flavor profile. Because it is not injected with water like other types of scallops, the Hokkaido scallop is nice and plump and remains tender with little to no shrinkage even when cooked.



Sizzlin' Buttered Potatoes w/ Bacon 7.95

Lightly fried baby potatoes mixed with butter, bacon, and corn, sizzling and seasoned with salt and pepper in a hot skillet.

Fun Fact:

Nearly 80% of potatoes produced in Japan comes from Hokkaido. Buttered potatoes are one of the most popular comfort foods of Hokkaido. This dish is a quick fan favorite all around Japan due to the balance of its soft, fluffy texture with the rich and creamy butter.



Jingsukan Lamb BBQ* 11.45

Tender lamb shoulder marinated in Jingsukan Sauce (spicy soy sauce with garlic, ginger and apples) with thinly sliced white onions and scallions.

Fun Fact:

Jingsukan is an iconic Hokkaido dish introduced around 1930. This serving made of thin sliced lamb is unlike any other Japanese dish. It became extremely popular throughout Japan with its spicy soy sauce base and umami packed flavor profile.



Glazed Pork Bibimbap 9.45

Seared pork belly caramelized with sweet soy glaze over a bed of thinly sliced white onions and rice in our popular stone pot.

Fun Fact:

For over 100 years, Buta-don (sweet soy pork bowl) has been a long time comfort food in Hokkaido. Created originally as a stamina building food for the region's local farmers and laborers, this rich and savory pork dish is accented by sweet soy sauce over a bed of rice.

Hokkaido

Hokkaido is the northernmost of Japan's largest four islands. Internationally, they are known for being the host of the Sapporo Winter Olympics in 1972, which was the first Winter Games held outside of North America and Europe. Although they are famous for winter sports, locally and occasionally overseas, they are also well known for their fresh seafood, dairy products, and potato farming. Like much of Japan, they also celebrate culture and summer festivities!



HOKKAIDO YAKINIKU EXPERIENCE COURSE

FOR 2
\$95



STARTERS

- Gyu-Kaku Salad
- Miso Soup x2
- Glazed Pork Bibimbap
- Sizzlin' Buttered Potatoes w/ Bacon
- Napa Kimchi

DESSERT

- Matcha Tiramisu Parfait w/ Strawberries

BBQ ITEMS

- Prime Kalbi Short Rib* *Sweet Soy Tare*
- Jingsukan Lamb BBQ*
- Filet Mignon* *Salt & Pepper*
- Umakara Ribeye*
- Shrimp Garlic*
- Bacon Wrapped Hokkaido Scallop* *Salt & Pepper*
- Broccoli w/ Cheese Fondue

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. Please inquire to staff regarding allergens. Other restrictions may apply.

DRINKS

ZERO ALCOHOL!



Asahi Super Dry 0.0% 6.00
11.2 oz

Asahi Super Dry defines a unique global beer genre with their "super dry" taste. Using pioneered Japanese techniques and the finest ingredients, this brew has the same crisp and refreshing taste, without the alcohol.



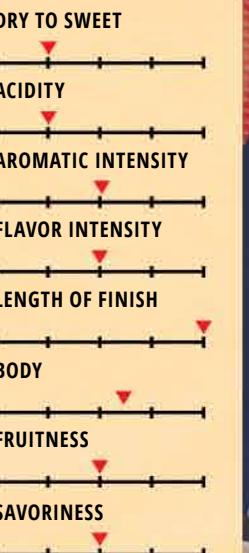
FULL-BODIED & FRUITY



Sho Chiku Bai Shirakabegura Kimoto Junmai 300 ml 30.00

The umami flavors of this premium sake makes it the ideal complement to fatty meats and fishes. You'll even savor the distinct palate for hours afterward.

TASTE PROFILE



DESSERT

Matcha Tiramisu Parfait w/ Strawberries 9.45

Soft and creamy matcha tiramisu paired with vanilla ice cream and strawberries, and drizzled in our black sugar kuromitsu.



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. Please inquire to staff regarding allergens. Other restrictions may apply.

Must be ages 21 or older to purchase and consume alcoholic beverages. Please have your ID ready for age verification when ordering. • GOVERNMENT WARNING: (1) According to the Surgeon General, women should not drink alcoholic beverages during pregnancy because of the risk of birth defects. (2) Consumption of alcoholic beverages impairs your ability to drive a car or operate machinery, and may cause health problems.