

BBQ BOOSTERS Add to your BBQ items!

Gyu-Kaku Signature Boosters



Spicy Umami Chili
\$1.00 17 Cal



Spicy Jalapeño Miso
\$1.00 20 Cal



Cheese Fondue
\$3.45 200 Cal



Scallion Sauce
\$2.00 110 Cal

Flavorful Butters



Original Garlic Butter
Never too much garlic! Fan-favorite for garlic lovers. Butters pair well with various BBQ dishes.
\$2.95 180 Cal



Herb Garlic Butter
Combines the herbal aroma of parsley with umami packed garlic and butter sauce.
\$2.95 140 Cal



Spicy Miso Garlic Butter
Our signature Spicy Miso marinade is even better with a garlicky kick!
\$2.95 210 Cal



Kuki Wasabi
The king of Japanese condiments. This condiment goes well with simple flavors such as salt and pepper or ponzu sauce.
\$2.00 20 Cal



Crunchy Chili Garlic Sauce
A Japanese magical topping that harmonize garlic and spiciness with miso. It pairs well with noodles and rice too!
\$2.50 130 Cal

Japanese Kick

PREMIUM

ALL YOU

CAN EAT



PREMIUM
[45 ITEMS • 90 MINUTES]

\$58 PER GUEST
AGES 13-59
\$29 PER KID AGES 6-12
\$43 PER SENIOR AGES 60+

ULTIMATE
[65 ITEMS • 90 MINUTES]

\$68 PER GUEST
AGES 13-59
\$34 PER KID AGES 6-12
\$49.50 PER SENIOR AGES 60+

SUPREME
[80 ITEMS • 90 MINUTES]

\$78 PER GUEST
AGES 13-59
\$39 PER KID AGES 6-12
\$56 PER SENIOR AGES 60+

OUR MARINADES



Miso
Sweet, rich, flavorful, Gyu-Kaku original white miso marinade



Sweet Soy Tare
Soy sauce, pear juice, and ginger



Garlic
Garlic paste with sesame oil and shio marinade



Shio
Garlic, salt, soy sauce, and sesame oil



Teriyaki
Rich soy sauce flavor and sweet glaze



Basil
Italian pesto (contains pine nuts) and sesame oil



Spicy Jalapeño Miso
Super spicy with a jalapeño kick and a miso twist

HOW TO ENJOY

Time Limit : 90 minutes (Starts with first order)
Last Call : 20 minutes prior to the time limit
Only 2 items will be served per person at a time

- Whole party must order the same priced All You Can Eat course.
- All uneaten/unfinished items will be charged to your bill at à la carte menu prices. This will be judged at the manager's discretion.
- We will not provide takeout boxes for any leftover food.
- Substitutions for any items not included or listed in the All You Can Eat courses are not provided.
- Other rules and restrictions may apply.

FRIENDLY NOTICE: LAST SEATING FOR ALL YOU CAN EAT IS TAKEN 90 MINUTES BEFORE RESTAURANT'S LAST CALL

HOW IT WORKS
CHOOSE 1 COURSE



PREMIUM: 45 Items

ULTIMATE: 65 Items [Premium + Ultimate]

SUPREME: 80 Items [Premium + Ultimate + Supreme]

90
MINUTE
TIME LIMIT

Time Limit : 90 minutes (starts with first order)
Last Call : 20 minutes prior to the time limit
Only 2 items will be served per person at a time

PREMIUM 45 ITEMS
\$58 PER GUEST

Miso Soup 35 Cal	Seaweed Soup 190 Cal	White Rice 340 Cal	Half Gyu-Kaku Salad 160 Cal	Edamame 200 Cal	Garlic Edamame 260 Cal	Spicy Jalapeño Edamame 300 Cal	Cheese Corn Butter 280 Cal
Spicy Addicting Cucumber 250 Cal	Shio Negi Cold Tofu 170 Cal	Vegetable Spring Rolls 450 Cal	Fried Pork Gyoza Dumplings 230 Cal	Napa Kimchi 35 Cal	Spicy Cabbage Salad 170 Cal	Garlic Shio Cabbage 60 Cal	
Toro Beef* Sweet Soy Tare 260 Cal	Toro Beef* Miso 320 Cal	Yaki-Shabu Beef* Miso 230 Cal	Yaki-Shabu Beef* Spicy Jalapeño Miso 194 Cal	Umakara Yaki Beef* 230 Cal	Angus Beef Rib* Sweet Soy Tare 250 Cal	Angus Beef Rib* Spicy Jalapeño Miso 224 Cal	
New York Steak* Garlic 150 Cal	New York Steak* Miso 180 Cal	Bistro Hanger Steak* Miso 270 Cal	Umakara Ribeye* 160 Cal	Pork Belly* Shio 510 Cal	Spicy Pork* Spicy Jalapeño Miso 280 Cal	Pork Garlic* 544 Cal	
Umakara Pork* 180 Cal	Chicken Teriyaki* 120 Cal	Chicken Basil* 110 Cal	Spicy Chicken* Spicy Jalapeño Miso 124 Cal	Garlic Shoyu Chicken Thigh* 130 Cal	Shrimp Garlic* 150 Cal	Spicy Shrimp* Spicy Jalapeño Miso 100 Cal	BBQ Calamari Miso* 180 Cal
Shishito Peppers 130 Cal	Spinach Garlic 110 Cal	Garlic Mushroom 150 Cal	Zucchini 25 Cal	Broccoli 110 Cal	Ice Cream Vanilla 220 Cal	Ice Cream Green Tea 220 Cal	S'mores 1 pc 110 Cal

ULTIMATE 65 ITEMS
\$68 PER GUEST

Yuzu Avocado Salad 290 Cal	Egg Soup 240 Cal	Spicy Cold Tofu 260 Cal	
Fried Bacon Chips 570 Cal	Fried Cheese Wontons 360 Cal	Japanese Chicken Karaage 390 Cal	
Beef Sukiyaki Bibimbap 710 Cal	Beyond Bibimbap 630 Cal	Garlic Fried Rice* 630 Cal	Gyu-Sushi 2 pcs 165 Cal
Premium Sirloin* Sweet Soy Tare 150 Cal	Harami Skirt Steak* Miso 250 Cal	Beef Tongue* 190 Cal	
Filet Mignon* Salt & Pepper 250 Cal	Kalbi Chuck Rib* Sweet Soy Tare 270 Cal	Kalbi Chuck Rib* Shio 330 Cal	
Japanese Pork Sausages* 320 Cal	Shrimp & Mushroom Ahijo* 360 Cal	Broccoli w/ Cheese Fondue 310 Cal	Mochi Ice Cream 2 pcs 160 Cal

SUPREME 80 ITEMS
\$78 PER GUEST

Karage Avocado Salad 540 Cal	Spicy Tofu Chigae Soup* 430 Cal	Garlic Noodle w/ Chicken 820 Cal	Goma Negi Shio Ramen 930 Cal
Fried Calamari 330 Cal	Yuzu Shishito Peppers 280 Cal	Spicy Tuna Volcano* 430 Cal	Chili & Yuzu Roast Beef 420 Cal
Prime Kalbi Short Rib* Sweet Soy Tare 420 Cal	Duck Breast* Shio 120 Cal	Miso Butter Salmon* 250 Cal	
Asparagus 120 Cal	Mushroom Medley 130 Cal	Chocolate Lava Cake w/ Ice Cream 560 Cal	Gyu-Kaku Boba Mochi Ice Cream 200 Cal

TO MITIGATE FIRE RISKS IN THE RESTAURANT, WE KINDLY ASK FOR YOUR COOPERATION:

- We will limit the number of fatty BBQ dishes served to each grill table.
- It is best to COOK UP TO ONLY A COUPLE PIECES AT A TIME on the outer edge of the grill.
- Monitor the grill's flame and LOWER THE HEAT DIAL IF A FLARE-UP OCCURS.
- Move pieces to THE OTHER SIDE OR OFF GRILL BRIEFLY to diminish any flare-ups.
- NOTIFY A TEAM MEMBER IMMEDIATELY if any flare-up continues.
- Our servers may intervene if they deem a potential risk of fire outbreak.

IN CASE A FIRE OCCURS

REMAIN CALM

CALL A SERVER

Request a manager if you have any special diet or allergy concerns before ordering food. *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. ⚠ SODIUM WARNING indicates that the sodium (salt) content of this item is higher than the total daily recommended limit (2,300 mg). High sodium intake can increase blood pressure and risk of heart disease and stroke. 2000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutritional information available upon request. Products, pricing, promotions, hours, and other exclusions or availability may vary by location, in-store and online, and are subject to change without notice at any time. Please reference our Grand Menu or ask a staff member for most updated products, pricing, and other details.