JAPAN INSPIRED

Gyu-Sushi
With premium roast beef, Japanese shoyu barbecue sauce, and kuki-wasabi on the side
12.95 | **10.95 HH** **4 pcs** *330 Cal*
6.95 | **5.95 HH** **2 pcs** *165 Cal*

Spicy Tuna Volcano*
Spicy tuna on crispy fried rice, drizzled with Japanese shoyu barbecue sauce
9.45 | **8.45 HH** *430 Cal*

Gyu-Sushi Sweet Soy Glaze GF
Rich, teriyaki-style sweet soy glaze with deeper umami notes, balanced by a light drizzle of Japanese mayo for a smooth, indulgent finish
12.95 | **10.95 HH** **4 pcs** *350 Cal*
6.95 | **5.95 HH** **2 pcs** *170 Cal*

Gyu-Sushi Yuzu Miso GF
Savory miso glazed beef layered with deep umami, finished with a bright yuzu kosho accent that brings gentle heat and citrus lift
12.95 | **10.95 HH** **4 pcs** *330 Cal*
6.95 | **5.95 HH** **2 pcs** *170 Cal*

Gyu-Sushi Crunchy Garlic Shio GF
Lightly seasoned beef with shio, topped with crunchy garlic flakes and served with a pinch of salt and fresh lemon for a mellow, aromatic finish
12.95 | **10.95 HH** **4 pcs** *330 Cal*
6.95 | **5.95 HH** **2 pcs** *160 Cal*

Takoyaki
7 fried octopus fritters drizzled with takoyaki sauce and Japanese mayo, topped with crushed bonito flakes and green onions
9.45 | **8.45 HH** *340 Cal*

Super Spicy Takoyaki
7 fried octopus fritters drizzled with spicy Umakara sauce and spicy umami chili mayo, topped with ao nori flakes and green onions
9.45 | **8.45 HH** *490 Cal*

Sweet & Savory Takoyaki
7 fried octopus fritters drizzled with sweet teriyaki and savory nori mayo, topped with ao nori flakes and green onions
9.45 | **8.45 HH** *440 Cal*

Japanese Chicken Karaage
Juicy Japanese fried chicken served with chili mayo sauce
7.95 *390 Cal*

Spicy Umami Japanese Chicken Karaage
Juicy Japanese fried chicken tossed with Spicy Umami Chili
8.95 *410 Cal*

Umakara Garlic Karaage
Japanese fried chicken marinated in a spicy garlic and umami blend, served with mixed greens
8.95 *420 Cal*

SALAD

Gyu-Kaku Salad GF V
Mixed vegetables, daikon radish, hardboiled egg slices in our house Sesame Miso Dressing
9.45 | **8.45 HH** **Full** *310 Cal*
5.95 | **5.45 HH** **Half** *160 Cal*

Yuzu Avocado Salad
Avocado, cucumber slices, tomatoes, and crunchy wonton croutons adorn a green leaf lettuce salad. Drizzled with our zesty and refreshing Yuzu Dressing
10.45 *290 Cal*

Yuzu Avocado Salad w/ Roast Beef
Roast beef with avocado, cucumber slices, tomatoes, and crunchy wonton croutons adorn a green leaf lettuce salad. Drizzled with our zesty and refreshing Yuzu Dressing
12.45 *460 Cal*

Yuzu Avocado Salad w/ Shrimp*
Shrimp with avocado, cucumber slices, tomatoes, and crunchy wonton croutons adorn a green leaf lettuce salad. Drizzled with our zesty and refreshing Yuzu Dressing
13.45 *300 Cal*

SOUP

SUPER HOT! GF V
Spicy Jalapeño Miso *40 Cal*
ADD FOR +$1

Spicy Tofu Chigae Soup*
⚠ SODIUM WARNING
Kimchi, Yaki-Shabu beef, tofu, sesame seeds, egg, and green onions
10.45 *430 Cal*

Seaweed Soup GF V
4.45 *190 Cal*

Egg Soup GF V
Silken egg in vegetable broth
5.45 *240 Cal*

Miso Soup GF
Traditional Japanese soup
4.45 *35 Cal*

SMALL PLATES

HH = HAPPY HOUR
HAPPY HOUR PRICES ARE APPLIED ONLY DURING HAPPY HOUR

FRESH & COLD

Napa Kimchi GF
6.45 | **5.45 HH**
35 Cal

Spicy Cabbage Salad V
6.45 | **5.95 HH**
170 Cal

Garlic Shio Cabbage GF V
4.45 *60 Cal*

Spicy Addicting Cucumber V
Crunchy cucumbers in a slightly spicy crunchy chili garlic dressing
6.45 | **5.45 HH** *250 Cal*

Spicy Cold Tofu
Soft tofu with crunchy chili garlic sauce and kimchi
6.95 | **6.45 HH** *260 Cal*

Shio Negi Cold Tofu GF V
Cold tofu topped with white soy sesame oil and green onions
6.95 | **5.95 HH** *170 Cal*

Chili & Yuzu Roast Beef
Gyu-Kaku signature roast beef topped with crunchy chili garlic yuzu oil
10.45 *420 Cal*

CRAFTED HOT

Edamame GF V
6.45 | **5.45 HH** *200 Cal*

Garlic Edamame GF V
6.45 | **5.45 HH** *260 Cal*

Spicy Jalapeño Edamame V
6.45 | **5.45 HH** *300 Cal*

Fried Bacon Chips
Crunchy, deep-fried pork belly slices. Served with lemon
8.45 | **7.45 HH** *570 Cal*

Fried Pork Gyoza Dumplings
Juicy fried pork dumplings
7.95 | **6.95 HH** *230 Cal*

Steamed Chili Dumplings
Pork dumplings with crunchy chili garlic oil
8.45 *540 Cal*

Chili Mayo Fried Shrimp
Deep-fried tail-on shrimp tossed in our crunchy garlic aioli sauce with fresh chopped green onions
9.95 *270 Cal*

Fried Calamari
Served with yuzu basil aioli
7.95 *330 Cal*

Vegetable Spring Rolls V
Mixed vegetables rolled in a light wonton wrapper and fried. Served with sweet chili sauce and a shishito pepper
8.45 | **7.45 HH** *450 Cal*

Cheese Corn Butter GF V
Mix of melted butter, cheese, and corn served in a small cast iron skillet
6.95 | **5.95 HH** *280 Cal*

Fried Cheese Wontons V
Cream cheese and green onions in crispy wontons. Served with sweet chili sauce
6.95 | **5.95 HH** *360 Cal*

Miso Chili Wings
Chicken wings coated in our sweet and spicy miso chili sauce
10.45 *580 Cal*

Black Pepper Wings
Dangerously addicting! Fresh-fried wings tossed in a sweet soy and black pepper sauce
10.45 *330 Cal*

Yuzu Shishito Peppers GF V
Skillet fried peppers with Japanese yuzu citrus. Occasionally spicy!
8.45 | **7.45 HH** *280 Cal*

FLAVOR ENHANCERS

Spicy Umami Chili
1.00 *20 Cal*
Adds intense heat with rich umami flavor

Yuzu Kosho GF V
2.50 *5 Cal*
Adds a zesty kick in every bite

Yuzu Green Sriracha GF V
1.00 *20 Cal*
Brings a citrus flavor with a fresh spicy kick

Wafu Ponzu GF
2.50 *20 Cal*
Adds a refreshing tang and umami depth

Chili Mayo GF V
1.00 *180 Cal*
Perfect for fried foods or salads

= Grill With Caution GF = Gluten-Free V = Vegetarian Friendly

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PREMIUM BEEF

Prime Kalbi Short Rib Slice* GF
Juicy marbled USDA prime beef that melts in your mouth. Served with premium dipping sauce
16.95 *420 Cal*
Marinade choices:
Sweet Soy Tare / Salt & Pepper

SERVED WITH PREMIUM DIPPING SAUCE
GF V

Harami Skirt Steak* GF
Our best-selling 21-day aged skirt steak prized for it's rich, beefy flavor
13.95 *250 Cal*
Marinade choices: Miso / Shio

Prime Kalbi Short Rib Mix Cut* GF
Short rib mix-cut to showcase the texture and bold flavor of red meat and rich fat
14.45 *420 Cal*
Marinade choices: Miso / Garlic

Bistro Hanger Steak* GF
Tender and lean hanger beef
11.45 | **9.95 HH** *270 Cal*
Marinade choices: Miso / Garlic

Sukiyaki Bone-In Kalbi*
Juicy bone-in short ribs, pre-marinated in a sweet and savory sukiyaki sauce
11.45 | **10.45 HH** *310 Cal*
Pre-Marinated Sukiyaki Flavor

Premium Sirloin* GF
Hearty and tender
11.45 | **10.45 HH** *150 Cal*
Marinade choices:
Sweet Soy Tare /
Salt & Pepper

SERVED WITH PREMIUM DIPPING SAUCE
GF V

Beef Tongue* GF
A classic cut for Japanese BBQ. Try it with a squeeze of lemon juice!
15.95 *190 Cal*
17.95 *300 Cal*
w/ Scallion Sauce
Try with Lemon

GREAT WITH SCALLION SAUCE
GF V

Harami in Secret Pot* GF
½ lb of our best-selling meat in a special mild miso marinade! Great for sharing between 2 or more people
29.00 *620 Cal*
Special Mild Miso Marinade

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WAGYU & KOBE STYLE

A5 Wagyu Kalbi Short Rib Slice* GF
The king of the rib cuts. This Wagyu is extremely tender and melts like butter on the tongue. Rich umami and subtle sweetness thanks to extreme marbling
59.00 *345 Cal*
Marinade: Salt & Pepper

SERVED W/ PREMIUM DIPPING SAUCE GF V

A5 Wagyu Kalbi Short Rib Mix Cut* GF
Served mixed-cut to showcase the textures and flavors created by the interplay of red meat and fat
49.00 *345 Cal*
Marinade: Salt & Pepper

SERVED W/ PREMIUM DIPPING SAUCE GF V

Wagyu Ribeye* GF
w/ Wafu Ponzu
Grain-fed Australian Wagyu, exceptionally marbled with a buttery, soft texture, served thin-cut and sliced. Enjoy with traditional dipping flavors like grated daikon radish in ponzu or Yuzu Kosho
45.00 *670 Cal*
Marinade: Salt & Pepper

SERVED W/ WAFU PONZU GF

Kobe Style Kalbi Short Rib* GF
A must try for BBQ lovers! Intensely marbled beef short rib with a rich, mouthwatering texture
26.95 *400 Cal*
Marinade choices:
Sweet Soy Tare / Salt & Pepper

SERVED W/ PREMIUM DIPPING SAUCE GF V

BEEF

HH = HAPPY HOUR
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Kalbi Chuck Rib* GF
Delicious, light marbled flavor
10.45 | 8.95 HH *230 Cal*
Marinade choices: Sweet Soy Tare / Garlic

Angus Beef Rib* GF
Juicy boneless beef rib meat
9.45 | 7.95 HH *220 Cal*
Marinade choices: Sweet Soy Tare / Miso

Yaki-Shabu Beef* GF
Thinly sliced, flavorful beef chuck
9.45 | 7.95 HH *200 Cal*
Marinade choices: Miso / Sweet Soy Tare

New York Steak* GF
Lean and juicy shortloin strips
11.45 | 9.95 HH *130 Cal*
Marinade choices: Garlic / Miso

Filet Mignon* GF
Lean, bite-sized tenderloin cuts
11.45 | 9.95 HH *220 Cal*
Salt & Pepper

Toro Beef* GF
Thin-sliced beef belly, just like bacon!
9.45 | 7.95 HH *220 Cal*
Marinade choices: Sweet Soy Tare / Shio

GYU-KAKU ORIGINAL MARINADE

UMAKARA SAUCE

UMAMI *Savory* ⊕ **AMAMI** *Sweet* ⊕ **KARAMI** *Spicy*

Umakara Ribeye* GF
9.45 | 8.45 HH *140 Cal*

Umakara Yaki Beef* GF
9.45 | 8.45 HH *200 Cal*

Umakara Pork* GF
7.45 | 6.45 HH *160 Cal*

Umakara Chicken* GF
6.95 | 5.95 HH *190 Cal*

POULTRY

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Chicken Basil* GF
Chicken breast in a savory basil herb marinade
6.95 | **5.95 HH** *100 Cal*

Chicken Teriyaki* GF
Chicken breast in a sweet and savory teriyaki marinade
6.95 | **5.95 HH** *100 Cal*

Spicy Chicken* GF
Chicken breast in a Spicy Jalapeño Miso marinade
6.95 | **5.95 HH** *120 Cal*

Garlic Shoyu Chicken Thigh*
Juicy chicken thigh pre-marinated with sweet garlic soy sauce
7.95 | **6.95 HH** *110 Cal*

+$3.50 **Great with Cheese Fondue!** *200 Cal* GF V

PORK

Pork Belly* GF ⚠
Juicy pork belly slices
7.95 | **6.95 HH** *440 Cal*
Marinade choices:
Shio / Sweet Soy Tare

Spicy Pork* GF
Thin-cut pork shoulder with Spicy Jalapeño Miso marinade
7.45 | **6.45 HH** *240 Cal*

Pork Garlic* GF
Thin-cut pork shoulder with garlic marinade
7.45 | **6.45 HH** *310 Cal*

Japanese Pork Sausages* GF
Pork sausages with a hint of smoke
7.45 | **6.45 HH** *320 Cal*

MARINADES

We serve our meat items with the best recommended marinades. Please let your servers know of your preference. We'll customize them for you.

OUR MARINADES ARE GLUTEN-FREE GF

We'd like for everyone to enjoy our Gyu-Kaku marinades and sauces, and so they are made gluten-free!

SWEET SOY TARE
GF V
Soy sauce, pear juice, and ginger

SHIO
GF V
Garlic, salt, soy sauce, and sesame oil

BASIL
GF V
Italian pesto (contains pine nuts) and sesame oil

MISO
GF V
Sweet, rich, flavorful, Gyu-Kaku original white miso marinade

GARLIC
GF V
Garlic paste, Shio marinade, and sesame oil

TERIYAKI
GF V
Rich soy sauce flavor and sweet glaze

SPICY JALAPEÑO MISO
GF V
Super spicy with a jalapeño kick and a miso twist

UMAKARA
GF V
Original sweet & savory marinade with hints of spice

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Take home the signature flavors of Gyu-Kaku!

Sauce bottles available for purchase only at US locations. Ask your server for more details.

BBQ BOOSTER

Enhance the flavors!

SCALLION SAUCE GF V

2.00 *110 Cal*

Great with Beef Tongue*, Kobe Style Kalbi Short Rib*, & more!

CHEESE FONDUE GF V

3.50 *200 Cal*

Great with Chicken*, Broccoli, & more!

GARLIC BUTTER

GF V **Original ..... 3.00** *180 Cal*
V **Herb ..... 3.00** *140 Cal*
GF V **Spicy Miso .. 3.00** *210 Cal*

Great with any BBQ Meat!

ENHANCEMENTS

FOOD ENHANCER

Yuzu Kosho GF V **2.50** *5 Cal*
Bold, zesty paste made from fermented chili peppers, yuzu citrus peel, and salt—adding a spicy, citrusy kick to meats, seafood, and sauces.

Yuzu Green Sriracha GF V **1.00** *20 Cal*
Citrus-forward, with a noticeable hint of spicy freshness.

Wafu Ponzu GF **2.50** *20 Cal*
A zesty, savory blend of soy sauce and citrus, our Wafu Ponzu adds a refreshing tang and umami depth.

Chili Mayo GF V **1.00** *180 Cal*
Enjoy a bold blend of sweet, tart, and spicy flavors with creamy mayo—perfect for fried foods or salads.

Garlic Clove GF V **2.50** *110 Cal*
Savor the simplicity and bold flavor of garlic cloves. Add a savory depth to every bite.

Garlic Slices GF V **2.50** *110 Cal*

SAUCE ENHANCER

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

Spicy Umami Chili **1.00** *20 Cal*
Super spicy seasoning packed with multitude of umami based ingredients.

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

Garlic Paste GF V **1.50** *90 Cal*
Our house-made garlic paste is a smooth, aromatic blend of fresh garlic—perfect for adding bold flavor and subtle sweetness to grilled meats and vegetables.

Lemon GF V **Free** *5 Cal*
2 Wedges. *Adds a refreshing note to the grilled meats and vegetables. Recommended with Beef Tongue.*

SALAD ENHANCER

Yuzu Dressing GF **1.00** *190 Cal*
This signature dressing is characterized by a refreshing spiciness infused with the aromatic Japanese citrus, Yuzu. It combines yuzu infused ponzu with an accent of spicy green jalapeños.

Sesame Miso Dressing GF V **1.00** *100 Cal*
Paired with sesame's strong aroma, vinegar and mustard make the taste refreshing. Please enjoy the hint of miso as the secret ingredient of this signature dressing.
Ask your server for details. Sesame Miso Dressing bottle available at US locations only.

Boiled Egg GF V **1.50** *80 Cal*
Tofu GF V **2.50** *70 Cal*
1/4 Avocado GF V **1.25** *60 Cal*
1/2 Avocado GF V **2.50** *120 Cal*

GYU-KAKU DIPPING SAUCES

Premium Dipping Sauce GF V
This sauce is tailored to pair with high quality premium meats such as our Japanese Wagyu and Prime Kalbi to complement the rich umami flavor. This special recipe is a recreation of our original Gyu-Kaku dipping sauce in Japan.
40 Cal Per Serving

Ponzu GF *15 Cal Per Serving*
A traditional Japanese condiment that combines the fragrance of citrus fruits with soy sauce. It pairs well with meats and other items. This sauce makes everything refreshing.

Sweet Soy GF V *25 Cal Per Serving*
Gyu-Kaku original sweet soy sauce. A magical sauce that goes well with anything.

Spicy GF V *30 Cal Per Serving*
Gyu-Kaku original hot & spicy sauce. It carries a good amount of bold Umami flavor.

SEAFOOD

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Shrimp Garlic* GF
9.45 | **8.45 HH** *150 Cal*

Spicy Shrimp* GF
9.45 | **8.45 HH** *100 Cal*
Spicy Jalapeño Miso

Hokkaido Scallop* GF
Soft, tender scallops with buttery and umami richness
11.45 *95 Cal*

Hokkaido Scallop & Mushroom Ahijo* GF
Hokkaido Scallops with mushrooms in olive oil, garlic, and basil
13.45 | **12.45 HH** *360 Cal*

Shrimp & Mushroom Ahijo* GF
Shrimp with mushrooms in olive oil, garlic, and basil
11.45 | **10.45 HH** *360 Cal*

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MAKE YOUR MEAL ENJOYABLE BY FOLLOWING THESE TIPS

1. **Use metal tongs provided to move raw meat on the grill. Use your chopsticks to remove cooked meat from the grill.**
2. **Do not load the grill up with too many meats at the same time. This increases the risk of fire.**
3. **Meats that are higher in fat content (especially Toro Beef and Pork) should be cooked around the edges of the grill.**
4. **Table sauces go in your sauce tray and not on the grill. While meat is cooking on the grill, do not add any table sauces on it. For best flavor, add the sauces when your meats are cooked and on your plate!**
5. **Questions about how to best grill your meat or what to order? Please ask your server!**

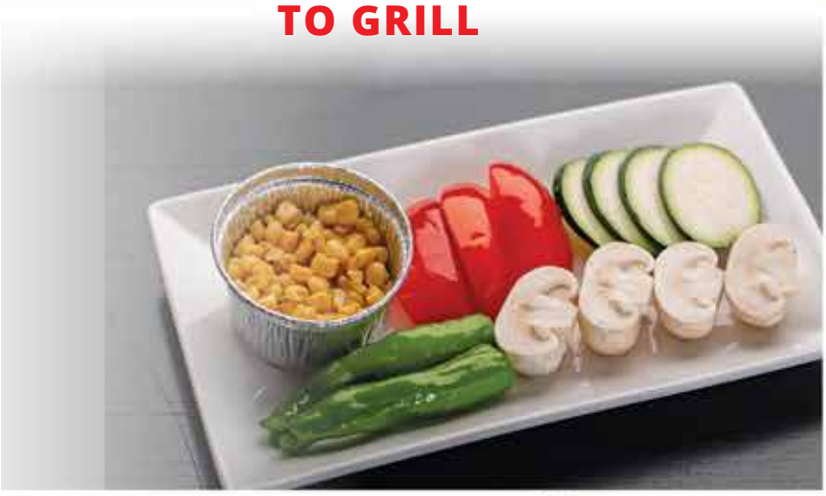
GRILL WITH CAUTION

Please cook one by one, carefully, and enjoy it to its fullest potential!

When placing too much on the grill at once, Wagyu fat and other high fat items can cause increased risk of fire hazard. Please grill with caution with items such as **A5 Wagyu, Toro Beef, Pork Belly, Shrimp & Mushroom Ahijo, etc.**

VEGETABLES

TO GRILL



Assorted Vegetables GF V
House assorted veggies with mild seasonings, and ready to grill!
9.45 | **8.45** HH *230 Cal*

Zucchini GF V
Drizzled with Shio marinade
5.45 | **4.95** HH *25 Cal*

Shishito Peppers V
Drizzled with soy sauce and sesame oil
5.95 | **5.45** HH *130 Cal*

TO STEAM

All foiled vegetables for steaming contain butter sauce

Spinach Garlic GF V
Spinach, sliced garlic, and Shio marinade
5.95 | **5.45** HH *110 Cal*

Garlic Mushroom GF V
Button mushrooms, Shio marinade and Garlic paste
6.45 | **5.45** HH *150 Cal*

Asparagus GF V
Cut asparagus spears with Shio marinade
6.45 | **5.95** HH *120 Cal*

Broccoli GF V
Broccoli florets with Shio marinade
5.45 | **4.95** HH *110 Cal*

+$3.50 **Great with Cheese Fondue!** *200 Cal* GF V

Mushroom Medley V
Assorted seasonal mushrooms in soy sauce
7.45 | **6.95** HH *130 Cal*

Spicy Umami Mushroom Medley
Assorted seasonal mushroom packed with Spicy Umami Chili kick
8.45 | **7.95** HH *150 Cal*

V VEGETARIAN

Yakiniku has the magic to make people happy!

VEGETARIAN OPTIONS ARE AVAILABLE SO THAT YOU TOO CAN ENJOY THE MAGIC!

Please visit this page for a list of vegetarian options

WE OFFER KID'S MENU
PLEASE ASK YOUR SERVER FOR THE MENU!

WE OFFER LUNCH MENU
AT A GREAT VALUE!! PLEASE ASK YOUR SERVER FOR THE MENU

Scan for our allergen guide

RICE

Beef Sukiyaki Bibimbap GF
Sukiyaki-marinated beef, rice topped with white onions, green onions, and sesame seeds. Served in a sizzling hot stone bowl
10.95 | **9.95 HH** **w/ Beef** *710 Cal*
12.95 | **11.95 HH** **w/ Double Beef** *810 Cal*

UPGRADE ANY BIBIMBAP TO BROWN RICE **ADD FOR +$1** USDA ORGANIC GF V

Spicy Beef Bibimbap GF
Beef rib meat and rice doused in our signature Umakara Sauce and garnished with an assortment of bell pepper, shishito pepper, corn, sesame seeds, green onions, and chili flakes
12.45 *730 Cal*

SUPER HOT! GF V
Spicy Jalapeño Miso *40 Cal*
ADD FOR +$1

Stone Pot Curry Rice
Japanese curry rice made with thin-sliced Yaki-Shabu Beef and a little bit of spice, served in a sizzling hot stone pot to keep the curry and white rice warm and crispy
12.95 *685 Cal*

Vegetable Sukiyaki Bibimbap GF V
Rice, button mushrooms, broccoli, asparagus, green and white onions, red bell peppers, butter, sesame seeds, and shoyu BBQ sauce
10.45 *700 Cal*

Garlic Fried Rice* V
Garlic rice with green onions, white onions, egg yolk, sesame seeds, and garlic chips
9.95 *630 Cal*

Beyond Bibimbap GF V
Plant-based Beyond Meat stir-fried sukiyaki-style with mushrooms, bell peppers, and onions in butter and sesame oil, topped with green onions and sesame seeds over rice
12.95 | **11.95 HH** *630 Cal*
15.95 | **14.95 HH** *760 Cal*
w/ Double Beyond Beef

White Rice GF V
4.45 **Regular** *340 Cal*
5.45 **Large** *510 Cal*

Organic Brown Rice USDA ORGANIC GF V
4.95 *280 Cal*

NOODLE

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Garlic Noodles
Thick, chewy garlic noodles served in a sizzling stone bowl with choice of:
11.45 | **10.45 HH** **w/ Chicken** *820 Cal*
12.45 **w/ Vegetables** *710 Cal* V
13.95 **w/ Shrimp** *720 Cal*

Experience our food with Spicy Umami Chili
20 Cal
ADD FOR +$1

Spicy Beef Ramen
⚠ SODIUM WARNING
Kalbi soup broth, thin-sliced beef, egg, green onions, vegetables, sesame seeds, and sesame oil
12.45 *960 Cal*

Goma Negi Shio Ramen
⚠ SODIUM WARNING
Oxtail based house broth, kakuni chashu, egg, green onions, sesame seeds, and sesame oil
12.95 *930 Cal*

Tonkotsu Ramen
⚠ SODIUM WARNING
Rich pork bone broth, topped with kakuni chashu, boiled egg, chopped green onions and red bell peppers, and a dash of sesame seeds
12.95 *810 Cal*

Spicy Chigae Ramen*
⚠ SODIUM WARNING
Rich, spicy soup, topped with kimchi, Yaki-Shabu beef, tofu, green onions, and sesame seeds. Finished with a poached egg in the center
13.45 *1050 Cal*

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