BBQ BOOSTERS Add to your BBQ items!

Gyu-Kaku Signature Boosters

Spicy Umami Chili
$1.00 *20 Cal*

Spicy Jalapeño Miso GF V
$1.00 *40 Cal*

Cheese Fondue GF V
$3.00 *200 Cal*

Scallion Sauce GF V
$2.00 *110 Cal*

Flavorful Butters

Original Garlic Butter GF V
Never too much garlic! Fan-favorite for garlic lovers. Butters pair well with various BBQ dishes.
$2.50 *180 Cal*

Herb Garlic Butter V
Combines the herbal aroma of parsley with umami packed garlic and butter sauce.
$2.50 *140 Cal*

Spicy Miso Garlic Butter GF V
Our signature Spicy Miso marinade is even better with a garlicky kick!
$2.50 *210 Cal*

Japanese Kick

Kuki Wasabi V
The king of Japanese condiments. This condiment goes well with simple flavors such as salt and pepper or ponzu sauce.
$1.50 *20 Cal*

Crunchy Chili Garlic Sauce V
A Japanese magical topping that harmonize garlic and spiciness with miso. It pairs well with noodles and rice too!
$2.00 *130 Cal*

GF = Gluten-Free V = Vegetarian Friendly

OUR MARINADES

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

Sweet Soy Tare GF V
Soy sauce, pear juice, and ginger

Garlic GF V
Garlic paste with sesame oil and shio marinade

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

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

Shio GF V
Garlic, salt, soy sauce, 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

PREMIUM ALL YOU CAN EAT

PREMIUM
[45 ITEMS • 90 MINUTES]

$50 PER GUEST AGES 13–59
$25 PER KID AGES 6–12
$38 PER SENIOR AGES 60+

ULTIMATE
[65 ITEMS • 90 MINUTES]

$60 PER GUEST AGES 13–59
$30 PER KID AGES 6–12
$46.50 PER SENIOR AGES 60+

SUPREME
[80 ITEMS • 90 MINUTES]

$70 PER GUEST AGES 13–59
$35 PER KID AGES 6–12
$55 PER SENIOR AGES 60+

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

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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)
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Only 2 items will be served per person at a time

PREMIUM
$50 PER GUEST

45 ITEMS

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

Japanese Chicken Karaage
390 Cal

Napa Kimchi
35 Cal

Spicy Cabbage Salad
170 Cal

Garlic Shio Cabbage
60 Cal

Toro Beef*
Sweet Soy Tare
220 Cal

Toro Beef*
Miso
320 Cal

Yaki-Shabu Beef*
Miso
200 Cal

Yaki-Shabu Beef*
Spicy Jalapeño Miso
190 Cal

Umakara Yaki Beef*
200 Cal

Angus Beef Rib*
Sweet Soy Tare
220 Cal

Angus Beef Rib*
Spicy Jalapeño Miso
220 Cal

New York Steak*
Garlic
130 Cal

New York Steak*
Miso
180 Cal

Bistro Hanger Steak* Miso
270 Cal

Umakara Ribeye*
140 Cal

Pork Belly*
Shio
440 Cal

Spicy Pork*
Spicy Jalapeño Miso
240 Cal

Pork Garlic*
370 Cal

Umakara Pork*
160 Cal

Chicken Teriyaki*
100 Cal

Chicken Basil*
100 Cal

Spicy Chicken*
Spicy Jalapeño Miso
120 Cal

Garlic Shoyu Chicken Thigh*
110 Cal

Shrimp Garlic*
150 Cal

Spicy Shrimp*
Spicy Jalapeño Miso
100 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
$60 PER GUEST

65 ITEMS

PREMIUM & ULTIMATE

Yuzu Avocado Salad
290 Cal

Egg Soup
240 Cal

Gyu-Sushi 2 pcs
165 Cal

Fried Bacon Chips
570 Cal

Fried Cheese Wontons
360 Cal

Spicy Umami Japanese Chicken Karaage
410 Cal

Spicy Cold Tofu
260 Cal

Beef Sukiyaki Bibimbap
710 Cal

Beyond Bibimbap
630 Cal

Garlic Fried Rice*
630 Cal

Premium Sirloin*
Sweet Soy Tare *150 Cal*

ULTIMATE: LIMIT 1
SUPREME: NO LIMIT
Harami Skirt Steak*
Miso *250 Cal*

ULTIMATE: LIMIT 1
SUPREME: LIMIT 1
Beef Tongue*
190 Cal

Filet Mignon*
Salt & Pepper *220 Cal*

Kalbi Chuck Rib*
Sweet Soy Tare *230 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
$70 PER GUEST

80 ITEMS

PREMIUM, ULTIMATE, & SUPREME

Yuzu Avocado Salad w/ Roast Beef
460 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

Chili Mayo Fried Shrimp
270 Cal

SUPREME: LIMIT 1
Prime Kalbi Short Rib*
Sweet Soy Tare
420 Cal

Asparagus
120 Cal

Mushroom Medley
130 Cal

Spicy Umami Mushroom Medley
150 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.

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.

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