



For Groups of 2 People

BBQ COURSES

PREMIUM MEAT LOVERS

\$88 SERVES 2 PEOPLE

\$107.50
VALUE



STARTERS

Miso Soup x2
Fried Chicken Karaage (small)
Gyu-Kaku Salad
Beef Sukiyaki Bibimbap

BBQ ITEMS

Harami Skirt Steak* *Miso*
Gyu-Kaku Kalbi Short Rib* *Sweet Soy Tare*
New York Steak* *Miso*
Filet Mignon* *Salt & Pepper*
Chicken Thigh* *Basil*
Mushroom Medley
Broccoli

CHEF'S FAVORITE

\$96 SERVES 2 PEOPLE

\$120
VALUE



STARTERS

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

BBQ ITEMS

Gyu-Kaku Kalbi Short Rib* *Sweet Soy Tare*
Harami Skirt Steak* *Miso*
Filet Mignon* *Salt & Pepper*
Umakara Ribeye*
Garlic Shio Cabbage
Pork Belly* *Shio*
Shrimp Garlic*
Broccoli w/ Cheese

AVAILABLE ONLY DURING HAPPY HOUR!

GYU-HAPPY HOUR

\$64 SERVES 2 PEOPLE

\$81.50
VALUE



STARTERS

Miso Soup x2
White Rice x2
Napa Kimchi
Edamame
Fried Pork Gyoza Dumplings

BBQ ITEMS

Yaki-Shabu Beef* *Miso*
Toro Beef* *Sweet Soy Tare*
Umakara Ribeye*
Umakara Pork*
Garlic Shio Cabbage x2
Chicken Thigh* *Basil*
Mushroom Medley

Before placing your order, please inform your server if a person in your party has a food allergy.
*These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. No item substitutions allowed for courses • Nutritional information available upon request
• We apologize for the inconvenience but due to safety concerns, BBQ items, raw seafood/meat items, hot soup, and noodle soup items are not available for takeout • Actual presentation may differ from images on the menu.



For Larger Groups

BBQ COURSES

BBQ COURSES

NINJA

\$111 SERVES 3 PEOPLE

\$131
VALUE



STARTERS

Gyu-Kaku Salad
Miso Soup x3
White Rice x3
Cheese Corn Butter
Fried Calamari

BBQ ITEMS

Yaki-Shabu Beef* *Miso*
Harami in Secret Pot*
Kalbi Chuck Rib* *Sweet Soy Tare*
Umakara Ribeye*
Garlic Shio Cabbage
Toro Beef* *Sweet Soy Tare*
Pork Belly* *Shio*
Chicken Thigh* *Basil w/ Cheese Fondue*
Garlic Mushroom

YAKINIKU

\$150 SERVES 4 PEOPLE

\$186.50
VALUE



STARTERS

Miso Soup x4
Spicy Tuna Volcano*
Gyu-Sushi 4 pcs
Gyu-Kaku Salad
Napa Kimchi
Edamame
Fried Chicken Karaage (small)
Beef Garlic Noodles

BBQ ITEMS

Harami in Secret Pot*
Yaki-Shabu Beef* *Miso*
Filet Mignon* *Salt & Pepper*
Toro Beef* *Sweet Soy Tare*
New York Steak* *Garlic*
Umakara Ribeye*
Umakara Pork*
Garlic Shio Cabbage x2
Chicken Thigh* *Basil*
Shrimp Garlic*

SHOGUN

\$222 SERVES 6 PEOPLE

\$242
VALUE



STARTERS

Miso Soup x6
Gyu-Kaku Salad x2
Edamame x3
Beef Sukiyaki Bibimbap x2
Fried Pork Gyoza Dumplings x2

BBQ ITEMS

Gyu-Kaku Kalbi Short Rib* *Sweet Soy Tare* x2
Kalbi Chuck Rib* *Sweet Soy Tare* x2
Harami Skirt Steak* *Miso* x2
Filet Mignon* *Salt & Pepper* x2
Yaki-Shabu Beef* *Miso* x2
Pork Belly* *Shio* x2
Shrimp Garlic* x2
Assorted Vegetables x2

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MAKE YOUR MEAL ENJOYABLE

BY FOLLOWING
THESE 5 TIPS



1

Use the metal tongs to place 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, Pork, and Horumon)
should be cooked around the edges of the grill.



4

Table sauces go in your sauce tray, **not on the grill**.
Dip the already-cooked meat into the table sauces,
but **do not put** table sauces on the meat while
it is on the grill.





5


Questions about how to best grill your meat
or what to order? Please ask your server!


GLUTEN-FREE


5 OF GYU-KAKU
MARINADES AND
ALL DIPPING SAUCES
ARE GLUTEN-FREE

 Miso: Rich miso flavor and soy sauce

 Sweet Soy Tare: Soy sauce, pear juice, and ginger

 Shio: Garlic, salt, soy sauce, and sesame oil

 Garlic: Garlic paste with sesame oil, and shio white soy

 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



VEGETARIAN

GYU-KAKU OFFERS
VEGETARIAN
FRIENDLY OPTIONS

Vegetarian items may include butter, egg, and/or cheese.



Please visit this page
for a list of gluten-free
and vegetarian options

Gyu-Kaku's **MUST-TRY**

GYU-KAKU KALBI SHORT RIB*

*Juicy, marbled
beef that melts
in your mouth.
Served with premium
dipping sauce.*



HARAMI SKIRT STEAK*

*Our best-selling
21-day aged skirt steak.*



BEEF SUKIYAKI BIBIMBAP

*Our signature thin-sliced
Sukiyaki marinated
beef, rice topped with
sliced onions, green onions,
and sesame seeds. Served in
a sizzling hot stone bowl.*



GYU-SUSHI

*Uniquely crafted premium
roast beef sushi with a
splash of our Japanese
shoyu barbecue sauce
and served with
kuki-wasabi.*



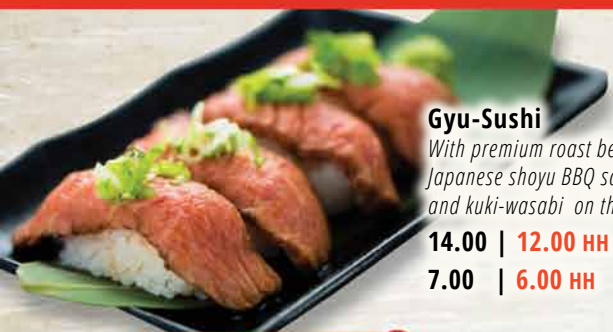
S'MORES

*Roast marshmallows right
at your table to enjoy
this campfire classic!*



SMALL PLATES

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Gyu-Sushi

With premium roast beef,
Japanese shoyu BBQ sauce,
and kuki-wasabi on the side

14.00 | 12.00 HH 4 pcs

7.00 | 6.00 HH 2 pcs



★ Spicy Tuna Volcano*

Spicy tuna on crispy fried rice,
drizzled with wasabi ponzu

8.50 | 7.50 HH



Fried Chicken Karaage

Juicy Japanese fried chicken
served with chili mayo sauce

14.00 Large

8.00 Small



Black Pepper Wings

Dangerously addicting! Fresh-fried
wings tossed in a sweet soy
and black pepper sauce

8.50



Tofu Nuggets V

Crispy fried tofu nuggets with onions,
edamame soybeans and carrots
served with spicy, chili mayo sauce

7.00 | 6.00 HH



Sweet Potato Fries V

Deep fried sweet potato, served
with spicy, chili mayo sauce

7.50 | 6.50 HH



Shrimp & Mushroom Ahijo*

4 pieces of shrimp with mushrooms
in olive oil, garlic, and basil

9.50



Fried Pork Gyoza Dumplings

Juicy fried pork dumplings
Served with citrus ponzu

7.00 | 6.00 HH



Shio Cucumber V GF

Cubed cucumber with traditional
savory Japanese dressing

6.00 | 5.00 HH



Steamed Chili Dumplings

Pork dumplings with
crunchy garlic, hot kick!

7.50 | 6.50 HH



Yuzu Shishito Peppers V GF

Skillet fried peppers with Japanese
yuzu citrus! Occasionally spicy!

7.50 | 6.50 HH



Namuru Set

Refreshing variety of
pickled vegetables

6.50 | 5.00 HH



Vegetable Spring Rolls V

Mix of vegetables rolled in
a light wonton wrapper and
fried. Served with sweet chili
sauce and a shishito pepper

6.50 | 5.50 HH



Tuna Tataki* GF

Seared tuna slices with
fragrant drizzle of ponzu

11.00



Garlic Shio Cabbage V GF

Cabbage tossed in signature shio
white soy sauce and garlic chips.
Enjoy with BBQ meat as a rice substitute!

3.50



Spicy Cabbage Salad V

Shredded cabbage tossed with
crunchy garlic dressing. Topped with
green onions and sesame

5.50 | 4.50 HH



Okonomiyaki

Toro Beef, egg, squid, tuna in a flour
and cabbage pancake. Topped with
okonomiyaki sauce, mayo, crunchy
garlic, and green onions

10.00 | 9.00 HH



Spicy Cold Tofu

Soft tofu with crunchy garlic
sauce and kimchi

6.00 | 5.00 HH



Shio Negi Cold Tofu V GF

Cold tofu topped with white
soy sesame oil and green onions

6.00 | 5.00 HH



Spicy Tuna Maki*

Wrap your own spicy tuna
in crispy seaweed!

8.50 | 7.50 HH



★ Fried Calamari

Served with yuzu basil aioli

9.00 | 8.00 HH



Takoyaki

Fried octopus balls! Six fried octopus
fritters drizzled with takoyaki sauce and
Japanese mayo topped with crushed
bonito flakes and green onions

8.00 | 7.00 HH



Edamame V GF

Lightly salted boiled soybeans

5.00 | 4.00 HH



Cheese Corn Butter V GF

Mix of melted butter, cheese, and
corn served in a small cast iron skillet

5.50 | 4.50 HH



Napa Kimchi

Spicy, pickled cabbage

6.00 | 4.50 HH



Crispy Seaweed V GF

3.00 | 2.00 HH

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RICE



Beef Sukiyaki Bibimbap

Sukiyaki-marinated beef, rice topped with white onions, green onions, and sesame. Served in a sizzling hot stone bowl

11.00 | 10.00 HH w/ Beef

13.00 | 12.00 HH w/ Double Beef



BEYOND MEAT

Beyond Bibimbap V

100% plant-based Beyond Beef marinated in our secret Sukiyaki sauce, stir fried with mushrooms, diced red bell peppers, and sliced white onions. Served over rice.

Topped with green onions and sesame seeds. Also contains butter and sesame oil

14.00 | 13.00 HH

17.00 | 16.00 HH

w/ Double Beyond Beef



Original Bibimbap*

Crispy rice, egg yolk with pickled vegetables - bean sprout, spinach

10.50 | 9.50 HH



Chicken Karaage Bowl

Rice bowl with deep fried chicken with spicy, chili mayo sauce

10.50 | 9.00 HH



Spicy Tuna Bowl*

Rice bowl with flavorful spicy ground tuna

10.00



Pork Sausage Bibimbap

Rice, juicy sliced pork sausages, scrambled eggs, and onions. Topped with crunchy garlic sauce, green onions, sesame, black pepper

11.00



Yaki Onigiri V

4.00 2 pcs



White Rice GF V

3.00 Regular

4.50 Large



Seaweed Rice V

3.50

NOODLES



Garlic Noodles

Thick garlic noodles served in a sizzling stone bowl with choice of:

11.00 w/ Beef

11.00 w/ Vegetables V

13.00 w/ Shrimp



Goma Negi Udon*

Light sesame flavorful soup udon with egg, sesame seeds, green onions and chashu pork

12.50



Spicy Kalbi Udon*

Spicy beef soup udon with beef, egg, spinach, bean sprout and chashu pork

12.50

SOUPS



Spicy Beef Tofu Chigae Soup* ⚠

Kimchi, beef, tofu, sesame, egg, and green onions

10.00 | 8.50 HH



Seaweed Soup GF V

Flavorful soup with pieces of seaweed

4.00



Egg Soup GF V

Silken egg in vegetable broth

4.50



Miso Soup GF

Traditional Japanese soup

3.00

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⚠ 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 • We apologize for the inconvenience but due to safety concerns, BBQ items, raw seafood/meat items, hot soup, and noodle soup items are not available for takeout • Nutritional information available upon request

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BEEF Ready to Grill

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★ Gyu-Kaku Kalbi Short Rib* GF
*Juicy marbled beef that melts in your mouth.
Served with premium dipping sauce*
14.00 | 12.00 HH
Marinade choices: Sweet Soy Tare / Salt & Pepper



★ Harami Skirt Steak* GF
Our best-selling 21-day aged skirt steak
13.00 | 12.00 HH
Marinade choices: Miso / Shio



Kobe Style Kalbi Short Rib* GF
*A must try for BBQ lovers! Intensely marbled beef
short rib with a rich, mouthwatering texture.
Served with premium dipping sauce*
32.00
Marinade choices: Sweet Soy Tare / Salt & Pepper



1/2 LB OF SPECIAL SKIRT STEAK!
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*
32.00
Special Mild Miso Marinade



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**GF GLUTEN
FREE**

**5 GYU-KAKU
MARINADES AND
ALL DIPPING
SAUCES ARE
GLUTEN-FREE**

SIGNATURE MARINADES

- GF Miso:** Rich miso flavor and soy sauce
- GF Sweet Soy Tare:** Soy sauce, pear juice, and ginger
- GF Shio:** Garlic, salt, soy sauce, and sesame oil
- GF Garlic:** Garlic paste with sesame oil, and shio white soy
- GF 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

EXTRA TOPPINGS

Kuki-Wasabi
1.00



Cheese Fondue
4.00



Garlic Butter
2.00



Crunchy Garlic Sauce
1.00



Scallion Sauce
1.00



BEEF *Ready to Grill*

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- ★ **Beef Tongue*** **GF**
*A classic cut for Japanese BBQ.
Try it with a squeeze of lemon juice!*
12.50
13.50 w/ Scallion Sauce
Try with Lemon



BETTER WITH
SCALLION
SAUCE!



- Thick-Cut Miso Beef Tongue*** **GF**
*Thick-cut beef tongue, scored, and marinated
in our special miso to maintain juiciness*
14.00
Special Mild Miso Marinade



- Premium Beef Tongue*** **GF**
*Try it with a squeeze
of lemon juice!*
14.00
Salt & Pepper



- Beef Tongue
Sampler*** **GF**
*Premium Beef Tongue,
Thick-Cut Beef Tongue,
and Beef Tongue*
19.00
Salt & Pepper



- Kobe Style
Ribeye Steak*** **GF**
*Thick steak from American-raised
Kobe Beef. Enjoy its notable,
high quality tenderness*
35.00
Salt & Pepper



- Premium
Ribeye Steak*** **GF**
Lean and juicy steak cut
22.00
Salt & Pepper



- Kalbi Chuck Rib*** **GF**
Delicious, light marbled flavor
9.50 | 8.00 HH
Marinade choices:
Sweet Soy Tare / Garlic



- Filet Mignon*** **GF**
Lean cuts of filet mignon
10.00 | 9.00 HH
Salt & Pepper



- New York Steak*** **GF**
Lean and juicy
9.50 | 8.00 HH
Marinade choices:
Miso / Salt & Pepper



- ★ **Bistro
Hanger Steak*** **GF**
Tender and lean hanger beef
11.00 | 9.50 HH
Marinade choices:
Miso / Garlic



- Angus Beef Rib*** **GF**
Cubed short rib meat
7.00
Marinade choices:
Sweet Soy Tare / Miso



- Toro Beef*** **GF**
*Thin-sliced beef belly,
just like bacon!*
7.50 | 6.00 HH
Marinade choices:
Sweet Soy Tare / Shio



- ★ **Yaki-Shabu Beef*** **GF**
*Thinly sliced beef
that grills quickly!*
7.50 | 6.00 HH
Marinade choices:
Miso / Sweet Soy Tare

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Umakara

UMAMI
Savory



AMAMI
Sweet



KARAMI
Spicy



Umakara Ribeye*
9.50 | 8.00 HH



Umakara Yaki Beef*
7.50 | 6.50 HH



Umakara Pork*
6.50 | 5.00 HH



Even Better With
Garlic Shio Cabbage
3.50

After grilling, enjoy it with cool,
crunchy Garlic Shio Cabbage
tossed in signature shio white soy
sauce and garlic chips

POULTRY



★ Chicken Thigh*
6.00 | 5.00 HH
Basil

+\$4 Great with
Cheese Fondue!



Duck Breast*
9.50 | 8.00 HH
Marinade choices:
Shio / Miso

PORK



Pork Belly*
Juicy pork belly slices
6.00 | 5.00 HH
Marinade choices:
Shio / Sweet Soy Tare



Spicy Pork*
6.00 | 5.00 HH
Marinade:
Spicy Jalapeño Miso



Pork Toro*
Pork jowl
8.00
Shio



Japanese Pork Sausages*
Kurobuta pork sausages
with a hint of smoke
8.00

SEAFOOD



★ Shrimp Garlic*
10.00 | 9.00 HH



Spicy Shrimp*
10.00 | 9.00 HH
Marinade:
Spicy Jalapeño Miso



Shrimp &
Mushroom Ahijo*
4 pieces of shrimp with mushrooms
in olive oil, garlic, and basil
9.50



Miso Butter Salmon*
Salmon filets served
in a foil packet
9.50 | 8.50 HH



BBQ Calamari Miso*
8.50 | 7.50 HH



BBQ Scallops*
11.00

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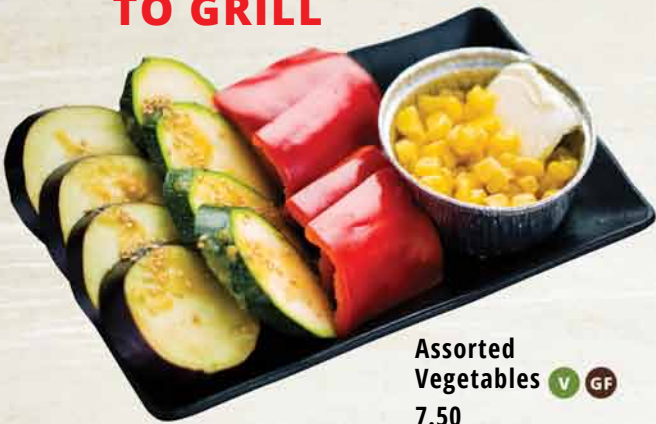
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VEGETABLES

TO GRILL



Assorted Vegetables V GF
7.50



Sweet Onion V
Drizzled with BBQ Sauce
4.00 | 3.00 HH



Eggplant V GF
4.00 | 3.00 HH



King Oyster Mushroom V GF
4.00



Zucchini V GF
Drizzled with Shio
4.00 | 3.00 HH



Shishito Peppers V
Drizzled with soy sauce and sprinkled with sesame
4.00 | 3.00 HH



TO STEAM

All foiled vegetables for steaming contains butter sauce



Spinach Garlic V GF
4.00 | 3.00 HH



Garlic Mushroom V GF
4.00 | 3.00 HH



Enoki Mushroom V
5.00



Broccoli V GF
4.00 | 3.00 HH

+\$4 Great with Cheese Fondue!



Mushroom Medley V
6.00

SALADS



Karaage Avocado Salad
Juicy Japanese Chicken Karaage, avocado, variety of salad, vegetables, and sliced hardboiled egg. Mixed with house special white soy sauce dressing and drizzled with chili mayo sauce
10.00



Gyu-Kaku Salad V
Mixed vegetables, daikon radish, hardboiled egg slices in our sesame house dressing
9.00 | 8.00 HH



Avocado & Corn Salad
Avocado and corn over a mixed salad with wasabi yuzu citrus dressing
10.00



Seaweed Salad
Greens, mixed seaweed, tomatoes, cucumbers, sliced onion and sesame ponzu dressing
9.00 | 7.00 HH

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