

Welcome to the Gyu Gyu

Important notice

①Your table is booked for two hours. Therefore, we take the last call for foods 50 minutes before and for drinks 30 minutes before the limitation.

②Smoking and Vaping are prohibited besides in the smoking room.

③Your bill includes ¥500 per person as a cover charge and 10% service charge besides your foods and drinks.

③Generally, there are some risks of food poisoning to eat beef raw. Please refrain from eating raw meat if you are pregnant, a child, a senior citizen, or not feeling well and please do not leave your raw meat for long time.

④Some of our course meals and dishes are grilled by our staff. Please check the signs below.

GBS = Grilled by our staff

GBY = Grill by yourself

RAW = Eat raw

Grill by yourself →(GBY)
Grilled by our staff → (GBS)
Eat raw → (RAW)

Koushi Course

¥7,500

Fluffy Omelette

Omelette garnished with caviar

Fresh Beef Sashimi

Raw beef sashimi (RAW)

Yukhoe

Raw beef mixed with our original sauce and topped with a raw egg (RAW)

Negi Tongue Shio

Sliced beef tongue with salty green onion sauce (GBY)

Yaki Sukiyaki

Lightly grilled top round served with raw egg yolk and sukiyaki sauce(GBS)

House Salad

Green salad

Moriawase

An assortment of meats from three different beef cuts (GBY)

Beef Stew

Hormone Moriawase

An assortment of two different beef innards (GBY)

Side Dish

Selection: Tamago gohan, Ramen, Reimen

Rice with a fresh raw egg, beef and pork noodle soup, Korean style cold noodle

Today's Ice Cream

※ The dish in this course might change by the supply status.

※ This course can only be ordered for two or more people.

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Grill by yourself →(GBY)

Grilled by our staff → (GBS)

Eat raw → (RAW)

Gyugyu Course

¥9,900

Fluffy Omelette

Omelette garnished with caviars

Fresh Beef Sashimi

Raw beef sashimi (RAW)

Sliced Prime Beef Tongue

Horizontally sliced tongue which you can taste the whole beef tongue from tip to root (GBS)

Wasabi Matsuri

Tossed bottom sirloin flap in wasabi (GBS)

House Salad

Green salad

Tamatebako

Hanging tender with the treasure box in a Japanese old tale (GBS)

Cinderella Sushi

Raw beef sushis with salt and sauce (RAW)

Yaki Sukiyaki

Lightly grilled top round served with raw egg yolk and sukiyaki sauce(GBS)

Dragon Galbi

Tossed inside skirt of short ribs in miso sauce (GBS)

Side Dish

Selection: Tamago gohan, Ramen, Reimen

Rice with a fresh raw egg, beef and pork noodle soup, Korean style cold noodle

Seasonal Desserts

An assortment of two kinds of desserts

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Grill by yourself →(GBY)

Grilled by our staff → (GBS)

Eat raw → (RAW)

Nikudukushi Course

¥9,900

Fluffy Omelette

Omelette garnished with caviar

Fresh Beef Sashimi

Raw beef sashimi (RAW)

Tokujo Beef Tongue

Thick sliced beef tongue (GBY)

Moriawase

An assortment of meats from three different beef cuts (GBY)

House Salad

Green salad

Misuji And Fillet

Top blade and tenderloin (GBY)

Beef Tongue Stew

Hormone Moriawase

An assortment of two different beef innards (GBY)

Side Dish

Selection: Tamago gohan, Ramen, Reimen

Rice with a fresh raw egg, beef and pork noodle soup, Korean style cold noodle

Seasonal Desserts

An assortment of two kinds of desserts

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Grill by yourself →(GBY)

Grilled by our staff → (GBS)

Eat raw → (RAW)

Kyukyoku Course

¥15,000

Fluffy Omelette

Omelette garnished with caviar

Truffle Yukhoe

Fresh raw beef mixed with three kinds of sauces and topped with black truffles from Italy (RAW)

Supreme Beef Sushi

Raw beef sushi garnished with trout eggs (RAW)

Uni Gyu

Urchin wrapped with sliced beef (RAW)

Tokujo Tongue

Thick sliced beef tongue (GBS)

Yaki Sukiyaki

Sliced top round with sukiyaki sauce (GBS)

House Salad

Green salad

Chateaubriand

Well selected wagyu beef chateaubriand
Additional ¥5000 for Matsusaka beef chateaubriand (GBS)

Palate Cleanser

Small ice cream for refreshment

Shiro Moriawase (Skirt · Tri Tip)

An assortment of meats from three different beef cuts (GBS)

Side Dish

Selection: Tamago gohan, Ramen, Reimen

Rice with a fresh raw egg, beef and pork noodle soup, Korean style cold noodle

Muskmelon

Supreme muskmelon in Japan called “Shizuoka Crown Melon”

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Salad & Appetizer

House Salad ¥900

Sesame oil based dressing or spicy dressing

Choregi Salad ¥900

Salty dressing, garnished with chopped seaweed

Kimchi ¥650

Chinese cabbage or Chinese yam

Kimchi Moriawase ¥900

An assortment of our kimchi

Namul ¥650

Beansprout, mustard spinach, zenmai or white radish

Namul Moriawase ¥900

An assortment of namuls

Sangchu ¥650

Korean lettuce to wrap meat

Raw Beef

Yukhoe (RAW) ¥2,500

Raw beef mixed with our original sauce and topped with a raw egg

Salt Yukhoe (RAW) ¥2,500

Raw beef mixed with pickled Sichuan vegetable and citrus chili paste

Truffle Yukhoe (RAW) ¥3,500

Raw beef mixed with three kinds of sauces and topped with black truffles from Italy

Uni Gyu (RAW) ¥2,800

Urchin wrapped with sliced beef

Beef Sashimi (RAW) ¥2,800

Raw beef sashimi

Wagyu Sushi Roll (RAW) ¥1,200

Raw beef and pickled white radish sushi roll

Beef Tataki (RAW) ¥2,200

Lightly grilled sliced beef with ponzu sauce

Sushi Moriawase (RAW) ¥2,100

3 raw beef sushi topped with sliced scallop, trout egg and caviar

Wagyu Beef

Aka Tongue(GBY) ¥1,300

Tip of beef tongue with barbecue sauce, miso sauce or salty sauce

Jo Tongue(GBY) ¥2,000

Middle of beef tongue

Tokujo Tongue(GBY) ¥3,500

Root of beef tongue

※ Thin cut or thick cut

Gokujo Tongue(GBY) ¥4,000

Very root of beef tongue

Yaki Sukiyaki(GBS) ¥2,500

Lightly grilled top round served with raw egg yolk and sukiyaki sauce

Wagyu Beef

Shin Shin (GBY).....¥2,300

Center part of round tip.

Tomosankaku (GBY).....¥3,000

Tri tip

Ichibo (GBY).....¥3,000

Top sirloin cap

Kainomi (GBY).....¥2,300

Bottom sirloin flap

Jo Harami (GBY).....¥2,500

Beef skirt

Tokujo Harami (GBY).....¥3,500

Prime part of beef skirt

Lean Wagyu Beef

Marukawa(GBY).....¥1,800

Most lean part of round tip

Kamenoko (GBY).....¥2,000

lean part of round tip.

Komomo (GBY).....¥2,200

Lean part of top round

Rump (GBY).....¥2,300

Top sirloin

Wagyu Beef

Tokusen Moriawase (GBY).....¥6,000

An assortment of 5 well selected different beef cuts

Tokusen Akami Moriawase (GBY).....¥3,000

An assortment of 3 well selected different lean beef cuts

Kiriotoshi (GBY).....¥1,800

An assortment of small pieces of beef loin served with miso sauce, spicy miso sauce or salty sauce

Diced Fillet Steak (GBY).....¥2,500

Diced tenderloin

Fille (GBY).....50g ¥3,200

Tenderloin

Matsusaka Beef Fillet(Limited, GBY).....50g ¥5,000

Matsusaka beef tenderloin

Chateaubriand (GBS).....130g ¥12,000

Half 60g ¥6,000

Emperor Briand (Limited, GBS).....130g ¥22,000

Matsusaka beef chateaubriand

Half 60g ¥11,000

Wagyu with Photogenic Direction

Sliced Tokujo tongue (GBS).....¥2,000

Horizontally sliced tongue which you can taste the whole beef tongue from tip to root

Tamatebako (GBS).....¥3,500

Fillet served with the treasure box in a Japanese old tale

Wasabi Matsuri (GBS).....¥2,800

Sirloin flap tossed with wasabi

Tora Misuji (GBS).....¥3,300

Thick sliced top blade

Kaguya Hime (GBS).....¥3,000

Lightly smoked beef side muscle

Dragon Galbi (GBS).....¥2,800

Tossed inside skirt of short ribs in miso sauce

Cinderella Sushi (GBS).....¥2,800

Raw beef sushi with salt and sauce

Shiro Moriwase (GBY).....¥4,500

An assortment of 3 well selected different beef cuts

Beef Innard

Hormone Moriawase (GBY) ¥1,500

An assortment of three different beef innards

Tongue Galbi (GBY) ¥1,000

Bottom part of beef tongue

Hatsu (GBY) ¥1,000

Beef heart

Fresh Hatsu (Limited, GBY) ¥1,500

Fresh beef heart, arrived on that day

Liver (GBY) ¥1,300

Beef liver

Fresh Beef Liver (Limited, GBY) ¥1,800

Fresh beef liver, arrived on that day

Mino (GBY) ¥1,300

Beef tripe (Rumen)

Soup

Tamago Soup ¥650

Egg soup

Wakame Soup ¥650

Seaweed soup

Yukaejang Soup ¥850

Korean spicy beef soup with vegetables

Gomtang Soup ¥1,100

Simmered soup of beef bones

※ Additional ¥200 for noodle or rice with each soup

Otsumami

Aji Negi ¥400

Chopped green onion tossed with salt, garlic and sesame oil

Kankoku Nori ¥500

Korean seasoned seaweed

Changja ¥650

Spicy cod innards

Takko Garlic ¥800

Garlic from Takko-cho, Aomori prefecture simmered in sesame oil and butter.

Fluffy omelette ¥1,200

Omelette garnished with caviar

Side Dish

Ramen ¥1,100

Our original soup mixed beef and pork broth

Reimen ¥1,100

Korean style cold noodle

Tamago Gohan ¥900

Rice with a fresh raw egg

Garlic Butter Rice ¥1,200

Stir-fried rice with butter, garlic and octopus.

Ishiyaki Bibimbap ¥1,300

Korean style mixed rice cooked in a stone bowl

Hitokuchi Niku Don ¥1,500

Raw beef rice bowl with small portion

White Rice L ¥500

M ¥400

S ¥300

Dessert

Ice Cream ¥ 500

Strawberry, vanilla, green tea, soda, grape (sherbet)。

Annindofu ¥780

Almond Jelly

Creme Brulee ¥900

Most popular dessert among our female customers

Seasonal Dessert ¥1,200

Mera Mera Flambé ¥1,800

Dome-shaped chocolate parfait. The name comes from one of Japanese anime

※ the sauce contains alcohol.

Muskmelon ¥2,500

Supreme muskmelon in Japan called Shizuoka Crown Melon