



GYUGYU
Nishiazabu Sohonten

*Based on the concept of fusion of food and entertainment ,
we pursues not only the taste but also various performance and service
Please enjoy your meal.*

Important notice

Your table will be available for two hours. Therefore, we take the last call for food menu 50 minutes and for drinks 30 minutes before the limit.

Smoking and vaping are prohibited other than in the smoking room.

Your bill includes ¥500 per person as a cover charge and 16% service charge besides your orders.

Generally, there are some risks of food poisoning to eat raw beef.
Please refrain from eating raw meat if you are pregnant, a child, a senior,
or not feeling well.

Also, please eat your raw meat while it is fresh.

We will grill some of the dishes for you to ensure that you enjoy your food at its best.

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

Kimchi & Namul

Korean spicy vegetable & Korean seasoned vegetable

Fresh Beef Sashimi

raw beef sashimi (RAW)

Yukhoe

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

Negi Tongue Shio

sliced beef tongue with salty green onion (GBY)

Yaki Sukiyaki

lightly grilled top loin served with raw egg yolk and sukiyaki sauce(GBS)

House Salad

green salad

Tokusen Moriawase

an assortment of three kinds of meat (GBY)

Beef Stew

Hormone Moriawase

an assortment of two kinds of beef hormone (GBY)

Side Dish

Selection:(Tamago Gohan/ Ramen/ Reimen)

rice with a raw egg/noodle with beef and pork soup/Korean cold noodle

Todays Ice Cream

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Grill by yourself →(GBY)

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Eat raw → (RAW)

Tokusen Akami Course

¥12,000

Kimchi & Namul

Korean spicy vegetable & Korean seasoned vegetable

Fresh Beef Sashimi

raw beef sashimi (RAW)

Yukkoe

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

Sliced Tongue

two kinds of thinly sliced tongue with green onion and grated yam(GBS)

Thickly sliced Harami

prime part of beef skirt(GBS)

Lean beef sushi

raw beef sushi topped with scallop and trout eggs(RAW)

House Salad

green salad

Tokusen Lean beef

two kinds of lean meat with yakiniku sauce (GBS)

Beef tongue stew

Gokujo Rump Steak

rump steak with two kinds of garlic soy sauce

Side Dish

Selection:(Tamago Gohan/ Ramen/ Reimen)

rice with a raw egg/noodle with beef and pork soup/Korean cold noodle

Seasonal Dessert

an assortment of two kinds of desserts

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Eat raw → (RAW)

GYUGYU

Premium Course

¥18,000

Kimchi & Namul

Korean spicy vegetable & Korean seasoned vegetable

Uni Gyu

urchin wrapped with sliced beef(RAW)

Yukkoe

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

Sliced Prime Beef Tongue

horizontally sliced tongue which you can enjoy
the whole part of beef tongue(GBS)

Gyugyu Teddy Bear

inside skirt of short ribs with barbecue sauce(GBS)

Wasabi Matsuri

bottom sirloin flap in wasabi(GBS)

House Salad

green salad

Cinderella Sushi

raw beef sushi (RAW)

Tamatebako

chateaubriand in the treasure box of Urashima taro (GBS)
well selected wagyu beef chateaubriand
Additional ¥5,000 for Matsusaka beef chateaubriand

Dragon Kalbi

inside skirt of short ribs with salty sauce(GBS)

Side Dish

Selection:(Tamago Gohan/ Ramen/ Reimen)
rice with a raw egg/noodle with beef and pork soup/Korean cold noodle

Muskmelon

supreme muskmelon named “Crown Melon” from Shizuoka

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Salad&Appetizer

| | |
|---|-----------|
| House Salad (Black/ Red)..... | ¥900 |
| sesame oil based dressing /spicy dressing | |
| Smoky Choregi Salad | ¥900 |
| salt based dressing with chopped seaweed | |
| Kimchi | ¥650 |
| Korean spicy napa cabbage or Korean spicy yam | |
| Kimchi Moriawase | ¥900 |
| an assortment of our two kinds of kimchi | |
| Namul | ¥650 |
| beansprout, mustard spinach, zenmai or white radish | |
| Namul Moriawase | ¥900 |
| an assortment of four kinds of namul | |
| Sangchu | ¥650 |
| Korean lettuce for wrapping meat | |
| Oscietra Caviar | 8g ¥2,500 |
| | 4g ¥1,300 |

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Eat raw → (RAW)

Raw Beef

- Gyugyu-Yukhoe (RAW) ¥2,500
raw beef mixed with our original sauce topped with
a raw egg
- Salty Yukhoe (RAW) ¥2,500
raw beef mixed with pickled Sichuan vegetable and citrus
chili paste
- Truffle Yukhoe (RAW) ¥3,500
raw beef topped with sliced truffles and three kinds of sauce
※ july~December only
- Seafood Yukhoe (RAW) ¥3,500
raw beef mixed with carefully selected seafood
(shrimp&crab&urchin&roe)
※ January~June only
- Uni-Gyu (RAW) ¥2,800
urchin wrapped with sliced raw beef
- Beef Sashimi (RAW) ¥1,800
raw beef sashimi
- GYUGYU Roll (RAW) ¥1,200
sushi roll of raw beef and pickled radish
- Beef Tataki (RAW) ¥2,200
lightly grilled sliced beef with ponzu sauce
- Sushi Moriawase (RAW) ¥2,100
three pieces of raw beef sushi topped with sliced scallop,
trout egg and caviar

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Grill by yourself →(GBY)

Grilled by our staff → (GBS)

Photogenic Beef

| | |
|---|--------|
| Sliced Tokujo tongue(GBS) | ¥2,000 |
| sliced tongue which you can enjoy the whole beef tongue from tip to root | |
| Tamatebako(GBS) | ¥3,500 |
| fillet served with the treasure box in a Japanese old tale, " Urashima-taro" | |
| Wasabi Matsuri (GBS) | ¥2,800 |
| sirloin flap tossed with wasabi | |
| Tora Misuji(Tiger Top Blade)(GBS)..... | ¥3,300 |
| thick sliced top blade bit by the tiger | |
| Kaguya Hime (Princess Kaguya)(GBS) | ¥3,000 |
| side muscle with smoky flavor served in the bamboo box | |
| Gyugyu Teddy Bear(GBS) | ¥2,800 |
| tossed inside skirt of short ribs served with BBQ sauce | |
| Dragon Kalbi(miso/salt) (GBS) | ¥2,800 |
| tossed inside skirt of short ribs served with miso sauce or salty sauce | |
| Cinderella Sushi (GBS) | ¥2,800 |
| raw beef sushi served on the staircase from the Cinderella story | |
| Shiro Moriawase (GBY) | ¥4,500 |
| an assortment of 3 well selected different beef cuts served in the golden castle | |

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Tongue

Jo Tongue(GBY) ¥2,000
Middle part of beef tongue

Tokujo Tongue(thin/ thick)(GBY) ¥3,500
root of beef tongue

Skirt

Jo Harami (GBY) ¥2,500
beef skirt with ginger soy sauce

Tokujo Harami (GBY) ¥3,500
prime part of beef skirt with ginger soy sauce

Morbled Meet

Jo Kalbi (GBY) ¥2,500
beef Kalbi

Tokujo Kalbi (GBY) ¥3,000
prime part of beef Kalbi

Lean Meet

Jo Loin (GBY) ¥2,000
beef loin

Tokujo Loin (GBY) ¥3,000
prime part of beef loin

Innard

Hormone Moriawase (GBY) ¥1,500
(salt/ miso/ spicy miso)
an assortment of three kinds of beef hormone

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Special Loin

| | | | |
|----------------------------------|------|---------|--------------------|
| Chateaubriand(GBS) | 100g | ¥10,000 | ※ Limited quantity |
| Emperor Briand(GBS) | 100g | ¥17,000 | ※ Limited quantity |
| chateaubriand of Matsuzaka beef | | | |
| Fille(GBY) | 50g | ¥2,900 | |
| Matsuzaka Beef Fillet(GBY) | 50g | ¥3,900 | ※ Limited |
| tenderloin of Matsuzaka beef | | | |

Definition of Matsuzaka beef

The cow must be a female Black Wagyu cow that has never given birth.

It must be registered in the management system as Matsuzaka Beef.

Matsuzaka Beef is raised in the production area for the longest period of time, and must be there even before shipping.

The longest and final period of fattening in the Matsuzaka Beef Production Area.

Characteristics of meat

Tender meat with fine marbling.

Deep, sweet and elegant smell called "Wagyu Aroma"

Good texture because the melting temperature of the fat is lower than other types of beef



Matsuzaka beef is one of three major types of wagyu beef in Japan.

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Side Dish & Soup

| | |
|---|------------------|
| Ramen | ¥1,100 |
| our original soup mixed beef and pork broth | |
| GYUGYU Tantanmen | ¥1,600 |
| Ramen noodles with special spicy meat miso made from 100% Wagyu beef | |
| Reimen | ¥1,100 |
| Korean cold noodle in Morioka style | |
| Tamago Gohan | ¥900 |
| rice topped 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 | |
| Rice | M ¥400 S ¥300 |
| Egg Soup | ¥650 |
| Sea weed Soup | ¥650 |
| Yukaejang Soup | ¥850 |
| Korean spicy beef soup with vegetables | |
| Gomtang Soup | ¥1,100 |
| Korean simmered soup of beef bones | |

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Dessert

Ice Cream ¥500
strawberry/vanilla/green tea/soda sherbet/grape sherbet

Annindofu ¥780
almond jelly

Creme Brulee ¥900

Seasonal Dessert ¥1,200

Mera Mera Flambé ¥1,800
Dome-shaped chocolate parfait with flambe performance
※it contains alcohol

Muskmelon ¥2,500
supreme muskmelon named “Crown Melon” from Shizuoka

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