

まんぷくオススメの焼肉/

## **Our Recommendation Yakiniku(BBQ) 3.5 oz**

*Here is how to grill "Negi Shio".  
Please feel free to ask our staff for  
instructions if this is your first time.*

- 1) Here are the tips for grilling!  
*Carefully put the meat on the grill without  
letting the green onion fall off.*
- 2) Never cook for too long since the meat is thin!  
*Flip the meat over after the oils surface to the top.*
- 3) Once you flip the meat and count 8 seconds,  
*it will be cooked to perfection ready for you to enjoy.*

### **SIGNATURE "NEGI SHIO"**

*Sliced salted beef topped w/green onion.  
We take pride in our specialty "Negi Shio" meats.*

-  **Premium Tongue "Tan Shio"** ..... 14.0  
*Black Angus tongue slices seasoned with garlic,  
sesame oil, salt, pepper and Tokyo green onion*
-  **Prime Short Rib "Kalbi Shio"** ..... 14.5  
*USDA Prime short rib slices seasoned with garlic,  
sesame oil, salt, pepper and Tokyo green onion*

### **SPECIAL**

-  **Kobe Sukiyaki Wrap 2pc (2oz)** ..... 13.0  
*thinly sliced Kobe style chuck flap w/egg yolk and rice ball*
- Kobe Thick Cut Experience** ..... 25.0  
*3 kinds of thick cut Kobe style beef*
- Kobe Beef "Yaki Shabu"** ..... 22.0  
*thinly sliced Kobe style chuck flap and  
vegetables w/ponzu*
- Premium Ribeye Steak Cut (8oz)** ..... 25.0  
*USDA Choice or higher grade ribeye steak w/ponzu*