

YAKINIKU

*We take pride in our specialty "Negi shio" meats which are salted and topped off with green onion's.
This marinade has been a staple in Japan for many decades.*



SIGNATURE

NEGI SHIO

Sliced salted beef topped with Tokyo onion.

Premium Tongue "Tongue Shio"	14.0
Tongue "Tongue Shio"	12.5
Prime Short Rib "Kalbi Shio"	14.5
Prime Outside Skirt "Harami Shio"	12.5

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 on the grill
so the topped green onion
does not fall.



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.

