

まんぷくオススメの焼肉 /

Our Recommendation Yakiniku

SIGNATURE "NEGI SHIO"

Sliced salted beef topped w/green onion.

We take pride in our specialty "Negi Shio" meats.

 **Premium Tongue "Tan Shio"..... 15**

Black Angus tongue slices seasoned with garlic, sesame oil, salt, pepper and Tokyo green onion


 **Prime Short Rib "Kalbi Shio" 15**

USDA Prime short rib slices seasoned with garlic, sesame oil, salt, pepper and Tokyo green onion

SPECIALS

 **Kobe Sukiyaki Wrap 2pc (2oz)..... 15**

Thinly sliced Kobe style chuck flap w/egg yolk and rice ball

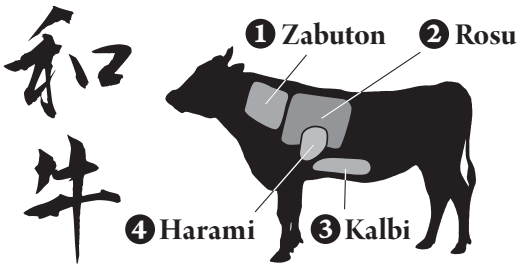
 **Kobe "Yaki Shabu"..... 22**

Thinly sliced Kobe style chuck flap and vegetables w/ponzu

和牛焼肉 /

Kobe Style Wagyu Yakiniku (BBQ) 3.5 oz

Snake River Farms Gold Grade American Wagyu beef features the highest level of marbling we offer, and blends the traditional rich beef flavor that American palates love with the tender, buttery essence of Japanese Wagyu.



① Kobe Chuck Flap "Zabuton"..... 22
w/ Yakiniku soy BBQ sauce

② Kobe Ribeye "Rosu" 26
w/ Yakiniku soy BBQ sauce or ponzu

③ Kobe Short Rib "Kalbi" 26
w/ Yakiniku soy BBQ sauce

④ Kobe Outside Skirt "Harami"..... 24
w/ Yakiniku soy BBQ sauce or miso