

## SIGNATURE BEEF

# NEGI-SHIO BBQ- (3.5oz)

元祖ネギ塩焼肉

Angus Tongue "Tan Shio" ねぎタン塩	\$13.00
Premium Angus Tongue "Jo Tan Shio" 上ねぎタン塩	\$16.00
Prime Boneless Short Rib "Kalbi Shio" ねぎカルビ塩	\$17.00
Prime Ribeye "Rosu Shio" ねぎロース塩	\$16.00
Prime Outside Skirt "Harami Shio" ねぎハラミ塩	\$15.00

Please take the opportunity to enjoy our Signature Menu Manpuku is the origin of TAN-SHIO, salted beef tongue topped with chopped Tokyo onion. Please feel free asking our staff to show you how to enjoy TAN-SHIO.



Here are the tips for grilling!  
Carefully put on the grill so topped green onion does not fall.



Never cook for too long since it is thin!  
Flip the meat over after its surface covered with the meat juice.



Once you flip the meat, count 8 seconds and it will be the time the meat brings the best taste.



## US KOBE STYLE BEEF (SNAKE RIVER FARM) BBQ- (3.5oz)

US和牛焼肉

Kobe Style Ribeye "Kobe Rosu" 神戸ロース	\$33.00	Kobe Style Finger Rib "Kobe Geta" 神戸中落ちカルビ	\$13.00
Kobe Style Tenderloin "Kobe Fillet" 神戸フィレ	\$34.00	Kobe Style Tongue "Kobe Tan" 神戸厚切りタン	\$21.00
Kobe Style Boneless Short Rib "Kobe Kalbi" 神戸カルビ	\$25.00		