



JAPANESE YAKINIKU GRILL

**MANPUKU**

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## US BEEF TASTING

\$68 / PER PERSON (2 persons minimum)

appetizer

EDAMAME

ASSORTED KIMCHI

salad

CABBAGE SALAD

bbq

NEGI-SHIO SHORT RIB

PRIME RIBEYE

PRIME HANGER STEAK

PRIME OUTSIDE SKIRT

ANGUS TRI TIP

SHRIMP

soup

SPICY BEEF SOUP

rice

FRIED GARLIC RICE

dessert

ICE CREAM

## AMERICAN WAGYU TASTING

\$88 / PER PERSON (2 persons minimum)

appetizer

SHISHITO PEPPER

ASSORTED KIMCHI

salad

MANPUKU SALAD

bbq

KOBE FILLET MIGNON

KOBE SHORT RIB

KOBE RIBEYE

KOBE OUTSIDE SKIRT

SHRIMP

SCALLOP

soup

SPICY BEEF SOUP

rice

FRIED GARLIC RICE

dessert

ICE CREAM



## CHEF-PREPARED FROM THE KITCHEN

### APPETIZERS

classic comfort

**EDAMAME** えだ豆 4  
steamed edamame with sea salt

**BEAN SPROUTS** 豆もやしナムル 4  
seasoned with original spice & sesame oil

**GARLIC ASPARAGUS** ガーリックアスパラガス 7  
sauteed asparagus with garlic served in skillet

**SHISHITO PEPPER** ししとう 7  
sauteed shishito pepper with soy sauce served in skillet

**FRESH CORN** コーンバター 7  
sauteed corn with butter & BBQ sauce served in skillet

**DRIED SEAWEED** 韓国海苔 4  
korean style roasted seaweed

**COLD TOFU** ビリ辛豆腐 7  
cold tofu shiso leaf, scallion and seaweed with spicy dressing

**CHANJI & CREAM CHEESE** チャンジャとクリームチーズ 7  
spicy cod innard, cream cheese, bonito flakes

kimchi

**ASSORTED KIMCHI** キムチ盛り合わせ 8

**NAPPA CABBAGE KIMCHI** 白菜キムチ 4

**TOMATO KIMCHI** トマトキムチ 5

**CUCUMBER KIMCHI** 日本キュウリキムチ 5

### RICE

**GARLIC FRIED RICE** 石焼ガーリックライス 10  
garlic rice, green onion, shibazuke pickles, shiso in sizzling stone pot

**FRIED TAKANA KIMCHI RICE** 石焼高菜キムチライス 10  
fried rice with pickled takana, nappa kimchi, scallion in sizzling stone pot

**TOKYO NEGI RICE** ネギめし 5  
chopped Tokyo onion, BBQ sauce

**WHITE RICE** 白飯 3  
steamed Koshihikari rice

sashimi

**PRIME BEEF TARTARE “YUKKE”** ユッケ 14  
raw beef prime ribeye tartare with Jidori egg york

**KOBE O-TORO SASHIMI** 牛大口刺身 18  
thinly sliced raw American wagyu fatty short rib

**KOBE BEEF TONGUE SASHIMI** 牛タン刺身 18  
black angus raw beef tongue

consuming raw or undercooked meats  
may increase your risk of food borne illness.

### SALAD

**MANPUKU SALAD** まんぷくサラダ 8  
leafy lettuce, wakame, cucumber, sesame oil dressing

**CABBAGE SALAD** キャベツサラダ 8  
shredded cabbage, garlic sesame dressing

**WRAPPING LETTUCE** サンチュ 8  
wrapping lettuce with homemade miso

### SOUP

**SPICY BEEF SOUP** ユッケジャンスープ 9  
slow cooked spicy pulled beef soup, tofu, bean sprouts

**EGG SOUP** 卵スープ 8  
chicken broth egg soup

### NOODLE

**GARLIC FRIED NOODLE** ガーリックヌードル 10  
pan fried thick noodles, shibazuke pickles, shiso leaf, garlic butter, soy sauce

**SPICY BEEF RAMEN** ユッケジャン麺 12  
ramen noodle in slow cooked spicy pulled beef soup, tofu, bean sprouts

**COLD NOODLE** 冷麺 11  
rice noodle in cold chicken & beef broth





# JAPANESE BARBECUE "YAKINIKU"

## SIGNATURE BEEF (3.5oz)

Manpuku is the origin of "negi shio" with now more than 70 years of history

<b>NEGI SHIO US BLACK BEEF TONGUE</b> seasoned with garlic onion and original spice	元祖ネギタン塩	20
<b>NEGI SHIO US PRIME SHORT RIB</b> seasoned with garlic onion and original spice	カルビ塩	20

## KOBE AMERICAN WAGYU (3.5oz)

purebred japanese wagyu x meaty american cattle

<b>KOBE FILET MIGNON</b> grated daikon oroshi ponzu	特上フィレ	35
<b>KOBE SHORT RIB</b> bbq sauce	特上カルビ	33
<b>KOBE RIBEYE</b> bbq sauce	特上ロース	33
<b>KOBE OUTSIDE SKIRT</b> bbq sauce	特上ハラミ	29
<b>KOBE TONGUE</b> salt & pepper	特上厚切りタン	29

## US PRIME & ANGUS BEEF (3.5oz)

100% midwestern grain-fed beef

<b>PRIME SHORT RIB</b> bbq sauce	カルビ	19
<b>PRIME RIB CAP</b> bbq sauce	カブリ	20
<b>PRIME RIBEYE</b> bbq sauce	ロース	19
<b>PRIME OUTSIDE SKIRT</b> bbq sauce or spicy miso	ハラミ	19
<b>PRIME CHUCK FLAP</b> bbq sauce	ザブトン	16
<b>PRIME HANGER STEAK</b> wasabi, soy sauce	サガリ	16
<b>ANGUS TRI TIP</b> bbq sauce	トモ三角	13
<b>ANGUS NY STEAK</b> grated daikon oroshi ponzu	サイコロステーキ	13
<b>LARGE INTESTINE</b> salt or miso	テッチャン	9
<b>ABOMASUM</b> salt or miso	ギアラ	8

## PORK (3.5oz)

heritage breed hogs and all-natural poultry

<b>PORK BELLY</b> wrapping lettuce, bean sprouts, kimchi, savory miso paste	豚バラとレタス	13
<b>PORK CHEEK</b> yuzu kosho	豚トロ	12
<b>KUROBUTA PORK SAUSAGE (5 pcs)</b> bbq sauce	黒豚ソーセージ	7

## CHICKEN (3.5oz)

<b>CHICKEN THIGH</b> salt / bbq sauce	地鶏もも	9
<b>CHICKEN BREAST</b> salt / bbq sauce	地鶏むね	9

## SEAFOOD

<b>SHRIMP</b> sea salt, pepper, sesame oil	エビ	14
<b>SCALLOP</b> garlic butter, soy sauce (served in skillet)	ホタテ	16

## VEGETABLES

<b>ASSORTED MUSHROOM</b> bbq sauce	きのこ盛り合わせ	8
<b>ASSORTED VEGES</b> bbq sauce	野菜盛り合わせ	7
<b>GARLIC</b> sesame oil	にんにく	4



## WINE "WHITE"

	G / B
<b>ZACCAGNINI</b> Pinot Grigio / Italy	12 / 45
<b>WHITE HAVEN</b> Sauvignon Blanc / New Zealand	12 / 45
<b>LAETITIA DUCROUX SANCERRE</b> Sauvignon Blanc / France	- / 55
<b>VINA ROBLES</b> Chardonnay / Monterey	13 / 50
<b>FAIR NIENTE</b> Chardonnay / Napa Valley	- / 99
<b>DROUHIN VAUDON</b> Chablis / France	- / 63

## WINE "BUBBLES"

	G / B
<b>POL CLEMENTE</b> Brut / France	12 / 45
<b>JACOURT MOSAIQUE</b> Champagne - Brut / France	- / 78
<b>DRAPPIER ROSE</b> Champagne - Brut / France	- / 78

## WINE "RED"

	G / B
<b>J</b> Pinot Noir / California	13 / 50
<b>CEDAR + SALMON</b> Pinot Noir / Oregon	- / 50
<b>EN ROUTE</b> Pinot Noir / Russian River	- / 92
<b>PEDRONCELLI</b> Merlot / Sonoma	12 / 45
<b>TREFETHEN</b> Merlot / Nappa Valley	- / 80
<b>EBERLE</b> Cabernet Sauvignon / Paso Robles	13 / 50
<b>LOUIS M MARTINI</b> Cabernet Sauvignon / Sonoma	13 / 50
<b>POST &amp; BEAM</b> Cabernet Sauvignon / Napa Valley	- / 76
<b>PALERMO</b> Cabernet Sauvignon / Napa Valley	- / 95
<b>SILVER OAK</b> Cabernet Sauvignon / Alexander Valley	- / 130
<b>ABSTRACT</b> Cabernet Sauvignon / Napa Valley	- / 77
<b>JAYSON</b> Red Blend / Nappa Valley	- / 105
<b>OPUS ONE</b> Red Blend / Nappa Valley	- / 580



## BEER

	MUG GLASS / PITCHER
<b>SAPPORO PREMIUM DRAFT</b> 4.9% Lager	6 / 19
<b>ASAHI SUPER DRY DRAFT</b> 5.0% Lager	7 / 24
<b>SUNTORY PREMIUM MALTS DRAFT</b> 5.5% Lager	9 / -
<b>ECHIGO KOSHIHIKARI</b> 5.0% Lager	9
<b>ECHIGO RED ALE</b> 5.5% Amber ale	9
<b>SAPPORO BLACK</b> 5.0% Dark lager	9
<b>KIRIN LIGHT</b> 3.2% light lager	5
<b>SUNTORY ALL FREE</b> Non alcoholic	5

## SHO - CHU

	G / B
<b>IICHIKO</b> Barley	7 / 52
<b>KURO KIRISHIMA</b> Sweet Potato	7 / 52

## CHU - HI

<b>FRESH LEMON HI</b>	7
<b>GREEN TEA HI</b>	7
<b>OOLONG HI</b>	7

## FRUIT LIQUOR

<b>CHOYA PLUM WINE</b>	9
<b>CHOYA YUZU WINE</b>	9

## SAKE

	10oz	24oz
<b>"HOT SAKE" HAKUSHIKA</b> Junmai / Hyogo	14	-
<b>"HOT SAKE" TOJIKAN</b> Honjozo / Hyogo	19	-
<b>HIZO OTOKOYAMA</b> Ginjo / Fukuoka	28	-
<b>HAKKAISAN</b> Ginjo / Niigata	40	-
<b>DASSAI 23</b> Daiginjo / Yamaguchi	68	-
<b>KUROSAWA NIGORI</b> Unfiltered / Nagano	23	-
<b>KUZURYU</b> Junmai / Fukui	-	75
<b>DEWAZAKURA OKA</b> Ginjo / Yamagata	-	80
<b>DASSAI 45</b> Daiginjo / Yamaguchi	-	59
<b>TAMAGAWA KINSHO</b> Daiginjo / Kyoto	-	115
<b>KUBOTA MANJYU</b> Daiginjo / Niigata	-	150
<b>AKITABARE SUIRAKUTEN</b> Daiginjo / Akita	-	188

## SOFT DRINKS

<b>COKE, DIET COKE, SPRITE</b>	3
<b>ORANGE JUICE, APPLE JUICE</b>	4
<b>GREEN TEA, OOLONG TEA</b>	3
<b>SPRING BOTTELED WATER</b>	5
<b>SPARKLING BOTTED WATER</b>	5