



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	ピリ辛豆腐	7
cold tofu shiso leaf, scallion and seaweed with spicy dressing		

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 sizziling 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 sizziling 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 yolk		
KOBE O-TORO SASHIMI	牛大口刺身	18
thinly sliced raw American wagyu fatty short rib		
UNI & KOBE BEEF SASHIMI	生ウニ生肉巻き	21
sea urchin & raw American wagyu beef		
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 NOODLE	ユッケジャン麺	12
egg 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

NEGI SHIO US BLACK BEEF TONGUE 元祖ネギタン塩 20
seasoned with garlic onion and original spice

NEGI SHIO US PRIME SHORT RIB カルビ塩 20
seasoned with garlic onion and original spice

KOBE AMERICAN WAGYU (3.5oz)

purebred japanese wagyu x meaty american cattle

KOBE FILET MIGNON 特上フィレ 35
grated daikon oroshi ponzu

KOBE SHORT RIB 特上カルビ 33
bbq sauce

KOBE RIBEYE 特上ロース 33
bbq sauce

KOBE OUTSIDE SKIRT 特上ハラミ 29
bbq sauce

KOBE TONGUE 特上厚切りタン 29
salt & pepper

US PRIME & ANGUS BEEF (3.5oz)

100% midwestern grain-fed beef

PRIME SHORT RIB カルビ 19
bbq sauce

PRIME RIB CAP カブリ 20
bbq sauce

PRIME RIBEYE ロース 19
bbq sauce

PRIME OUTSIDE SKIRT ハラミ 19
bbq sauce or spicy miso

PRIME CHUCK FLAP ザブトン 16
bbq sauce

PRIME HANGER STEAK サガリ 16
wasabi, soy sauce

ANGUS TRI TIP トモ三角 13
bbq sauce

ANGUS NY STEAK サイコロステーキ 13
grated daikon oroshi ponzu

LARGE INTESTINE テッチャン 9
salt or miso

PORK (3.5oz)

heritage breed hogs and all-natural poultry

PORK BELLY 豚バラとレタス 13
wrapping lettuce, bean sprouts, kimchi, savory miso paste

PORK CHEEK 豚トロ 12
yuzu kosho

KUROBUTA PORK SAUSAGE (5 pcs) 7
bbq sauce 黒豚ソーセージ

CHICKEN (3.5oz)

CHICKEN THIGH 地鶏もも 9
salt / bbq sauce

CHICKEN BREAST 地鶏むね 9
salt / bbq sauce

SEAFOOD

SHRIMP エビ 14
sea salt, pepper, sesame oil

SCALLOP ホタテ 16
garlic butter, soy sauce (served in skillet)

VEGETABLES

ASSORTED MUSHROOM きのご盛り合わせ 8
bbq sauce

ASSORTED VEGES 野菜盛り合わせ 7
bbq sauce

GARLIC にんにく 4
sesame oil



WINE "WHITE"

	G / B
KING ESTATE Pinot Gris / Oregon	13 / 50
CHARLES KRUG Sauvignon Blanc / Nappa Valley	13 / 50
KIM CRAWFORD Sauvignon Blanc / New Zealand	12 / 45
BUTTER Chardonnay / California	13 / 50
ELOUAN Chardonnay / Oregon	- / 55
STAG' S LEAP KARIA Chardonnay / Napa Valley	- / 69
ALPHA OMEGA Chardonnay / Napa Valley	- / 128

WINE "BUBBLES"

	G / B
ROTARI Brut / Italy	13 / -
ROTARI ROSE Brut / Italy	13 / -
PERRIER JOUET Champagne - Brut / France	- / 98

WINE "RED"

	G / B
ZOTO Pinot Noir / Santa Rita Hills	13 / 50
INSCRIPTION Pinot Noir / Oregon	14 / 54
SANFORD Pinot Noir / Santa Barbara	- / 68
FLOWERS Pinot Noir / Sonoma	- / 99
FERRARI CARANO Merlot / Sonoma	14 / 54
SILVERADO Merlot / Napa Valley	- / 88
JAM Cabernet Savingon / California	13 / 50
JUSTIN Cabernet Savingon / Paso Robles	- / 63
FARM Cabernet Savingon / Napa Valley	- / 75
JORDAN Cabernet Savingon / Alexsander Valley	- / 110
JOSEPH PHELPS Cabernet Savingon / Napa Valley	- / 148
UNSHACKLED Red Blend / California	- / 55
THE PLISONER Red Blend / Nappa Valley	- / 85
OVERTURE Red Blend / Nappa Valley	- / 250



BEER

SAPPORO PREMIUM DRAFT

4.9% Lager

MUG GLASS 6 / PITCHER 19 / TOWER 27

ASAHI SUPER DRY 9
5.2% Lager

ECHIGO KOSHIHIKARI 9
5.0% Lager

ECHIGO RED ALE 9
5.5% Amber ale

SAPPORO BLACK 9
5.0% Dark lager

KIRIN LIGHT 5
3.2% light lager

SUNTORY ALL FREE 5
Non alcoholic

SHO - CHU

G / B

IICHIKO Barley 7 / 52

KURO KIRISHIMA Sweet Potato 7 / 52

CHU - HI

FRESH LEMON HI 7

GREEN TEA HI 7

OOLONG HI 7

FRUIT LIQUOR

CHOYA PLUM WINE 9

CHOYA YUZU WINE 9

SAKE

10oz 24oz

"HOT SAKE" HAKUSHIKA 14 / -
Junmai / Hyogo

"HOT SAKE" TOJIKAN 19 / -
Honjozo / Hyogo

MASUMI OKUDEN KANZUKURI 35 / -
Junmai / Nagano

DEWAZAKURA OKA 39 / -
Ginjo / Yamagata

KUBOTA 33 / -
Daiginjo / Niigata

KUROSAWA NIGORI 23 / -
Unfiltered / Nagano

KUROSAWA - / 53
Junmai / Nagano

KOKURYU - / 95
Ginjo / Fukui

KUBOTA GENSHU - / 69
Junmai Daiginjo / Niigata

GASANRYU KISARAGI - / 78
Daiginjo / Yamagata

DASSAI 23 - / 165
Junmai Daiginjo / Yamaguchi

SOFT DRINKS

COKE, DIET COKE, SPRITE 3

ORANGE JUICE, APPLE JUICE 4

GREEN TEA, OOLONG TEA 3

SPRING BOTTELED WATER 5

SPARKLING BOTTED WATER 5