



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

**SEASONED VEGETABLES** ナムル盛り合わせ 8

bean sprouts, burdock, spinach, daikon radish

**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

**CHANJA & CREAM CHEESE** チャンジャとクリームチーズ 7

spicy cod innard, cream cheese, bonito flakes

**BEEF OMASUM** 白センマイ 10

boiled beef omasum, homemade miso

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

**FRIED GARLIC RICE** 石焼ガーリックライス 10

garlic rice, green onion, shibazuke pickles, shiso in sizziling stone pot

**FRIED BIBIMBAP** 石焼ビビンバ 12

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 york

**KOBE O-TORO SASHIMI** 牛大口刺身 18

thinly sliced raw American wagyu fatty short rib

**KOBE TONGUE SASHIMI** 牛タン刺身 18

black angus raw beef tongue

**KOBE ZABUTON SASHIMI** ザブトン刺身 15

thinly sliced raw American wagyu chuck flap

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

### NEGI SHIO US BLACK BEEF TONGUE

ねぎタン塩 20

### NEGI SHIO US PRIME SHORT RIB

ねぎカルビ塩 20

seasoned with garlic onion and original spice

### SUKIYAKI (order from 2 pcs / 2.5 oz or more)

ザブトン炙りすき焼き 20

thin-sliced American wagyu beef, free-range raw egg yolk, rice ball, sukiyaki sauce

### YAKI SHABU (order from 2 pcs / 2.5 oz or more)

ザブトン炙り焼きしゃぶ 20

thin-sliced American wagyu beef, grated daikon oroshi ponzu, mizuna, watercress

## 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 CHUCK FLAP

特上ザブトン 25

bbq sauce

### KOBE TONGUE

特上厚切りタン 29

salt & pepper

## 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)

bbq sauce 7

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

## 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

### ABOMASUM

ギアラ 8

salt or miso

## 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

きのこ盛り合わせ 8

bbq sauce

### ASSORTED VEGES

野菜盛り合わせ 7

bbq sauce

### GARLIC

にんにく 4

sesame oil



## WINE LIST

### 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

### KENZO ESTATE WINE

12oz / 24oz

<b>ASATSUYU</b> Sauvignon Blanc / Nappa Valley	75 / -
<b>YUI</b> Rose / Nappa Valley	75 / -
<b>SEI</b> Sparkling Sauvignon Blanc / Nappa Valley	- / 240
<b>RINDO</b> Red Blend / Nappa Valley	- / 220
<b>MURASAKI</b> Red Blend / Nappa Valley	- / 440

### 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

### 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 33 -  
Junmai / Nagano

HIZO OTOKOYAMA 28 -  
Ginjo / Fukuoka

DASSAI 23 68 -  
Daiginjo / Yamaguchi

KUROSAWA NIGORI 23 -  
Unfiltered / Nagano

ASAHIYAMA - 50  
Junmai / Niigata

SOHOMARE - 72  
Ginjo / Tochigi

DEWAZAKURA OKA - 80  
Ginjo / Yamagata

KUBOTA MANJYU - 150  
Daiginjo / Niigata

DASSAI 45 - 59  
Daiginjo / Yamaguchi

DASSAI BEYOND - 880  
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