



GYUGYU  
Nishiazabu Sohonten

*Based on the concept of fusion of food and entertainment ,  
we pursues not only the taste but also various performance and service  
Please enjoy your meal.*

---

**Important notice**

Your table will be available for two hours. Therefore, we take the last call for food menu 50 minutes and for drinks 30 minutes before the limit.

Smoking and vaping are prohibited other than in the smoking room.

Your bill includes ¥500 per person as a cover charge and 10% service charge besides your orders.

Generally, there are some risks of food poisoning to eat raw beef.  
Please refrain from eating raw meat if you are pregnant, a child, a senior,  
or not feeling well.

Also, please eat your raw meat while it is fresh.

We will grill some of the dishes for you to ensure that you enjoy your food at its best.

Please check the signs below.

GBS = Grilled by our staff  
GBY = Grill by yourself  
RAW = Eat raw

Grill by yourself →(GBY)

Grilled by our staff → (GBS)

Eat raw → (RAW)

## Koushi Course

All Japanese A5 Rank Black Wagyu

¥7,500

### **Kimchi & Namul**

Korean spicy vegetable & Korean seasoned vegetable

### **Fresh Beef Sashimi**

raw beef sashimi (RAW)

### **Yukhoe**

raw beef mixed with our original sauce and topped with a raw egg (RAW)

### **Negi Tongue Shio**

sliced beef tongue with salty green onion (GBY)

### **Yaki Sukiyaki**

lightly grilled top loin served with raw egg yolk and sukiyaki sauce(GBS)

### **House Salad**

green salad

### **Tokusen Moriwase**

an assortment of three kinds of meat (GBY)

### **Beef Stew**

### **Hormone Moriwase**

an assortment of two kinds of beef hormone (GBY)

### **Side Dish**

Selection:(Tamago Gohan/ Ramen/ Reimen)

rice with a raw egg/noodle with beef and pork soup/Korean cold noodle

Additional + ¥300 = Tantanmen

Additional + ¥500 = Beef bowl

### **Today' s Ice Cream**

※The dish in this course might change by the supply status.

※This course can only be ordered for two or more people.

※Generally, there are some risks of food poisoning to eat beef raw.

Please refrain from eating raw meat if you are pregnant, a child, a senior citizen, or not feeling well.

Grill by yourself →(GBY)

Grilled by our staff → (GBS)

Eat raw → (RAW)

## Nikudukushi Course

All Japanese A5 Rank Black Wagyu

¥9,900

### **Kimchi & Namul**

Korean spicy vegetable & Korean seasoned vegetable

### **Fresh Beef Sashimi**

raw beef sashimi (RAW)

### **Jo Tongue**

middle part of beef tongue(GBY)

### **Sliced Negi Tongue**

thinly sliced beef tongue with green onion (GBY)

### **Moriawase**

an assortment of three kinds of meat(GBY)

### **House Salad**

green salad

### **Misuji And Fillet**

an assortment of top blade and fillet(GBY)

### **Beef Tongue Stew**

### **Hormone Moriawase**

an assortment of two different beef innards (GBY)

### **Side Dish**

Selection:(Tamago Gohan/ Ramen/ Reimen)

rice with a raw egg/noodle with beef and pork soup/Korean cold noodle

Additional + ¥300 = Tantanmen

Additional + ¥500 = Beef bowl

### **Seasonal Dessert**

an assortment of seasonal dessert

※The dish in this course might change by the supply status.

※This course can only be ordered for two or more people.

※Generally, there are some risks of food poisoning to eat beef raw.

Please refrain from eating raw meat if you are pregnant, a child, a senior citizen, or not feeling well.

Grill by yourself →(GBY)

Grilled by our staff → (GBS)

Eat raw → (RAW)

## Gyugyu Course

All Japanese A5 Rank Black Wagyu

¥9,900

### **Kimchi & Namul**

Korean spicy vegetable & Korean seasoned vegetable

### **Fresh Beef Sashimi**

raw beef sashimi (RAW)

### **Sliced Prime Beef Tongue**

horizontally sliced tongue which you can enjoy  
the whole part of beef tongue(GBS)

### **Gyugyu Teddy Bear**

tossed inside skirt of short ribs with barbecue sauce(GBS)

### **Wasabi Matsuri**

tossed bottom sirloin flap in wasabi(GBS)

### **House Salad**

green salad

### **Cinderella Sushi**

raw beef sushi (RAW)

### **Tamatebako**

hanging tender in the treasure box of Urashima taro (GBS)

### **Dragon Kalbi**

tossed inside skirt of short ribs with salty sauce(GBS)

### **Side Dish**

Selection:(Tamago Gohan/ Ramen/ Reimen)

rice with a raw egg/noodle with beef and pork soup/Korean cold noodle

Additional + ¥300 = Tantanmen

Additional + ¥500 = Beef bowl

### **Seasonal Dessert**

an assortment of seasonal dessert

※The dish in this course might change by the supply status.

※This course can only be ordered for two or more people.

※Generally, there are some risks of food poisoning to eat beef raw.

Please refrain from eating raw meat if you are pregnant, a child, a senior citizen, or not feeling well.

Grill by yourself →(GBY)

Grilled by our staff → (GBS)

Eat raw → (RAW)

## Tokusen Akami Course

All Japanese A5 Rank Black Wagyu

¥12,000

### **Kimchi & Namul**

Korean spicy vegetable & Korean seasoned vegetable

### **Fresh Beef Sashimi**

raw beef sashimi (RAW)

### **Yukkoe**

raw beef mixed with our original sauce and topped with a raw egg(RAW)

### **Sliced Tongue**

two kinds of thinly sliced tongue with green onion and grated yam(GBS)

### **Thickly sliced Harami**

prime part of beef skirt(GBS)

### **Lean beef sushi**

raw beef sushi topped with scallop and trout eggs(RAW)

### **House Salad**

green salad

### **Tokusen Lean beef**

two kinds of lean meat with yakiniku sauce (GBS)

### **Beef tongue stew**

### **Gokujo Rump Steak**

rump steak with two kinds of garlic soy sauce

### **Side Dish**

Selection:(Tamago Gohan/ Ramen/ Reimen)

rice with a raw egg/noodle with beef and pork soup/Korean cold noodle

Additional + ¥300 = Tantanmen

Additional + ¥500 = Beef bowl

### **Seasonal Dessert**

an assortment of two kinds of desserts

※The dish in this course might change by the supply status.

※This course can only be ordered for two or more people.

※Generally, there are some risks of food poisoning to eat beef raw.

Please refrain from eating raw meat if you are pregnant, a child, a senior citizen, or not feeling well.

Grill by yourself →(GBY)

Grilled by our staff → (GBS)

Eat raw → (RAW)

## Kyukyoku Course

All Japanese A5 Rank Black Wagyu

¥15,000

### **Kimchi & Namul**

Korean spicy vegetable & Korean seasoned vegetable

### **Truffle Yukhoe**

raw beef topped with black truffle with three kinds of sauces (RAW)

### **Supreme Beef Sushi**

raw beef sushi garnished with trout eggs(RAW)

### **Uni Gyu**

urchin wrapped with sliced beef(RAW)

### **Tokujo Tongue**

thick sliced beef tongue(GBS)

### **Yaki Sukiyaki**

sliced top loin with raw egg yolk and sukiyaki sauce(GBS)

### **House Salad**

green salad

### **Chateaubriand**

well selected wagyu beef chateaubriand  
Additional ¥5,000 for Matsusaka beef chateaubriand(GBS)

### **Palate Cleanser**

small ice cream for refreshment

### **Shiro Moriwase**

An assortment of three kinds of meat(GBS)

### **Side Dish**

Selection:(Tamago Gohan/ Ramen/ Reimen)  
rice with a raw egg/noodle with beef and pork soup/Korean cold noodle  
Additional + ¥300 = Tantanmen  
Additional + ¥500 = Beef bowl

### **Muskmelon**

supreme muskmelon named “Crown Melon” from Shizuoka

※The dish in this course might change by the supply status.

※This course can only be ordered for two or more people.

※Generally, there are some risks of food poisoning to eat beef raw.

Please refrain from eating raw meat if you are pregnant, a child, a senior citizen, or not feeling well.

Grill by yourself →(GBY)

Grilled by our staff → (GBS)

Eat raw → (RAW)

# GYUGYU

## Premium Course

All Japanese A5 Rank Black Wagyu

¥18,000

### **Kimchi & Namul**

Korean spicy vegetable & Korean seasoned vegetable

### **Uni Gyu**

urchin wrapped with sliced beef(RAW)

### **Yukkoe**

raw beef mixed with our original sauce topped with a raw egg(RAW)

### **Sliced Prime Beef Tongue**

horizontally sliced tongue which you can enjoy  
the whole part of beef tongue(GBS)

### **Gyugyu Teddy Bear**

inside skirt of short ribs with barbecue sauce(GBS)

### **Wasabi Matsuri**

bottom sirloin flap in wasabi(GBS)

### **House Salad**

green salad

### **Cinderella Sushi**

raw beef sushi (RAW)

### **Tamatebako**

chateaubriand in the treasure box of Urashima-taro (GBS)  
well selected wagyu beef chateaubriand  
Additional + ¥5,000 for Matsusaka beef chateaubriand

### **Dragon Kalbi**

inside skirt of short ribs with salty sauce(GBS)

### **Side Dish**

Selection:(Tamago Gohan/ Ramen/ Reimen)  
rice with a raw egg/noodle with beef and pork soup/Korean cold noodle  
Additional + ¥300 = Tantanmen  
Additional + ¥500 = Beef bowl

### **Muskmelon**

supreme muskmelon named "Crown Melon" from Shizuoka

※The dish in this course might change by the supply status.

※This course can only be ordered for two or more people.

※Generally, there are some risks of food poisoning to eat beef raw.

Please refrain from eating raw meat if you are pregnant, a child, a senior citizen, or not feeling well.

# Salad&Appetizer



## House Salad (Black/ Red) ¥900

sesame oil based dressing /spicy dressing

## Smoky Choregi Salad ¥900

salt based dressing with chopped seaweed

## Kimchi ¥650

Korean spicy napa cabbage or Korean spicy yam

## Kimchi Moriawase ¥900

an assortment of our two kinds of kimchi

## Namul ¥650

beansprout, mustard spinach, zenmai or white radish

## Namul Moriawase ¥900

an assortment of four kinds of namul

## Sangchu¥650

Korean lettuce for wrapping meat

## Oscietra Caviar

8g ¥2,500 / 4g ¥1,300

## Aji Negi

(Green onion condiments) ¥400

Chopped green onion tossed with salt, garlic and sesame oil

## Kankoku-Nori

(Korean seasoned laver) ¥500

## Changia ¥650

Spicy cod innards

## Takko Garlic (whole/slice) ¥800

Garlic from Takko-cho, Aomori prefecture simmered in sesame oil and butter.

## Salted Wagyu beef tendon stew ¥600

Slowly simmered wagyu beef tendon and giblets.



**Kimchi Moriawase ¥900**  
an assortment of our two kinds of kimchi



**Namul Moriawase ¥900**  
an assortment of four kinds of namul

※The dish in this course might change by the supply status.

※This course can only be ordered for two or more people.

※Generally, there are some risks of food poisoning to eat beef raw.

Please refrain from eating raw meat if you are pregnant, a child, a senior citizen, or not feeling well.



# Raw Beef

Eat raw → (RAW)

All Japanese A5 Rank Black Wagyu



**Gyugyu-Yukhoe ¥2,500 (80g)**  
raw beef mixed with our original sauce  
topped with a raw egg



**Salty Yukhoe ¥2,500 (80g)**  
raw beef mixed with pickled  
Sichuan vegetable and citrus chili paste



**Seafood Yukhoe ¥3,500 (80g)**  
raw beef mixed with carefully selected  
seafood (shrimp&crab&urchin&roe)  
※ January~June only



**Uni-Gyu (RAW) ¥2,800**  
urchin wrapped with sliced raw beef



**Sushi Moriawase ¥2,100**  
three pieces of raw beef sushi topped with sliced scallop,  
trout egg and caviar



**Truffle Yukhoe ¥3,500 (80g)**  
raw beef topped with sliced truffles and  
three kinds of sauce  
※ July~December only



**GYUGYU Roll (RAW) ¥1,500**  
sushi roll of raw beef and pickled radish



**Beef Sashimi ¥1,800 (6 slices)**  
raw beef sashimi

**Beef Tataki (RAW) ¥2,200**  
lightly grilled sliced beef with ponzu sauce

※The dish in this course might change by the supply status.  
※This course can only be ordered for two or more people.  
※Generally, there are some risks of food poisoning to eat beef raw.  
Please refrain from eating raw meat if you are pregnant, a child, a senior citizen, or not feeling well.

Grill by yourself →(GBY)  
Grilled by our staff → (GBS)

## Photogenic Beef

All Japanese A5 Rank Black Wagyu



Tora Misuji(Top Blade)(GBS) ¥3,300 (100g)  
thick sliced top blade bit by the tiger



Kaguya Hime (Princess Kaguya)(GBS) ¥2,300 (80g)  
side muscle with smoky flavor served in the bamboo box



Tamatebako(GBS)  
¥3,300 (2 slices)

fillet served with the treasure box in a Japanese old tale, " Urashima-taro "



Wasabi Matsuri  
(GBS) ¥3,000 (4 slices)

sirloin flap tossed with wasabi

※The dish in this course might change by the supply status.

※This course can only be ordered for two or more people.

※Generally, there are some risks of food poisoning to eat beef raw.

Please refrain from eating raw meat if you are pregnant, a child, a senior citizen, or not feeling well.

Grill by yourself →(GBY)  
Grilled by our staff → (GBS)

# Photogenic Beef

All Japanese A5 Rank Black Wagyu



**Gyugyu Teddy Bear(GBS)¥2,800 (100g)**  
tossed inside skirt of short ribs served with BBQ sauce



**Sliced Tokujo tongue(GBS) ¥2,000 (2 slices)**  
sliced tongue which you can enjoy the whole beef tongue from tip to root



**Dragon Kalbi(miso/salt) (GBS)**  
**¥2,800 (100g)**  
tossed inside skirt of short ribs served with  
miso sauce or salty sauce



**GyuGyu Burger(GBS) ¥1,800 (2burger)**  
KAINOMI (flap meat) mini burger made with special onion mayo  
and salsa sauce, topped with avocado.



**Shiro Moriawase (GBY) ¥4,500**  
**(3 types, 2 pieces each)**  
an assortment of 3 well selected different beef cuts  
served in the golden castle



**Cinderella Sushi (GBS) ¥2,800 (4 pieces)**  
raw beef sushi served on the staircase from the Cinderella story

※The dish in this course might change by the supply status.

※This course can only be ordered for two or more people.

※Generally, there are some risks of food poisoning to eat beef raw.

Please refrain from eating raw meat if you are pregnant, a child, a senior citizen, or not feeling well.

Grill by yourself →(GBY)  
Grilled by our staff → (GBS)

# Wagyu Beef

All Japanese A5 Rank Black Wagyu



Tokujo Tongue(thin/ thick)(GBY) ¥3,500  
root of beef tongue



Gokujo Tongue(GBY) ¥4,000  
the very root of beef tongue  
※ Limited quantity



Tomosankaku (GBY) ¥3,000  
tri tip



Kainomi (GBY) ¥2,300  
Bottom sirloin flap



Tokujo Harami (GBY) ¥3,500  
prime part of beef skirt with ginger soy sauce

## Tongue

★Recommended grilling time★  
Cook for 8~12 seconds on each side

Aka Tongue(yakiniku sauce/salt/miso)  
(GBY)¥1,300 (70g)  
tip of beef tongue

Jo Tongue(GBY) ¥2,500 (80g)  
middle of beef tongue

Tokujo Tongue (GBY)  
(thin 6 slices/ thick 4 slices)  
(GBY) ¥3,500  
root of beef tongue

Gokujo Tongue(GBY) ¥4,000 (80g)  
the very root of beef tongue  
※ Limited quantity

## Morbled Meat

★Recommended grilling time★  
Cook for 2~4 seconds on each side

Shin Shin (GBY) ¥2,800 (4 slices)  
center part of round tip

Tomosankaku (GBY) ¥3,000 (4 slices)  
tri tip

Kainomi (GBY) ¥2,300 (4 slices)  
Bottom sirloin flap

## Skirt

★Recommended grilling time★  
Cook for 5 seconds on each side

Jo Harami (GBY) ¥2,500 (80g)  
beef skirt with ginger soy sauce

Tokujo Harami (GBY) ¥3,500 (4 slices)  
prime part of beef skirt with ginger soy sauce

※The dish in this course might change by the supply status.

※This course can only be ordered for two or more people.

※Generally, there are some risks of food poisoning to eat beef raw.

Please refrain from eating raw meat if you are pregnant, a child, a senior citizen, or not feeling well.

# Wagyu Beef

Grill by yourself →(GBY)

Grilled by our staff → (GBS)

All Japanese A5 Rank Black Wagyu



**Shin Shin (GBY) ¥2,800**  
center part of round tip



**Kamenoko(GBY) ¥2,000**  
lean part of round tip



**Marukawa(GBY) ¥1,800**  
the most lean part of round tip



**Yaki Sukiyaki(GBS)¥2,800**  
lightly grilled top round served with raw egg yolk



**Hormone Moriawase**  
**(salt/ miso/ spicy miso)(GBY)¥1,500**  
an assortment of three kinds of beef hormone

## Lean Meet

★Recommended grilling time★

**Cook for 3 seconds on each side**

**Marukawa(GBY) ¥1,800 (4 slices)**

the most lean part of round tip

**Kamenoko(GBY) ¥2,000 (4 slices)**

lean part of round tip.

**Rump(GBY) ¥2,500 (4 slices)**

top sirloin

## Loin

★Recommended grilling time★

**Cook for 3~4 seconds on each side**

**Loin(GBY) ¥1,500 (70g)**

top cap

**Jo Loin(GBY) ¥2,000 (4 slices)**

part of top loin which has a good balance of fat and lean

**Tokujo Loin (GBY) ¥2,500 (4 slices)**

prime part of top loin with rich marbling

## Sukiyaki

★Recommended grilling time★

**Cook for 3 seconds on each side**

**Yaki Sukiyaki(GBS)¥2,800 (2 slices)**

lightly grilled top round served with raw egg yolk

## Innard

★Recommended griling★

**Well done**

**Hormone Moriawase (salt/ miso/ spicy miso)**  
**(GBY)¥1,500 (3 types, 2 pieces each)**

an assortment of three kinds of beef hormone

**Tongue Kalbi (80g)**

**(salt/ miso/ spicy miso) (GBY) ¥1,000**

bottom part of beef tongue

**Aka Tongue (70g)**

**(yakiniku sauce/ salt/ miso)(GBY)¥1,300**

tip of beef tongue

**Heart (80g)**

**(yakiniku sauce/ salt/ miso) (GBY)¥1,000**

**Liver (80g)**

**(yakiniku sauce/ salt/ miso)(GBY)¥1,300**

**Jo Liver (80g)**

**(yakiniku sauce/ salt/ miso) (GBY) ¥1,800**

carefully selected prime beef liver

**Mino (Rumen)**

**(yakiniku sauce/ salt/ miso) (GBY)¥1,300 (100g)**

※The dish in this course might change by the supply status.

※This course can only be ordered for two or more people.

※Generally, there are some risks of food poisoning to eat beef raw.

Please refrain from eating raw meat if you are pregnant, a child, a senior citizen, or not feeling well.

# Wagyu Beef

Grill by yourself →(GBY)

Grilled by our staff → (GBS)

All Japanese A5 Rank Black Wagyu



**Emperor Briand ¥5,900~¥25,000**  
chateaubriand of Matsuzaka beef

## Characteristics of meat

Tender meat with fine marbling.  
Deep, sweet and elegant smell called "Wagyu Aroma"  
Good texture because the melting temperature of the fat is lower than other types of beef

## Definition of Matsuzaka beef

The cow must be a female Black Wagyu cow that has never given birth.  
It must be registered in the management system as Matsuzaka Beef.  
Matsuzaka Beef is raised in the production area for the longest period of time, and must be there even before shipping.  
The longest and final period of fattening in the Matsuzaka Beef Production Area.



**Tokusen Moriawase(GBY)¥5,800**  
an assortment of five kinds of well selected meat



**Tokusen Akami Moriawase(GBY)¥2,800**  
an assortment of three kinds of r lean meat

## Fille

### Emperor Briand(GBS)

**150g ¥25,000/100g ¥17,000/50g ¥5,900**

chateaubriand of Matsuzaka beef

※ Limited quantity

### Chateaubriand(GBS)

**150g ¥15,000/100g 10,000/50g ¥3,900**

※ Limited quantity

### Matsuzaka Beef Fillet(GBY )50g ¥3,900

tenderloin of Matsuzaka beef

※ Limited quantity

Recommended grilling **Rare**

### Fille(GBY)50g ¥2,900

※ Limited quantity

Recommended grilling **Rare**

### Diced Fillet Steak(GBY) ¥1,800 (80g)

Side muscle/Recommended grilling **Medium**

## Assorted Wagyu

### Tokusen Akami Moriawase(GBY)¥2,800

**(3 types, 2 pieces each)**

an assortment of three kinds of r lean meat

### Tokusen Moriawase(GBY)¥5,800

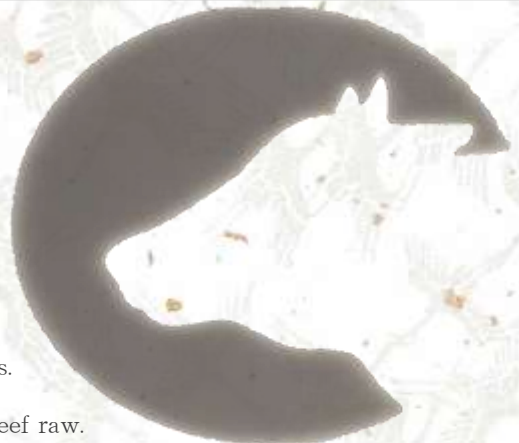
**(5 types, 2 pieces each)**

an assortment of five kinds of well selected meat

### Kiriotoshi (100g)

**(miso/ spicy miso/ salt)(GBY) ¥1,800**

an assortment of small pieces of beef loin served with miso sauce, spicy sauce or salty sauce



※The dish in this course might change by the supply status.

※This course can only be ordered for two or more people.

※Generally, there are some risks of food poisoning to eat beef raw.

Please refrain from eating raw meat if you are pregnant, a child, a senior citizen, or not feeling well.

# Side Dish & Soup



**Tamago Gohan ¥900**  
rice topped with a fresh raw egg



**Hitokuchi Niku Don ¥1,500**  
small size raw meat bowl



**Ramen ¥1,100**  
our original soup mixed beef and pork broth



**Reimen ¥1,100**  
Korean cold noodle in Morioka style



**Yukaejang Soup ¥850**  
Korean spicy beef soup with vegetables

## Side Dish

### Ramen ¥1,100

our original soup mixed beef and pork broth

### GYUGYU Tantanmen ¥1,600

Ramen noodles with special spicy meat miso made from 100% Wagyu beef.

### Reimen ¥1,100

Korean cold noodle in Morioka style

### Tamago Gohan ¥900

rice topped with a fresh raw egg

### Yakiniku chāhan (Fried Rice) ¥1,500

Fried rice with simple seasonings and chef's original sauce.

### Garlic Butter Rice ¥1,200

stir-fried rice with butter, garlic and octopus.

### Ishiyaki Bibimbap ¥1,300

Korean style mixed rice cooked in a stone bowl

### Hitokuchi Niku Don ¥1,500

small size raw meat bowl

### Rice M size ¥380 (200g)/S size ¥280 (130g)

## Soup

### Tamago Soup ¥650

egg soup

### Wakame Soup ¥650

seaweed soup

### Yukaejang Soup ¥850

Korean spicy beef soup with vegetables

### Gomtang Soup ¥1,100

Korean simmered soup of beef bones

※The dish in this course might change by the supply status.

※This course can only be ordered for two or more people.

※Generally, there are some risks of food poisoning to eat beef raw.

Please refrain from eating raw meat if you are pregnant, a child, a senior citizen, or not feeling well.

# Dessert



## Dessert

Ice Cream ¥500  
strawberry/vanilla/green tea/soda  
sherbet/grape sherbet

Annindofu ¥780  
almond jelly

Creme Brulee ¥900

Seasonal Dessert ¥1,200

Mera Mera Flambé ¥1,800  
Spherical chocolate parfait with flambe performance  
※it contains alcohol

Muskmelon ¥2,500  
supreme muskmelon named "Crown Melon" from  
Shizuoka



※The dish in this course might change by the supply status.

※This course can only be ordered for two or more people.

※Generally, there are some risks of food poisoning to eat beef raw.

Please refrain from eating raw meat if you are pregnant, a child, a senior citizen, or not feeling well.