

**IN CASE A
FIRE OCCURS**

**REMAIN
CALM**



**CALL A
SERVER**

FOR YOUR SAFETY

- Our grill is **VERY HOT**. Keep children away from the grill and don't ever touch it!
- Careful! Tin Foil Bowls and noodle soup items are **VERY HOT**
- **GRILL WITH TONGS** to prevent cross contamination
- Please **DO NOT** pour sauce on the grill
- Please **FULLY COOK** all raw food items
- Please **DO NOT** put all meats on the grill all at once
- Please **DO NOT** put more than 2 tin foil bowl items on the grill at a time, it will slow down the fire
- Please **DO NOT** pour water on the grill
- Seats Kids / Children away from the grill



GRILLING TIPS

Below is our suggested grilling times.
Please make sure all items are fully cooked!

THIN BEEF CUT

30-45 seconds each side

MEDIUM BEEF CUT

45-60 seconds each side

THICK BEEF CUT

90-120 seconds each side

POULTRY

3-5 minutes each side

PORK

60-90 seconds each side

SEAFOOD

3-5 minutes each side

VEGGIES TO GRILL

3-5 minutes each side



Grilling Position

OUTTER RING:

Poultry | Vegetable |
Pork | Seafood

CENTER RING:

Beef



— APPETIZER —



MUST TRY

Ready to Eat



KIN GYU
JAPANESE GRILL



Seafood Taco



Katsu Chicken
Skewer
(dinner menu)



Salmon Tartare
(dinner menu)



Mentaiko Udon
(dinner menu)



Try it with
onsen tamago



— APPETIZER —



MUST TRY

Ready to Eat



Salmon Carpaccio
(dinner only)



Takoyaki



Deep Fried Gold Bun
try with ice cream

Bibimbap



KIN GYU
JAPANESE GRILL



— REEF & BEEF —



MUST TRY

to be grilled



Boneless Short Rib
(dinner only)



Rib Eye
(dinner only)



Sausage



Vegetables

— REEF & BEEF —



MUST TRY

to be grilled



Grill with Tin Foil Bowl Directly



Ajillo Shrimp
5-7mins
(dinner only)



Sake Clam
5-7mins
(dinner only)



Miso Salmon
5mins
(dinner only)



Mixed Mushroom
3-5mins
(dinner only)



Enoki Mushroom
3-5mins



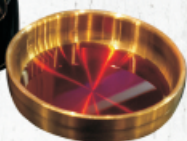
Corn
2mins



SAUCES



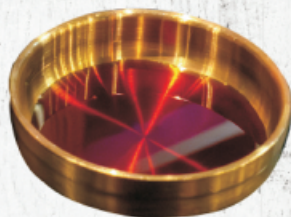
Recommend
Use Both



Yakiniku Sauce



Yakiniku Chilly Powder



Teriyaki Sauce



Sesame Sauce



Hot Sauce



Miso BBQ Sauce



Ssamjang Sauce

UPSIZE



alcohol
\$6
per pitcher

PITCHER

CALPIS

モクテル

Pitcher: \$14

Yuzu Calpis

Pineapple Calpis

Mango Calpis

MOCKJITO

モヒート

Pitcher: \$14

Yuzu
Lychee
Peach

Pineapple Lychee
Mango Coconut

YAKURUTO

ヤクルト

Fresh Fruit, Yogurt, Sprite

Pitcher: \$16

Strawberry
Lychee

Banana
Pineapple





YUZU



MATCHA



VANILLA



BLACK
SESAME



MANGO



WASABI

ICE CREAM

Try Our Unique Flavors



STRAWBERRY

SAKE



Ikezo Sake Jelly Shot - Peach
\$13
5.5% alc/vol.
180ml

JELLY SAKE ゼリー酒



Ikezo Sake Jelly Shot - Yuzu
\$13
5.5% alc/vol.
180ml



MOMO
\$28
7% Alc/Vol
100% Japanese
white peach
300ml



GINJO SAKE
\$28
15% Alc/Vol, 300ml
Flavour: Delicate, dry
and silky smooth
Type: Junmai



TORO MELT
LYCHEE
\$30
7.5% Alc/Vol, 300ml
chewy viscosity with
hints of rose, pear and
watermelon