



Wagyu Beef and Fresh Vegetables from Hokkaido Japan. Satisfying yakiniku that is gentle on the body and soul.

Did you know that YAKINIKU is a healthy and beautiful meal?

You can take in protein while removing excess fat from meat, and at the same time, you can take in enzymes from raw vegetables and lactic acid bacteria from kimchi.

We propose a completely new way to eat YAKINIKU that incorporates elements such as Japanese koji, western cooking methods, and vinegar.

Please enjoy our "YAKINIKU", which uses the finest Japanese beef, domestic lamb meat with only 4% market share, and plenty of fresh vegetables directly delivered from Tokachi, Hokkaido.



Wagyu Course

¥6,600



Please enjoy our Wagyu Course, which uses the finest Japanese beef, and plenty of fresh vegetables directly delivered from Tokachi, Hokkaido.

Course Includes:

Seasonal Vegetable Soup

5 Kinds of Kimchi/Pickled Vegetables

- Kimchi
- Kakuteki (Daikon Radish)
- Spicy Cucumber with homemade salt koji
- Bean Sprout Namul with homemade soy sauce koji
- Cabbage Namul with domestic garlic oil and wine vinegar

Green salad

Your choice of dressing:

- Carrot
- Onion
- Tomato Yuzu(Citron) Pepper
- Ginger Soy Sauce
- Chef's Recommendation

Assortment of 5 Kinds of Wagyu Beef

Chef's Homemade Sauces:

- Tomato Kekka Sauce
- Onion Balsamic
- Carrot sauce

Vegetables for wrapping

Cold Noodles-style Cappellini with naturally fermented black vinegar

Caramelized soy milk panna cotta



Recommended Add-on

2 Kinds of Beef Tongue with lemon confiture

+¥1,000 per person

Lamb YAKINIKU Course

¥6,600



Please enjoy our Lamb YAKINIKU Course.

We use very rare Japanese lamb meat.
There is no odor and the meat is full of flavor.

We use fresh vegetables delivered directly from Tokachi, Hokkaido.

Course Includes:

Seasonal Vegetable Soup

5 Kinds of Kimchi/Pickled Vegetables

- Kimchi
- Kakuteki (Daikon Radish)
- Spicy Cucumber with homemade salt koji
- Bean Sprout Namul with homemade soy sauce koji
- Cabbage Namul with domestic garlic oil and wine vinegar

Green salad

Your choice of dressing:

- Carrot
- Onion
- Tomato Yuzu(Citron) Pepper
- Ginger Soy Sauce
- Chef's Recommendation

Assortment of 5 Cuts of Domestic Lamb Meat

We will provide each part separately, such as roses and thighs.

Seasonal vegetables for grilling

Cold Noodles-style Cappellini with naturally fermented black vinegar

Caramelized soy milk panna cotta

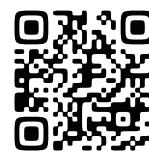
*A service charge of 5% is charged separately from the bill.



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If you leave us a review, we will give you a 5% discount off your bill.



Wagyu Beef / Domestic Lamb / Grilled Food



Assorted Wagyu Beef

An assortment of recommended cuts of the day.
 You can choose from salt or sauce. (Salt is recommended.)
 Please enjoy it with our specialty vegetable sauce.

| | for 2 person | for 3 person |
|-------------------------|--------------|--------------|
| 5 Kinds of Wagyu Beef | ¥4,400 | ¥6,600 |
| 3 Kinds of Wagyu Beef | ¥2,900 | ¥4,300 |
| 2 Kinds of Beef Tongue | ¥2,000 | ¥3,000 |
| Vegetables for grilling | ¥1,200 | ¥1,800 |



5 Kinds of Wagyu Beef
 (The photo is for 1 person)



2 Kinds of Beef Tongue
 (The photo is for 1 person)

Assorted Domestic Lamb

| 5 Kinds of Domestic Lamb | for 2 person | for 3 person |
|--------------------------|--------------|--------------|
| | ¥4,000 | ¥6,000 |

We use very rare Japanese lamb meat.
 There is no odor and the meat is full of flavor.

*Only available as an assortment.
 Because they are extremely rare, we purchase whole animals one at a time, not by parts.
 We make sure that there is no difference in the consumption of each part.
 Thank you for your understanding.



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Wagyu Beef / Domestic Lamb / Grilled Food

Beef a la carte for the grill

M size: around 100g per plate (about 6-7 pieces)
L size: around 150g per plate (about 9-12 pieces)

| | M size | L size |
|---|--------|--------|
| Harami (Beef outside skirt) The part of the diaphragm muscle. The meat has a rich flavor. | ¥1,400 | ¥2,100 |
| Wagyu Shoulder Loin Part of the scapula. Good balance of lean and fat. Fine and soft. | ¥1,600 | ¥2,400 |
| Wagyu Uchimomo (Thigh) Part of the base of the hind leg. It is lean, muscular and tender. | ¥1,700 | ¥2,500 |
| Wagyu Shinshin The inner part of the peach. Fine and soft. It's light. | ¥1,900 | ¥2,800 |
| Wagyu Tomosankaku Part of the base of the hind leg. It contains marbling and is very tasty. | ¥1,900 | ¥2,800 |
| Wagyu Kamenoko Part of the base of the hind leg. The meat is low in fat, fibrous and light in texture. | ¥2,000 | ¥3,000 |
| Wagyu Triangular Rose Part of the rib. Good balance of marbling and lean meat. It is the so-called special Kalbi. | ¥2,000 | ¥3,000 |
| Wagyu Ramp (Top Sirloin Butt) Thigh to buttocks (next to sirloin). It has a rich taste and is elegant, not greasy. | ¥2,100 | ¥3,100 |
| Wagyu Aitchbone Part of the buttocks. It has a lot of marbling and is soft. | ¥2,200 | ¥3,300 |

Korean lettuce
(10 pieces)
Wrap the meat and enjoy.
¥700



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Salad / Appetizer / A la carte

Salad

We have a delicious dressing made with seasonal vegetables.

Mixed Leaf Salad ¥900

Please choose dressing from below.

- Carrot
- Onion
- Tomato Yuzu(Citron) Pepper
- Ginger Soy Sauce
- Chef's Choice

Kimchi & Pickled Vegetables

Assortment of 3 dishes ¥1,000

You can choose 3 items from the following.

Assortment of 5 dishes ¥1,500

You can choose 5 items from the following.

Chinese cabbage kimchi ¥500

Directly delivered from a long-established kimchi shop, a staple of yakiniku restaurants.

Kakuteki ¥500

Daikon radish kimchi, sent directly from a long-established kimchi shop.

Spicy Cucumber with Homemade Shio Koji ¥500

Made with homemade shio-koji and Korean chili peppers.

Bean Sprout Namul with Homemade Soy Sauce Koji ¥500

Seasoned with homemade soy sauce koji and sesame oil. It's a little spicy.

Western-style Cabbage Namul ¥500

Western-style namul made with domestic garlic oil and wine vinegar.



Assortment of 5 dishes



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Salad / Appetizer / A la carte

Soup

Seasonal Vegetable Soup ¥900
One of our most popular items.
Enjoy it as an appetizer.

Wakame Seaweed Soup ¥500

Korean Egg Soup ¥500

Beef Tendon Jjigae ¥1,100
You can also order as
Very Spicy or Super Spicy.

8 Kinds of Vegetable Jjigae ¥1,100
You can also order as
Very Spicy or Super Spicy.



Beef Tendon Jjigae

A la carte

Beef Tongue Paste ¥700
Mousse-shaped beef tongue.
Recommended to accompany wine.

Roasted Garlic in Oil ¥700
Domestic garlic is slowly boiled in
olive oil and sesame oil.

Ajillo of 4 Kinds of Mushrooms ¥800
Slightly spicy garlic oil simmered.

Light Beef Tongue Stew ¥900
Beef tongue is made into a soft and
light stew.

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Additional Sides and Desserts

Additional Sides

Please try our original menu at the end.

Cold noodles-style cappellini with naturally fermented black vinegar ¥1,200

A bold Italian arrangement of cold noodles.

Our original.

Beef tendon hot egg bowl ¥1,100

It comes with a mini soup.

Rice ¥300

(Small) ¥200

(Large) ¥400



Cold noodles-style cappellini with naturally fermented black vinegar

Desserts

Caramelized soy milk panna cotta ¥700

Homemade Sherbet ¥500

Vanilla Ice Cream ¥500



Caramelized soy milk panna cotta



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Drinks

BEER

Draft Beer ¥600
Suntory Premium Malt's (Small) ¥400

Non-Alcoholic Beer ¥500
Suntory All Free

WHISKY

You can choose from on the rocks, with water, or with soda.

角(Kaku) ¥600

山崎(Yamazaki) ¥1,500

白州(Hakushu) ¥1,500

LIQUEUR

Raw Lemon Sour (shochu cocktail) All ¥600

Oolong High (shochu cocktail)

Green Tea High (shochu cocktail)

Jasmine High (shochu cocktail)

Darjeeling High (shochu cocktail)

Sweet potato shochu, barley shochu
(You can choose from on the rocks, with water, or with soda.)

Umeshu (Plum Wine)

Glass of Wine (Red/White)

SOFTDRINK

Ginger Ale ALL ¥400

Orange Juice

Grapefruit Juice

Oolong Tea

Green Tea

Jasmine Tea

Coffee (ICE/HOT)

Black Tea (ICE/HOT)

Mineral water

Perrier ¥600



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Google Maps



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Store Information



YAKINIKU GYUTTO EBISU

1-6-7 Ebisu, Shibuya-ku, Tokyo animo ebisu 6F
2 minutes walk from JR Ebisu Station West Exit ticket gate.

business hours:
Lunch 11:30~15:00(L.O14:30)
Dinner 17:30~23:00 (L.O22:00)

Closed: Mondays *Open on Sundays

03-6277-1229

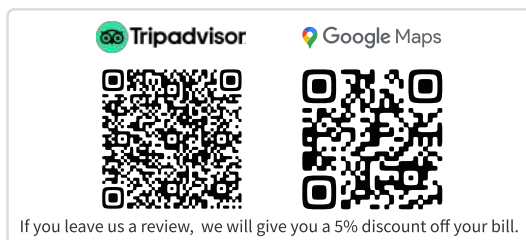
Reservations can be made through Tablecheck.

We also accept charters.

Please leave a review!

At our restaurant, we aim to spread the idea that
"YAKINIKU can be enjoyed more deliciously and healthily!"

I would be happy if you could share our food
and experience by all means!



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we will give you a 5% discount off your bill.



Affiliated Store Information



Ginza Hitsuji-za

Lamb yakiniku specialty store that offers Japan's best lamb - Hokkaido Suffolk.

business hours:
Dinner 17:00~23:30

Closed : Irregular

03-6264-6429

Make a reservation at Tablecheck.



GoogleMap



Ebisu Oushi-za

A completely private room lamb yakiniku specialty restaurant on the 7th floor above our store.

There are private rooms for 4 to 6 people, so it is a restaurant that is easy to use for families and entertainment.

business hours:
Dinner 17:30~23:00 (L.O22:00)

Closed: Sundays

03-6277-4329

Make a reservation at Tablecheck.



flare (Cafe&Bar)

It is a bar on the 5th floor below our store.

business hours:
(Sundays and holidays) 17:00-23:30
(Mon-Sat) 17:00-28:30

Closed: Year-end and New Year holidays

03-6450-3805

Make a reservation at Tablecheck.

We also accept charters.



GoogleMap

