ALL DAY MENU

GOLD WAGYU AYCE | 和牛任食

- Australia M9+ top sirloin steak | 澳洲M9+和牛西冷片
- US Gold grade brisket short rib | 美國黃金級和牛小排片
- Ox Tongue (Thick Cut) | 和牛牛舌（厚切）
- US Gold grade Striploin | 美國黃金級和牛西冷牛排
- US Gold grade Zabuton | 美國黃金級和牛肩脣內側肉
- US Gold grade Toro Beef | 美國黃金級雪花肥牛片
- US Gold grade rib eye (steak style) | 美國黃金級和牛肉眼排
- US Gold grade flat iron | 美國黃金級 flat iron 肉片
- Selected Rare Cuts | 特選和牛稀有部位
- Chef selected US gold grade Wagyu cuts | 主廚精選美國黃金級和牛
- Home-made Duck Breast | 秘制鴨胸肉
- New Zealand Rack of Lamb | 新西蘭羊架
- Garlic Scallop (in foil) | 蒜蓉帶子（錫紙）
- Jumbo Tiger Shrimp | 泰國老虎蝦皇

Beef 牛
- Prime Kalbi Short Rib | 安格斯頂級去骨牛仔骨
- Beef Tongue (Thin Cut) | 薄切牛舌
- Toro Beef, Tare Sweet Soy | 日式肥牛片
- Marinated Toro Beef | 秘制肥牛片
- Marinated Kalbi Short Rib | 秘制牛仔骨
- Braised Short Rib Top with Cheese | 芝士牛筋條
- Black Pepper Short Rib Strip | 黑椒牛肋條
- Scalded Aorta | 牛心管

Pork 猪
- Pork Belly | 五花肉
- Sousvide Pork Belly (Thick Cut) | 香草五花肉（厚切）
- Home-Made Cocktail Sausage | 秘制臘腸條
- Home-Made Marinated Pork | 秘制醃豬肉
- Pork-Toro | 猪頭肉
- Sweet Lemongrass Organic Pork Loin Steak | 有機香茅豬扒

Poultry 雞
- Shio Koji Marinated Chicken Thigh | 鹽腿肉
- Chicken Wing | 雞翅
- Chicken Karaage | 日式炸雞

1. Seating time per table is 2 hours and the last order will be called 30 minutes before your seating limit.
2. Please leave your table once you reach the seating limit.
3. 12% gratuity charge will be included in your bill.
4. All food items left unabsorbed will be weighed and charged at market price. PLEASE DO NOT WASTE FOOD.
5. Please let us know before placing orders if you are allergic to any food.
6. $25 corkage fee will be charged on any outside wines (per bottle).
Seafood 海鮮
- Squid | 魷魚
- Clams in Sake (in foil) | 清酒煮蜆
- Shrimps in Garlic Oil | 蒜油大蝦

Vegetable 蔬菜
- Baked Sweat Potato | 烤日本番薯
- King Oyster Mushroom | 皇子菇
- White Mushroom | 白蘑菇
- Enokitake | 金針菇 (錫紙)
- Asparagus | 蘆筍
- Zucchini | 意大利瓜
- Pineapple | 菠蘿
- Cheesy Butter Corn (in foil) | 芝士黃油玉米 (錫紙)

Side Order 伴菜
- Lettuce | 生菜
- Soy Pickled Jalapeno | 腌墨西哥辣椒
- Soy Pickled Garlic | 腌蒜片
- Raw Garlic | 生蒜
- Korean Bean Paste (for Pork) | 韓式豬肉大醬

Appetizer 前菜
- House Salad | 日式沙拉
- Edamame | 枝豆
- Fried Takoyaki | 章魚小丸子
- Kim Chee | 泡菜
- Deep Fried Bun with Condensed Milk | 炸荷葉夾

Dessert 甜品
- Melona Ice-Cream Bar | 冰棍
- Soft Serve | 軟雪糕

Soup 湯
- Miso Soup | 味噌湯

Rice & Noodle 飯丼面
- Steamed Rice | 米飯
- Bibimbap | 韓式拌飯
- Cold Udon | 拌烏冬

1. Seating time per table is 2 hours and the last order will be called 30 minutes before your seating limit.
2. Please leave your table once you reach the seating limit.
3. 12% gratuity charge will be included in your bill.
4. All food items left unconsumed will be weighed and charged at market price. PLEASE DO NOT WASTE FOOD.
5. Please let us know before placing orders if you are allergic to any food.
6. $25 corkage fee will be charged on any outside wines (per bottle).
## All Day Menu

**Mon-Thur**
- Regular $80.99
- Toddler (0-3) FREE
- Kid (4-6) $20
- Kid (7-9) $39.99
- Age 65 or above $60

**Fri-Sun & Holidays**
- Regular $85.99
- Toddler (0-3) FREE
- Kid (4-6) $25
- Kid (7-9) $39.99
- Age 65 or above $60

## Silver Wagyu AYCE

- Australia M9+ top sirloin steak | 澳洲M9+和牛西冷片
- US Gold grade brisket short rib | 美國黃金級和牛小排片
- Ox Tongue (Thick Cut) | 和牛牛舌（厚切）
- US Gold grade Toro Beef | 美國黃金級雪花肥牛片
- Chef selected US gold grade wagyu cuts | 主廚精選美國黃金級和牛
- Home-made Duck Breast | 秘制鴨胸肉
- Rack of Lamb | 羊架
- Garlic Scallop (in foil) | 蒜蓉帶子（錫紙）

### Beef 牛
- Prime Kalbi Short Rib | 安格斯頂級去骨牛仔骨
- Beef Tongue (Thin Cut) | 薄切牛舌
- Toro Beef, Tare Sweet Soy | 日式肥牛片
- Marinated Toro Beef | 秘制肥牛片
- Marinated Kalbi Short Rib | 秘制牛仔骨
- Braised Short Rib Top with Cheese | 芝士牛筋條
- Black Pepper Short Rib Strips | 黑椒牛肋條
- Scalded Aorta | 牛心管

### Pork 豚
- Pork Belly | 五花肉
- Sousvide Pork Belly (Thick Cut) | 香草五花肉（厚切）
- Home-Made Cocktail Sausage | 秘制醃腸
- Home-Made Marinated Pork | 秘制醃豬肉
- Pork-Toro | 猪頸肉
- Sweet Lemongrass Organic Pork Loin Steak | 有機香茅猪扒

### Poultry 鷄
- Shio Koji Marinated Chicken Thigh | 鹽腌腿肉
- Chicken Wing | 鷄翅
- Chicken Karaage | 日式炸鷄

---

1. Seating time per table is 2 hours and the last order will be called 30 minutes before your seating limit.
2. Please leave your table once you reach the seating limit.
3. 12% gratuity charge will be included in your bill.
4. All food items left unconsumed will be weighed and charged at market price. PLEASE DO NOT WASTE FOOD.
5. Please let us know before placing orders if you are allergic to any food.
6. $25 corkage fee will be charged on any outside wines (per bottle).
Seafood 海鮮
- Squid | 魷魚
- Clams in Sake (in foil) | 清酒煮蜆
- Shrimps in Garlic Oil | 蒜油大蝦

Vegetable 蔬菜
- Baked Sweat Potato | 烤日本番薯
- King Oyster Mushroom | 皇子菇
- White Mushroom | 白蘑菇
- Enokitake | 金針菇 (鎂紙)
- Asparagus | 蕨筍
- Zucchini | 意大利瓜
- Pineapple | 菠蘿
- Cheesy Butter Corn (in foil) | 芝士黃油玉米 (鎂紙)

Side Order 伴菜
- Lettuce | 生菜
- Soy Pickled Jalapeno | 醃墨西哥辣椒
- Soy Pickled Garlic | 醃蒜片
- Raw Garlic | 生蒜
- Korean Bean Paste (for Pork) | 韓式猪肉大酱

Appetizer 前菜
- House Salad | 日式沙拉
- Edamame | 枝豆
- Fried Takoyaki | 章魚小丸子
- Kim Chee | 泡菜
- Deep Fried Bun with Condensed Milk | 炸荷葉夾

Dessert 甜品
- Melona Ice-Cream Bar | 冰棍
- Soft Serve | 軟雪糕

Soup 湯
- Miso Soup | 味噌湯

Rice & Noodle 飯丼
- Steamed Rice | 米飯
- Bibimbap | 韓式拌飯
- Cold Udon | 拌烏冬

1. Seating time per table is 2 hours and the last order will be called 30 minutes before your seating limit.
2. Please leave your table once you reach the seating limit.
3. 12% gratuity charge will be included in your bill.
4. All food items left unconsumed will be weighed and charged at market price. PLEASE DO NOT WASTE FOOD.
5. Please let us know before placing orders if you are allergic to any food.
6. $25 corkage fee will be charged on any outside wines (per bottle).
ALL DAY MENU

MON-THUR
- Regular $35.99
- Toddler (0-3) FREE
- Kid (4-9) $15.99
- Age 65 or above $30.99

FRI-SUN & HOLIDAYS
- Regular $38.99
- Toddler (0-3) FREE
- Kid (4-9) $17.99
- Age 65 or above $33.99

BLACK ANGUS AYCE

Beef 牛
- Prime Kalbi Short Rib 安格斯頂級去骨牛仔骨
- Beef Tongue (Thin Cut) 瘦切牛舌
- Toro Beef, Tare Sweet Soy 日式肥牛片
- Marinated Toro Beef 秘制肥牛片
- Marinated Kalbi Short Rib 秘制牛仔骨
- Braised Short Rib Top with Cheese 芝士牛肋條
- Black Pepper Short Rib Strips 黑椒牛肋條
- Scalded Aorta 牛心管

Pork 豬
- Pork Belly 五花肉
- Sousvide Pork Belly (Thick Cut) 香草五花肉（厚切）
- Home-Made Cocktail Sausage 秘制脆皮腸
- Home-Made Marinated Pork 秘制腌猪肉
- Pork-Toro 猪頭肉
- Sweet Lemongrass Organic Pork Loin Steak 有機香茅猪扒

Poultry 鶏
- Shio Koji Marinated Chicken Thigh 鹽粒腌鶏腿肉
- Chicken Wing 鶏翅膀
- Chicken Karaage 日式炸鶏

Seafood 海鮮
- Squid 魷魚
- Clams in Sake (in foil) 清酒煮蠔
- Shrimps in Garlic Oil 蒜油大蝦

1. Seating time per table is 2 hours and the last order will be called 30 minutes before your seating limit.
2. Please leave your table once you reach the seating limit.
3. 12% gratuity charge will be included in your bill.
4. All food items left unconsumed will be weighed and charged at market price. PLEASE DO NOT WASTE FOOD.
5. Please let us know before placing orders if you are allergic to any food.
6. $25 corkage fee will be charged on any outside wines (per bottle).
**Vegetable**

- Baked Sweat Potato | 烤日本番薯
- King Oyster Mushroom | 皇子菇
- White Mushroom | 白蘑菇
- Enokitake | 金針菇 (錫紙)
- Asparagus | 雜筍
- Zucchini | 意大利瓜
- Pineapple | 菠蘿
- Cheesy Butter Corn (in foil) | 芝士黃油玉米 (錫紙)

**Side Order**

- Lettuce | 生菜
- Soy Pickled Jalapeno | 腌墨西哥辣椒
- Soy Pickled Garlic | 腌蒜片
- Raw Garlic | 生蒜
- Korean Bean Paste (for Pork) | 韓式豬肉大醬

**Appetizer**

- House Salad | 日式沙拉
- Edamame | 枝豆
- Fried Takoyaki | 章魚小丸子
- Kim Chee | 泡菜
- Deep Fried Bun with Condensed Milk | 炸荷葉夾

**Dessert**

- Melona Ice-Cream Bar | 冰棍
- Soft Serve | 軟雪糕

**Soup**

- Miso Soup | 味噌湯

**Rice & Noodle**

- Steamed Rice | 米飯
- Bibimbap | 韓式拌飯
- Cold Udon | 拌烏冬

---
1. Seating time per table is 2 hours and the last order will be called 30 minutes before your seating limit.
2. Please leave your table once you reach the seating limit.
3. 12% gratuity charge will be included in your bill.
4. All food items left unconsumed will be weighed and charged at market price. PLEASE DO NOT WASTE FOOD.
5. Please let us know before placing orders if you are allergic to any food.
6. $25 corkage fee will be charged on any outside wines (per bottle).