

Appetizer

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| Kim-Chee / キムチ Home made nappa kim-chee Spicy | \$ 6 |
| Kakuteki / カクテキ Home made radish kim-chee Spicy | \$ 6 |
| Spicy Pickled Cucumber / ピリ辛きゅうり Cucumber w/mild chili pepper, fresh garlic | \$ 6 |
| Mixed Kim-Chee / キムチ盛り合わせ Home made kimchee combination Spicy | \$ 15 |
| Namul / ナムル Spinach, Bean sprouts, Cabbage | \$ 5 |
| Takowasa / たこわさ Raw octopus marinated w/ wasabi | \$ 6 |
| Cold Tofu / 冷奴 Cold tofu w/ bonito flakes, green onion, ginger | \$ 5 |
| Cold Tofu Kim-chee / キムチ冷奴 Cold tofu w/ kimchee Spicy | \$ 8 |
| Crispy Seaweed / 焼き海苔 Roasted seaweed sheet | \$ 4 |
| Edamame / 枝豆 Boiled soy bean | \$ 6 |
| Shishito Garlic / ししとうガーリック Shishito pepper w/ garlic Popular | \$ 9 |
| Sunagimo Ponzu / 砂肝ポン酢 Chicken gizzard w/ ponzu sauce, green onion | \$ 10 |
| Gyusuji Nikomi / 牛筋の煮込み Cow honey tendon spicy stew Spicy | \$ 10 |
| Gyoza (6pcs) / 餃子 Pot sticker w/ pork & vegetables | \$ 10 |
| Shumai (3pcs) / シュウマイ Steamed dumpling w/ pork & vegetables | \$ 8 |
| Geso Kara-age / ゲソ唐揚 Deep fried squid tentacles | \$ 10 |
| Giara Kara-ge / ギアラ唐揚げ Deep fried beef abomasum | \$ 13 |
| Tori Nankotsu Age / 鳥軟骨揚げ Deep fried chicken gristle | \$ 10 |
| French Fries / フレンチフライ Salt & Pepper - \$6 Salt & Sea weed | \$ 7 |
| Yukke / ユッケ Original raw beef tar-tare w/ egg yolk Popular L-\$ 23 | \$ 17 |
| Shio Yukke / 塩ユッケ Original salted raw beef tar-tare w/ egg yolk L-\$ 23 | \$ 17 |

Salad

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| Daikon Nori Nori Salad / 大根ノリノリサラダ Original/Popular | | L-\$ 14 | S-\$ 11 |
| Daikon radish, carrot, dry seaweed w/ soy dressing | | | \$ 9 |
| House Salad / ハウスサラダ Original/Popular | | | \$ 9 |
| Red leaf, lettuce, cabbage, red onion, carrot, red radish, w/ sesame oil based dressing | | | |
| Tofu Salad / 豆腐サラダ | | | \$ 10 |
| Soft tofu, mixed green, red onion w/ creamy sesame dressing | | | |
| Green Salad / グリーンサラダ | | | \$ 10 |
| Mixed green, tomato, avocado, red onion w/ onion dressing | | | |
| Chicken Salad / チキンサラダ | | | \$ 10 |
| Crispy wonton, fried glass noodle, red ginger, green onion, iceberg lettuce w/ ginger dressing | | | |
| Thai Salad / タイサラダ | | | \$ 12 |
| Glass noodle, shrimp, ground chicken, red onion, cilantro w/ Thai style dressing | | | |
| Sanchu / サンチュ Red leaf w/ homemade miso | | | \$ 9 |

BBQ Grill at the table

Salt & Pepper , Original Sauce , Miso , Spicy Miso (塩・たれ・みそ・辛みそ)

Tokyo Kalbi Mix A / 東京カルビ盛A **Best sampler** \$ 47
US Prime Beef premium short rib, premium ribeye and premium outside skirt

Tokyo Kalbi Mix B / 東京カルビ盛B \$ 36
US Prime Beef short rib, ribeye and outside skirt

Premium Kobe Kalbi GOLD / 特上和州カルビ Premium Kobe Beef short rib **Popular** \$ 42

Premium Kobe Gyu Tan / 特上和州タン Premium Kobe Beef tongue \$ 30

Premium Kalbi / 上カルビ US Prime Beef premium short rib **Popular** \$ 22

Kalbi / カルビ US Prime Beef short rib \$ 18

Premium Kobe Beef Finger Meat / 中落ちカルビ \$ 20

Rosu / ロース US Prime Beef ribeye \$ 18

Premium Gyu Tan / 上タン Premium tongue **Popular** \$ 22

Gyu Tan / タン Tongue \$ 18

Harami / ハラミ US Prime Beef outside skirt \$ 20

Horumon / ホルモン Intestine \$ 13

Giara / ギアラ Abomasum \$ 13

Black Pork Toro / 黒豚トロ Black pork cheek **Popular** \$ 13

Chicken Breast / 鶏ささみ Chicken breast \$ 9

Black Pork Sausage (5pcs) / 黒豚ソーセージ \$ 9

Popular/Recommended w/meat

Seasoned Green Onion / 味付けネギ (Topping for meats) \$ 3.5

Sanchu / サンチュ Red leaf w/ homemade miso \$ 9

Vegetables BBQ Grill at the table

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| Asparagus / アスパラ | \$ 5.5 |
| Corn / コーン | \$ 5.5 |
| Onion / 玉ねぎ | \$ 5.5 |
| Shitake Mushroom / しいたけ | \$ 5.5 |
| Eringi Mushroom / エリンギ | \$ 5.5 |
| Shishito Pepper / ししとう | \$ 5.5 |
| Garlic / にんにくホイル | \$ 5.5 |
| Mixed Vegetables / 野菜盛り合わせ (Asparagus/corn/onion/shitake/shishito pepper) | \$ 9 |
| Mushroom Mix w/ Butter / きのこバターホイル (Shimeji/eringi/shitake mushroom) | \$ 9 |

Seafood BBQ Grill at the table

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| Shrimp / エビ (5pcs) | \$ 12 |
| Scallop / ホタテ (5pcs) | \$ 15 |
| Squid / イカ | \$ 9 |
| Mixed Seafood / 海鮮盛り合わせ (Shrimp/scallop/squid) | \$ 22 |

Soup(Beef Bone Broth)

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|--|-------|
| Egg Soup / 玉子スープ Egg drop soup | \$ 9 |
| Wakame Soup / ワカメスープ Seaweed soup | \$ 9 |
| Vegetable Soup / 野菜スープ Vegetable soup | \$ 9 |
| Yukke Jan Soup / ユッケジャンスープ Spicy soup w/ beef Short rib and vegetables Spicy | \$ 13 |
| Kalbi Soup / カルビスープ Beef short rib and vegetables soup | \$ 13 |
| Oxtail Soup / コムタンスープ Oxtail and vegetables soup Popular | \$ 15 |
| Tokyo kalbi Soup / 東京カルビスープ Secret spice w/ beef and vegetables Spicy /Original | \$ 14 |

★ Ramen Noodle Add \$2.50 ★

Noodle

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|--|-------|
| Cold Green Tea Soba Noodle / 茶そば Premium Japanese Uji matcha buckwheat noodle | \$ 16 |
| Tokyo Kalbi Cold Noodle / 東京カルビ冷めん Cold chicken broth clear soup w/ chashu pork,, kimchee, cucumber, apple, boiled egg, sesame seeds, ramen noodle | \$ 17 |
| Asianya Tantan Hot / アジアンヤタンタン (温) Spicy sesame seggoup, ground beef, spinach | \$ 16 |
| Asianya Tantan Cold / アジアンヤタンタン(冷) Spicy sesame soup, ground beef, ramen | \$ 16 |

Rice

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| Rice / ライス | Regular-\$3.5 Large-\$ 4.5 |
| Yaki-Onigiri / 焼おにぎり (2pcs) Grilled rice ball w/ dried bonito | \$ 10 |
| Bibim Bap / ビビンバ | \$ 16 |
| Cooked seasoned vegetables, egg yolk and ground beef or chicken on rice | |
| Ishiyaki Bibim Bap / 石焼ビビンバ | \$ 17 |
| Cooked seasoned vegetables, egg yolk and ground beef. served in a sizzling stone pot | |
| Ishiyaki Yukke Bibim Bap / 石焼ユッケビビンバ | \$ 20 |
| Ishiyaki Bibim Bap w/ yukke. | |
| Ishiyaki Cheese Bibim Bap / 石焼チーズビビンバ Original | \$ 18 |
| Ishiyaki Bibim Bap w/ kim-chee and cheese. | |
| Kuppa / クッパ Rice w/ vegetables and egg in soup | \$ 14 |
| Yukke Jan Kuppa / ユッケジャンクッパ Spicy | \$ 16 |
| Rice w/ beef short rib, vegetables and egg in soup | |
| Kalbi Kuppa / カルビクッパ Rice w/ beef short rib, vegetables and egg in soup | \$ 16 |
| Oxtail Kuppa / コムタンクッパ Rice w/ oxtail and vegetables in soup | \$ 18 |
| Tokyo kalbi Kuppa / 東京カルビクッパ Spicy /Original | \$ 17 |
| Secret spice w/ beef and vegetables in soup | |

Dessert

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| Vanilla Ice Cream / Green Tea Ice Cream | \$ 3 |
| Pineapple Sorbet / Coconuts Sorbet / Orange Sorbet | \$ 9 |
| Creme Brulee | \$ 8 |
| Cappuccino Brulee | \$ 8 |
| Chocolate Lava Cake w/ Ice Cream | \$ 9 |

An 18% gratuity will be added to parties of 6 or more.