

GRAND MENU



KOBE JUICY-YA

日本語

ENGLISH

简体中文

SEASONAL LIMITED
FAIR MANU

WAGYU
YAKINIKU

YAKINIKU
TASTING

OFFAL,PORK,
SEAFOOD

A la Carte,
VEGETABLE

COLD NOODLE,
RICE,DESSERT



DRINK



LUNCH

Lunch Time
12:00-14:30
(L.o14:00)

YAKINIKU
SAUCE

TAJIMA BEEF

There's
lots to
enjoy

1order
2slices



TOYOOKA Ueda Farm

Ueda Livestock in Toyooka raises many champion cattle. Their own top-quality brand, "Tajimaguro," is the finest Wagyu beef, used in high-end restaurants.



TAJIMAGURO Tajima beef ribs

¥790 (¥869 with tax)



TAJIMAGURO Tajima beef short ribs between the bones

¥890 (¥979 with tax)



Recommend!

TAJIMAGURO

The best Tajima beef ribs

¥1190 (¥1309 with tax)

PREMIUM



Recommend!

TAJIMAGURO

Tajima beef Prime ribs (kainomi)

¥1490 (¥1639 with tax)

PREMIUM



TAJIMAGURO

Tajima beef lean meat

¥1490 (¥1639 with tax)

PREMIUM



TAJIMAGURO

Tajima beef top sirloin

¥1590 (¥1749 with tax)

PREMIUM

You can enjoy a variety of meats 2slices/1order



KOBE BEEF

There's
lots to
enjoy

1 order
2 slices



KOBE Usunaga Farm

The farm owner, a mere 27 years old, runs one of the few livestock farms in Kobe city, with the concept of "beef that makes you want to eat another bite," such as Kobe beef and pure Tajima Usunaga beef.

Enjoy a variety of
luxurious dishes,
each with a little bit
of the finest Kobe beef.

KOBE
Beef
THE FINEST BEEF
IN THE WORLD



PREMIUM

Specially selected Kobe beef
(ICHIBO) **¥1490** (¥1639 with tax)



PREMIUM

Specially selected Kobe beef
triangle rib **¥1390** (¥1529 with tax)



PREMIUM

Specially selected Kobe beef
Premium loin
Thickly sliced **¥1690** (¥1859 with tax)



PREMIUM

Premium Kobe beef Sirloin
Thickly sliced **¥2990** (¥3289 with tax)

You can enjoy a variety of meats

2 slices / 1 order



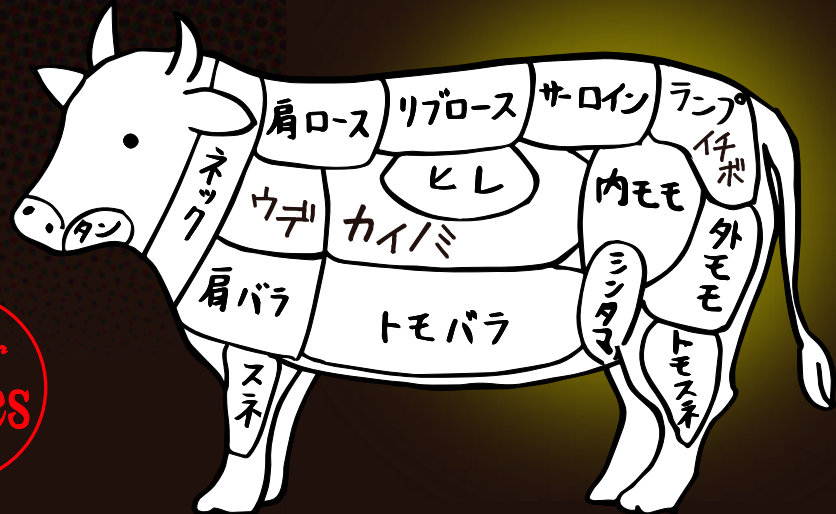
YAMAGATA BEEF



YAMAGATA

There's
lots to
enjoy

1 order
2 slices



Wagyu beef is a classic favorite in the Kanto region! We deliver the highest quality Yamagata beef!



Recommend!
Yamagata beef lean meat
(regular)

¥490 (¥539 with tax)

PREMIUM



Yamagata beef lean meat
(premium)

¥590 (¥649 with tax)

PREMIUM



Yamagata beef
top-grade ribs

¥690 (¥759 with tax)

PREMIUM



Recommend!
Yamagata beef top loin

¥790 (¥869 with tax)

PREMIUM

You can enjoy a variety of meats

2 slices / 1 order



SKIRT HARAMI STEAK and TONGUE

There's
lots to
enjoy

1order
2slices



Salted Wagyu beef tongue



Wagyu Premium
Salted Tongue

¥890 (¥979 with tax)



Wagyu Super Premium
Salted Tongue

¥990 (¥1089 with tax)



Wagyu Hanging Tender

¥590 (¥649 with tax)



Wagyu premium
skirt steak

¥990 (¥1089 with tax)



You can enjoy a variety of meats 2slices/1order



TONGUE



Let's start here.
Recommended
Japanese Black Beef
Salted Tongue Starter



America's No. 1
Premium Beef Brand

GREATER
JOMAHA

Salted beef tongue

¥1590 (¥1749 with tax)



America's No. 1
Premium Beef Brand

GREATER
JOMAHA

Premium Salted beef tongue

¥1990 (¥2189 with tax)



Wagyu Tongue
(Standard)

¥2190 (¥2409 with tax)



Wagyu Tongue
(Premium)

¥2490 (¥2739 with tax)



Wagyu Tongue
(Extra Premium)

¥2790 (¥3069 with tax)



Wagyu
Hanging Tender

¥1990 (¥2189 with tax)

You can enjoy a generous amount



SKIRT STEAK HARAMI

The top-grade skirt steak of Japanese Black Beef has an exquisite taste.



Tasting

Comparison of Japanese and American skirt steak

¥1490 (¥1639 with tax)



USA

Skirt steak (U.S)

¥890 (¥979 with tax)



USA

Premium Skirt steak (U.S)

¥1290 (¥1419 with tax)



Wagyu premium skirt steak

¥1890 (¥2079 with tax)



You can enjoy a generous amount

KALBI

beef ribs

The finest kalbi,
with the sweetness of
the fat still delicious.



Japanese
Old-fashioned
Kalbi

¥790 (¥869 with tax)



AUS

Beef short ribs
between the bones

¥990 (¥1089 with tax)



Tasting

Taste comparison of
premium beef ribs

¥1890 (税込2079円)



200g ¥4990 (¥5489 with tax)

250g ¥5990 (¥6589 with tax)

300g ¥6990 (¥7689 with tax)

Taste comparison of premium Tajima beef ribs



Old-fashioned
golden kalbi

¥1290 (¥1419 with tax)

You can enjoy a generous amount



神戸ビーフ

KOBE
Beef
THE FINEST BEEF
IN THE WORLD



PREMIUM

Specially selected Kobe beef ribs

¥1990 (¥2189 with tax)



PREMIUM

Specially selected Kobe beef
High quality rib

¥2290 (¥2519 with tax)



PREMIUM

Specially selected Kobe beef
Premium loin(Haneshita)

¥3390 (¥3729 with tax)



PREMIUM

Specially selected Kobe beef
triangle rib

¥2490 (¥2739 with tax)



PREMIUM

Specially selected lean Kobe beef

¥2290 (¥2519 with tax)



PREMIUM

Specially selected Kobe beef
Premium loin(Kainomi)

¥2490 (¥2739 with tax)



200g ¥5990 (¥6589 with tax)

250g ¥7290 (¥8019 with tax)

300g ¥8590 (¥9449 with tax)

Taste comparison of Kobe beef (STANDARD)

Premium



200g ¥7990 (¥8789 with tax)

250g ¥9790 (¥10769 with tax)

300g ¥11590 (¥12749 with tax)

Taste comparison of premium Kobe beef (extra PREMIUM)

You can enjoy a generous amount



YAMAGATA BEEF



PREMIUM

Yamagata beef lean meat
(regular)

¥1390 (¥1529 with tax)



PREMIUM

Yamagata beef lean meat
(premium)

¥1590 (¥1749 with tax)



PREMIUM

Yamagata beef
top-grade ribs

¥1490 (¥1639 with tax)



PREMIUM

Yamagata beef top-grade loin

¥1590 (¥1749 with tax)



PREMIUM

Yamagata beef ribs

¥990 (¥1089 with tax)



Tasting

Taste comparison of
Yamagata beef

¥2290 (¥2519 with tax)

You can enjoy a generous amount



OFFAL HoRoman



Wagyu
Circle Bowels

¥690 (¥759 with tax)



Wagyu
first stomach

¥790 (¥869 with tax)

Wagyu
reed tripe

¥790 (¥869 with tax)



TAJIMAGURO

Specially selected
Tajima Wagyu
Circle Bowels

¥790 (¥869 with tax)

Wagyu beef heart

¥790 (¥869 with tax)

Wagyu beef rumen

¥1190 (¥1309 with tax)

Wagyu beef liver

¥790 (¥869 with tax)

Large Intestine

¥530 (¥583 with tax)

Premium Wagyu beef liver

¥890 (¥979 with tax)

Pig large intestine

¥590 (¥649 with tax)




100g ¥690 (¥759 with tax)

Today's
Spicy Offal
Platter

200g ¥1290 (¥1419 with tax)





Pork, Chicken

Coarsely ground wieners

¥490 (¥539 with tax)

Yamagata pork ribs

¥530 (¥583 with tax)

Large pork sausage (1pc)

1本 ¥290 (¥319 with tax)

Awaodori chicken thigh

¥630 (¥693 with tax)

Large chorizo sausage (1pc)

1本 ¥290 (¥319 with tax)

Please enjoy
special brand pork
and chicken.



Scallops

¥730 (¥803 with tax)

Shrimp

¥790 (¥869 with tax)

Squid

¥690 (¥739 with tax)

Ala carte and Vegetable

Recommend!

**Raw Wagyu
beef omasum**

¥890 (¥968 with tax)



Recommend!

**Korean-style grilled steak
tartare Specially
selected Wagyu beef**

¥1380 (¥1518 with tax)

焼き野菜（单品）

Abalone mushroom

¥590 (¥649 with tax)

Premium Awaji onions

¥490 (¥539 with tax)

Shiitake mushroom

¥490 (¥539 with tax)

**Large Shiitake mushroom
from Oita Prefecture**

¥490 (¥539 with tax)

Eggplant

¥390 (¥429 with tax)

Corn

¥390 (¥429 with tax)

King oyster mushrooms

¥440 (¥484 with tax)

*The brand of Wagyu beef changes depending on the day (price may also vary slightly).

ツウが認める
本格キムチ



神戸
キムチ
食楽園



Recommend!

Kobe Kimchi Assortment

¥790 (¥869 with tax)



Kobe Kimchi Shorakuen is a small kimchi shop in the downtown area of Nagata, Kobe. Since its establishment in 1997, it has been loved by locals, so please come and try its kimchi, made with love.



Delicious and spicy!
Korean pickled cabbage

¥540

(¥594 with tax)



Delicious and spicy!
Radish kimchi

¥540

(¥594 with tax)



Delicious and spicy!
Cucumber kimchi

¥540

(¥594 with tax)



Addictive Chinese
yam kimchi

¥540

(¥594 with tax)

original NAMUL

Homemade
bean sprout namul

¥390 (¥429 with tax)

Homemade
Komatsuna Namul

¥450 (¥495 with tax)

Homemade
bracken namul

¥450 (¥495 with tax)

Homemade
assorted namul

¥690 (¥759 with tax)

CHANGJA

Changja

¥520 (¥572 with tax)

Clam Changja

¥540 (¥594 with tax)

SALAD AND VEGETABLE



Today's assorted
grilled vegetables

¥890 (¥979 with tax)



Today's special
grilled vegetable
platter

¥1390
(¥1529 with tax)

The photo is for
illustrative purposes only.
Contents may change
depending on the season
and availability.

Lettuce

¥390 (¥429 with tax)

Choreogi salad

¥690 (¥759 with tax)

Choreogi tofu salad

¥790 (¥869 with tax)



Cold Noodle



The noodles, sourced from Mochizuki Noodle Factory, which specializes in using wheat from Hokkaido, are perfectly matched with the yakiniku restaurant's special soup.



Mochizuki Seimen's chewy noodles are perfectly coated in a rich, flavorful soup.

名物



Chewy white cold noodles JAPAN

¥990 (¥1089 with tax)

名物



Chewy red cold noodles KOREAN

¥990 (¥1089 with tax)



Korean-style
spicy bibim noodles

¥990 (¥1089 with tax)



Refreshing plum
and shiso cold noodles

¥990 (¥1089 with tax)



Spicy and rich
tsukemen cold noodles

¥1190 (¥1309 with tax)



Spicy Mixed
noodles (MAZESOBA)

¥1290 (¥1419 with tax)



Yukgaejang Ramen
(Korean spicy beef soup)

¥990 (¥1089 with tax)

Rice and Soup



RICE (S)

¥250 (¥275 with tax)

RICE (M)

¥350 (¥385 with tax)

RICE (L)

¥450 (¥495 with tax)

RICE (mini)

¥180 (¥198 with tax)



Stone-grilled
cheese bibimbap

¥1040 (¥1149 with tax)

名物



Stone-grilled
bibimbap

¥940 (¥1034 with tax)

Yukgaejang soup
(Korean spicy beef soup)

¥890 (¥979 with tax)

Seaweed soup

¥590 (¥649 with tax)

Tofu chige soup

¥890 (¥979 with tax)

Yukgaejang soup
(Spicy Beef Soup with Rice)

¥990 (¥1089 with tax)

Egg soup

¥790 (¥869 with tax)



A bowl of seasonal sorbet with orange slices and mint leaves.

DESSERT

Seasonal sorbet **¥440** (税込484 with tax)

Haagen-Dazs (Matcha)
¥490 (¥539 with tax)

Vanilla ice cream
¥390 (¥429 with tax)

Haagen-Dazs (vanilla)
¥490 (¥539 with tax)

Chocolate ice cream
¥390 (¥429 with tax)

Haagen-Dazs (Strawberry)
¥490 (¥539 with tax)

Strawberry ice cream
¥390 (¥429 with tax)

RECOMMEND



Highball is a whiskey mixed with soda, perfect for Yakiniku.



ようこそ。

KAKU HIGHBALL

¥590 (¥649 with tax)

RECOMMEND



陸のイボールは、きれいな味がする。



ようこそ。

Riku Highball

¥530 (¥583 with tax)



ヘキサアイス使用
HEXA STICK ICE
至高の一杯のために



PREMIUM

JACK HIGHBALL

¥590 (¥649 with tax)

FUJI HIGHBALL

¥890 (¥979 with tax)

Premium LEMON SOUR

FUN!

ALL-YOU-CAN-DRINK

Vodka-based lemon liqueur mixed with sparkling water. It is a standard drink at Japanese yakiniku restaurants.

70min. Last order 60min.

990 YEN

(1,089yen including tax) with frozen lemon

ORDER

- caution -

This offer is only available to customers ordering 1,500yen or more per person.

add Frozen lemon (1pc)
¥280 (¥308 with tax)

add Cut lemon (1/4)
¥80 (¥88 with tax)

add Cut lemon (1/2)
¥150 (¥165with tax)

*Please order at the time of your first order.



SOUR

Lemon Sour
¥530 (¥583 with tax)

Calpico Sour
¥490 (¥539with tax)

Oolong Sour
¥490 (¥539 with tax)

Tomato Sour
¥490 (¥539 with tax)



UMESHU

Rich plum wine
¥490 (¥539 with tax)



BEER



Draft Beer (M)
¥590 (¥649 with tax)



Draft Beer (S)
¥440 (¥484 with tax)



Bottle beer (ASAHI)
¥690 (¥759 with tax)



Bottle beer (AKAHOSHI)
¥690 (¥759 with tax)



Bottle beer (SAPPORO)
¥690 (¥759 with tax)

non-alcoholic beer

KIRIN GREENS FREE

¥390 (¥429with tax)

The best sake loved
around the world

Dassai

Junmai Daiginjo •

Glass
¥1290
(¥1419 with tax)

Sake made specifically
for yakiniku

USHI TO
TEPPAN

Glass
¥990
(¥1089 with tax)

Japanese

SAKE

HOW to
ENJOY
JAPANESE
SAKE!

KARATANBA
(300ml bottle)

¥990 (¥1089 with tax)

SAKE Makgeolli
TORAJI no UTA (300ml bottle)

¥890 (¥979 with tax)

SHOCHU



KANNOKO

¥590 (¥649 with tax)



Hitotsubu no Mugi

¥690 (¥759 with tax)



Tomino Houzan

¥590 (¥649 with tax)

おすすめ

Daikyame

A refreshing
lychee-scented
new shochu

Potato

DAIYAME

¥590 (¥649 with tax)

MAKGEOLLI

JINRO

¥490 (¥539 with tax)

Muccha Umai Makgeolli

¥590 (¥649 with tax)



WINE

*Also available in bottles

W

Robert Mondavi
Woodbridge Chardonnay

glass ¥590 (¥649 with tax)

R

Trivent Reserve Malbec
(Argentina)

glass ¥790 (¥869 with tax)

R

A classic red wine (medium)
that brings out the flavor of meat
Australian Shiraz

glass ¥630 (¥693 with tax)

R

A classic red wine (full)
that brings out the flavor of meat
Australian Cabernet Sauvignon

glass ¥690 (¥759 with tax)

*cheers!
with
Lo Alcoholic*



It's a low-alcohol drink that can be enjoyed by women
and those with low alcohol tolerance.

LO ALCOHOLIC

Adult Peach Sour
¥490 (¥539 with tax)

Adult Pomegranate Sour
¥490 (¥539 with tax)

Adult Yuzu Sour
¥490 (¥539 with tax)

Adult Cassis Sour
¥490 (¥539 with tax)

non-alcoholic & Soft Drink

Oolong Tea
¥360 (¥396 with tax)

Ginger Ale
¥360 (¥396 with tax)

Pineapple juice
¥390 (¥429 with tax)

Guava juice
¥390 (¥429 with tax)

Orange juice
¥360 (¥396 with tax)

Melon Soda
¥360 (¥396 with tax)

Apple Juice
¥360 (¥396 with tax)

CALPICO
¥390 (¥429 with tax)

Coke
¥360 (¥396 with tax)

**Non-alcoholic cocktail
Bitter Spumoni**
¥590 (¥649 with tax)



**NOSE OSAKA
DRY GINGER ALE**
¥390
(¥429 with tax)

Water ¥0

How to Enjoy Japanese Sake.

Enjoy the atmosphere
with sake served in a masu



The sake is poured to the brim, luxuriously overflowing even into the masu.



First, drink a little of the sake from the glass (it's safer to drink it over the masu so it won't spill).



Pour the overflowing sake from the masu back into the glass and drink it.



If you drink it straight from the masu, you can enjoy the aroma of cypress wood.



LUNCH

YAKINIKU



Standard Lunch Today's Recommendation
Yakiniku lunch



Great value

¥1073 (¥1180 with tax)

150g

¥1436 (¥1580 with tax)

200g

¥1800 (¥1980 with tax)

300g

¥2345 (¥2580 with tax)



We Love HARAMI!
Skirt steak lunch

Standard

¥891 (¥980 with tax)

High-quality

¥1255 (¥1380 with tax)

Premium

¥1800 (¥1980 with tax)

<Prices include tax>

LUNCH

YAKINIKU



Premium Yamagata beef top grade lean Yakiniku lunch

100g
¥1618 (¥1780 with tax)

150g
¥2255 (¥2480 with tax)



Premium Kobe Beef Yakiniku Lunch



Regular 150g
¥4073 (¥4480 with tax)

Regular 200g
¥4982 (¥5480 with tax)

Regular 250g
¥5891 (¥6480 with tax)

Premium 150g
¥4982 (¥5480 with tax)

Premium 200g
¥6346 (¥6980 with tax)

Premium 250g
¥7709 (¥8480 with tax)

<Prices include tax>



YAKINIKU X SAUCE

The key to delicious yakiniku is the combination of meat and sauce!

No additives
chemical
seasonings
Not used



STANDARD

STANDARD SAUCE

A refreshing, all-purpose sauce that goes well with all kinds of meat, made with a unique blend of 14 ingredients named after Jyushiya.

《Recommendation》
All meat



UMAKARA SAUCE

Characterized by its mature spiciness and deep sweetness, this deliciously spicy sauce goes particularly well with fatty dishes like kalbi and innards.

《Recommendation》
Kalbi and horumon in general

No additives
chemical
seasonings
Not used



GOLDEN SAUCE

A deliciously spicy sauce made from a careful blend of high-quality fruits, vegetables, and miso. The fattier the meat, the more flavorful it is!

《Recommendation》
Marinated meat, offal, skirt steak

YAKINIKU SOY SAUCE

As the name suggests, this soy sauce is perfect for grilled meat. For Kobe, Tajima, and Yamagata beef, try this soy sauce with homemade wasabi. This soy sauce is the perfect choice for premium lean meat.

WASABI

A blend of real wasabi and horseradish. Pair it with yakiniku soy sauce for lean meat, or add a little to your standard sauce for fatty meat for a refreshing taste.

Please ask the staff for the "Golden Sauce"



ROCK
SALT

For high-quality thick-sliced meat, it's best to add a little rock salt to enjoy the natural sweetness of the meat.