

日本語

ENGLISH

简体中文

# GRAND MENU



KOBE JUICY-YA

SEASONAL LIMITED  
FAIR MENU

WAGYU  
YAKINIKU

YAKINIKU  
TASTING

OFFAL, PORK,  
SEAFOOD

A la Carte,  
VEGETABLE

COLD NOODLE,  
RICE, DESSERT



DRINK



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

YAKINIKU  
SAUCE

# TAJIMA BEEF

There's lots to enjoy

1 order  
2 slices

## 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)

Recommend!

TAJIMAGURO

Tajima beef Prime ribs  
(kainomi)

¥1490 (¥1639 with tax)

TAJIMAGURO

Tajima beef lean meat

¥1490 (¥1639 with tax)

TAJIMAGURO

Tajima beef top sirloin

¥1590 (¥1749 with tax)

You can enjoy a variety of meats

2slices/1order

# KOBE BEEF

There's lots to enjoy

1 order  
2 slices

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

KOBE  
Beef  
THE FINEST BEEF  
IN THE WORLD



## 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.

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

2slices/1order



# YAMAGATA BEEF



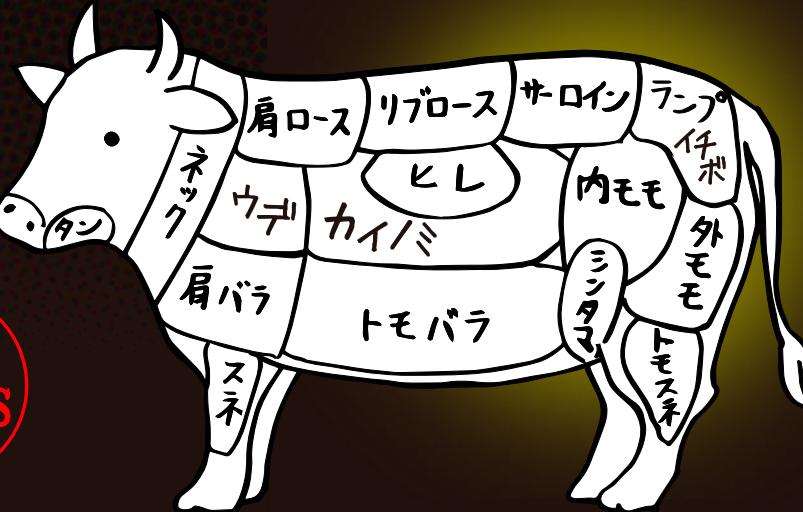
Wagyu beef is a classic favorite in the Kanto region! We deliver the highest quality Yamagata beef!



YAMAGATA

There's lots to enjoy

1order  
2slices



PREMIUM  
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)

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



# SKIRT STEAK and Tongue

HARAMI



There's lots to enjoy

1 order  
2 slices

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

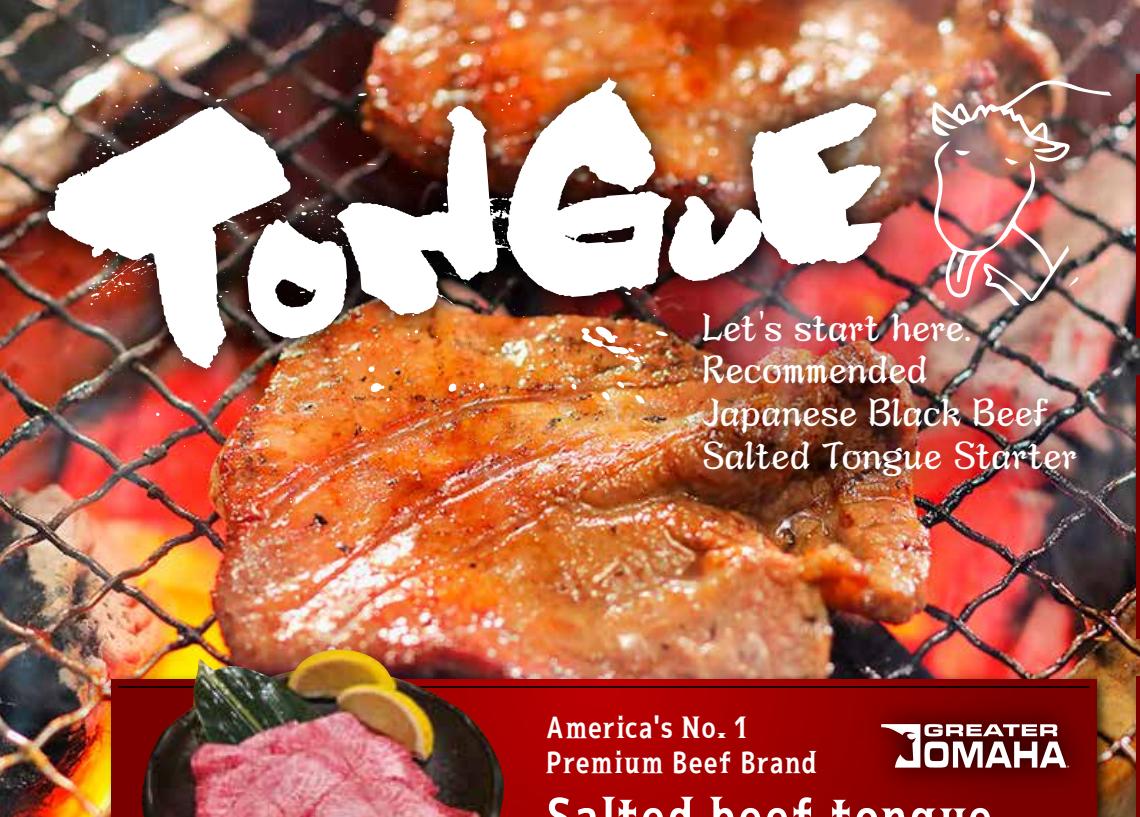
¥990 (¥1089 with tax)



You can enjoy a variety of meats

2slices/1order





America's No. 1  
Premium Beef Brand



### Salted beef tongue

¥1590 (¥1749 with tax)



America's No. 1  
Premium Beef Brand



### 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.



WAGYU

US BEEF

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.



## Tasting

Taste comparison of  
premium beef ribs

¥1890 (税込2079円)



Japanese  
Old-fashioned  
Kalbi

¥790 (¥869 with tax)



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





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)



200g ¥5990 (¥6589 with tax)  
250g ¥7290 (¥8019 with tax)  
300g ¥8590 (¥9449 with tax)

Taste comparison of Kobe beef (STANDARD)



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)

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





**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 Horumon



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)



100g ¥690 (¥759 with tax)



Today's  
Spicy Offal  
Platter

200g ¥1290 (¥1419 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)



# 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.



# Seafood

Scallops

¥730 (¥803 with tax)

Shrimp

¥790 (¥869 with tax)

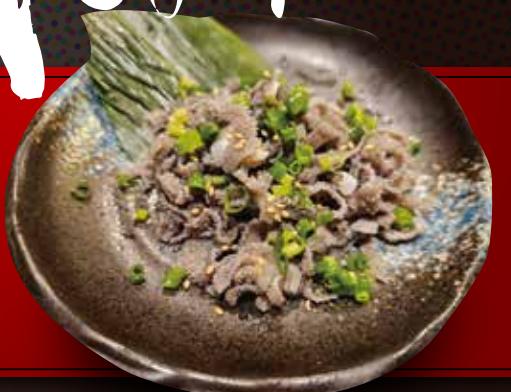
Squid

¥690 (¥739 with tax)

# All a 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)

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

## 焼き野菜（単品）

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)

本格キムチ  
ツウが認める



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  
bracken namul

¥450 (¥495 with tax)

Homemade  
Komatsuna 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)



名  
物

## Stone-grilled cheese bibimbap

¥1040 (¥1149 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)

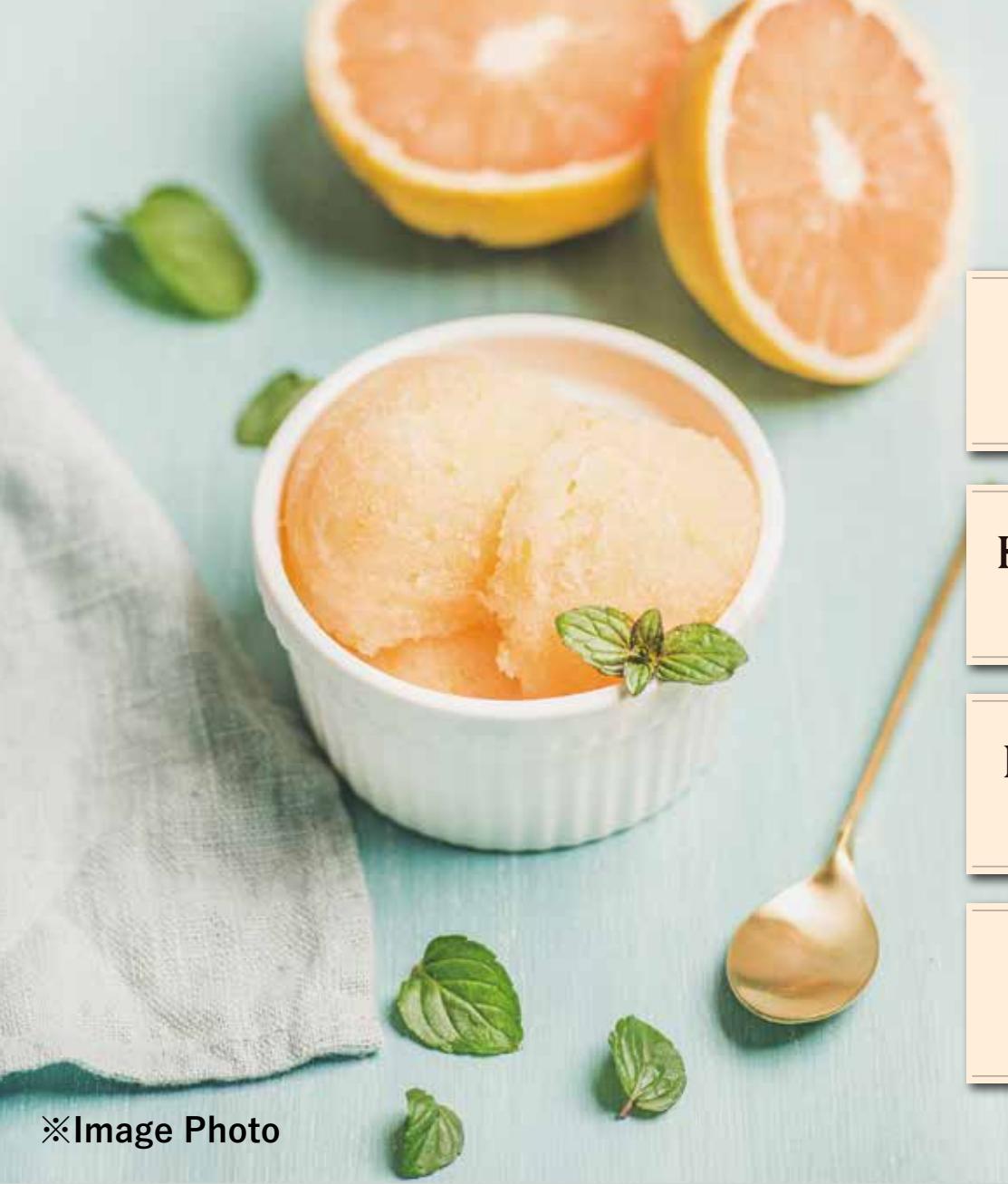
## Bibimbap

¥890 (¥979 with tax)



## Stone-grilled bibimbap

¥940 (¥1034 with tax)



## 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.



## KAKU HIGHBALL

¥590 (¥649 with tax)

RECOMMEND

陸  
*Riku*

隠れハイボールは、  
きれいな味がする。

## Riku Highball

¥530  
(¥583 with tax)



JACK HIGHBALL  
¥590 (¥649 with tax)

FUJI HIGHBALL  
¥890 (¥979 with tax)

## Premium LEMON SOUR

\*Please order at the time of your first order.

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 (¥165 with tax)

## SOUR

Lemon Sour  
¥530 (¥583 with tax)

Calpico Sour  
¥490 (¥539 with 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)



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 (¥429 with tax)

The best sake loved  
around the world

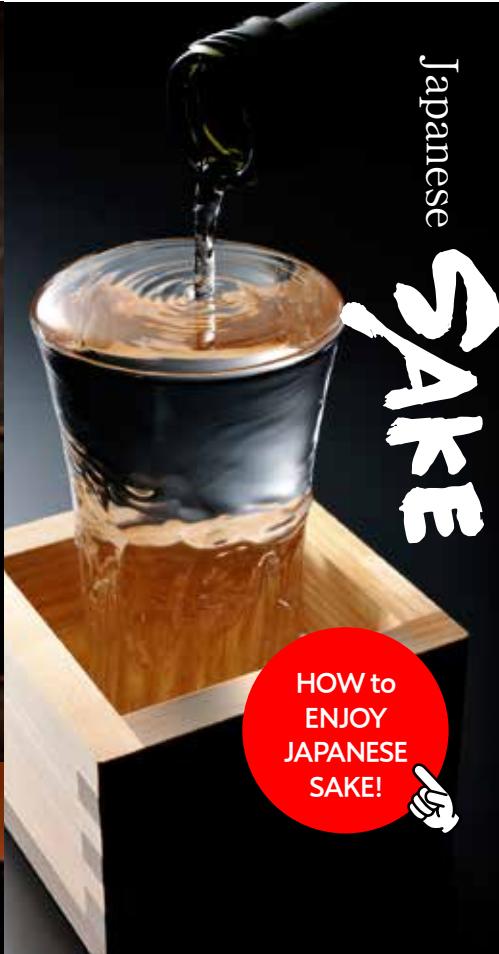
# Junmai Daiginjo Dassai

Glass  
¥1290  
(¥1419 with tax)

Sake made specifically  
for yakiniku

USHI TO  
TEPPAN

Glass  
¥990  
(¥1089 with tax)



HOW to  
ENJOY  
JAPANESE  
SAKE!

KARATANBA  
(300ml bottle)

¥990 (¥1089 with tax)

SAKE Makgeolli  
TORAJI no UTA (300ml bottle)  
¥890 (¥979 with tax)

## SHOCHU



KANNO KO  
¥590 (¥649 with tax)



Hitotsubu no Mugi  
¥690 (¥759 with tax)



Tomino Houzan  
¥590 (¥649 with tax)



Potato

DAIYAME

¥590 (¥649 with tax)

## MAKGEOLLI



JINRO  
¥490 (¥539 with tax)



Muccha Umai Makgeolli  
¥590 (¥649 with tax)



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

ホルモン  
神戸  
十四  
焼肉  
JUICY-YA  
KOB  
うまい  
やさい  
味自慢  
萬葉福集



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)

Yakiniku  
14番屋



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)



KOBE  
Beef  
THE FINEST BEEF  
IN THE WORLD

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 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.