

GRAND MENU



Selected Domestic Kuroge Wagyu (Japanese Black Beef Cattle).

Focusing on carefully chosen domestic Kuroge Wagyu with meat of the highest standard.
We also offer rare cuts that can only be obtained in limited quantities from individual cattle.

Enjoy to your heart's content, not only yakiniku, but also beef sashimi,
yukke (Japanese steak tartare), sushi and other dishes
with the highest quality beef that just melts in your mouth.

Additionally, we provide a wide selection of beverages
that accentuate each piece of wagyu.

 : Aoyama Gaien's Recommended  : Spicy

- * Please note that all Kuroge Wagyu we offer is accompanied by traceability information and a copy of the certificate.
- * We are licensed as a "Certified Handler of Raw Meat", providing raw meats such as beef sashimi and yukke under a strict sanitary environment. However, children, the elderly, pregnant women, and those with a compromised immune system should refrain from consuming raw meat. (Raw food business permit number: No. 2834)
- * All prices shown include tax. Service charge is not included. Photos are for illustrative purposes only.

Sashimi / Sushi

Having passed strict inspections by the health department, we have been permitted to serve raw meat. However, children, the elderly, pregnant women, and those with a compromised immune system should refrain from consuming raw meat.



🍷 Kuroge Wagyu Sashimi - Assorted 3 kinds 3,200円

🍷 Kuroge Wagyu Sashimi 1,900円

Kuroge Wagyu Tataki 1,900円

Kuroge Wagyu Yukke 2,900円

Wagyu beef omasum
(third stomach) sashimi 1,200円

Wagyu sushi
with uni (sea urchin) on top (3 pieces) 2,100円

Rare cuts Flavored with Salt or Leek & Salt Sauce or Draft Sauce

We stock the best A5-ranked domestic Kuroge Wagyu of the day which is available, without limiting the location of origin, and offer a wide variety of rare cuts of beef, of which only 3 kg or less may be sourced from a single head of cattle weighing 400 kg to 600 kg.

Zabuton (Chuck Flap)..... 2,900yen

Maki (Ribeye Cap) 2,900yen

Misuji (Top Blade) 2,900yen

Togarashi (Chuck Tender) ... 1,800yen

Katasankaku (Triceps Brachii)... 1,800yen

Brisket 1,800yen

Shin Shin (Eye of Knuckle)... 1,800yen

Kamenoko (Knuckle) 1,800yen



🍂 5 assorted rare cuts 4,200yen

🍂 3 assorted lean cuts 2,700yen

3 assorted marbled cuts 2,900yen

3 assorted rare cuts 2,900yen

Special cuts

🍂 Chateaubriand 100g / 9,600yen 150g / 14,300yen



Tenderloin 150g / 8,600yen

Sirloin 150g / 7,500yen

Aoyama Gaien's Commitment

[Salt] The first batch of salt is harvested salt in Guérande, France. After the salty waters are evaporated at the salterns, the first salt that crystallizes is skimmed of the top. This delicate saltiness helps to enhance the flavor of the meat.

[Wasabi] The wasabi, grown in an ideal environment at the foot of Mt. Amagi is coarsely chopped for texture. This helps to enhance the sweetness of the fat in the meat.

[Tare] The homemade sauce is made with the sweetness of fruits such as apples and oranges. Add some homemade gochujang (red pepper miso paste) or yangnyeongyang (soy based red pepper seasoning) to add richness and spiciness to your favorite dish.

Aburi

- 🍷 Yakishabu(Grilled Shabu-shabu Meat)
Sirloin 2,100yen
with grated daikon radish and ponzu sauce
- 🍷 Seared sirloin 2,100yen
with bite-sized rice and egg yolk



Tongue

- Premium Salted Tongue 1,900yen
Special Select
- 🍷 Salted Tongue 2,900yen
Special Select
- Thick-sliced Tongue 3,600yen
- Kuro Tongue Shabu 2,900yen
(Thinly sliced Kuroge Wagyu tongue)
with grated daikonradish and ponzu sauce



Harami

Flavored with Salt or Leek & Salt Sauce or Draft Sauce

- Premium Harami 2,200yen
Special Select
- 🍷 Raw Harami 2,800yen
- Thick-Sliced Raw Harami... 3,600yen

Kalbi (Boneless Rib)

Flavored with Salt or Leek & Salt Sauce or Draft Sauce

- Kalbi (Boneless Rib) 1,800yen
- Nakauchi Kalbi (Rib Fingers) .. 1,800yen
- Jo-kalbi (Premium Boneless Rib) .. 2,400yen
Special Select
- Marbled Kalbi 3,600yen

Loin

Flavored with Salt or Leek & Salt Sauce or Draft Sauce

- Loin 1,800yen
- Premium Loin 2,400yen
Special Select
- Marbled Loin 3,600yen



Hormone (Organ Meats)

Leek & Salt sauce / Miso sauce

Jo-mino (Premium Rumen) ... 1,400yen

Shimacho (Large Beef Intestine)... 1,100yen

Marucho (Small Beef Intestine)... 1,100yen

Beef Liver 1,100yen

Hatsu (Beef Heart) 1,100yen

🍷 Five kinds of organ meats .. 2,300yen



Pork and Chicken

with Yuzu Kosho (Yuzu peel and Chili Peppers) and Sesame Oil



Satsuma-Miyabi 1,000yen
Chicken Thigh Meat

🍷 Satsuma-Miyabi 1,000yen
Chicken Neck Meat

Matsusaka Pork Loin..... 1,400yen

Seafood

Tiger Prawns (2) 1,600yen

Clam (2) 1,800yen

Large Scallop (1) 1,100yen

Squid (1) 1,300yen

Vegetables

🍷 Aoyama Gaien Salad 900yen

Assorted Grilled Vegetables... 900yen

Garlic Grilled with Sesame Oil ... 800yen

Special Select
Sangchu (Korean lettuce) 900yen
with homemade miso and salchitta

Special Select
Sanchu and Perilla Leaves ... 900yen
with garlic, green chili pepper and homemade miso

Kimchi

- 🌶️ Chinese Cabbage Kimchi..... 600yen
- 🌶️ Oi Kimchi (Cucumber Kimchi) ... 600yen
- 🌶️ Kakuteki (Daikon Kimchi) 600yen
- 🌶️ 5 kinds of Kimchi..... 1,400yen



Namul

* Single items are also available.



- 3 kinds of Namul 1,000yen
- 🍴 6 kinds of Namul 1,400yen

Side Dishes

- Korean Laver 500yen
- 🌶️ Chanja (Spicy Cod Innards) ... 600yen
- 🌶️ Korean Chilled Tofu 700yen
- 🍴 Seafood Chijimi (pancake)... 1,500yen
- Pork Kimchi Chijimi (pancake)... 1,500yen

Meals



- 🍂 White rice400円
- Bibimbap
with 7 kinds of Namul 1,300円
- 🍂 Ishiyaki (Stone-grilled)
garlic rice..... 1,400円
- Ishiyaki (Stone-grilled) bibimbap... 1,500円
- 🍂 Kuroge Wagyu Yukkedon
(Steak tartare on rice) 2,900円

Noodles

- Homemade Morioka Reimen... 1,500円
(Chilled noodles)
- Kong-guksu
(Soy milk noodles) 1,500円
- Kalbi ramen 1,500円
- Gomtang ramen 1,500円
- Yukgaejang ramen 1,500円

Soup

- Egg Drop Soup 900円
- Wakame Soup 900円
- Gomtang Soup 1,200円
- 🌶️ Yukgaejang Soup 1,100円
- Sundubu Soup 1,400円

* Half sizes also available

Dessert

- 🍂 Melon Sherbet, served in the peel 1,200円
- Whole strawberry sorbet 750円
- Warabi-mochi, with Vanilla Ice Cream 1,000円

SET MENU

Mukuge

7,000yen

- [Appetizers] 3 appetizers : Such as homemade Kimchi, Sai Namul, Boiled Beef Tongue, etc.
Aoyama Gaien Salad
Two kinds of Kuroge Wagyu sashimi (wagyu tataki, wagyu yukke)
- [Shio-yaki]
(Salt Grill) Premium Tongue with Salt, Cheek, Heart
- [Aburi]
(Sear) Assorted 3 rare cuts of beef of the day (marbled and lean cut)
Such as top blade, tri-tip, eye of knuckle, etc.
* Choose seasoning from Salt, Leek & Salt Marinade or Draft Marinade
- [Wrapping Vegetable] Sangchu and leaf lettuce with homemade miso
- [Staple Food] Homemade Morioka Reimen (Chilled Noodles) or
Ishiyaki (Stone grilled) Bibimbap with 7 kinds of Namul
- [Dessert] Today's Ice Cream
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Aoyama Gaien

9,500yen

- [Appetizers] 3 appetizers : Such as homemade Kimchi, Sai Namul, Boiled Beef Tongue, etc.
Aoyama Gaien Salad
Three kinds of Kuroge Wagyu sashimi
(wagyu sashimi, wagyu tataki, wagyu yukke)
- [Shio-yaki]
(Salt Grill) Special Select Tongue with Salt
3 assortment rare cuts of the day (lean cuts)
Chuck tender, Rump, Eye of Knuckle, etc.
- [Tare Yaki]
(Grilled with sauce) 3 assorted rare cuts of the day (marbled cuts)
Such as Zabuton (Chuck flap), Misuji (Top blade), Chuck Short Rib, etc.
- [Wrapping Vegetable] Sangchu and leaf lettuce with homemade miso
- [Staple Food] Homemade Morioka Reimen (Chilled Noodles) or
Ishiyaki (Stone grilled) Bibimbap with 7 kinds of Namul
- [Dessert] Today's Ice Cream

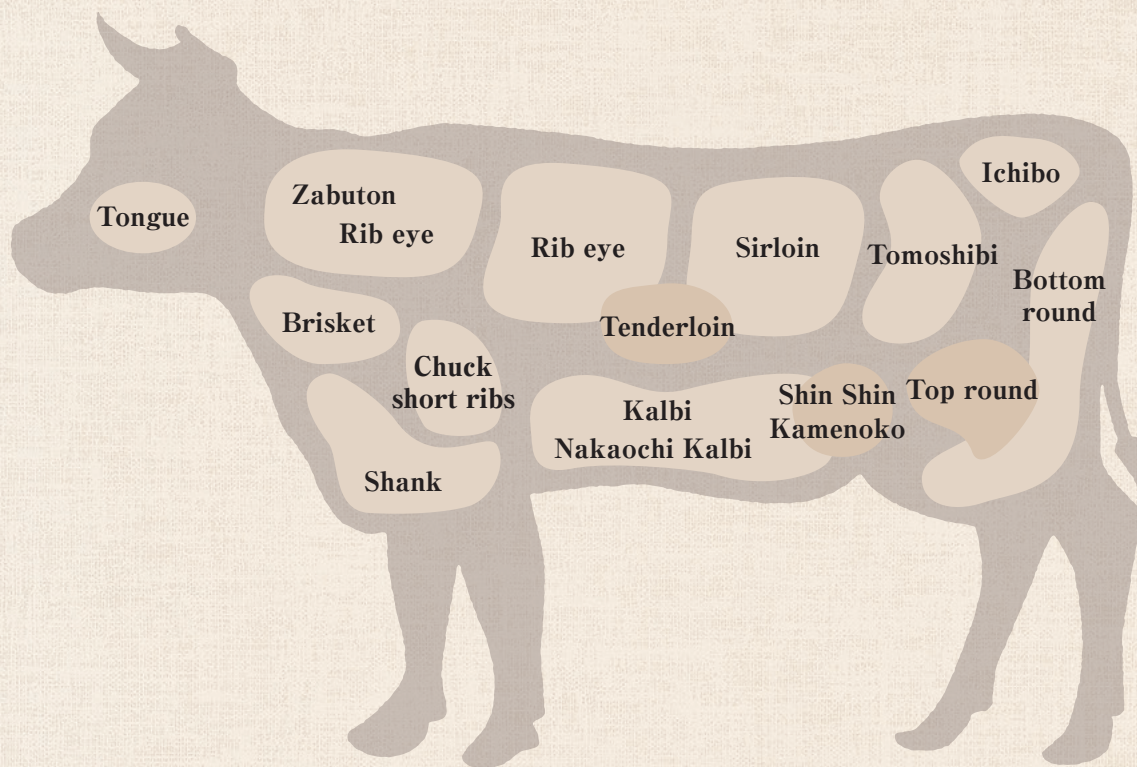


Premium

14,000yen

- [Appetizers] 3 appetizers : Such as homemade Kimchi, Sai Namul, Boiled Beef Tongue with Wasabi, etc.
Aoyama Gaien Salad
Five kinds of Kuroge Wagyu sashimi
(wagyu sashimi, wagyu tataki, salted yukke wagyu, omasum sashimi)
- [Shio-yaki] Special Select Tongue with Salt
[Salt Grill] Special Select raw Harami (Outside skirt)
- [Tare Yaki] 5 assorted rare cuts of the day (marbled, lean cuts)
(Grilled with sauce) Such as Chuck flap, Top blade, Chuck Short Rib, Chuck tender, Rump, etc.
- [Wrapping Vegetable] Sangchu and leaf lettuce with homemade miso and salchitta
- [Special Select Grill] Sirloin - with select salt and wasabi -
- [Staple Food] Homemade Morioka Reimen (Chilled Noodles) or Ishiyaki (Stone grilled) Bibimbap with 7 kinds of Namul
- [Dessert] Sherbet of the season

Sirloin may be substituted with Tenderloin for an additional 1,500 yen or Chateaubriand for an additional 2,500 yen.



Tongue

The tongue of beef. The base of the tongue (tan moto) is a tender, fatty, marbled part of the tongue.

Zabuton (Chuck Flap)

A cut located near the neck. Characterized by its fine marbling, where the sweetness of the fat and the flavor of the meat can both be felt.

Misuji (Top Blade)

Meat located inside the shoulder blade. The most marbled part of the shoulder clod.

Togarashi (Chuck Tender)

Meat located on the outer side of the shoulder blade. The meat has a slightly coarse texture, but has a strong lean flavor.

Brisket

Concentrated lean meat with hardly a trace of fat. The flavor continues to seep out as it is chewed.

Kata Sankaku (Triceps Brachii)

The part from the shoulder to the upper part of the front leg. It is characterized by its light and refreshing flavor without being cloying.

Maki (Ribeye Cap)

The outer portion of ribeye wrapped around the core. It is juicy and rich in flavor.

Shin Shin (Eye of Round)

The center portion of the [shin tama] or bottom round. It is characterized by its tender texture in spite of its lean meat without much marbling.

Kamenoko (Knuckle)

The meat is truly red meat. You can sense the rich flavor every time you chew it.

Tomoshihi (Rump)

The rump is the part of the meat from the waist to the buttocks and thighs. The meat is tender with a fine texture. The fat is not cloying a very refined flavor.

Kalbi (Boneless Rib)

The part around the ribs. The most popular type of yakiniku meat.

Nakauchi Kalbi (Rib Fingers)

The meat between the ribs. The rich flavor keeps flowing with every bite.

Harami (Outside Skirt)

The diaphragm of beef, classified as an organ meat. The subtle flavor of the fat can also be moderately tasted.

Loin

A generic term for lean meat. It has little fat and has a light but elegant sweet flavor.

Sirloin

Sirloin is the meat in the middle of the back. It is juicy and tender with moderate amount of sinew.

Tenderloin

A rare lean part of the cattle, from which only a small amount can be obtained. It is characterized by its tenderness, fine texture, and minimal fat.

Chateaubriand

Chateaubriand is a rare part of the tenderloin, especially the center part with excellent quality. It is also known as an "illusive cut".

Horumon (Organ Meats)

In Japan, organ meats are known as horumon.

[Jo-mino]	Premium Rumen (First stomach)
[Shimacho]	Beef large intestine
[Hatsu]	Beef heart
[Marucho]	Beef small intestine
[Liver]	Beef liver
[Semmai]	Omasum (Third stomach)
