

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 ... 3,200yen

🍷 Kuroge Wagyu Sashimi 2,200yen

Kuroge Wagyu Tataki 2,200yen

Kuroge Wagyu Yukke 2,900yen

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

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

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) ... 2,500yen

Katasankaku (Triceps Brachii) ... 2,500yen

Brisket 2,500yen

Shin Shin (Eye of Knuckle) ... 2,500yen

Kamenoko (Knuckle) 2,500yen



🍂 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 / 9,600yen

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 yangnyeongjang (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 3,800yen

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)..... 1,900yen

Nakaochi Kalbi (Rib Fingers) ... 1,900yen

Jo-kalbi (Premium Boneless Rib) ... 2,600yen

Special Select

Marbled Kalbi 3,800yen

Loin

Flavored with Salt or Leek & Salt Sauce or Draft Sauce

Loin 1,900yen

Premium Loin 2,600yen

Special Select

Marbled Loin 3,800yen



Hormone (Organ Meats)

Leek & Salt sauce / Miso sauce

Jo-mino (Premium Rumen).... 1,500yen

Shimacho (Large Beef Intestine)... 1,200yen

Marucho (Small Beef Intestine)... 1,200yen

Beef Liver 1,200yen

Hatsu (Beef Heart) 1,200yen

🍷 Five kinds of organ meats... 2,500yen



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..... 800yen

🍴 Seafood Chijimi (pancake). 1,500yen

Pork Kimchi Chijimi (pancake). 1,500yen

Meals



🍃 White rice 400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)..... 3,200円

Noodles

Homemade Morioka Reimen ... 1,500円
(Chilled noodles)

Kong-guksu 1,500円
(Soy milk noodles)

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..... 1,300円

Sundubu Soup..... 1,400円

* Half sizes also available

Dessert

🍉 Melon Sherbet, served in the peel 1,500円

Whole strawberry sorbet 750円

Warabi-mochi, with Vanilla Ice Cream 1,000円