GYU-KAKU'S MUST-TRY



PRIME KALBI SHORT RIB SLICE*

Juicy, marbled USDA prime beef that melts in your mouth. Served with premium dipping sauce.





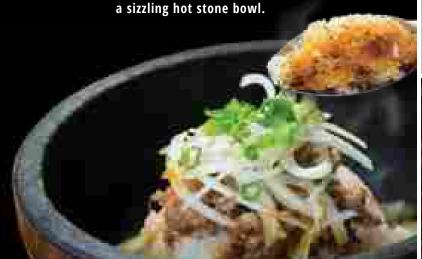


HARAMI SKIRT STEAK*

Our best-selling 21-day aged skirt steak.

BEEF SUKIYAKI BIBIMBAP

Our signature thin-sliced Sukiyaki marinated beef, rice topped with sliced onions, green onions, and sesame seeds. Served in



GYU-SUSHI

Uniquely crafted premium roast beef sushi with a splash of our Japanese shoyu barbecue sauce and served with kuki-wasabi.



18% Gratuity will be added for parties 8 or more

Before placing your order, please inform your server if a person in your party has a food allergy.

*THESE ITEMS ARE COOKED TO ORDER AND MAY BE SERVED RAW OR UNDERCOOKED. CONSUMING RAW
OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

Our food may contain MSG, eggs, soy, milk, wheat, sesame seeds, and/or nuts • Products, pricing, promotions, hours, and other exclusions or availability may vary by location, in-store and online, and are subject to change without notice at any time. Please reference our Grand Menu or ask a staff member for most updated products, pricing, and other details • Actual presentation may differ from images on the menu • \$20/person minimum purchase required during Happy Hour • Other rules and restrictions may apply.

BBQ COURSES

Save up to 20% by ordering as a course.

Packed with many of Gyu-Kaku's most popular items, these courses can be appreciated by beginners and Gyu-Kaku fans.



FOR GROUPS OF 2 PEOPLE

VALUE COURSE

FOR 2 PEOPLE

2700 CAL

HAPPY HOUR

REGULAR PRICE

\$69 (\$34.50 PER PERSON)

\$74 (\$37 PER PERSON)



Gyu-Kaku Salad Miso Soup ×2 White Rice ×2 Edamame

BBQ ITEMS

Sukiyaki Bone-In Kalbi*
Yaki-Shabu Beef* Miso
Toro Beef* Sweet Soy Tare
Angus Beef Rib* Sweet Soy Tare
Umakara Pork*
Chicken Basil*
Assorted Vegetables



MEAT LOVER'S

FOR 2 PEOPLE

3150-3535 CAL

\$84 (\$42 PER PERSON)

STARTERS

Karaage

Gyu-Kaku Salad Miso Soup ×2 White Rice ×2 UPGRADE to Beef Sukiyaki Bibimbap +\$3 Gyu-Sushi 2 pcs Edamame Japanese Chicken

BBQ ITEMS

Umakara Ribeye*
Yaki-Shabu Beef* Miso
New York Steak* Garlic
Toro Beef* Sweet Soy Tare
Premium Sirloin* Sweet Soy Tare
UPGRADE to Prime Kalbi
Short Rib Slice* Sweet Soy Tare +\$5
Bistro Hanger Steak* Miso
UPGRADE to Harami
Skirt Steak* Miso +\$3

DESSERT S'mores 2 pcs

CHEF'S CHOICE

FOR 2 PEOPLE

3080 CAL

\$96 (\$48 PER PERSON)



STARTERS

Gyu-Kaku Salad Miso Soup ×2 Beef Sukiyaki Bibimbap Gyu-Sushi 4 pcs Napa Kimchi

BBO ITEMS

Prime Kalbi Short Rib Slice*
Sweet Soy Tare
Harami Skirt Steak* Miso
Filet Mignon* Salt & Pepper
Umakara Ribeye*
Pork Belly* Shio
Shrimp Garlic*
Broccoli
w/ Cheese Fondue

FOR LARGER GROUPS

MEAT VARIETY

FOR 3 PEOPLE

STARTERS

Gyu-Kaku Salad Miso Soup ×3 White Rice ×3 Gyu-Sushi 3 pcs **Cheese Corn Butter** Fried Calamari

4620 CAL

BBQ ITEMS

Umakara Ribeye* Yaki-Shabu Beef* Miso Toro Beef* Sweet Soy Tare Chicken Basil* w/ Cheese Fondue Pork Belly* Shio Harami in Secret Pot* Kalbi Chuck Rib* Sweet Soy Tare Garlic Mushroom

DESSERT S'mores 3 pcs

\$120 (\$40 PER PERSON)



YAKINIKU PARTY

FOR 4 PEOPLE

STARTERS

Gyu-Kaku Salad ×2 Miso Soup ×4 Chicken Garlic Noodles ×2 Gyu-Sushi 4 pcs **Edamame** Napa Kimchi Japanese Chicken Karaage Spicy Tuna Volcano* 6250 CAL

BBQ ITEMS

Prime Kalbi Short Rib Mix Cut* Miso Filet Mignon* Salt & Pepper Umakara Ribeye* Bistro Hanger Steak* Miso New York Steak* Garlic Yaki-Shabu Beef* Miso Chicken Basil* **Umakara Pork*** Kalbi Chuck Rib* Sweet Soy Tare Shrimp Garlic*

DESSERT S'mores 4 pcs \$162 (\$40.50 PER PERSON)



GYU-KAKU FEAST

FOR 6 PEOPLE

STARTERS

Beef Sukiyaki

Edamame ×3

Bibimbap ×2

Gyu-Sushi 6 pcs

Fried Pork Gyoza

Dumplings ×2

Spicy Tofu

Gyu-Kaku Salad ×2

Chigae Soup* ×2

9240 CAL

BBQ ITEMS

Prime Kalbi Short Rib Mix Cut* Miso ×2 Harami Skirt Steak* Miso ×2 Filet Mignon* Salt & Pepper ×2 Premium Sirloin* Sweet Soy Tare **×2**

Yaki-Shabu Beef* Miso ×2 Pork Belly* Shio ×2

Shrimp Garlic* ×2 Assorted Vegetables ×2

DESSERT S'mores 6 pcs



\$230 (\$38.33 PER PERSON)

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Edamame 🕕 🚺 5.50 | 4.50 HH 200 Ca/ Edamame GF V

Garlic 5.50 | 4.50 HH 260 Cal 5.50 | 4.50 HH 300 Cal



Spicy Jalapeño Edamame 🖤



5.50 | 4.50 HH 35 Cal



ADD FOR +\$1



Spicy Cold Tofu Soft tofu with crunchy chili garlic sauce and kimchi

5.95 | 5.45 HH 260 Cal



Shio Negi Cold Tofu 🕕 💟 Cold tofu topped with white soy sesame oil and green onions



Spicy Cabbage Salad 💟 5.95 | 5.45 HH 170 Cal



Garlic Shio Cabbage 🚭 💟 **3.95** 60 Cal



Spicy Addicting Cucumber 🖤 Crunchy cucumbers in a slightly spicy crunchy chili garlic dressing

5.95 | **4.95** HH *250 Cal*



Fried Pork Gyoza **Dumplings** Juicy fried pork dumplings 6.95 | 5.95 HH 230 Cal



Steamed Chili Dumplings Pork dumplings with crunchy chili garlic oil

7.50 540 Cal



Yuzu Shishito Peppers 🚭 🖤 Skillet fried peppers with Japanese yuzu citrus! Occasionally spicy!

7.45 | 6.45 HH 280 Cal



Japanese Chicken Karaage Juicy Japanese fried chicken served with chili mayo sauce 6.95 390 Cal



Spicy Umami Japanese Chicken Karaage Juicy Japanese fried chicken tossed with Spicy Umami Chili **7.95** 410 Cal



Chili & Yuzu Roast Beef Gyu-Kaku signature roast beef topped with crunchy chili garlic yuzu oil **10.00** 420 Cal



Fried Bacon Chips Crunchy, deep-fried pork belly slices. Served with lemon **7.95 | 6.95** HH *570 Cal*



Takoyaki

7 fried octopus fritters drizzled with takoyaki sauce and Japanese mayo, topped with crushed bonito flakes and green onions

8.45 | **7.45** HH 620 Cal



Vegetable Spring Rolls 🖤 Mixed vegetables rolled in a light wonton wrapper and fried. Served with sweet chili sauce and a shishito pepper

7.95 | 6.95 HH 450 Cal



Chili Mayo Fried Shrimp Deep-fried tail-on shrimp tossed in our crunchy garlic aioli sauce with fresh chopped green onions **9.45** 270 Cal



Fried Calamari Served with yuzu basil aioli **7.50** 330 Cal



Fried Cheese Wontons 🕐 Cream cheese and green onions in crispy wontons. Served with

sweet chili sauce **6.45** | **5.45** HH 360 Cal



Miso Chili Wings Chicken wings coated in our sweet and spicy miso chili sauce **10.00** *580 Cal*



Black Pepper Wings Dangerously addicting! Fresh-fried wings tossed in a sweet soy and black pepper sauce

10.00 330 Cal



Cheese Corn Butter 🙃 🕜 Mix of melted butter, cheese, and corn served in a small cast iron skillet

6.45 | 5.45 HH 280 Cal

HH = HAPPY HOUR

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Gyu-Kaku Salad 🚭 🕐 Mixed vegetables, daikon radish, hardboiled egg slices in our house Sesame Miso Dressing

8.95 | 7.95 HH Full 310 Cal **5.45 | 4.95 HH Half** 160 Cal

Yuzu Avocado Salad

Avocado, cucumber slices, tomatoes, and crunchy wonton croutons adorn a green leaf lettuce salad. Drizzled with our zesty and refreshing Yuzu Dressing

9.95 290 Cal

Yuzu Avocado Salad w/ Roast Beef

Roast beef with avocado, cucumber slices, tomatoes, and crunchy wonton croutons adorn a green leaf lettuce salad. Drizzled with our zesty and refreshing Yuzu Dressing

11.95 460 Cal

Yuzu Avocado Salad w/ Shrimp*

Shrimp with avocado, cucumber slices, tomatoes, and crunchy wonton croutons adorn a green leaf lettuce salad. Drizzled with our zesty and refreshing Yuzu Dressing

12.95 300 Cal

EXTRAS Enhance Your Salad!

GF V Boiled Egg 1.50 80 Cal **GF V Tofu 2.50** 70 Cal **GF V** 1/4 Avocado 1.25 60 Cal GF V 1/2 Avocado 2.50 120 Cal

Yuzu Dressing @

This signature dressing is characterized by a refreshing spiciness infused with the aromatic Japanese citrus, Yuzu. It combines yuzu infused ponzu with an accent of spicy green jalapeños

1.00 Extra Dressing 190 Cal



Sesame Miso **Dressing** 🚭 💟

Paired with sesame's strong aroma, vinegar and mustard make the taste refreshing. Please enjoy the hint of miso as the secret ingredient of this signature dressing

1.00 Extra Dressing 100 Cal

Ask your server for details. Sesame Miso Dressing bottle available at US locations only.





Seaweed Soup @ V **3.95** *190 Cal*

Egg Soup 🚭 🚺 Silken egg in vegetable broth **4.95** 240 Cal



Miso Soup @ **Traditional** Japanese soup **3.95** 35 Cal



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PREMIUM BEEF



Prime Kalbi Short Rib Slice* @F Juicy marbled USDA prime beef that melts in your mouth. Served with premium dipping sauce

Marinade choices: Sweet Soy Tare / Salt & Pepper



Harami Skirt Steak* @F Our best-selling 21-day aged skirt steak prized for it's rich, beefy flavor **13.45** *250 Cal* Marinade choices: Miso / Shio





Prime Kalbi Short Rib Mix Cut* @F Short rib mix-cut to showcase the texture and bold flavor of red meat and rich fat

13.95 420 Cal Marinade choices: Miso / Garlic



Bistro Hanger Steak* @ Tender and lean hanger beef **10.95 | 9.95 HH** 270 Cal Marinade choices: Miso / Garlic

SERVED WITH

DIPPING SAUCE

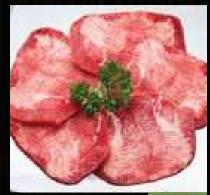


Sukiyaki Bone-In Kalbi* Juicy bone-in short ribs, pre-marinated in a sweet and savory Sukiyaki sauce **10.95 | 9.95 HH** *310 Cal* Pre-Marinated Sukiyaki Flavor



Premium Sirloin* @F Hearty and tender 10.95 | 9.95 HH 150 Cal Marinade choices: Sweet Soy Tare / Salt & Pepper





Beef Tongue* @ A classic cut for Japanese BBQ. Try it with a squeeze of lemon juice!

15.45 190 Cal

17.45 w/ Scallion Sauce 300 Cal Try with Lemon



2 or more people **29.00** 620 Cal Special Mild Miso Marinade

WAGYU & KOBE STYLE





Kobe Style Kalbi Short Rib* GF
A must try for BBQ lovers! Intensely marbled
beef short rib with a rich, mouthwatering texture
26.45 400 Cal
Marinade choices: Sweet Soy Tare / Salt & Pepper



BEEF

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Angus Beef Rib* ©

Juicy boneless beef rib meat

8.95 | 7.95 HH 220 Cal

Marinade choices: Sweet Soy Tare / Miso



Yaki-Shabu Beef*
Thinly sliced, flavorful beef chuck

8.95 | 7.95 HH 200 Cal

Marinade choices: Miso / Sweet Soy Tare



New York Steak* GP
Lean and juicy shortloin strips
10.95 | 9.95 HH 130 Cal
Marinade choices: Garlic / Miso



Filet Mignon* GP
Lean, bite-sized tenderloin cuts
10.95 | 9.95 HH 220 Cal
Salt & Pepper





GYU-KAKU ORIGINAL MARINADE UMAKARA SAUCE

UMAMI Savory • AMAMI Sweet • KARAMI Spicy



Umakara Ribeye* @ 8.95 | 7.95 HH 140 Cal



Umakara Yaki Beef* **69 8.95** | **7.95** HH *200 Cal*



Umakara Pork* GF 6.95 | 5.95 HH 160 Cal

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Chicken Basil* @

6.45 | 5.45 HH 100 Cal





Chicken Teriyaki* @

6.45 | 5.45 HH 100 Cal



Garlic Shoyu Chicken Thigh*

Juicy chicken thigh pre-marinated with sweet garlic soy sauce

6.95 | 5.95 HH 110 Cal



Pork Belly* 🚭 🔼

Juicy pork belly slices

7.45 | 6.45 HH 440 Cal

Marinade choices: Shio / Sweet Soy Tare



Spicy Pork* @

Thin-cut pork shoulder

6.95 | 5.95 HH 240 Cal Spicy Jalapeño Miso



Japanese Pork Sausages* 📴

Pork sausages with a hint of smoke

6.45 | 5.45 HH 320 Cal

MARINADES

We serve our meat items with the best recommended marinades. Please let your servers know of your preference. We'll customize them for you

OUR MARINADES ARE GLUTEN-FREE GF

We'd like for everyone to enjoy our Gyu-Kaku marinades and sauces, and so they are made gluten-free!





Sweet Soy Tare 🚭 💟

Soy sauce, pear juice, and ginger

Shio @ V



Garlic, salt, soy sauce, and sesame oil



Basil GF V

Italian pesto (contains pine nuts) and sesame oil





Garlic GP V

Garlic paste, Shio marinade, and sesame oil



Teriyaki 🕕 🔻

Rich soy sauce flavor and sweet glaze



Spicy Jalapeño Miso 🕕 💟

Super spicy with a jalapeño kick and a miso twist

Umakara 🕕 🔻

Original sweet & savory marinade with hints of spice

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Take home the signature flavors of Gyu-Kaku!

Sauce bottles available for purchase only at US locations. Ask your server for more details.

Enhance

BBQ BOOSTER

SCALLION SAUCE ® O

2.00 110 Cal

Great with Beef Tongue*, Kobe Style Kalbi Short Rib*, & more!



CHEESE FONDUE ©

3.00 200 Cal

Great with Chicken*, Broccoli, & more!

GARLIC BUTTER

GF V Original 2.50 180 Cal

W Herb 2.50 140 Cal

GF V Spicy Miso 2.50 210 Cal

Great with any BBQ Meat!



ENHANCEMENTS (Additional Charge)

Spicy Umami Chili

1.00 *20 Cal*

Super spicy seasoning packed with multitude of umami based ingredients.

Chili Mayo 🚭 💟

1.00 *180 Cal*

1 oz of our house Chili Mayo Enjoy a bold blend of sweet, tart, and spicy flavors with creamy mayo—perfect for fried foods or salads.

Yuzu Green Sriracha 🚭 💟

1.00 20 Cal

1 oz of our house Yuzu Green Sriracha Citrus-forward, with a noticeable hint of spicy freshness.

Kuki Wasabi 🖤

1.50 *20 Cal*

The king of Japanese condiments. This condiment goes well with simple flavors such as salt and pepper or ponzu sauce.

Wafu Ponzu 🕕

2.00 20 Cal

A zesty, savory blend of soy sauce and citrus, our Wafu Ponzu adds a refreshing tang and umami depth. Yuzu Kosho 🕕 🚺

2.00 5 Cal

Bold, zesty paste made from fermented chili peppers, yuzu citrus peel, and salt—adding a spicy, citrusy kick to meats, seafood, and sauces.

Crunchy Chili Garlic Sauce 🖤

2.00 130 Cal

A Japanese magical topping that harmonize garlic and spiciness with miso. It pairs well with noodles and rice too!

Garlic Paste @ 🖤

1.50 *90 Cal*

Our house-made garlic paste is a smooth, aromatic blend of fresh garlic—perfect for adding bold flavor and subtle sweetness to grilled meats and vegetables.

Garlic Clove @ 🕡

2.50 110 Cal

Savor the simplicity and bold flavor of garlic cloves. Add a savory depth to every bite.

Garlic Slices 🕕 🕡

2.50 110 Cal

Premium Dipping Sauce GF V

This sauce is tailored to pair with high quality premium meats such as our Japanese Wagyu and Prime Kalbi to complement the rich umami flavor. This special recipe is a recreation of our original Gyu-Kaku dipping sauce in Japan.

40 Cal Per Serving

Lemon 🚭 💟

2 Wedges

Adds a refreshing note to the grilled meats and vegetables. Recommended with Beef Tongue.



GYU-KAKU DIPPING SAUCES



Ponzu GF

A traditional Japanese condiment that combines the fragrance of citrus fruits with soy sauce. It pairs well with meats and other items. This sauce makes everything refreshing. 15 Cal Per Serving



Sweet Soy @ V Gyu-Kaku original sweet soy sauce. A magical sauce that goes well with anything. 25 Cal Per Serving



Spicy GF V Gyu-Kaku original hot & spicy sauce. It carries a good amount of bold Umami flavor. 30 Cal Per Serving

HH = HAPPY HOUR

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Shrimp Garlic* @ **8.95 | 7.95 HH** 150 Cal



Spicy Shrimp* @ 8.95 | 7.95 HH 100 Cal Spicy Jalapeño Miso



Hokkaido Scallop* @ Soft, tender scallops with buttery and umami richness **10.00** *95 Cal*



Hokkaido Scallop & Mushroom Ahijo* 🚭 🛕 Hokkaido Scallops with mushrooms in olive oil, garlic, and basil

12.95 | 11.95 HH 360 Cal



& Mushroom Ahijo* 🚭 🔼 Shrimp with mushrooms in olive oil, garlic, and basil

10.95 | **9.95** HH *360 Cal*

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BY FOLLOWING THESE TIPS





Use metal tongs provided to move raw meat on the grill. Use your chopsticks to remove cooked meat from the grill.





Do not load the grill up with too many meats at the same time. This increases the risk of fire.





Meats that are higher in fat content (especially Toro Beef and Pork) should be cooked around the edges of the grill.





Table sauces go in your sauce tray and not on the grill. While meat is cooking on the grill, do not add any table sauces on it. For best flavor, add the sauces when your meats are cooked and on your plate!





Questions about how to best grill your meat or what to order? Please ask your server!

GRILL WITH CAUTION

Please cook one by one, carefully, and enjoy it to its fullest potential!

When placing too much on the grill at once, Wagyu fat and other high fat items can cause increased risk of fire hazard. Please grill with caution with items such as

A5 Wagyu, Toro Beef, Pork Belly, Shrimp & Mushroom Ahijo, etc.

VEGETABLES HH = HAPPY HOUR

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TO GRILL



Assorted Vegetables @ 🖤 House assorted veggies with mild seasonings, and ready to grill! **8.95** | **7.95** HH 230 Cal



Zucchini 🚭 💟 Drizzled with Shio marinade 4.95 | 4.45 HH 25 Cal



Shishito Peppers 🕡 Drizzled with soy sauce and sesame oil **4.95 | 4.45 HH** 130 Cal

TO STEAM

All foiled vegetables for steaming contain butter sauce



Spinach Garlic 🚭 💟 Spinach, sliced garlic, and Shio marinade **5.45 | 4.95 HH** 110 Cal



Garlic Mushroom 🚭 💟 Button mushrooms, Shio marinade and Garlic paste

5.95 | 4.95 HH 150 Cal



Asparagus 🚭 💟 Cut asparagus spears with Shio marinade **5.95 | 5.45 HH** 120 Cal



Broccoli 🚭 💟 Broccoli florets with Shio marinade **4.95 | 4.45 HH** 110 Cal







Assorted seasonal mushrooms **6.45 | 5.95 HH** 130 Cal



Spicy Umami Mushroom Medley Assorted seasonal mushroom packed with Spicy Umami Chili kick

7.45 | 6.95 HH 150 Cal



VEGETARIAN OPTIONS ARE AVAILABLE SO THAT YOU TOO CAN ENJOY THE MAGIC!



Please visit this page for a list of vegetarian options



WE OFFER KID'S MENU

PLEASE ASK YOUR SERVER **FOR THE MENU!**



WE OFFER LUNCH MENU

> AT A GREAT VALUE!! LEASE ASK YOUR SERVER **FOR THE MENU**

Beef Sukiyaki Bibimbap @

Sukiyaki-marinated beef, rice topped with white onions, green onions, and sesame seeds. Served in a sizzling hot stone bowl

10.45 | 9.45 HH w/ Beef 710 Cal

12.45 | 11.45 HH w/ Double Beef 810 Cal



ADD FOR +\$1 **UPGRADE ANY BIBIMBAP TO BROWN RICE**







Spicy Beef Bibimbap 🕕

Beef rib meat and rice doused in our signature Umakara Sauce and garnished with an assortment of bell pepper, shishito pepper, corn, sesame seeds, green onions, and chili flakes

11.95 730 Cal





Vegetable Sukiyaki Bibimbap 🚭 🚺

Rice, button mushrooms, broccoli, asparagus, green and white onions, red bell peppers, butter, sesame seeds, and shoyu BBQ sauce

9.95 700 Cal



Stone Pot Curry Rice

Japanese curry rice made with thin-sliced Yaki-Shabu Beef and a little bit of spice, served in a sizzling hot stone pot to keep the curry and white rice warm and crispy

12.45 685 Cal



Beyond Bibimbap 🚭 💟

Plant-based Beyond Meat stir-fried sukiyaki-style with mushrooms, bell peppers, and onions in butter and sesame oil, topped with green onions

12.45 | 11.45 HH 630 Cal 15.45 | 14.45 HH 760 Cal w/ Double Beyond Beef

and sesame seeds over rice



Garlic Fried Rice*

Garlic rice with green onions, white onions, egg yolk, sesame seeds, and garlic chips

9.45 630 Cal



White Rice @ V 3.50 Regular 340 Cal

5.00 Large *510 Cal*



Organic Brown Rice 🚟 **4.50** 280 Cal









Thick, chewy garlic noodles served in a sizzling stone bowl with choice of:

10.95 | 9.95 HH w/ Chicken 820 Cal 11.95 w/ Vegetables 710 Cal

13.45 w/ Shrimp 720 Cal





Spicy Beef Ramen A SODIUM WARNING

Kalbi soup broth, thin-sliced beef, egg, green onions, vegetables, sesame seeds, and sesame oil

11.95 *960 Cal*



Goma Negi Shio Ramen A SODRUM WARNING

Oxtail based house broth, kakuni

chashu, egg, green onions, sesame seeds, and sesame oil

11.45 930 Cal



Tonkotsu Ramen **△ SODEUM WARNING**

Rich pork bone broth, topped with kakuni chashu, boiled egg, chopped green onions and red bell peppers, and a dash of sesame seeds

11.45 810 Cal



Spicy Chigae Ramen* A SODEM WARNING

Rich, spicy soup, topped with kimchi, Yaki-Shabu beef, tofu, green onions, and sesame seeds. Finished with a poached egg in the center

11.95 *1050 Cal*



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EARN POINTS FOR VISIT TODAY!

NEW MEMBERS

GET \$10 OFF

ON YOUR NEXT VISIT!

*\$10 off promotion is only applicable on a future visit with a minimum spend of \$30 or more on that visit. Within 48 hours after signing up, the promotional \$10 off reward will be sent to the mobile app account and can be found on the main rewards screen by scrolling down. Promo code can be redeemed only once and is valid until the expiration date. **Rewards may vary by location. Mobile app rewards are subject to change at any time. Gyu-Kaku reserves the right to change any terms or conditions without notice. Other rules and restrictions may apply.

Please visit our website for details at WWW.GYU-KAKU.COM.

DOWNLOAD THE APP TODAY







WE ARE



Gyu-Kaku Japanese BBQ

Founded in Tokyo in 1996, Gyu-Kaku has become the world's No. 1 yakiniku brand! Thanks to our devoted fans we have reached over 900+ locations worldwide. Each day, hundreds of thousands of people gather around the smokeless BBQ grill table, a centerpiece of our dining concept, enjoying selections of premium meats, just off the grill, and other freshly prepared foods from our kitchens, inspiring laughter, conversation, and a magical dining experience.

It is Gyu-Kaku's top priority and wish that our guests and the world are happy and smiling.

To achieve this, we continue to develop new delicious and compelling dishes, as well as source the best possible ingredients that are good for our guests' health and society. We are dedicated to providing exceptional service and cultivating relationships with the local community.

Your feedback and opinions are our treasure.

If you have any questions or concerns, please let our staff know. Our staff works hard to inspire our guests' smiles and positive energy to welcome a new tomorrow. Thank you for visiting us today, and we hope to see you again soon!



Yakiniku has the Magic to make people happy!









There is something magical about gathering around our smokeless BBQ grill, but maybe you can't join us today. We always wish for your happiness and good health. In fact, we've built on our knowledge of yakiniku and created new products so that you can now enjoy Gyu-Kaku at home! If you have a request or suggestions, please let us know without any hesitation.



Scan the QR code to start your takeout/delivery order



Please ask staff for more details.

