

VEGGIES, RICE, NOODLES & DESSERTS

VEGETABLES TO GRILL



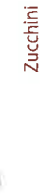
Assorted Vegetables \$8
野菜盛り合わせ



Mixed Mushrooms \$8
キノコ盛り合わせ



 **Zucchini** \$4
ズッキーニ



Sweet Onion \$4
たまねぎ



Corn \$5
とうもろこし



Shiitake Mushrooms \$6
しいたけ



Shishito Peppers \$4
ししとう



Sancho Wraps \$3
サンチュ
Wrap with any of our BBQ beef items.
A great substitution for rice.

VEGETABLES IN FOIL



Asparagus \$5
アスパラホイル焼き



Mushroom Medley \$6
きのこバターホイル焼き



Enoki Mushroom \$4
えのきホイル焼き

 **Japanese Sweet Potato** \$5
さつまいもホイル焼き



Garlic Butter Mushroom \$4
マッシュルームホイル焼き

 **Broccoli** \$4
ブロッコリーホイル焼き

Spinach Garlic \$4
ほうれんそうホイル焼き

Garlic Cloves \$3
にんにくホイル焼き

RICE & NOODLES

Goma Negi Udon \$9
ゴマねぎうどん
Thick udon noodles, fishcake & green onions
in Gyu-Kaku's special shio white soy broth

Goma Negi Ramen \$9
ゴマねぎラーメン
Ramen noodles, egg, charsiu pork
& green onions in Gyu-Kaku's special
shio white soy broth



Goma Negi Ramen


Kalbi Udon \$9
カルビうどん
Thick udon noodles, beef & namuru
vegetables in Gyu-Kaku's spicy beef broth

Kalbi Ramen \$9
カルビラーメン
Ramen noodles, beef & namuru
vegetables in spicy Gyu-Kaku's beef broth

 **Garlic Noodles** \$9
ガーリックヌードル
Okinawan noodles, pan-fried in our
special garlic BBQ sauce



Garlic Noodles

 **Bibimbap** \$10
石焼ビビンバ
Special fried rice dish served in a sizzling
stone pot. Rice, ground chicken, namuru
vegetables & egg

Salmon Lettuce Bibimbap \$9
サーモンレタスビビンバ
Hot stone pot rice served with salmon,
mixed green & egg



Salmon Lettuce Bibimbap

Sukiyaki Bibimbap \$10
すき焼きビビンバ
Special fried rice dish served in a sizzling
stone pot. Beef, onions & rice, sukiyaki style



Sukiyaki Bibimbap

Kim-Chee \$11
Sukiyaki Bibimbap
キムチすき焼きビビンバ
Our sukiyaki bibimbap with a spicy twist

Rice \$2
ご飯

DESSERTS

Dorayaki Ice Cream \$6
どら焼きアイスクリーム
Choice of Green tea / Red bean / Vanilla / Mango



Yakimochi Ice Cream \$5
焼き餅アイスクリーム
Choice of Green tea / Red bean / Vanilla / Mango



Yakimochi Ice Cream

 **S'mores** \$3
スモアーズ (焼きマシュマロ)
Milk chocolate / Dark chocolate

Ice Cream \$3
アイスクリーム
Choice of Green tea / Red bean / Vanilla / Mango



S'mores

Chocolate Cake \$9
チョコレートケーキ
Chocolate cake served with vanilla ice cream

 = Gyu-Kaku Chicago's recommended items

*20% gratuity will be added for parties of 8 or more.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of food borne illness.

APPETIZERS, SOUP & SALADS

APPETIZERS

Edamame \$4
枝豆



Edamame

Crispy Seaweed \$2
韓國のり
with cream cheese \$3



Ahi Poké

Namuru \$4
ナムル

An assortment of Korean seasoned vegetables

Daikon Kim-Chee \$4
カブテキムチ



Namuru

Hakusai Kim-Chee \$4
白菜キムチ

Cucumber Kim-Chee \$4
オイキムチ



Assorted Kim-Chee

Assorted Kim-Chee \$6
キムチ盛り合わせ

An assortment of cabbage, daikon & cucumber

Ahi Poké \$9
まぐろポキ

Raw tuna mixed with Wasabi soy sauce on a bed of mixed seaweed



Hot Oil Seared Salmon

Hot Oil Seared Salmon \$9
サーモンの刺身・牛角風

Hot oil seared salmon sashimi in Gyu-Kaku special citrus soy sauce with ginger



Spicy Tuna Maki \$9
ピリ辛手巻きまぐろ

Spicy ground tuna on the rice served with Korean crispy seaweed



Spicy Tuna Maki

Seared Filet Tatakai \$11
牛フィレのタダキ・おろしポン酢

Seared filet mignon served in ginger sauce



Seared Filet Tatakai

SALAD

Gyu-Kaku Salad \$6
牛角サラダ

Lettuce, shredded cabbage, daikon radish, red bell peppers, cucumbers, cherry tomatoes & eggs with our special miso-mustard dressing



Gyu-Kaku Salad

Tofu Salad \$6
豆腐サラダ

Soft tofu, croutons, cucumbers & tomatoes on a bed of lettuce with Creamy sesame dressing



Tofu Salad

Avocado Salad \$7
アボカドサラダ

with tuna \$2
Avocado on a bed of lettuce & cherry tomatoes with spicy mayo citrus soy dressing



Spicy Tuna Avocado Salad

Daikon Salad \$6
大根サラダ



Daikon Salad

SOUP

Seaweed Soup \$3
わかめスープ

Egg Soup \$3
玉子スープ

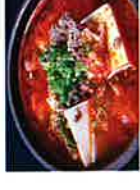


Kalbi Soup

Miso Soup \$3
みそ汁

Kalbi Soup \$6
カルビスープ

Namuru vegetables & beef in Spicy broth

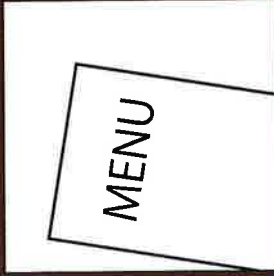


Tofu Chigae

Tofu Chigae \$8
豆腐チゲ

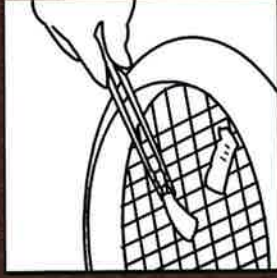
Tofu, kim-chee & ground chicken served in Red hot spicy soup

YAKINIKU 101



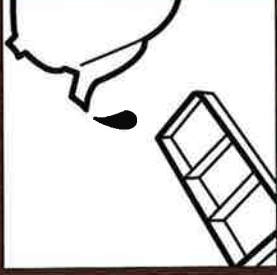
1. Choose

from our wide selection of meat, seafood & veggies. Tell your server how you'd like your items marinated.



2. Grill

30 to 60 seconds for sliced beef, 3 to 4 minutes for seafood in foil, & 2 to 3 minutes for all the others.



3. Dip

Dip your BBQ into our delicious sauce! Sweet & Spicy, Tsuke, Ponzu sauce or freshly squeezed lemon juice.






4. Love





Mmmm! Enjoy freshly grilled BBQ right off the grill!

BBQ ITEMS TO GRILL




U.S. KOBE BEEF

-  **Kobe Kalbi**
US神戸牛カルビ
Tare / Ponzu \$25
-  **Kobe Harami**
US神戸牛ハラミ
Miso / Ponzu \$24
-  **Kobe Rib Eye**
US神戸牛ロース
Ponzu \$30

STEAK CUTS

-  **Filet Mignon**
牛ファイル
Ponzu \$15
-  **Chateaubriand**
シャトーブリアン (特上ファイル)
\$25
-  **Prime Rib Eye**
厚切の特上ロース
Ponzu / Tare \$13
-  **New York Steak**
NYステーキ
Miso / Ponzu \$8

SEAFOOD

-  **Shrimp**
海老
Garlic / Shio / Basil \$8
-  **Ahi Tuna Shio**
マグロあぶり焼き
Shio \$10
-  **Sea Bass**
銀むつほイル焼き
Served with in spicy ponzu sauce \$15
-  **Scallop**
帆立
Miso / Garlic \$10
-  **Gyu-Tongue**
牛タン塩 \$9
-  **Negi-Tongue**
ネギタン \$10
-  **Horumon**
ホルモン
Miso / Shio \$8

BEEF

-  **Premium Kalbi Short Rib**
特上カルビ
Tare / Shio / Garlic \$13
-  **Harami Skirt Steak**
21日間熟成ハラミ
Miso / Tare / Shio / Garlic \$10
-  **Bone-in Kalbi Short Rib**
骨付きカルビ
Tare \$8
-  **Bistro Harami Hanger Steak**
21日間熟成柔らかササガリ
Miso / Shio / Garlic \$9
-  **Chuck Kalbi Chuck Rib Plate**
バラカルビ
Tare / Miso / Shio / Garlic \$7
-  **Yakishabu Brisket**
焼きしゃぶ
Tare / Shio / Garlic \$7

OTHER MEATS

-  **Lamb**
ラムチョップ
Basil / Garlic \$16
-  **Duck**
鴨
Miso / Garlic \$10
-  **Chicken**
鶏肉
Basil / Teriyaki / Garlic \$8
-  **Sausage**
黒豚ソーセージ
With Dijon mustard \$6
-  **P-Toro Pork Jowl**
豚トロ・Pトロ
Shio / Wasabi soy / Black pepper \$7



Sanchu Lettuce Wrap \$3

Wrap with any of our BBQ beef items.
A great complement to meat.

HOUSE MARINADES

Shio White Soy 塩

White soy sauce, ginger, garlic & sesame oil

Tare Sweet Soy タレ
Soy sauce, fruit juice & roasted garlic

Miso 味噌

Red miso soy bean paste & sugar

Garlic ガーリック

Fresh garlic paste, white soy sauce & sesame oil

Basil バジル

Italian pesto sauce enhanced
by Gyu-Kaku house marinade