

premium

ALL YOU CAN EAT



PLEASE ASK YOUR SERVER FOR AVAILABLE DAYS & HOURS

**FRIENDLY NOTICE: LAST ORDER FOR ALL YOU CAN EAT COURSES IS TAKEN
90 MINUTES BEFORE RESTAURANT'S LAST CALL**

ALL YOU CAN EAT RULES & RESTRICTIONS: Whole party must order the same priced All You Can Eat course. There is a time limit of 90 minutes for all courses for ordering all food and desserts, which starts from when the first order is placed. All parties will be given a last call for ordering 15 minutes prior to the end of their 90 minute ordering time frame. Only 2 items will be served per person at a time. All uneaten/unfinished items will be charged to your bill at à la carte menu prices. This will be judged at the manager's discretion. We will not provide takeout boxes for any leftover food. Substitutions for any items not included or listed in the All You Can Eat courses are not provided. Other rules and restrictions may apply.

premium 37
 TIME LIMIT: 90 MINUTES | 37 ITEMS

guests AGES 13-59
\$42 PER PERSON

kids AGES 6-12
\$23⁵⁰ PER KID

seniors AGES 60+
\$28⁵⁰ PER SENIOR

SMALL PLATES

- Cheese Corn Butter 280 Cal
- Wakame Seaweed Salad 120 Cal
- Crispy Seaweed 50 Cal
- Edamame 200 Cal
- Fried Pork Gyoza Dumplings 480 Cal
- Garlic Shio Cabbage 60 Cal
- Shio Negi Cold Tofu 170 Cal
- Spicy Cabbage Salad 170 Cal
- Steamed Chili Dumplings 540 Cal
- Spicy Addicting Cucumber 250 Cal



SIDES

- Miso Soup 35 Cal
- Seaweed Soup 30 Cal
- White Rice 340 Cal
- Umami Scallion Rice 370 Cal
- Half Gyu-Kaku Salad 160 Cal

BEEF

- Toro Beef* Sweet Soy Tare 260 Cal
- Yaki-Shabu Beef* Miso 205 Cal
- Liver* Shio 190 Cal
- Umakara Yaki Beef* 230 Cal
- Rosu* Sweet Soy Tare 220 Cal



PORK

- Buta Yaki* Shio 190 Cal
- Pork Belly* Shio 570 Cal
- Spicy Pork* 280 Cal
- Umakara Pork* 180 Cal



VEGETABLES

- Shishito Peppers 190 Cal
- Spinach Garlic 240 Cal
- Garlic Mushroom 290 Cal
- Zucchini 25 Cal
- Broccoli 110 Cal



POULTRY

- Chicken Thigh* Basil 280 Cal
- Chicken Thigh* Teriyaki 155 Cal
- Garlic Shoyu Chicken Thigh* 130 Cal



SEAFOOD

- Shrimp Garlic* 200 Cal
- Spicy Shrimp* 220 Cal



DESSERTS

- Ice Cream Vanilla / Green Tea 220 Cal
- S'mores 220 Cal



*These items may be served raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. 2000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutritional information available upon request.

premium 60
TIME LIMIT: 90 MINUTES | 60 ITEMS

guests AGES 13-59
\$52 PER PERSON

kids AGES 6-12
\$28⁵⁰ PER KID

seniors AGES 60+
\$35⁵⁰ PER SENIOR

SMALL PLATES

- Cheese Corn Butter 280 Cal
- Wakame Seaweed Salad 120 Cal
- Crispy Seaweed 50 Cal
- Edamame 200 Cal
- Fried Pork Gyoza Dumplings 480 Cal
- Garlic Shio Cabbage 60 Cal
- Shio Negi Cold Tofu 170 Cal
- Spicy Cabbage Salad 170 Cal
- Steamed Chili Dumplings 540 Cal
- Spicy Addicting Cucumber 250 Cal
- Fried Bacon Chips 610 Cal
- Fried Mozzarella Wontons 470 Cal
- Napa Kimchi 40 Cal
- Japanese Chicken Karaage 390 Cal
- Gyu-Sushi 2 pcs 165 Cal



SIDES

- Miso Soup 35 Cal
- Seaweed Soup 30 Cal
- Egg Soup 80 Cal
- White Rice 340 Cal
- Umami Scallion Rice 370 Cal
- Garlic Fried Rice* 630 Cal
- Beef Sukiyaki Bibimbap 710 Cal
- Beyond Bibimbap 630 Cal
- Garlic Noodles w/ Beef 760 Cal
- Half Gyu-Kaku Salad 160 Cal



BEEF

- Toro Beef* Sweet Soy Tare 260 Cal
- Yaki-Shabu Beef* Miso 205 Cal
- Liver* Shio 190 Cal
- Umakara Yaki Beef* 230 Cal
- Rosu* Sweet Soy Tare 220 Cal
- Bistro Hanger Steak* Miso 205 Cal
- Kobe Style Nakauchi* Sweet Soy Tare 300 Cal
- Harami Skirt Steak* Miso 280 Cal
LIMIT ONE PER GUEST!
- Filet Mignon* Salt & Pepper 250 Cal
- Beef Tongue* 190 Cal
LIMIT ONE PER GUEST!
- Kalbi Chuck Rib* Sweet Soy Tare 270 Cal



PORK

- Buta Yaki* Shio 190 Cal
- Pork Belly* Shio 570 Cal
- Spicy Pork* 280 Cal
- Umakara Pork* 180 Cal
- Pork Toro* Shio 730 Cal
- Japanese Pork Sausages* 320 Cal

POULTRY

- Chicken Thigh* Basil 280 Cal
- Chicken Thigh* Teriyaki 155 Cal
- Garlic Shoyu Chicken Thigh* 130 Cal
- Duck Breast* Shio 180 Cal

SEAFOOD

- Shrimp Garlic* 200 Cal
- Spicy Shrimp* 220 Cal
- Miso Butter Salmon* 250 Cal



VEGETABLES

- Shishito Peppers 190 Cal
- Spinach Garlic 240 Cal
- Garlic Mushroom 290 Cal
- Zucchini 25 Cal
- Broccoli 110 Cal
- Broccoli w/ Cheese 310 Cal
- Assorted Vegetables 130 Cal



DESSERTS

- Ice Cream Vanilla / Green Tea 220 Cal
- S'mores 220 Cal
- Taiyaki w/ Ice Cream 440 Cal



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SMALL PLATES

- Cheese Corn Butter 280 Cal
- Wakame Seaweed Salad 120 Cal
- Crispy Seaweed 50 Cal
- Edamame 200 Cal
- Fried Pork Gyoza Dumplings 480 Cal
- Garlic Shio Cabbage 60 Cal
- Shio Negi Cold Tofu 170 Cal
- Spicy Cabbage Salad 170 Cal
- Steamed Chili Dumplings 540 Cal
- Spicy Addicting Cucumber 250 Cal
- Fried Bacon Chips 610 Cal
- Fried Mozzarella Wontons 470 Cal
- Napa Kimchi 40 Cal
- Japanese Chicken Karaage 390 Cal
- Gyu-Sushi 2 pcs 165 Cal
- Spicy Cold Tofu 260 Cal
- Spicy Tuna Volcano* 430 Cal
- Yuzu Shishito Peppers 270 Cal



SIDES

- Miso Soup 35 Cal
- Seaweed Soup 30 Cal
- Egg Soup 80 Cal
- Spicy Tofu Chigae Soup* Δ 270 Cal
- White Rice 340 Cal
- Umami Scallion Rice 370 Cal
- Garlic Fried Rice* 630 Cal
- Beef Sukiyaki Bibimbap 710 Cal
- Beyond Bibimbap 630 Cal
- Garlic Noodles w/ Beef 760 Cal
- Garlic Noodles w/ Vegetable 710 Cal
- Goma Negi Shio Ramen Δ 930 Cal
- Goma Negi Shio Udon Δ 810 Cal
- Half Gyu-Kaku Salad 160 Cal
- Half Tofu Salad 120 Cal



BEEF

- Toro Beef* Sweet Soy Tare 260 Cal
- Yaki-Shabu Beef* Miso 205 Cal
- Liver* Shio 190 Cal
- Umakara Yaki Beef* 230 Cal
- Rosu* Sweet Soy Tare 220 Cal
- Bistro Hanger Steak* Miso 205 Cal
- Kobe Style Nakaochi Rib* Sweet Soy Tare 300 Cal
- Harami Skirt Steak* Miso 280 Cal
- Filet Mignon* Salt & Pepper 250 Cal
- Beef Tongue* 190 Cal
LIMIT ONE PER GUEST!
- Kalbi Chuck Rib* Sweet Soy Tare 270 Cal
- Premium Sirloin* Sweet Soy Tare 150 Cal
- Prime Kalbi Short Rib* Sweet Soy Tare 420 Cal
LIMIT ONE PER GUEST!
- Harami in Secret Pot 620 Cal
LIMIT ONE PER GUEST!



PORK

- Buta Yaki* Shio 190 Cal
- Pork Belly* Shio 570 Cal
- Spicy Pork* 280 Cal
- Umakara Pork* 180 Cal
- Pork Toro* Shio 730 Cal
- Japanese Pork Sausages* 320 Cal

POULTRY

- Chicken Thigh* Basil 280 Cal
- Chicken Thigh* Teriyaki 155 Cal
- Garlic Shoyu Chicken Thigh* 130 Cal
- Duck Breast* Shio 180 Cal

SEAFOOD

- Shrimp Garlic* 200 Cal
- Spicy Shrimp* 220 Cal
- Miso Butter Salmon* 250 Cal
- Shrimp & Mushroom Ahijo* 360 Cal



VEGETABLES

- Shishito Peppers 190 Cal
- Spinach Garlic 240 Cal
- Garlic Mushroom 290 Cal
- Zucchini 25 Cal
- Broccoli 110 Cal
- Broccoli w/ Cheese 310 Cal
- Assorted Vegetables 130 Cal
- Mushroom Medley 130 Cal

DESSERTS

- Ice Cream Vanilla / Green Tea 220 Cal
- S'mores 220 Cal
- Taiyaki w/ Ice Cream 440 Cal
- Hot Fudge Cake w/ Ice Cream 550 Cal



*These items may be served raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Δ indicates that the sodium (salt) content of this item is higher than the total daily recommended limit (2,300 mg). High sodium intake can increase blood pressure and risk of heart disease and stroke. 2000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutritional information available upon request.