


Grand Menu

— お品書き —

Katsugyu Signature Zen

— 京都勝牛の膳 —

 AAA Original Chuck Flap GYUKATSU Zen
6oz. \$25

 Black Angus Sirloin GYUKATSU Zen
6oz. \$25

Grass-fed Beef Tongue GYUKATSU Zen
4.5oz. \$26

USDA PRIME Ribeye GYUKATSU Zen
3oz. \$25 | 6oz. \$38

New York Striploin GYUKATSU Zen
6oz. \$28

Centre-cut Tenderloin GYUKATSU Zen
5.5oz. \$35

Tajima WAGYU GYUKATSU Zen
5oz. \$45 | 10oz. \$80

 Japanese A5 OZAKI WAGYU GYUKATSU Zen
6oz. \$120



Enjoy GYUKATSU the Kyoto way - served with your choice of GYUKATSU, Rice, Miso Soup, Signature Onsen Egg, Japanese Cabbage Salad along with all the Zen dipping flavours.



Enjoy a delicious meal packed in a traditional Japanese Juu box. Served with your choice of main on a bed of fluffy rice & sauced with our Umami flavour. Set comes with Miso Soup, Signature Onsen Egg & Japanese Cabbage Salad.



Katsugyu Umami Juu

— 京都勝牛の重 —

Chuck Flap GYUKATSU Juu
3oz. \$18 | 6oz. \$23

Sriloin GYUKATSU Juu
3oz. \$18 | 6oz. \$23

Flat Iron GYUKATSU Juu
5oz. \$18

Golden Menchi Curry Juu
\$15

Seasoned Karaage Juu
\$13

Cripy AJI FRY Juu
\$13

Choose 1 Umami Sauce Base

Rich Umami Soy

Kyoto Dashi Curry

Half & Half

相盛り

🌀 Ribeye Golden Menchi Katsu Zen	\$26	🌀 Chuck Flap Tongue GYUKATSU Zen	\$25
🌀 Chuck Flap Golden Menchi Katsu Zen	\$24	🌀 Sirloin Tongue GYUKATSU Zen	\$25
🌀 Sirloin Golden Menchi Katsu Zen	\$24	🌀 Ribeye Chuck Flap GYUKATSU Zen	\$35
		🌀 Ribeye Sirloin GYUKATSU Zen	\$35

Appetizer

勝牛のおつまみ



Signature Golden Menchi Katsu
勝牛名物・メンチカツ
2pc \$9.50



Rich Umami Soy GYUKATSU
牛たれカツ
\$12



Seasoned Sansho Karaage
山椒唐揚げ
\$12



Crispy Aji Fry & Tofu
アジフライと豆腐揚げ
\$9.50



Katsugyu Takoyaki
たこ焼き
6pc \$7.50 | 8pc \$9.50



House Special Sesame Spinach
ほうれん草
\$4.50

Add-on

追加

Chuck Flap GYUKATSU	3oz. \$12	Rice	\$2	Fresh Wasabi	\$1.50
Sirloin GYUKATSU	3oz. \$12	Signature Onsen Egg	\$2	Kyoto Dashi Curry	\$1.50
Tongue GYUKATSU	2oz. \$12	Fresh Cabbage Salad	\$1.50	Negi Miso Sauce	\$1.50

GYUKATSYU Golden Rules

本格牛カツ

こだわりの牛肉

01. Premium Beef

We only select the highest quality of beef for GYUKATSU that would bring out the best flavour and taste. Each cut that we offer will provide you a different taste, tenderness and experience of GYUKATSU.

黄金比の薄衣

02. Extra Refined Panko

Our GYUKATSU Panko is refined and 10 times thinner than regular panko. It locks the juice in and drained out the excess oil. Creating the perfect balance of flavour and crispiness.

ミディアムレア

03. Medium Rare

We firmly believe that the Perfect GYUKATSU should be Medium Rare. Frying in higher temperature + short duration allows the umami and juiciness of the beef to completely come out.