# Grand Menu

お品書き・

### Katsugyu Signature Zen

--- 京都勝牛の膳 ----

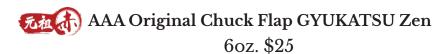


图 Black Angus Sirloin GYUKATSU Zen 6oz. \$25

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

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Japanese A5 OZAKI WAGYU GYUKATSU Zen 60z. \$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 50z. \$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	<b>\$2</b> 5
***	Chuck Flap   Golden Menchi Katsu Zen	\$24	🛞 Sirloin   Tongue GYUKATSU Zen	
			Ribeye   Chuck Flap GYUKATSU Zen	\$35
	Sirloin   Golden Menchi Katsu Zen	\$24	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

一 本格牛カツ



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.



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.



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.