Grand Menu

お品書き

Katsugyu Signature Zen

京都勝牛の膳

元祖赤 **AAA Original Chuck Flap GYUKATSU Zen**
6oz. $26

名物白 **Black Angus Sirloin GYUKATSU Zen**
6oz. $25

Grass-fed Beef Tongue GYUKATSU Zen
4oz. $26 | 5.5 oz. $30

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

New York Striploin GYUKATSU Zen
6oz. $32

Australian WAGYU Short Rib GYUKATSU Zen
6oz. $40

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

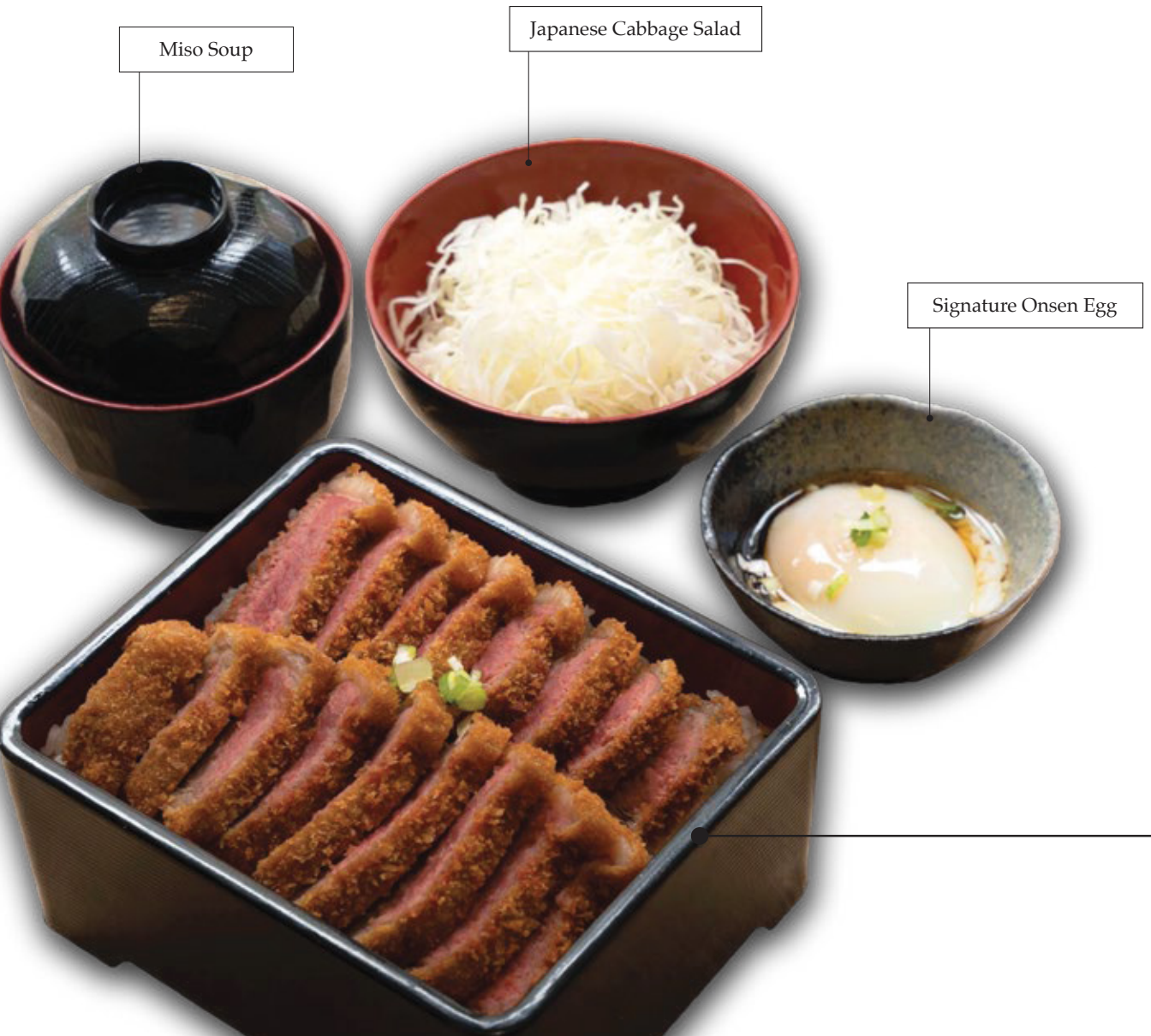
特選 **Japanese A5 OZAKI WAGYU GYUKATSU Zen**
6oz. $120

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.

膳

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.

重



Katsugyu Umami Juu

京都勝牛の重

Premium Umami Steak Juu
$25

Chuck Flap GYUKATSU Juu
3oz. $18 | 6oz. $25

Sirloin GYUKATSU Juu
3oz. $18 | 6oz. $24

Flat Iron GYUKATSU Juu
5oz. $20

Golden Menchi Curry Juu
$15

Seasoned Karaage Juu
$16

Crispy AJI FRY Juu
$15

Choose 1 Umami Sauce Base

Rich Umami Soy

Kyoto Dashi Curry

Half & Half

相盛り

- Ribeye | Golden Menchi Katsu Zen $26
- Chuck Flap | Golden Menchi Katsu Zen $25
- Sirloin | Golden Menchi Katsu Zen $25
- Chuck Flap | Sirloin GYUKATSU Zen $27
- Chuck Flap | Tongue GYUKATSU Zen $27
- Sirloin | Tongue GYUKATSU Zen $27
- Ribeye | Tongue GYUKATSU Zen $27
- 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
$16

Katsugyu Signature Karaage
勝牛特製唐揚げ
$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

Ribeye GYUKATSU	3oz. $15	Rice	$2	Fresh Wasabi	$1.50
Chuck Flap GYUKATSU	3oz. $12	Signature Onsen Egg	$2	Kyoto Dashi Curry	$1.50
Sirloin GYUKATSU	3oz. $12	Fresh Cabbage Salad	$1.50	Negi Miso Sauce	$1.50
Tongue GYUKATSU	3oz. $12	Rich Umami Onsen Egg	$2.50	House Special Tartar	$1.50

GYUKATSYU Golden Rules

本格牛カツ

01. Premium Beef

こだわりの牛肉

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.

02. Extra Refined Panko

黄金比の薄衣

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.

03. Medium Rare

ミディアムレア

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.

How to enjoy GYUKATSU

牛かつの美味しい食べ方

Option 1

Wasabi + Dashi Soy Sauce

Enjoy GYUKATSU the classic way! Put wasabi on your GYUKATSU then dip it on our Japanese Dashi Soy Sauce that is slow cooked with dashi stock to have its own unique umami and flavour.

Option 2

Kyoto Sansho Salt

Sansho is one of the most popular spices in Kyoto. With a distinct savoury scent, it will give your GYUKATSU a kick of undeniable flavour.

Option 3

GYUKATSU Worcester Sauce

Now try our special Worcester sauce made just for GYUKATSU, add some sesame to bring out the full flavour.

Option 4

Garlic Negi Miso Sauce

We use butter, garlic and Japanese green onion to craft this house special Miso sauce, and it is packed with flavour! The richness of the negi miso is complemented with the amazing smell of butter and garlic.

Option 5

Signature Osen Egg

Dip your GYUKATSU in our signature Japanese Onsen egg, the creamy egg yolk with a hint of dashi soy sauce is just delicious.

TRY IT WITH OUR RICE

Pour the creamy Japanese Onsen Egg on your rice the GYUKATSU way! This silky and creamy signature topping will bring out the full umami until your last bite.

Option 6

Kyoto Style Curry

Made with our own dashi stock blend, it is not like any other curry sauce. (Available as add-on)

TRY IT WITH OUR RICE

You've tried our Kyoto Style Curry as a dipping sauce, now pour it on top of your rice! The rich curry flavour is paired perfectly with rice and GYUKATSU, leaving you wanting more.

- WINTER LIMITED -

牛吸い

冬季限定

GYUSUI
牛吸い、冬の旨味。

GYUSUI is a soothing & comforting soup that's made with Kansai-fu dashi that's slow cooked in Katsuo flakes & Kombu, with the umami of sliced short rib and the natural sweetness of the onions.

Our GYUSUI is light, yet in depth with so much flavour. Pair it with rice or udon, it is the ideal meal for any winter day or night.

冬の牛吸い定食
Katsugyu GYUSUI Teishoku
$14

冬の牛吸いうどん
Katsugyu GYUSUI Udon
$17

WHEN ORDER
GYUSUI SET

追

おいかつ

3oz. ADD ON GYUKATSU

~~$12~~ -> $9.50

元祖赤 CHUCK FLAP
OR
名物白 SIRLOIN

勝牛お薦め

Chef Recommendation

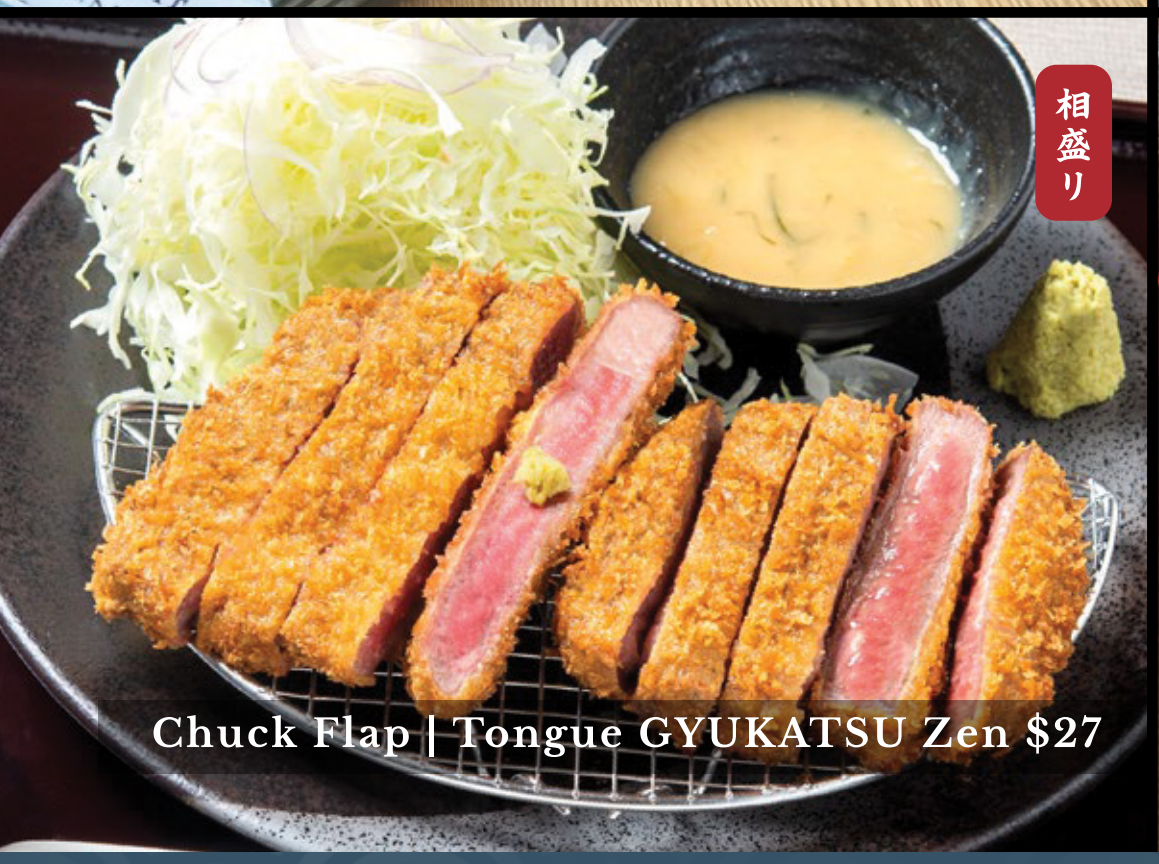
Ribeye GYUKATSU | Menchi Zen $26

Chuck Flap GYUKATSU | Menchi Zen $25

Sirloin GYUKATSU | Menchi Zen $25

Yokubari Gozen [Limited Quantity] $60

Golden Menchi Curry Juu $15



Chuck Flap | Tongue GYUKATSU Zen $27

Premium Steak Juu $25

Katsugyu Premium Sando

勝牛食パンサンド

Golden Ebi Katsu Sando

$12

Signature Menchi Katsu Sando

$9.50

Made with premium milk bread from IKI SHOKUPAN!

勝牛メンチカツ

ANGUS GOLDEN MENCHI KATSU

JUICY, CRISPY, PACKED WITH FLAVOUR

handcrafted daily.

HALF & HALF
GYUKATSU Zen
AVAILABLE!

Premium
Matcha Beer
抹茶ビール

Premium
Yuzu Beer
柚子ビール

乾杯をもっとおいしく

Pair your GYUKATSU meal with a Sapporo!

SAPPORO BEER | $7.50

MANGO

STRAWBERRY

PINEAPPLE

BLUEBERRY

KATSUGYU SAKE HIGHBALL

MADE WITH REAL FRUITS!

$10

SOFT DRINKS
ドリンク

Coke	$2.5
Diet Coke	$2.5
Canada Dry	$2.5
Nestea	$2.5

ITOEN TEA
伊藤園お茶

Green Tea	$4
Oolong Tea	$4
Jasmine Tea	$4

白玉ぜんざい
Shiratama Zenzai

冬季限定

Sweet and ever so comforting, our azuki red bean soup paired with shiratama dango will surely warm you up in this season - Enjoy! ❄

$6

牛カツ

京都勝牛

ご来店ありがとうございました！

While You
wait for your

GYUKATSU

Why not check
out our pages!

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@kyotokatsugyu

Instagram
@kyotokatsugyu.to