

LUNCH

Includes Soup and Salad

Yakiniku Don	42
Assorted Wagyu Yakiniku Cuts , Onsen Egg	
Hokkaido Buta Don	28
Grilled Pork Neck, "Shabu" Pork Belly, Onsen Egg	
Teriyaki Chicken Don with Minced Black Truffle	28
Crispy Chicken with Teriyaki Sauce , Truffle Sauce, Onsen Egg	
Sukiyaki Don	32
Sukiyaki Beef , Onsen Egg	
Beef Noodle Soup	28
Ramen , Homemade Beef Broth	
Spicy Beef Ramen (Dry)	28
Ramen , Braised Beef , Onsen Egg ,Homemade Spicy Sauce	
Premium Wagyu Tenderloin Don	88
Grilled Wagyu Tenderloin, Onsen Egg	
Premium Wagyu Sirloin Don	88
Grilled Wagyu Sirloin , Onsen Egg	
Chef's Special Signature Bento	
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Wagyu Uni Chirashi Bento	65
Aburi Wagyu, Hokkaido Uni, Ikura, Tamago Yaki and Goma	
Yakiniku Wagyu Foie Gras Bento	58
Yakiniku Wagyu, Foie Gras, Ikura, Tamago Yaki, Onsen Egg and Goma	
Truffle Wagyu Sirloin Sukiyaki Bento	58
Wagyu Sirloin Sukiyaki, Fresh Truffle, Ikura, Onsen Egg, Truffle Rice and Goma	
Wagyu Tongue & Yakiniku Bento	58
Wagyu Tongue, Yakiniku Wagyu, Onsen Egg and Goma	
Wagyu Sushi Bento	65
Wagyu Sushi, Aburi Wagyu, Hokkaido Uni, Ikura, Tamago Yaki and Goma	
Surf & Turf Bento	58
Yakiniku Wagyu, Hokkaido Scallop with Mentaiko, Ikura, Tamago Yaki and Goma	

GST Service Charge Not Included

Chef's Special

WAGYU/PORK SHABU SHABU AND SUKIYAKI

Miyazaki Sirloin 250g Shabu Shabu or Sukiyaki for 2 pax (Delivery)	198
Dine in with Seasonal Starters	268
Hida Sirloin 250g Shabu Shabu or Sukiyaki for 2 pax (Delivery)	238
Dine in with Seasonal Starters	308
Olive Beef Sirloin 250g Shabu Shabu or Sukiyaki for 2 pax (Delivery)	298
Dine in with Seasonal Starters	368
Hokkaido Pork 300g Shabu Shabu or Sukiyaki for 2 pax (Delivery)	138
Dine in with Seasonal Starters	208

Shabu Shabu and Sukiyaki include:

Snacks

Mix Vegetables and Tofu

Konyaku Noodles

Hokkaido Rice x 2

WAGYU APPETIZER

Wagyu Yukke	28
Beef Tartare	
Wagyu Carpaccio with Ikura	38
Seared Marinated Beef Slices	
Yukke Uni Cone (4pcs)	38
Beef Tartare & Sea Urchin on Sesame Cone	

SIGNATURE WAGYU DON

Wagyu Uni Chirashi Don	65
Aburi Wagyu, Hokkaido Uni, Ikura, Tamago Yaki and Goma	
Yakiniku Wagyu Foie Gras Don	58
Yakiniku Wagyu, Foie Gras, Ikura, Tamago Yaki, Onsen Egg and Goma	
Truffle Wagyu Sirloin Sukiyaki Don	58
Wagyu Sirloin Sukiyaki, Fresh Truffle, Ikura, Onsen Egg, Truffle Rice and Goma	

SIGNATURE WAGYU BENTO

Wagyu Uni Chirashi Don	65
Aburi Wagyu, Hokkaido Uni, Ikura, Tamago Yaki and Goma	
Yakiniku Wagyu Foie Gras Don	58
Yakiniku Wagyu, Foie Gras, Ikura, Tamago Yaki, Onsen Egg and Goma	
Truffle Wagyu Sirloin Sukiyaki Don	58
Wagyu Sirloin Sukiyaki, Fresh Truffle, Ikura, Onsen Egg, Truffle Rice and Goma	
Wagyu Tongue & Yakiniku Bento	58
Wagyu Tongue, Yakiniku Wagyu, Onsen Egg and Goma	
Wagyu Sushi Bento	65
Wagyu Sushi, Aburi Wagyu, Hokkaido Uni, Ikura, Tamago Yaki and Goma	
Surf & Turf Bento	58
Yakiniku Wagyu, Hokkaido Scallop with Mentaiko, Ikura, Tamago Yaki and Goma	

Whole Day Menu

THE GYU BAR RECOMMENDATIONS

Gyu Bar Signature Premium Wagyu Beef Platter (300 g)	238
Assorted Premium Wagyu Beef Cuts (4 Cuts) with 2 Kinds of Vegetables	
Chef's Selection Wagyu Beef Platter (300 g)	178
Assorted Wagyu Beef Cuts (5 Cuts) of the Day	
Chef's Omakase (Available for advance reservation only)	138 / 198
Chef's 8 -10 Course Gastronomical Journey	
The Gyubar Platter <i>Limited</i>	98
Taste the Different Flavours and Textures of the 8 Main Parts of the Cow (150g)	

THE SIGNATURE CHAWANMUSHI

Plain Chawanmushi	7
Signature Black Truffle Salted Konbu Chawanmushi	12
Ikura Chawanmushi	15
Uni Chawanmushi	22
Uni & Ikura Chawanmushi	28

YAKINIKU
WAGYU BEEF

Special Cut of The Day	58
Tokujo Karubi Chuck Roll	48
Karubi Short Plate	44
Kainomi Premium RUMP	48
Tsubozuke Karubi Pot Marinated Marbled Beef	45
Wagyu Tongue 80g	30

Gyu Bar Special YAKI-SHABU
Thinly Sliced Beef 3mm

Sirloin with Sukiyaki Egg Dip 60g	45
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STEAK Japanese Premium Wagyu

Sirloin 120g Steak Cut	88
Tenderloin 120g Steak Cut	88
Chateaubriand 120g Steak Cut	138

YAKINIKU

PORK, CHICKEN, SEAFOOD & VEGETABLES

Unagi (Eel) Kabayaki	32
Hokkaido Pork Shoulder	26
Hokkaido Pork Neck (Tontoro) Spicy or Tare	26
Chicken	16
Hokkaido Scallop with Kumamoto Seaweed	15
Assorted Vegetables Platter	15
Milk Corn	12
Shishito Pepper (10pcs)	8

RICE

Ishiyaki Bibimbap	28 /18
Minced Beef & Vegetables Hot Stone Rice (Vegetarian option available)	
Ishiyaki Garlic Egg Fried Rice	15
Hot Stone Fried Rice	
Ishiyaki Beef Fried Rice	28
Hot Stone Beef Fried Rice	
Wagyu Sukiyaki Don	32
Wagyu Sukiyaki with Onsen Egg	
Steamed Japanese Organic Rice	4
Hokkaido	

SOUPS

Beef Soup (For 2 - 3)	26
Tender Beef Chunks , Clear Beef Broth	
Miso Soup	4

SALADS & SIDE DISHES

Kyoto Sakura Ebi Crackers (5pcs)	8
Chicken Karaage	12
Fugu Mirin Bushi	12
Healthy Japanese Yuzu Green Salad	15
Mixed Greens , Fruits , Yuzu Dressing	
Gyu Bar Salad	26
Mixed Greens , Thinly Sliced Roast Beef , Sasame Dressing	
Truffle Edamame	10
Boiled Edamame with Truffle Sauce	
Kimuchi	10
Cabbage & Raddish	
Assorted Namuru	16
Seasoned Spinach, Bean Sprouts, Mushrooms	
Yakinori	4
Grilled Seaweed (Japan NO1 Kumamoto 6pcs Seaweed)	
Gyu- Sujini	18
Slow Cooked 24-hours Wagyu Beef	

NOODLES

Cold Somen Hokkaido	15
Spicy Beef Ramen (Dry)	28
Ramen , Beef Stew, Onsen Egg ,Homemade Spicy Sauce	
Konnyaku Noodle (Cold Noodles)	18
0 Calories Noodles , Cucumber , Braised Wagyu Beef , Sesame Sauce , Ponzu	

DESSERT

Matcha Ice Cream	6
Japanese Sea Salt Ice Cream	8
Yuzu Sorbet	6
Truffle Salt Ice Cream	10
Japanese Fruits	Seasonal Price