



Spicy Miso

Based sweet miso. This sauce has more richness and body. Sauce contains garlic and fruit. These ingredients are effect of tenderizing the meat. It contains sesame oil.



Sweet Soy

Based sweet soy sauce. This sauce is most traditional japanese bbq sauce. And makes enhance the flavor of meat and makes meat fat easier to eat.



Shio Garlic

Based salt and sesame oil. This sauce brings out the flavor of the meat with a refreshing aftertaste. It is gluten free.



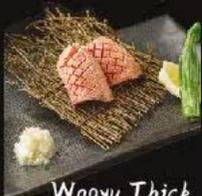
A5 Ribeye



A5 Striploin



A5 Short Rib



Wagyu Thick Cut Tongue



Short Rib



Outside Skirt



Thin Cut Tongue



Filet Mignon



Brisket



Top Blade



Rib Finger



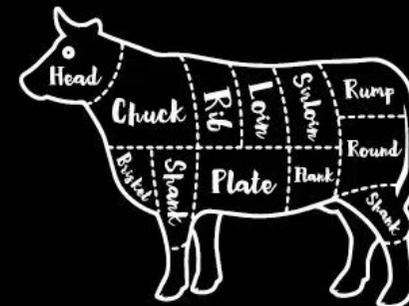
Pork Belly



Premium Loin



BBQ AND SUSHI
ALL YOU CAN EAT



食べ放題

SILVER \$58

Appetizer and Sides



Sushi

California Roll, Spicy Tuna Roll, Spicy Salmon Roll, Shrimp Avocado Roll

Meat & Vegetables



Dessert



All You Can Eat Policy

- 90-minute dining limit starts when the first order is placed.
- The whole party must choose the same All You Can Eat option at the same price.
- To prevent food waste, uneaten food will be charged at regular à la carte prices (determined by the manager).

Gold \$78

(Silver + Gold)

Appetizer and Sides



Sushi

Shrimp Tempura Roll, Yakiniku Roll, Pink Lady Roll

Meat & Vegetables



Dessert



- No take-out boxes will be provided for leftover food.
- Additional rules and policies may apply at the manager's discretion.
- Children under 6 eat for free, children aged 6-12 will be charged half price.

Diamond \$98

(Silver + Gold + Diamond)

Wagyu (Pick 1 From 2)



Japanese Wagyu Striploin Yakishabu Style (Limit 1)



Japanese Wagyu Short Rib (Limit 1)

OR



Seafood



Nigiri



Appetizer and Sides



Dessert

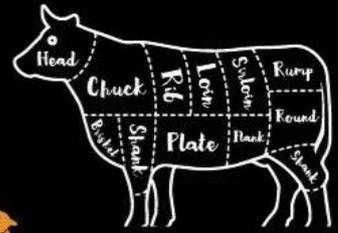
Crape Cake (Matcha / Oolong / Passionfruit)

- Please let us know if you have any food allergies or special dietary needs. Undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
- 20% Gratuity will be included for a party of 5 or more.



GYU SAN 牛三

JAPANESE BBQ



HOT APPETIZER 熱い前菜



NEW

- | | | | | | |
|----------------------------|-----|-----------------|------|----------------------|------|
| Grilled Edamame | \$7 | Chicken Karaage | \$9 | Garlic Chicken Wings | \$13 |
| Agedashi Tofu | \$7 | Takoyaki | \$10 | Blazing Shrimp | \$13 |
| Wasabi Butter French Fries | \$7 | Ikageso Karaage | \$12 | Butter Miso Mussels | \$14 |
| Fried Shishito | \$8 | Oyster Fry | \$12 | Butter Miso Clams | \$15 |
| Crystal Gyoza | \$9 | Okonomiyaki | \$12 | Lobster Tempura | \$26 |
| | | | | Wagyu Sandwich | \$27 |



Wagyu Sandwich

SALADS サラダ

- | | |
|-----------------------|------|
| Sashimi Special Salad | \$13 |
| Seaweed Salad | \$7 |



Sashimi Special Salad

SOUP スープ

- | | |
|-----------------|-----|
| Miso Soup | \$4 |
| Spicy Beef Soup | \$7 |

RICE & NOODLE ごはんと面

- | | |
|------------------|------|
| Beef Fried Rice | \$16 |
| Wagyu Fried Rice | \$29 |
| Beef Curry Rice | \$14 |
| GYUSAN Ramen | \$16 |
| Spicy Miso Ramen | \$17 |
| Yaki Soba | \$15 |
- (Chicken / Pork / Shrimp +\$2)



HOT Spicy Miso Ramen

HOT Wagyu Fried Rice

SUSHI ROLL 寿司ロール

- | | | | |
|-------------------------|------|--------------------------|------|
| Wagyu Toro Roll | \$15 | King Salmon Avocado Roll | \$13 |
| Toro Scallion Roll | \$13 | Pepper Tuna Avocado Roll | \$12 |
| Spicy Lobster Roll | \$13 | Yellowtail Jalapeño Roll | \$10 |
| Tuna Roll | \$10 | Shrimp Tempura Roll | \$12 |
| Salmon Roll | \$9 | Eel Avocado Roll | \$10 |
| Avocado Roll | \$8 | Shrimp Avocado Roll | \$9 |
| Spicy Bluefin Tuna Roll | \$10 | California Roll | \$9 |
| Spicy Salmon Roll | \$9 | | |

NIGIRI/SASHIMI 握り寿司 / 刺身

- | | | | |
|------------------------------|------|-------------------------------|------|
| Otoro (1pc) super fatty tuna | \$10 | Ebi shrimp | \$7 |
| Chutoro medium fatty tuna | \$16 | Unagi Eel | \$10 |
| King Salmon | \$13 | Ikura salmon roe | \$12 |
| Maguro bluefin tuna | \$10 | Ika squid | \$8 |
| Kanpachi Amberjack | \$12 | Tako octopus | \$8 |
| Sake salmon | \$9 | Tamago sweet omelette | \$7 |
| Hamachi yellowtail | \$10 | Amaebi sweet shrimp | \$17 |
| Madai red seabream | \$10 | Japanese Uni (1pc) sea urchin | \$15 |
| Suzuki striped bass | \$8 | A5 Wagyu (1pc) Nigiri only | \$13 |
| Hokkaido Hotate sea scallop | \$10 | | |

SUSHI 寿司前菜

APPETIZER

- | | |
|--------------------------|------|
| Wagyu Surf'n Uni | \$38 |
| Chawanmushi Steam Egg | \$18 |
| Seafood Yukke | \$16 |
| Toro Tartare | \$22 |
| Aburi Salmon Belly (2pc) | \$15 |
| Passionfruit King Salmon | \$20 |
| Seared Pepper Tuna (6pc) | \$16 |
| Kanpachi Jalapeño (6pc) | \$18 |



Chawanmushi Steam Egg



Seafood Yukke



Seared Pepper Tuna



Toro Tartare

寿司エントリー

SUSHI ENTRÉE

- | | |
|---------------------------------|------|
| Sushi Master's Platter (8pc) | \$52 |
| Sashimi Master's Special (12pc) | \$56 |
| Live Uni (whole, Limited) | \$MP |
| Live Scallop (Limited) | \$MP |
| Kumamoto Oyster (6pc, Limited) | \$MP |

SPECIALTY SUSHI ROLL 特製寿司ロール

- | | | |
|---|--|---|
| Yakiniku Roll \$17
(Yakiniku Beef, Avocado, Cucumber, Topped with Spicy Garlic and Kimchi Sauce) | Sea Breeze Roll \$18
(Shrimp Tempura, Cucumber, Topped with Eel, Avocado, Red Tobiko, Micro Mix and Eel sauce, Spicy Mayo) | Temptation Roll \$18
(Spicy Salmon, Eel Tempura, Avocado, Wrapped with Pink Soy Paper. Topped with Eel Sauce and Spicy Mayo) |
| Mayo Madness Roll \$22
(Salmon, Avocado, Topped with Seared Mayo Wild King Salmon, Ikura and Scallion) | Black Gold Roll \$22
(Tamago, Cucumber, Avocado, Topped with Whole Eel, Black Tobiko and Eel Sauce) | Kickin' Lobster Roll \$26
(Lobster Tempura, Mango, Jalapeños and Avocado, Topped with Spicy Lobster, Eel sauce, Spicy Mayo, Sweet Chili and Red Tobiko) |
| Tuna Toro Explosion Roll \$24
(Tuna, Avocado, Topped with Fatty tuna, Kizami and Caviar) | Flaming Finale Roll \$20
(Spicy Bluefin Tuna, Avocado, Topped with Salmon, White Fish, Truffle Sauce and Red Tobiko) | Ahi Paradise Roll \$18
(Avocado, Cucumber and Tuna, Topped with Black Pepper Tuna, Scallion, Ponzu Sauce and Wasabi Mayo) |
| Pink Lady Roll \$19
(Shrimp Tempura, Avocado, Crab, Topped with Spicy Bluefin Tuna, Eel Sauce, Miso Sauce, Wrapped with Pink Soy Paper) | Garden Harvest Roll \$18
(Asparagus Tempura, Cucumber, and Mango, Topped with Avocado, Sweet Chili Sauce and Fried Onion) | Kanazawa Roll \$23
(Shrimp Tempura, Avocado, Jalapeño, Crabmeat, and Nori Mayo wrapped with Soy paper, Topped with seared mayo scallop, Fried Scallion and Eel Sauce) |

日本の宮崎和牛

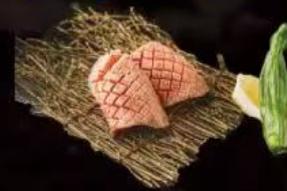
JAPANESE MIYAZAKI WAGYU

Japanese Wagyu Ribeye 12oz	\$178
Japanese Wagyu Ribeye 8oz	\$118
Japanese Wagyu Striploin 7oz	\$108
Japanese Wagyu Flat Iron 7oz	\$78
Japanese Wagyu Striploin Yakishabu Style 3oz	\$50
Japanese Wagyu Kalbi (Short Rib) 2.5oz	\$43



PREMIUM BEEF プレミアムビーフ

US Wagyu Thin Cut Tongue (with Scallion Sauce) 3oz	\$27
US Wagyu Thick Cut Tongue 3oz	\$26
Premium Kalbi (Short Rib) 2.5oz	\$22
Bone in Kalbi (Bone in Short Rib)	\$28
Premium Loin 3oz	\$18
Premium Harami (Outside Skirt) 2.5oz	\$20



BEEF 牛肉

Thin Slice Tongue	\$14
Kalbi (Short Rib)	\$14
Rib Finger	\$11
Harami (Outside Skirt)	\$13
Brisket	\$10
Top Blade	\$11
Filet Mignon	\$14
Large Intestine	\$9
Chuck Flap Tail	\$9
Hanger Steak	\$9
Tenderloin Chain	\$10

SEAFOOD 海産物

Garlic Shrimp	\$12
Spicy Miso Shrimp	\$12
Garlic Butter Baby Scallop	\$12
Oyster (with garlic sauce)	\$18
Lobster Tail	\$21

VEGETABLE 野菜

Assorted Vegetable	\$8
Cheese Butter Corn	\$6
King Oyster Mushroom	\$7
Asparagus	\$7

PORK & POULTRY

豚肉/鶏肉

Garlic Kurobuta Pork Belly	\$9
Spicy Miso Kurobuta Pork Belly	\$9
Totoro (Pork Jowl)	\$11
Kurobuta Sausage	\$7
Garlic Chicken Thigh	\$8
Spicy Miso Chicken Thigh	\$8
Garlic Chicken Breast	\$8
Spicy Miso Chicken Breast	\$8
Duck Breast	\$13

DESSERT

Crepe Cake (Matcha /Oolong /Passionfruit)	\$12
Taiyaki with Ice Cream	\$10
Mochi Ice Cream (3pcs)	\$9
Vanilla & Matcha Ice Cream	\$7



SIDE ORDER

Red Leaf Lettuce	\$3
Nori	\$2
White Rice	\$3
GyuSan Volcano Sauce	\$1
Green Garlic Sauce	\$1
Garlic	\$1
Jalapeños	\$1

SOFT DRINK

Coke	\$3.5
Diet coke	\$3.5
Ginger Ale	\$3.5
Plain tea	\$3.5
Lemonade	\$3.5
Sprite	\$3.5
Ramune Soda (Original/Melon/Lychee)	\$4.5
Hot Green Tea	\$3.5
Saratoga Sparkling Water	\$4.5
Saratoga Still Water	\$4.5

SAKES 300ML



SAKES 720ML

● RICH ● DRY ● LIGHT ● SWEET



SAKE FLIGHT

STARTER FLIGHT \$30

- DASSAI 45 JUNMAI DAIGINJO
- HAKUSHIKA SNOW BEAUTY
- KAN NIHONKAI JUNMAI GENSHU
- KUBOTA JUNMAI DAIGINJO

FIRST CLASS \$55

- BORN "GOLD" MUROKA JUNMAI DAIGINJO
- KATSUYAMA KEN JUNMAI GINJO
- HAKKAISAN "AGED THREE YEARS" JUNMAI GINJO
- DASSAI 23 JUNMAI DAIGINJO

FLAVORED SAKE

- CHOYA SPARKLING \$11
- HAKUSHIKA YUZU \$13
- HAKUSHIKA PEACH \$13
- SAWA SAWA SAPRKLING \$15
- KIKUSUI FUNAGUCHI SPARKLING \$22
- CHOYA UMESHU PLUM WINE (750ML) \$55

SOJU \$15

- JINRO IS BACK
- GREEN GRAPE SOJU
- PEACH SOJU
- SOONHARI YOGURT
- SOONHARI APPELMANGO

COCKTAIL

[LYCHEE SMASH]

EL JIMADOR.
SOHO LYCHEE.
LIME. MINT.
CLUB SODA

\$17



[SALT & SMOKE]

MEZCAL. MARASCHINO.
PINEAPPLE. LIME.
AGAVE.
BLACK SALT

\$17



[LET THAT MAN'GO]

RUM. ANCHO REYES (SPICY).
MANGO. LIME.
GINGER BEER

\$16



[GYU SAN FROTH]

TITOS. ST GERMAIN.
PASSION FRUIT.
LEMON.
EGG WHITE

\$17



[LOVERS NEST]

GIN ST. ELDERFLOWER
FRAMBOISE
LIME
SIMPLE SYRUP

\$28

UME FASHIONED \$18

TOKKI WHISKEY
UME SYRUP
LEMON AND
ORANGE BITTER

CUCUMBER \$16 HEATWAVE

BLANCO TEQUILA
DRY CURACAO LIME
CUCUMBER JUICE
ORGEAT JALAPENO

YUZU PARADISE \$18

PLANTATION RUM WHITE
PLANTATION DARK
YUZU SYRUP PANDAN
PINEAPPLE LIME

MATCHA CHA-CHA \$18

VODKA. ELDERFLOWER.
LACTOSE FREE MILK.
MATCHA VANILLA.
LEMON

SHISO MARTINI \$18

JUNMAI DAIGINJOSAKE
FINO SHERRY
GIN
SHISO



MOCKTAILS

YUZU SPLASH \$12

YUZU SYRUP
PANDAN SYRUP
LEMOND JUICE

LYCHEE PUNCH \$12

LYCHEE JUICE.
MINT. LIME.
CANE SUGAR.
SPRITE



WHITE WINE/SPARKLING

WHITE / SPARKLING

CONCA D'ORO,
PROSECCO DI TREVISO NV
VENETO, ITALY

\$13 BTG / 36 BOTTLE

LINDEN VINEYARDS,
"VILLAGE" CHARDONNAY
LINDEN, VIRGINIA

\$15 BTG / 65 BOTTLE

BORGHINI AD EST, PINOT GRIGIO
FUIJI, ITALY

\$13 BTG / 40 BOTTLE

DAWN CHORUS,
SAUVIGNON BLANC
HAWKE'S BAY, NEW ZEALAND

\$13 BTG / 40 BOTTLE

RED

BAILEYANA PINOT NOIR
EDNA VALLEY

\$14 BTG / 55 BOTTLE

CVNE, RIOJA CRIANZA TEMPRANILLO
RIOJA, SPAIN
TEMPRANILLO, GRACIANO, MAZUELO

\$13 BTG / 35 BOTTLE

FAMILIA MAYOL, MALBEC
MENDOZA, ARGENTINA

\$13 BTG / 35 BOTTLE

REQUIEM, CABERNET SAUVIGNON
COLUMBIA VALLEY, WASHINGTON

\$15 BTG / 46 BOTTLE

ENROUTE PINOT NOIR
RUSSIAN RIVER

\$75 BOTTLE

DAOU RESERVE CABERNET
PASO ROBLES CA

\$80 BOTTLE

FAUST CABERNET
NAPA VALLEY CA

\$100 BOTTLE

DRAFT BEERS

SAPPORO \$8

・札幌

KIRIN ICHIBAN \$8

・キリン 一番

DC BRAU RESOLUTION HAZY IPA \$13

・DC BRAU 解像度ヘイジーIPA



STELLA ARTOIS \$8

・ステラ・アルトワ

ASAHI SUPER DRY \$8

・アサヒスーパードライ

BOTTLES BEERS

ORION JAPANESE BEER \$10

・オリオン ジャパンビーズビール

LUCKY CAT WHITE ALE \$10

・ラッキーキャットホワイトエール

KYOTO MATCHA IPA \$12

・京都抹茶IPA

LUCKY CHICKEN RED IPA \$10

・ラッキーチキンレッドIPA

JPOP (LYCHEE/PEACH) \$8

・JPOP (ライチ/ピーチ)

