

焼肉おおにし 焼肉

YAKINIKU OONISHI

SINGLE ITEM IN MENU

単品メニュー

SPECIAL WAGYU (Special Japanese Beef)

特選和牛

Chuck Flap ザブトン	1,500 yen
Oyster blade, top blade ミスジ	1,100 yen
Chuck Rib (Boned Rib on Shoulder) サンカクバラ	1,100 yen
Rib Eye Roll リブ芯	1,100 yen
Full Tenderloin ヒレ	1,500 yen
Chateaubriand シャトーブリアン	1,980 yen

RARE MEAT

希少部位

Tri-Tip ヒウチ	990 yen
Chuck Rib クリ	990 yen
Chuck Tender トウガラシ	880 yen
Culotte (Aitchbone) イチボ	990 yen
Senbon センボン (Center of bottom round, Surrounding articular thighbone and Cervical Vertebrae) (It is extremely rare meat, and only 500g to 600g is available to get from 1 cow)	990 yen

LEAN MEAT (REDDISH)

赤身肉

Upper Side of Oyster Blade (Lean meat) ウウミスジ	990 yen	The Groin (The root of hind legs) マルシン	880 yen
Sirloin Butt ランブ	790 yen	Outside of Knuckle Main Muscle (The root of back legs. It is the most Rare meat in the knucle. The meat is Soft texture) マルカワ	880 yen
Eye of Round (Sweeter than) シキンボ	880 yen	Bottom Side of Inner Thighs カメノコ	880 yen
Outside Round ナカニク	880 yen	Regular Sirloin 並ロース	790 yen
Habaki (Type of bottom round. It is little bit hard texture.) ハバキ	790 yen		

MARbled BEEF

霜降り肉

Rib Cap リブカブリ	1,100 yen	Chopped Medium (Short Ribs Bone-less) 中落ち	990 yen
Surrounding Meat of Rib Eye Roll マキ	990 yen		

HORMONE (GRILLED BEEF OFFAL)

ホルモン

Special Tongue 上タン	1,100 yen	Special Outside Skirt 上ハラミ	1,100 yen
Regular Tongue 並タン	680 yen	Outside Skirt ハラミ	990 yen
Root of Tongue タンツラ	490 yen	Hanging Tender (Bottom of Diaphragm) サガリ	1,100 yen
Thickly Sliced Tongue 厚切りタン	2,200 yen	Outside Skirt with Green Onion ネギハラミ	1,100 yen
Tongue with Green Onion ネギタン	800 yen	The First Stomach (Cow has 4 stomach, and it is the first biggest stomach. Fleshy and crunchy texture) ミノ	490 yen
KoriKori (Cow's thick blood vessels that lead to the heart) コリコリ	490 yen	Fat with The First Stomach ミノサンド	490 yen
Hearts ハツ	390 yen	Honeycomb Tripe (The second stomach) ハチノス	390 yen
Hearts with Fatty Meat ハツアブラ	390 yen	Psalterium; Omasum (The third stomach) センマイ	390 yen
Liver (Grilled) レバ(炙り)	490 yen	Abomasum (fourth compartment of the stomach of a ruminant);maw; rennet-bag アカセン	390 yen
Maruchou (Part of small Intestine) マルチョウ	490 yen	Flesh Psalterium; Omasum センマイ刺	780 yen
Shimachou (extreme soft part of large intestine) シマチョウ	490 yen	Flesh Hearts ハツ刺	780 yen
Cheek Meat ツラミ	490 yen		
Sweetbread シビレ	490 yen		
Cartilaginous of The Trachea ウルテ	490 yen		

SIDE MENU

サイドメニュー

OTHER MEAT DISHES

その他の肉料理

Beef sinew stew 牛すじ煮込み	680 yen
Marinated Wagyu (Marinated Japanese Beef) 29ロースト漬け風漬	1,580 yen
Marbled Pork 豚トロ	880 yen
Thick Slice Bacon 厚切りベーコン	680 yen
Sausage ソーセージ	480 yen

SOUP・NOODLE

汁もの・麺

Egg Soup たまごスープ	480 yen
Seaweed Soup わかめスープ	480 yen
Seaweed & Egg Soup わかたまスープ	580 yen
Tasty & Spicy Soup 旨辛スープ	680 yen
Spicy Noodles 辛麺	900 yen

SNACKS

肉屋のあて

Assorted Kim Chee キムチ盛り合わせ	680 yen
Assorted Namul ナムル盛り合わせ	680 yen
Pickled Plum Kim Chee 梅干キムチ	480 yen
Pickled Fish Innards チャンジャ	480 yen

VEGITABLE AND GRILL

野菜と焼き

Oonishi Salad (House Salad) おおにしサラダ	580 yen
Grilled Garlic ニンニク焼き	380 yen
King Trumpet Mushroom (Pleurotus eryngii) King Oyster Mushroom エリンギ焼き	380 yen
Manganji (temple) Green Pepper 万願寺とうがらし	580 yen
Korean Lettuce チシャ菜	380 yen

RICE

飯もの

White Rice (Large) 白米 大盛り	400 yen
White Rice (Regular) 白米 中盛り	350 yen
White Rice (Small) 白米 小盛り	200 yen
Raw Egg with Sauce on Rice タレかけTKG	400 yen
Bibimbap ビビンバ	780 yen
Beef & Burdock Root Bow 牛ごぼう丼	680 yen
Beef Sinew Curry 牛すじカレー	880 yen
Yukhoejang Gukbap (Korean Beef, Vegetable & Rice Soup) ユッケジャンクッパ	900 yen

Miso-Pickled Cream Cheese クリームチーズの味噌漬け	400 yen
Miso-Pickled Quail's Egg うずらの味噌漬け	400 yen
Chinese Yam and Cucumber Pickles 長いもとQりのつけもん	400 yen
Korean Nori 韓国のり	280 yen