

Freshness is
our focus.



Appetizer and
a la carte sampler

1,500 円



Lightly roasted
premium WAGYU beef slices

1,500 円 (Half Portion 850 円)



Raw "HARAMI" (skirt)

1,700 円



Premium WAGYU surendo 980 円

"Surendo" is sliced raw lean meat with a
light sweet sauce. A really popular dish.

Dear guests who order raw dishes

We take every care to prepare fresh quality dishes. However, if you are one of the following people, please be extra cautious when ordering dishes that contain raw meat.
*People who don't usually eat raw food. *People with existing health issues. *Elderly people and small children.



Premium WAGYU surendo with raw egg and grated yam 1,000 円



Beef tongue SASHIMI 1,700 円



Beef tongue yukhoe 1,500 円



Raw "KOKORO" (heart) 600 円



Raw "SENMAI" (third stomach) 600 円



GOKUMEN grilled carpaccio 850 円



Slightly boiled domestic MINO (first stomach) served with PONZU 650 円



Raw "AKIRESU" (beef tendon) SASHIMI 500 円



Slightly boiled CHIMAKI (shank) served with grated radish 1,000 円

A la carte



CHIMAKI (shank) served with soy sauce mixed with garlic and Chinese chives

850 円

WAGYU beef shank was stewed in beef stock for a long time. Served with our special soy sauce.



Beef tongue patty 650 円

Made 100% from our popular beef tongue! Extremely tasty patty are prepared by a French chef.



Butcher's beef tongue stew 1,500 円

Our rich and creamy special stew with a generous portion of beef tongue makes even food connoisseur truly admire it.





G e m d i s h



Terrine of OX TAIL meat and beef tendon



Japanese beef ahijo



Japanese minced beef patty



Potato salad topped with a large premium beef slice

Terrine of OX TAIL meat and beef tendon 550 円

Ahijo with full of ingredients 800 円

Japanese beef ahijo 900 円

Radish sprouts wrapped with red meat slices 650 円

Boiled "AKIRESU"(beef TENDON) with MISO 500 円

SAIBOSHI (smoked horse meat) 580 円

Potato salad topped with a large premium beef slice 780 円

MANNOYA special potato salad 580 円

Wild mashed potatoes 380 円

Japanese minced beef patty 850 円

Clam kimchi 350 円

Grilled brand bacon from Miyazaki prefecture 600 円

Assorted sausages 3sausages 530 円

6sausages 900 円

Cheese sausage 2sausages 380 円

Garlic sausage 2sausages 380 円

Thick sausage 2sausages 380 円
(coarse ground and seasoned)



Wild mashed potatoes



SAIBOSHI (smoked horse meat)



Radish sprouts wrapped with red meat slices



Clam kimchi



Grilled brand bacon from Miyazaki prefecture



MANNOYA special potato salad



Boiled "AKIRESU"(beef TENDON) with MISO



Ahijo with full of ingredients



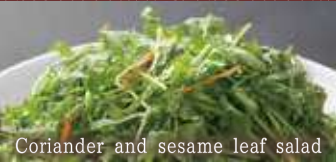
Assorted sausages

Fresh vegetables

Chef's salad	800 円
Egoma perilla seed oil mixed sprout and citrus salad	700 円
Coriander and sesame leaf salad	600 円
Wild lettuce salad with edible chrysanthemum dressing	500 円
Leek salad	500 円
Wild lettuce	350 円
Perilla leafs	350 円
Assorted wrapping greens	650 円
Thick Shiitake mushroom 2pieces	500 円
4pieces	950 円
Grilled garlic with oil	350 円

Grilled seasonal vegetables	300 円 ~
Assorted grilled seasonal vegetables	700 円 ~
Cabbage	280 円
Bean sprout appetizer	300 円
Assorted Korean appetizers	600 円
Korean style spicy pickled cabbage	400 円
Korean style spicy pickled radish	400 円
Korean style spicy pickled cucumber	400 円
Assorted Korean pickles	750 円

Chef's salad



Coriander and sesame leaf salad



Wild lettuce salad with edible chrysanthemum dressing



Egoma perilla seed oil mixed sprout and citrus salad

Leek salad



Assorted Korean pickles



Assorted Korean appetizers



Thick Shiitake mushroom



Bean sprout appetizer



Grilled garlic with oil



Assorted wrapping greens

Broiled beef SUSHI

Very popular !

“Premium MANNO-WAGYU” and “Premium quality rice” are very compatible and tasty.

Extra large slice brisket SUSHI 1piece 600 円

Extra large slice red meat SUSHI 1piece 800 円

Extra large slice high quality loin SUSHI 1piece 1,000 円



brisket

red meat

high quality loin



Broiled red meat SUSHI 1piece 350 円



Broiled brisket SUSHI 1piece 350 円



Broiled chimaki (shank) SUSHI 1piece 350 円



Raw beef and egg yolk SUSHI 1piece 350 円



Broiled thin sliced beef tongue SUSHI 1piece 450 円



ABURI (Broiled meat) SUSHI sampler 4pieces 1,400 円

The best premium bone-in MANNO-WAGYU beef dishes



L-bone rib roast steak

(About 1kg)
12,900 円

Our high quality loin meat is sliced with bone and roasted. Simply seasoned with sun-dried salt and pepper.



L-bone sirloin steak

(About 500g)
7,800 円

Enjoy our premium MANNO-WAGYU beef. Melt in your mouth, juicy L-bone sirloin steaks satisfy true meat lovers.



Short ribs with bone

(About 400g)
3,333 円

Our popular short ribs are grilled and served without cutting. They are seasoned with our special MANNO-sauce with hint of sweetness.



Premium MANNO-WAGYU beef roasted whole cut



Premium roasted red meat whole cut
(Price per) 10g 140 円

High quality red meat is very flavorful, savory and healthy for you too !



Premium high quality red meat whole cut
(Price per) 10g 180 円

Enjoy whole cut meat that is treasured by butchers.



Dynamic grilled MINO sand
Small (About 200g) 1,580 円
Large (About 400g) 2,900 円

Whole cut meat that has been marinated in a special sauce for a long time. It has a great texture and is juicy and savory.

[MANNO-STYLE] How to cook tasty whole cut meat



01

Skillfully sprinkled with sun-dried sea salt by our chef.



02

Whole cut red meat is roasted thoroughly until browned (in our kitchen).



03

Once it is browned, it is wrapped with aluminum foil. To finish, it is left wrapped for 10 min. to contain meat's juice.



04

Our chef delicately slices the meat to the right thickness for you and will present slices and say "Thank you for waiting. Please enjoy the savory meat at its best"



※All prices exclude tax



Grilled sliced beef



Raw egg with Dashi



CHIMAKI (Shank) 1,000円

Beef shank. Savory and resilient.



BURISUKE (Brisket) 1,100円

Cut of meat from the chest. By slicing it thin, the lean part and the fatty part become well balanced to give it a more savory taste.



AKAMI (Lean meat)(Round) 1,400円

Round cut is rich in iron and lean. Great for people who are trying to lose weight.



Ribu-rosu 1,900円

Cut from the shoulder and the back. Balance of marbled red meat and fat gives this cut a great taste.

[MANNO-STYLE] How to eat

How to eat tasty YAKISUKI

Spread thin meat slices on grill. Grill each side for 5 seconds.
Dip it in our special raw egg with dashi. Enjoy eating leftover dashi raw egg by mixing it with a small bowl of rice that we serve it with.



[Served with small bowl of rice]

[MANNO-STYLE] How to eat

Simply Grilled

With fish infused soy sauce, with finely chopped WASABI or ginger.

For new guests, as recommended by us and "YAKINIKU" (Japanese BBQ) lovers everywhere.

A brewer from Kagawa is a stubborn old man and only sells us this dashi soy sauce in small portions! So it is really precious. Please enjoy our simple charcoal grilled beef with a dish of "dashi soy sauce" (fish infused soy sauce).

Salted and Grilled

Sun-dried sea salt + black pepper and grated garlic

High quality natural sea salt really brings out the flavour.

Ishikawa prefecture is situated on the Noto. Our salt is painstakingly extracted from sea water by natural drying methods in suzu city. We recommend this precious salt with freshly ground black pepper.



Dashi Soy Sauce

Finely chopped wasabi



Finely chopped ginger



Kuro shichimi (7 kinds of black pepper)



Grilled with Special Sauce

Dashi Soy Sauce

Salt or Lemon

Garlic

Yangnyeongjang

Dipping Sauce (Sweet or Light)

Hungry! Heavy eater! Rice lover!

Lightly marinated in a sweet sauce before cooking and served with a mildly light dipping sauce. A great combination. Recommended for guests who wants to eat a lot of rice.

Started in 1595 in a ware House in Tatsuno city in Hyogo prefecture, the soy sauce has been fermented for a long time. Our two kinds of dipping sauce are based from this soy sauce and has been developed over time to maximize savoriness of our meat. We usually serve light dipping sauce. However, if you prefer, we can also serve you sweeter dipping sauce. Please feel free to ask our staff.

Extremely rich in meat flavor

At MANNO, we know how to select great meat really well as we have been a meat wholesaler nearly 100 years.

"MANNO PREMIUM **WAGYU** BEEF" is beef with excellent quality selected to MANNO standards.

Heifer

Calves fattened for longer period
(more than 30 month old)

Lower melting point fat
High concentration quality of beef

Premium
Queen's
Beef 

PREMIUM QUEEN'S
BEEF

萬野和牛

萬野和牛 開業 1999年

MANNO WAGYU

Junk power series



Our power series are super delicious and healthy, mixed with special seasoning, sesame oil, garlic, ginger, and homemade yangnyeongjang. The most popular HARAMI(outside skirt), beef tongue, and MINO-SAND (first stomach) gotten more delicious.



Power tongue 1,400 円



Power HARAMI 1,100 円



Power SAND 700 円

Premium MANNO-WAGYU Beef YAKINIKU



High quality sirloin

1piece 480 円 / Half Portion 950 円 / For 1person 1,800 円



High quality karupi

1piece 480 円 / Half Portion 950 円 / For 1person 1,800 円



KAPPA

1piece 160 円 / Half Portion 320 円 / For 1person 600 円



Karupi with Bone

2pieces 600 円



CHIMAKI

1piece 210 円 / Half Portion 420 円 / For 1person 800 円



G r i l l e d m e a t



1 piece Half 1 serving
MANNOYA Karupi 260 円 / 520 円 / 980 円



1 piece Half 1 serving
Brisket 270 円 / 530 円 / 1,000 円



1 piece Half 1 serving
Karupi 290 円 / 580 円 / 1,100 円



1 piece Half 1 serving
Lean meat 340 円 / 680 円 / 1,300 円



1 piece Half 1 serving
Sirloin 400 円 / 790 円 / 1,500 円



1 piece Half 1 serving
High quality lean meat 420 円 / 840 円 / 1,600 円

※Full portions of all dishes on this page are 4 pieces. Half portions are 2 pieces. ※All prices exclude tax

Very popular beef tongue and outside skirt



Thick sliced tongue
(American) 1,300 円



JO TAN (High quality tongue) (American)
1 piece Half 1 serving
290 円 / 580 円 / 1,100 円



KORIKORI TAN (Beef tongue tip)
1 piece Half 1 serving
180 円 / 350 円 / 650 円



Skirt cut (US Prime)
1 piece Half 1 serving
270 円 / 530 円 / 1,000 円



BIWA HARAMI (Hanging diaphragm)
1 piece Half 1 serving
420 円 / 840 円 / 1,600 円



High quality skirt cut
1 piece Half 1 serving
480 円 / 950 円 / 1,800 円

Fresh offal prepared the same morning



Today's assorted plate of offal (different everyday) (4kinds)
1,900 円 (Half Portion 1,000 円)

Assorted offal differs daily as we strive to offer you the freshest available on the day.



Assorted high grade offal (3kinds)
1,900 円 (Half Portion 1,000 円)

It is the best four pieces of the day!
We guarantee our finest quality with this dish.

Pieces will differ according to availability. Please ask our staff for more details.



G r i l l e d h o r m o n e



MINO (First stomach)

1 piece Half 1 serving
140 円 / 270 円 / 500 円



HARAMISUJI (The diaphragm tendon)

1 piece Half 1 serving
140 円 / 270 円 / 500 円



GYU MAME (The kidney)

1 piece Half 1 serving
140 円 / 270 円 / 500 円



HUKUZEN (Lung)

1 piece Half 1 serving
140 円 / 270 円 / 500 円



TECCHAN (Large intestine)

1 piece Half 1 serving
140 円 / 270 円 / 500 円



KOBUKURO (Womb)

1 piece Half 1 serving
140 円 / 270 円 / 500 円



NEKUTAI (Esophagus)

1 piece Half 1 serving
140 円 / 270 円 / 500 円



KOKORO (Heart)

1 piece Half 1 serving
140 円 / 270 円 / 500 円



KORIKORI (Aorta)

1 piece Half 1 serving
180 円 / 350 円 / 650 円

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EXQUISITELY FRESH LIVER (Liver)

1 piece Half 1 serving
180 円 / 350 円 / 650 円



KOTECCHAN (Small intestine)

1 piece Half 1 serving
180 円 / 350 円 / 650 円



ABUSHIN (Heart)

1 piece Half 1 serving
180 円 / 350 円 / 650 円



AKASEN (Fourth stomach)

1 piece Half 1 serving
180 円 / 350 円 / 650 円



URUTE (Small intestine)

1 piece Half 1 serving
180 円 / 350 円 / 650 円



TSURAMI (Cheek meat)

1 piece Half 1 serving
180 円 / 350 円 / 650 円



SENMAI (Third stomach)

1 piece Half 1 serving
180 円 / 350 円 / 650 円



MINO SANDO (First stomach)

1 piece Half 1 serving
180 円 / 350 円 / 650 円



HOHOZURI (Lower cheek)

1 piece Half 1 serving
180 円 / 350 円 / 650 円



G r i l l e d h o r m o n e



KORIKORI TAN (Beef tongue tip)

1 piece Half 1 serving
180 円 / 350 円 / 650 円



JO AKASEN (Fourth rumen)

1 piece Half 1 serving
230 円 / 450 円 / 850 円



JO TECCHAN (Large intestine)

1 piece Half 1 serving
230 円 / 450 円 / 850 円



MARUCHOU (Small intestine)

1 piece Half 1 serving
230 円 / 450 円 / 850 円



GURENSU (Pancreas)

1 piece Half 1 serving
230 円 / 450 円 / 850 円



JO MINO (First stomach)

1 piece Half 1 serving
230 円 / 450 円 / 850 円



HACHINOSU (Second stomach)

1 piece Half 1 serving
230 円 / 450 円 / 850 円



MIMIKURI (Base of the ear)

1 piece Half 1 serving
230 円 / 450 円 / 850 円



HONETSUKI TEIRU (Tail)

1 piece Half 1 serving
230 円 / 450 円 / 850 円

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Homemade oxtail soup



Very authentic Yukgejang soup 750 円
(Korean spicy soup with beef and vegetable)



Fried beef intestine soup 500 円



Secret beef soup 800 円



Beef tail soup 1,000 円

Egg soup 400 円

Egg and seaweed soup 500 円

Seaweed soup 400 円

Korean style beef

Bean sprout soup 400 円

tendon and leek soup 600 円

Noodle



Cold noodle salad with meat 1,000 円



Hard rock noodle 950 円

Korean style chilled noodles 650 円

Cold noodle salad 800 円

Noodles with soft beef fat 600 円

Korean spicy noodle soup with beef and vegetables 850 円

Rice



WAGYU surendo bowl



Female cattle rare steak rice bowl



Secret beef TENDON curry rice bowl



Japanese minced beef with soy sauce on rice



BIBIMBA with surendo



Butcher's beef curry



Korean rice soup with egg



Korean spicy soup risotto with beef and

Japanese minced beef with soy sauce on rice 500 円



WAGYU surendo bowl 1,000 円

Korean rice bowl "BIBIMBA" with chopped vegetables and beef 600 円

BIBIMBA with surendo 1,200 円

Korean hot stone rice bowl "BIBIMBA" with chopped mixed vegetables and beef 980 円

Secret beef TENDON curry rice bowl 590 円

Butcher's beef curry 780 円

Korean rice soup with egg 550 円

Korean spicy soup risotto with beef and vegetables 850 円

Stone grilled garlic rice 500 円



Female cattle rare steak rice bowl 1,500 円

Hard rock rice 950 円

Rice
Small 200 円
Medium 250 円
Large 300 円

Souvenir menu

The original secret brewing
recipe of long-established soy sauce.

The renowned soy sauce maker producing soy sauce for more than 140 years and "MANNOYA" who runs meat wholesale business for nearly 100 years collaborated and created this special soy sauce.

It is a bit different from other soy sauces as it has a delicate taste, elegant scent and beautiful amber color. You can use it not only for YAKINIKU but for SASHIMI, stirfry and other dishes to maximize the potential of the ingredients.



Mannoya Dashi Soy Sauce

1 Piece 500ml

650円



Gift menu

Beef Curry made
by spice specialist.

Ultimate beef curry created by MANNO beef specialists and spice experts.

We doubled the amount of beef in the curry !

Rich, savory, and packs the punch.



Manno Curry



1 piece 780円

3 pieces gift box
2,200円