

# JAPANESE B.B.Q Yakiniku Gen NEW YORK



## Gen = Kurouto = Master

We have established "Gen" to spread and offer real Japanese barbecue.

Please relax and enjoy authentic Japanese bbq provided by our master chefs and friendly, heartwarming service by our staff.



#### Gen Premium Course

\$80 per person



Assorted Kimuchi

Assorted Namul

Yukke

Gen Salad

Premium Thick Tongue

Jo Kalbi

Lobster

Assorted Meat Including:

- Outside Skirt (Harami)
- Chuck Rib (Kalbi)
- Finger Meat (Nakaochi Kalbi)
- Flap Meat (Kainomi)

Bibimbap (Ishiyaki Bibimbap)

Dessert

#### Gen Basic Course

\$50 per person



Assorted Kimuchi

Assorted Namul

Assorted Meat Including:

- Outside Skirt (Harami)
- Chuck Rib (Kalbi)
- Finger Meat (Nakaochi Kalbi)
- Flap Meat (Kainomi)

Bibimbap (Ishiyaki Bibimbap)

Dessert

Gen Classic Course \$65 per person

Assorted Kimuchi

Assorted Namul

Yukke

Cabbage Salad

Tongue

Shrimp

Assorted Meat Including:

- Outside Skirt (Harami)
- Chuck Rib (Kalbi)
- Finger Meat (Nakaochi Kalbi)
- Flap Meat (Kainomi)

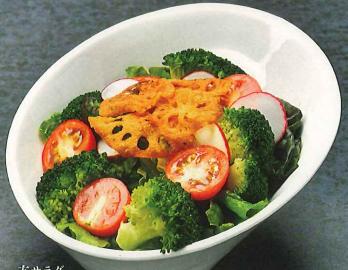
Bibimbap (Ishiyaki Bibimbap)

Dessert



Start with vegetables

サンチュ Sangchu lettuce



玄サラダ Gen salad



キャベツサラダ Cabbage salad

#### Salad

Gen Salad

\$8

Potato Salad

\$8

Cabbage Salad

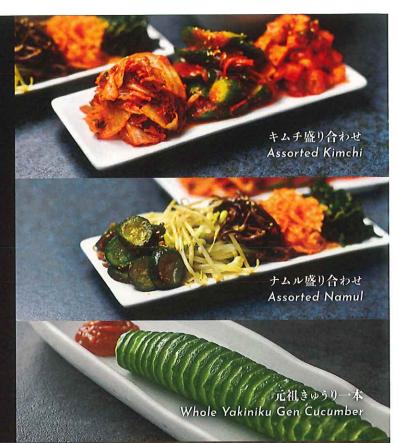
\$8

Sangchu Lettuce

\$7

#### Kimchi / A La Carte

Assorted Kimchi	\$10
Assorted Namul	\$10
Whole Yakiniku Gen Cucumber	\$4
Yukke (Thinly Sliced Raw Beef Chuck Rib Tartare)	\$16
Offal -boiled- (Haruman)	\$12
Korean Seaweed	\$3



# 究極の肉寿司。

Exquisite Niku Sushi

## Gen's Niku Sushi

Seared Premium Kalbi Sushi

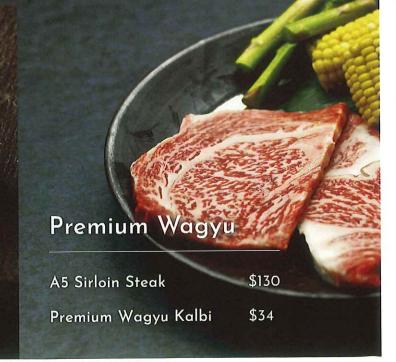
\$10(2pcs)

Outside Skirt Sushi

\*\$8(2pcs)



#### Gen's Thick-cut Tongue PREMIUM THICK TONGUE PREMIUM TONGUE \$24 Beef Tongue Shio \$18 \$3 Additional Green Onion



# Yakiniku A la Carte

Gen's specialties			
Fat Iron	\$16	Outsite Skirt	\$18
Premium Outside Skirt	\$24	Sagari	\$16
Kalbi	\$18	Premium Kalbi	\$28
		Hirekaku	\$20
Finger Meat	\$15	Пігекаки	\$20
Diamont Cut			
Diamond Cut Chuck Rib	\$22	Diamond Cut Outside Skirt	\$22
Offal			
Large Intestine	\$11	First Tripe	\$12
Heart	\$10	Forth Stomach	\$10
Liver	\$11		
Pork		C. live to Oution	
Sweet Fatty Pork With Wasabi	\$10	Condiments Option Sangchu miso	\$2
Seafood		Gochujong	\$2
Lobster	\$25	Nira jang	\$4
Shrimp	\$13	Yuzu Gochujong	\$3
Scallop	\$13		



石焼ビビンバ Bibimbap



For enhancing Umami of Yakiniku



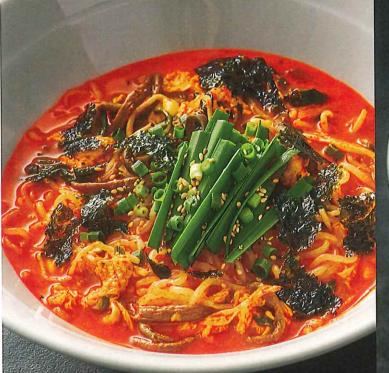
ネギ卵めし Scallion Over Rice with Egg Yolk

#### With Yakiniku

# Rice Noodle Soup

#### Rice

Rice	\$3
Scallion Over Rice with Egg Yolk	\$5
Bibimbap	\$14
Spicy Rice Soup	\$11
Spicy Kalbi Rice Soup	\$16



焼肉と一緒に、そして締めとして。 Along with Yakiniku and for finish-off dish

#### Noodle

Hot & Spicy "Yukke Jang" Noodle Soup \$15

Korean Cold Noodle Soup

\$10



#### Soup

Egg Soup	\$9
Seaweed Soup	\$9
Yukke Jang Soup	\$12
Chuck Rib Soup	\$13
Beef Tail Soup	\$13
**Add Ramen Noodle to Soup	\$3

# Dessert to call it a night

Homemage Cold Sweet Milk Pudding

Taiyaki with Ice Cream

Red bean paste filled in a fish-shaped cake with your choice of ice cream

(Vanilla, Black Sesame, or Matcha Green Tea)

Soy Bean Flour and Vanilla Ice Cream

\$6

\$5

\$7