# TASTING COURSE

\$168 / PER PERSON

- Appetizers-

Home-made Assorted Kimchi

Yukhoe - Beef Tartar

A5 Wagyu Sirloin Sushi

-Main-

Thick-Cut Prime Beef Tongue

Thick-Cut Prime Harami - Outside Skirt

Prawn and Scallop

Assorted A5 Japanese Wagyu Beef

A5 Wagyu Beef Soup or Cold Noodle Soup

-Dessert-

Today's Dessert

### PREMIUM WAGYU COURSE \$148 / PER PERSON

Appetizers-

Home-made Assorted Kimchi

Yukhoe - Beef Tartar

A5 Wagyu Sirloin Sushi

-Main-

Today's Premium Wagyu 200g

Lobster and Scallop

A5 Wagyu Beef Soup or Cold Noodle Soup

-Dessert-

Today's Dessert

# TORAJI COURSE

\$148 / PER PERSON

- Appetizers-

Home-made Assorted Kimchi

Yukhoe - Beef Tartar

A5 Wagyu Sirloin Sushi

-Main-

Traditional Steak Cut Selection

(Prime Wagyu Sirloin, Prime Beef Tongue, Prime Tenderloin)

Lobster

TORAJI Premium Selection

(Boneless Short Rib, Outside Skirt, Rib Finger)

A5 Wagyu Beef Soup or Cold Noodle Soup

-Dessert-

Today's Dessert

# STANDARD COURSE

\$98 / PER PERSON

- Appetizers-

Home-made Assorted Kimchi

Yukhoe - Beef Tartar

A5 Wagyu Sirloin Sushi

-Main-

Prime Beef Tongue, Prawn - Ebi, Tontoro - Pork neck Boneless Short Rib, Outside Skirt, Rib Finger Fillet

A5 Wagyu Beef Soup or Cold Noodle Soup

-Dessert-

Today's Dessert

# JAPANESE BBQ

# TORAJI'S SIGNATURE DISHES Toraji Assorted A5 Wagyu (400g) 260 A5 Wagyu Sirloin Steak (200g) 140 TORAJI Traditional Steak Cut Selection 98 A5 Wagyu Sirloin / Prime Beef Tongue / Prime Tenderloin / Prime Outside skirt TORAJI Selection 68 Boneless Short Rib / Outside Skirt / Rib Finger / Fillet A5 Wagyu Chuck Rib 52 A5 Wagyu Nakaochi Kalbi

### HORUMON BEEF OFFAL BEEF **Assorted Horumon** 28 38 Shimofuri Kalbi Assorted Offal Prime Boneless Short Rib Mino 12 24 Kalbi **Blanket Tripe Boneless Short Rib** 12 Tetchan Nakaochi Kalbi 20 Large Intestine Rib Finger 12 Tsurami 28 Diamond Cut Kalbi Cheek Meat Boneless Short Rib Steak 10 Tanago Prime Harami - Thin Cut 24 The Lower Part of Beef Tongue **Outside Skirt** Giara 10 Signature Prime Harami - Thick Cut 32 Abomasum **Outside Skirt** 9 Hatsu 26 Kuro Miso Harami Heart **Outside Skirt** Fillet 22 PORK Thick cut Tenderloin 15 Tontoro @ BEEF TONGUE Pork Neck 14 Buta Kalbi 🚳 Pork Belly 38 Atsugiri @ Thick-Cut Prime Beef Tongue CHICKEN 25 Tanshio @ Thin-Cut Beef Tongue 14 Negibaka White 🀠 🏏 6 Marinated with Salt **Chopped Scallion** Marinated with Toraji Sauce 14 6 Negibaka Red 🥒 🏏 16 Marinated Salt with Yuzu Dipping Sauce Spicy Chopped Scallion 16 Marinated with Spicy Sauce -

# SEAFOOD

Kaisen @ Assorted Seafood	50
Lobster @	25
Ebi 🙆	14
Prawn	
Hotate Scallop	14

## **VEGETABLES**

Yasai ⊘y⁴ Assorted Vegetables	12
Negiyaki ⊚ 🏏 Leek	8
Shiitake ⊕ 🏏 Mushroom	8
Corn 🚳 🗸	8

RICE	
Premium Sirloin Rice Bowl Wagyu Sirloin Beef over Rice with Yolk on Top	60
Yukgaejang Rice Soup  Rice with Beef, Assorted Namul, Chive, Scallion and Egg in Spicy Beef Broth Soup	18
Oxtail Rice Soup  Oxtail Rice Soup Oxtail Rice Soup Oxtail Rice Soup	18
Garlic Scallion Rice Soup   Rice with Beef Tail and Scallion in Beef Broth Soup	18
Kuppa Vegetable Rice Soup  O Rice with Radish, Carrot, Chive, Scallion and Egg in Beef Broth So	14 up
Ishiyaki Hot Stone Bibimbap w/beef Assorted Namul, Napa Kimchi and Egg over Rice w/o beef with Chili Paste in a Sizzling Stone Pot	22 20
Okayu Oxtail Rice Porridge Rice with Beef Tail in Beef Broth Soup	18
Negitama Rice Chopped Scallion over Rice  Seasoned Chopped Scallion and Yolk over Rice	9
Steamed White Rice 6	4

# SOUP

Yukgaejang Soup Spicy Beef Soup Beef, Assorted Namul, Chive, Scallion and Egg in Spicy Beef Broth Soup	15
Oxtail Soup   Beef Tail, Radish, Scallion and Egg in Beef Broth Soup	15
Garlic Scallion Soup   Beef Tail and Scallion in Beef Broth Soup	15
Tamago Soup Egg Soup 🕜 Radish, Carrot, Chive, Scallion and Egg in Beef Broth Soup	12
Wakame Soup Seaweed Soup Wakame Seaweed and Scallion in Beef Broth Soup	12
Jjigae Soupspicy Soft Tofu Stew Kimchi, Tofu, Bean Sprout, Radish, Carrot, Chive, Scallion and Egg in Beef Broth Soup	22

# NOODLES

Reimen Cold Noodle Soup	18
Noodle with Kimchi, Scallion and Boiled Egg	
in Cold Chicken Broth Soup	
Yukgaejang Noodle Spicy Noodle Soup	19
Noodle with Beef, Assorted Namul, Chive,	
Scallion and Egg in Spicy Beef Broth Soup	
Bibim men Spicy Mix Noodle	19
Spicy Cold Noodle with Kimchi, Scallion, Cucumber,	
Green Salad and Egg	

## **APPETIZERS**

Assorted Namul Seasoned Spinach, Spring, Radish & Carrot and Bean Sprout	12
Ninniku @ Flash-Fried Garlic - Flash-Fried Garlic and Vegetables	9
Yakko Spicy Tofu - Cold Tofu with Spicy Sauce	6
Yakinori @ ∀ Seasoned Toasted Seaweed with Sesame Oil	5
Kyuri ⊙ ✓ Whole Cucumber	5

### KIMCHI

Japanese Yam Kimchi 🥒 Yam Kimchi	12
Assorted Kimchi  Napa, Radish and Cucumber Kimchi	12
Hakusai - Napa Kimchi 🥓 Spicy Pickled Napa	9
Kakuteki - Radish Kimchi   Spicy Pickled Radish	9
Oikimchi - Cucumber Kimchi Pickled Cucumber	9

### SALAD

TORAJI Salad 🏏 Lettuce, Onion, Carrot and Cucumber Mixed in House Soy Sauce Dressing	10
Nori - Seaweed Salad 🎺 Lettuce, Wakame & Toasted Seaweed, Onion, Carrot and Cucumber Mixed in House Soy Sauce Dressing	12
Goma - Sesame Salad 🌾 Lettuce and Cucumber Mixed in House Sesame Dressing	10
Negi - Spicy Scallion Salad Y- Lettuce and Scallion Mixed in House Spicy Dressing	10
Sangchu - Red Leaf Lettuce 🏏 Red Leaf Lettuce and Cucumber with Our Special Ssamjang - Spicy Dipping Sauce for Wrapping Meat	9

# SUSHI • SASHIMI

Sirloin Sushi (1 Pc)	10
1pc of Wagyu Sirloin Beef Sushi with Special Sushi Sauc Sirloin Sushi w//Uni (1 Pc)	e 18
1pc of Wagyu Sirloin Beef Sushi w/Sea Urchin on Top	
Yukhoe - Beef Tartare Shredded Raw Beef Marinated in Special Yukhoe Sauce with Yolk on Top	18
Wagyu Yukhoe - Beef Tartare Shredded Raw A5 Wagyu Beef with Yolk on Top	28
Spicy Mixed Offal Sashimi  Boiled Mix Offal Marinated in Spicy Sauce with Yolk on T	12 op

# DESSERT

Homemade Almond Pudding	8
Vanilla Ice Cream w/Soybean Flour	6
Green Tea Ice Cream w/Red Bean	6
Fondant Chocolat	12

# SPECIAL CONDIMENTS

Samjang - Spicy Dipping Sauce	2
Gochujang - Mild Chili Paste	2
Yuzu Gochujang - Mild Chili Paste	3
Yangnyeomjang - Chili Paste	2
Garlic Paste	2
Raw Garlic	2
Yuzu Dipping Sauce	3
Raw egg	2
Wasabi	2
Sesame Oil w/Salt and Pepper	
Rock Salt	
Black Pepper	