Course Menu

TORAJI Premium Course \$198 / per person

-Appetizers-

Home-made Assorted Kimchi | 自家製キムチ
Yukhoe - Beef Tartar | ユッケ
A5 Wagyu Sirloin Sushi w Urchin | 和牛サーロイン寿司

-Dessert-

Today's Dessert | デザート

-Main-

Thick-Cut Prime Beef Tongue | NY限定・厚切り上タン塩
Thick-Cut Prime Harami - Outside Skirt | NY限定・厚切り上ハラミ
Thick-Cut Prime Tenderloin | NY限定・厚切り上ヒレ
Lobster and Scallop / 1 each | ロブスターとホタテ
A5 Japanese Black Wagyu Beef / 2 Different Parts | A5 黒毛和牛2点盛り
Wagyu Sirloin Rice Bowl | 和牛サーロイン丼
A5 Wagyu Beef Soup | 肉吸い

Tasting Course \$168 / per person

-Appetizers-

Home-made Assorted Kimchi | 自家製キムチ Yukhoe - Beef Tartar | ユッケ A5 Wagyu Sirloin Sushi | サーロイン握り

-Main-

Thick-Cut Prime Beef Tongue | NY限定・厚切り上タン塩
Thick-Cut Prime Harami - Outside Skirt | NY限定・厚切り上ハラミ
Prawn and Scallop 1 pc each | 大海老とホタテ
A5 Japanese Black Wagyu Beef 2 Different Cuts 2 Slices each

A5 Wagyu Beef Soup and Rice or Cold Noodle Soup

| 肉吸いとごはん or 冷麺

| A5 黒毛和牛2点盛り

-Dessert-

Today's Dessert | デザート

TORAJI 2023 Course \$148 / per person

-Appetizers-

Home-made Assorted Kimchi | 自家製キムチ Yukhoe - Beef Tartar | ユッケ A5 Wagyu Sirloin Sushi | サーロイン握り

-Main-

Traditional Steak Cut Selection (Prime Wagyu Sirloin, Prime Beef Tongue, Prime Tenderloin)

| 元祖トラジ厚切りカット盛り合わせ(サーロイン、牛タン、ヒレ)

Lobster - 1 piece | ロブスター

TORAJI Premium Selection (Boneless Short Rib, Outside Skirt, Rib Finger)

特選トラジ盛り合わせ(上カルビ、上ハラミ、中落ちカルビ)

A5 Wagyu Beef Soup and Rice or Cold Noodle Soup

|肉吸いとごはん or 冷麺

-Dessert-

Today's Dessert | デザート

Premium Wagyu Course \$148 / per person

-Appetizers-

Home-made Assorted Kimchi | 自家製キムチ Yukhoe - Beef Tartar | ユッケ A5 Wagyu Sirloin Sushi | サーロイン握り

-Main-

Today's Premium Wagyu 200g | 黒毛和牛
Lobster and Scallop / 1 each | ロブスターとホタテ
A5 Wagyu Beef Soup and Rice or Cold Noodle Soup
| 吸いとごはん or 冷麺

-Dessert-

Today's Dessert | デザート

Standard Course \$98 / per person

-Appetizers-

Home-made Assorted Kimchi | 自家製キムチ Yukhoe - Beef Tartar | ユッケ A5 Wagyu Sirloin Sushi | サーロイン握り

-Main-

Prime Beef Tongue, Prawn - Ebi, Tontoro - Pork neck | 牛タン、大海老、トントロ
Assorted 4 different Prime Beef | 牛肉4種盛り合わせ
A5 Wagyu Beef Soup and Rice or Cold Noodle Soup
| 肉吸いとごはん or 冷麺

-Dessert-

Today's Dessert | デザート

Japanese BBQ

| TORAJI'S Signature Dishes | | Horumon Beef Offal Choice | of Sauce or Salt |
|---|-----------|--|---|
| Toraji Assorted A5 Wagyu / 3 - 4 Servings | 260 | Assorted Horumon ホルモン盛り | 28 |
| Wagyu Sirloin Steak / 1 - 4 Servings | 140 | Assorted Offal | |
| TORAJI Traditional Steak Cut Selection Prime Wagyu Sirloin / Prime Beef Tongue / Prime Tenderloin / Prime Outsideskirt | 98 | Mino ≥/ - Blanket Tripe - The First Stomach | 12 |
| TORAJI Selection Choice of Sauce or Salt * Gluten Free for Salt Option | 68 | Tetchan テッチャン Large Intestine | 12 |
| A5 Wagyu Chuk Rib A5 チャック・リブ | 52 | Tsurami ツラミ -Cheek meat | 12 |
| A5 Wagyu Nakaochi Kalbi 和牛中落ちカルビ | 38 | Tanago タンアゴ - Tongue Kalbi - The Lower Part of Beef Tongu | 9 |
| | | Giara ギアラ - Abomasum - Reed Tripe - The Fourth Stomach | 9 |
| Beef Choice of Sauce or Salt | | Hatsu איר Heart | 9 |
| Shimofuri Kalbi 霜降り上カルビ Prime Boneless Short Rib | 38 | Pork | |
| Kalbi カルビ Boneless Short Rib | 24 | Tontoro トントロ 🚳 | 15 |
| Nakaochi Kalbi 中落ちカルビ Rib Finger | 20 | Pork Neck Buta Kalbi 豚カルビ | 14 |
| Diamond- Cut Kalbi ダイヤモンド・カット・カルビ Boneless Short Rib Steak | 28 | Pork Belly Seafood | |
| Prime Harami - Thin Cut 上ハラミ Outside Skirt | 22 | | |
| Signature Prime Harami - Thick Cut 厚切り上ハラミ Outside Skirt | 32 | Kaisen 海鮮盛り Assorted Seafood | MP |
| Kuro Miso Harami 黒みそ上ハラミ Outside Skirt | 26 | King Crab タラバ蟹 Lobster ロブスター | 50 25 |
| Fillet ED Thick cut Tenderloin | 22 | Ebi 大海老 Prawn | 14 |
| | | ₩ Hotate ホタテ Scallop | 14 |
| Beef Tongue | | Vegetables | |
| | | | • • • • • • • • • • • • • • |
| Atsugiri 厚切り上タン塩 <u>《</u> Thick-Cut Prime Beef Tongue | 38 | Yasai 野菜盛り ⊗ 🏏 | 12 |
| Tanshio タン塩 <u></u> Beef Tongue | 25 | Assorted Vegetables Negiyaki ネギ 🛞 🏸 | 8 |
| Negibaka White ネギバカ白 🚳 🏏 Chopped Scallion | 6 | Leek Shiitake しいたけ ※グ | 8 |
| Negibaka Red ネギバカ赤 🌙 🏏 Spicy Chopped Scallion | 6 | Mushroom Corn とうもろこし ® ア | 8 |
| | | Special Condiments | |
| _• | | | • |
| New Chicken | | Ssamjang - Spicy Dipping Sauce サンチュミソ Gochujang - Mild Chili Paste コチュジャン | 2 2 |
| ••••• | • • • • • | Yangnyeomjang - Chili Paste ャンニョンジャン | 2 |
| | 1.4 | Garlic Paste おろしニンニク | 2 |
| Marinated with Salt 若鳥塩 | 16 | Raw Garlic 生ニンニク・つぶ | 2 |
| Marinated with Salt _{若鳥塩} Marinated with Toraji Sauce 若鶏特製ダレ | 16 | Raw Garlic 生ニンニク・つぶ Yuzu Dipping Sauce 柚子のソース | 4 |
| | 16 | Yuzu Dipping Sauce 柚子のソース Raw egg 生卵 | |
| Marinated with Toraji Sauce 若鶏特製ダレ | 16 | Yuzu Dipping Sauce 柚子のソース | 4 2 |

Sirloin Sushi (1 Pcs) サーロイン握り
1 pcs of Wagyu Sirloin Beef Sushi with Special Sushi Sauce

Yukhoe - Beef Tartare 極みユッケ
Shredded Raw Beef Marinated in Special Yukhoe Sauce with Yolk on Top

Spicy Mixed Offal Sashimi ホルモン刺し
Boiled Mix Offal Marinated in Spicy Sauce with Yolk on Top

Reimen Cold Noodle Soup 冷麺

Noodle with Kimchi, Scallion and Boiled Egg in Cold Chicken Broth Soup

Yukgaejang Noodle Spicy Noodle Soup ユッケジャン麺

Noodle with Beef, Assorted Namul, Chive, Scallion and Egg in Spicy Beef Broth Soup

New

Bibim men Spicy Mix Noodle ビビン麺

Spicy Cold Noodle with Kimchi, Scallion, Cucumber, Green Salad and Egg

Dessert

Homemade Almond Pudding 杏仁豆腐

Vanilla Ice Cream w/Soybean Flour きな粉バニラアイス

Green Tea Ice Cream w/Red Bean 抹茶あずきアイス

6

Fondant Chocolat フォンダンショコラ