

Grand Menu

—— お品書き ——

Katsugyu Signature Zen

—— 京都勝牛の膳 ——



AAA Original Chuck Flap GYUKATSU Zen
6oz. \$26



Black Angus Sirloin GYUKATSU Zen
6oz. \$25

Grass-fed Beef Tongue GYUKATSU Zen
4oz. \$26 | 5.5 oz. \$30

USDA PRIME Ribeye GYUKATSU Zen
3oz. \$25 | 6oz. \$38

New York Striploin GYUKATSU Zen
6oz. \$32

Australian WAGYU Short Rib GYUKATSU Zen
6oz. \$40

Tajima WAGYU GYUKATSU Zen
5oz. \$45 | 10oz. \$80



Japanese A5 OZAKI WAGYU GYUKATSU Zen
6oz. \$120

Enjoy a delicious meal packed in a traditional Japanese Juu box. Served with your choice of main on a bed of fluffy rice & sauced with our Umami flavour. Set comes with Miso Soup, Signature Onsen Egg & Japanese Cabbage Salad.



Enjoy GYUKATSU the Kyoto way - served with your choice of GYUKATSU, Rice, Miso Soup, Signature Onsen Egg, Japanese Cabbage Salad along with all the Zen dipping flavours.



Katsugyu Umami Juu

—— 京都勝牛の重 ——

Premium Umami Steak Juu
\$25

Chuck Flap GYUKATSU Juu
3oz. \$18 | 6oz. \$25

Sirloin GYUKATSU Juu
3oz. \$18 | 6oz. \$24

Flat Iron GYUKATSU Juu
5oz. \$20

Golden Menchi Curry Juu
\$15

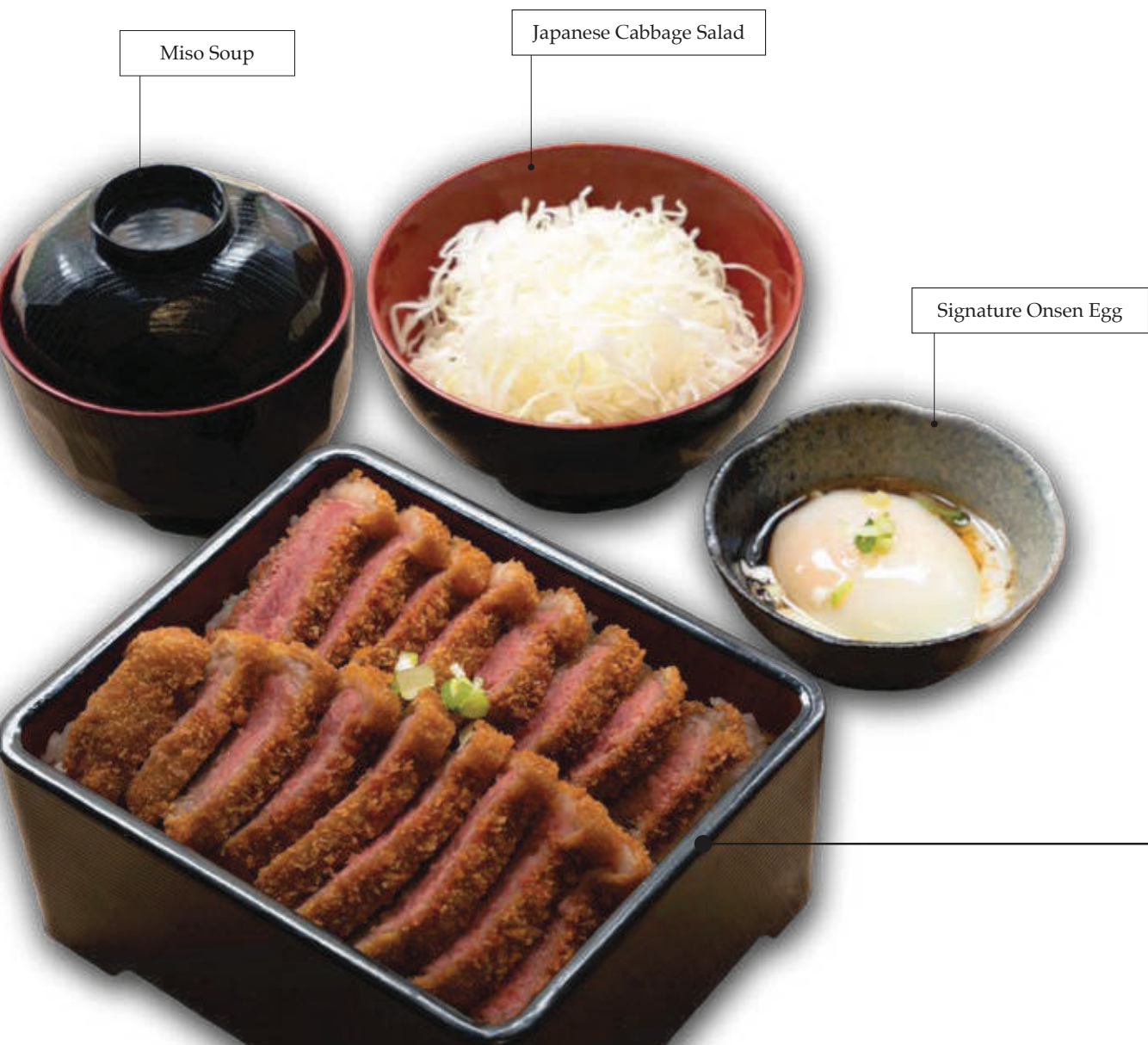
Seasoned Karaage Juu
\$16

Crispy AJI FRY Juu
\$15

Choose 1 Umami Sauce Base

Rich Umami Soy

Kyoto Dashi Curry




| Half & Half | | | |
|--|------|------------------------------------|------|
| 相盛り | | | |
| 🌀 Ribeye Golden Menchi Katsu Zen | \$26 | 🌀 Chuck Flap Tongue GYUKATSU Zen | \$27 |
| 🌀 Chuck Flap Golden Menchi Katsu Zen | \$25 | 🌀 Sirloin Tongue GYUKATSU Zen | \$27 |
| 🌀 Sirloin Golden Menchi Katsu Zen | \$25 | 🌀 Ribeye Tongue GYUKATSU Zen | \$27 |
| 🌀 Chuck Flap Sirloin GYUKATSU Zen | \$27 | 🌀 Ribeye Sirloin GYUKATSU Zen | \$35 |

| Appetizer | | |
|--|--|---|
| 勝牛のおつまみ | | |
|  |  |  |
| Signature Golden Menchi Katsu 勝牛名物・メンチカツ 2pc \$9.50 | Rich Umami Soy GYUKATSU 牛たれカツ \$16 | Katsugyu Signature Karaage 勝牛特製唐揚げ \$12 |
|  |  |  |
| Crispy Aji Fry & Tofu アジフライと豆腐揚げ \$9.50 | Katsugyu Takoyaki たこ焼き 6pc \$7.50 8pc \$9.50 | House Special Sesame Spinach ほうれん草 \$4.50 |

| Add-on | | | |
|---------------------|-----------|----------------------|--------|
| 追加 | | | |
| Ribeye GYUKATSU | 3oz. \$15 | Rice | \$2 |
| Chuck Flap GYUKATSU | 3oz. \$12 | Signature Onsen Egg | \$2 |
| Sirloin GYUKATSU | 3oz. \$12 | Fresh Cabbage Salad | \$1.50 |
| Tongue GYUKATSU | 3oz. \$12 | Rich Umami Onsen Egg | \$2.50 |
| | | Fresh Wasabi | \$1.50 |
| | | Kyoto Dashi Curry | \$1.50 |
| | | Negi Miso Sauce | \$1.50 |
| | | House Special Tartar | \$1.50 |

| GYUKATSYU Golden Rules | | |
|---|--|---|
| 本格牛カツ | | |
| <div>こだわりの牛肉</div> <div>01. Premium Beef</div> <div></div> <div>We only select the highest quality of beef for GYUKATSU that would bring out the best flavour and taste. Each cut that we offer will provide you a different taste, tenderness and experience of GYUKATSU.</div> | <div>黄金比の薄衣</div> <div>02. Extra Refined Panko</div> <div></div> <div>Our GYUKATSU Panko is refined and 10 times thinner than regular panko. It locks the juice in and drained out the excess oil. Creating the perfect balance of flavour and crispiness.</div> | <div>ミディアムレア</div> <div>03. Medium Rare</div> <div></div> <div>We firmly believe that the Perfect GYUKATSU should be Medium Rare. Frying in higher temperature + short duration allows the umami and juiciness of the beef to completely come out.</div> |

| How to enjoy GYUKATSU | | | |
|---|--|---|--|
| 牛かつの美味しい食べ方 | | | |
|  | | | |
| <div>Option 1</div> <div>Wasabi + Dashi Soy Sauce</div> <div>Enjoy GYUKATSU the classic way! Put wasabi on your GYUKATSU then dip it on our Japanese Dashi Soy Sauce that is slow cooked with dashi stock to have its own unique umami and flavour.</div> | | <div>Option 2</div> <div>Kyoto Sansho Salt</div> <div>Sansho is one of the most popular spices in Kyoto. With a distinct savoury scent, it will give your GYUKATSU a kick of undeniable flavour.</div> | |
| <div>Option 3</div> <div>GYUKATSU Worcester Sauce</div> <div>Now try our special Worcester sauce made just for GYUKATSU, add some sesame to bring out the full flavour.</div> | | <div>Option 4</div> <div>Garlic Negi Miso Sauce</div> <div>We use butter, garlic and Japanese green onion to craft this house special Miso sauce, and it is packed with flavour! The richness of the negi miso is complemented with the amazing smell of butter and garlic.</div> | |
| <div>Option 5</div> <div>Signature Osen Egg</div> <div>Dip your GYUKATSU in our signature Japanese Osen egg, the creamy egg yolk with a hint of dashi soy sauce is just delicious.</div> | | <div>Option 6</div> <div>Kyoto Style Curry</div> <div>Made with our own dashi stock blend, it is not like any other curry sauce. (Available as add-on)</div> | |
| <div>TRY IT WITH OUR RICE</div> <div>Pour the creamy Japanese Osen Egg on your rice the GYUKATSU way! This silky and creamy signature topping will bring out the full umami until your last bite.</div> | | <div>TRY IT WITH OUR RICE</div> <div>You've tried our Kyoto Style Curry as a dipping sauce, now pour it on top of your rice! The rich curry flavour is paired perfectly with rice and GYUKATSU, leaving you wanting more.</div> | |

春季
限定

牛カツと 大海老 カツ

Paired with
delicious House
Special Tartar

SPRING LIMITED

Spring is here, and it's all about EBI. Enjoy our golden crisp prawn katsu this season along with the signature GYUKATSU cuts, this is the perfect half & half set you're waiting for.



牛カツと海老カツ膳
GYUKATSU | EBI Katsu Zen

Chuck Flap | EBI Katsu Zen
Sirloin | EBI Katsu Zen

\$24
\$24

Add-on EBI Katsu
Sakura Mousse Cake

\$12
\$5

勝牛
お薦め

Chef Recommendation

Ribeye GYUKATSU | Menchi Zen \$26

Chuck Flap GYUKATSU | Menchi Zen \$25

Sirloin GYUKATSU | Menchi Zen \$25



数量限定

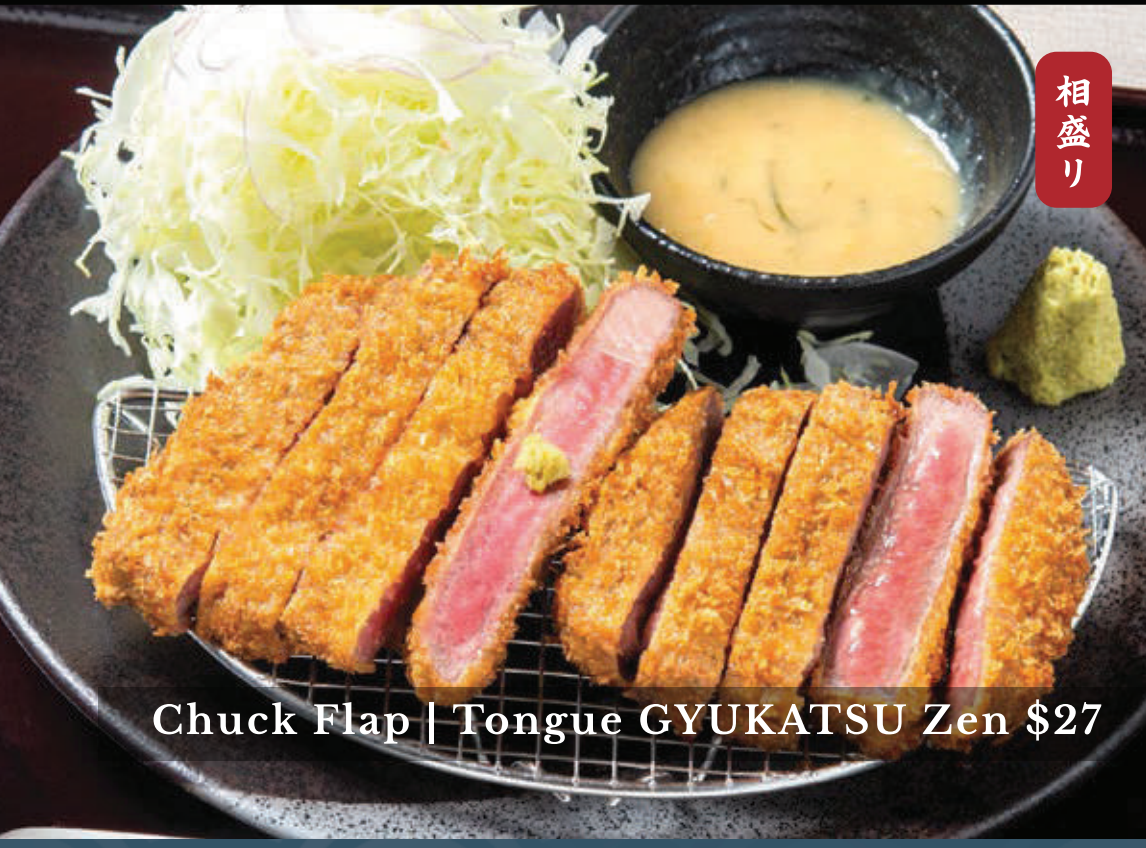
Enjoy 4 signature cuts
—
Ribeye
Chuck Flap
Tongue
Sirloin
—
All at once!

Yokubari Gozen [Limited Quantity] \$60



大人気

Golden Menchi Curry Jyu \$15



相盛り

Chuck Flap | Tongue GYUKATSU Zen \$27



特選

Premium Steak Jyu \$25

Katsugyu Premium Sando

—— 勝牛食パンサンド ——

牛力

京都月

Golden Ebi
Katsu Sando

\$12



Signature
Menchi
Katsu Sando

\$9.50

Made with premium milk bread from IKI SHOKUPAN!



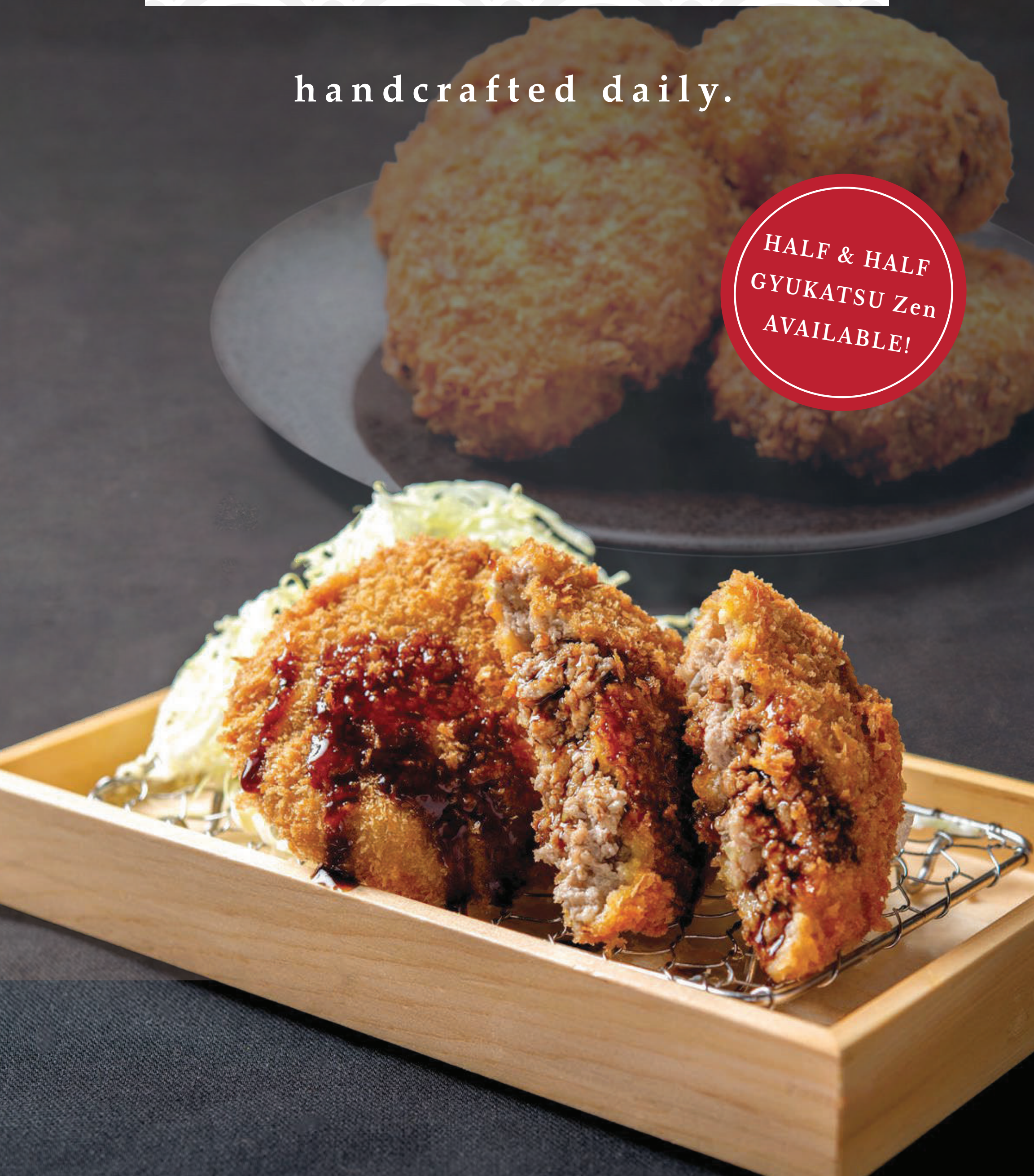
勝牛メンチカツ

ANGUS GOLDEN MENCHI KATSU

JUICY, CRISPY, PACKED WITH FLAVOUR

handcrafted daily.

HALF & HALF
GYUKATSU Zen
AVAILABLE!





HAPPY HOUR

MON - THURS 🎁🎁

5 - 7pm

Buy any alcoholic drinks &
get 30% off on one appetizer
of your choice!



Premium
Matcha Beer
抹茶ビール

Premium
Yuzu Beer
柚子ビール

乾杯をもっとおいしく

Pair your GYUKATSU meal with a Sapporo!

SAPPORO
BEER | \$7.50





MANGO
STRAWBERRY
PINEAPPLE
BLUEBERRY

KATSUGYU
SAKE
HIGHBALL

\$10

MADE WITH REAL FRUITS!

SOFT DRINKS

ドリンク

| | |
|------------|-------|
| Coke | \$2.5 |
| Diet Coke | \$2.5 |
| Canada Dry | \$2.5 |
| Nestea | \$2.5 |

ITOEN TEA

伊藤園お茶

| | |
|-------------|-----|
| Green Tea | \$4 |
| Oolong Tea | \$4 |
| Jasmine Tea | \$4 |

冬季
限定

白玉ぜんざい Shiratama Zenzai

Sweet and ever so comforting, our
azuki red bean soup paired with
shiratama dango will surely warm
you up in this season - Enjoy! ❄️

\$6

牛カツ
京都勝牛 ×
Gyukatsu Kyoto Katsugyu

泉
IZUMI

❄️ 冬の酒粕アイス
Limited Sakekasu Ice Cream
- Vanila or Yuzu -

\$5



牛カツ 京都 勝牛

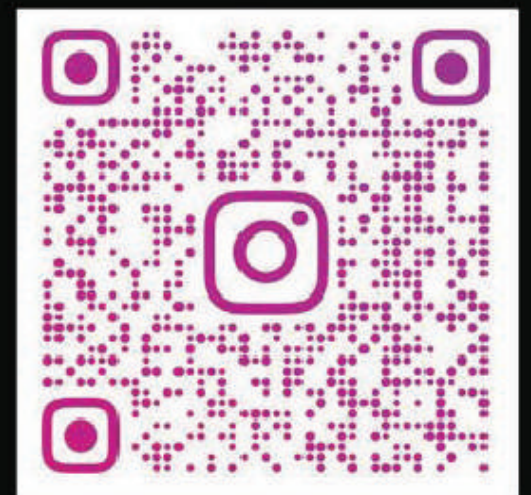
ご来店ありがとうございます！



While You
wait for your
GYUKATSU
Why not check
out our pages!



Tiktok
@kyotokatsugyu



Instagram
@kyotokatsugyu.to