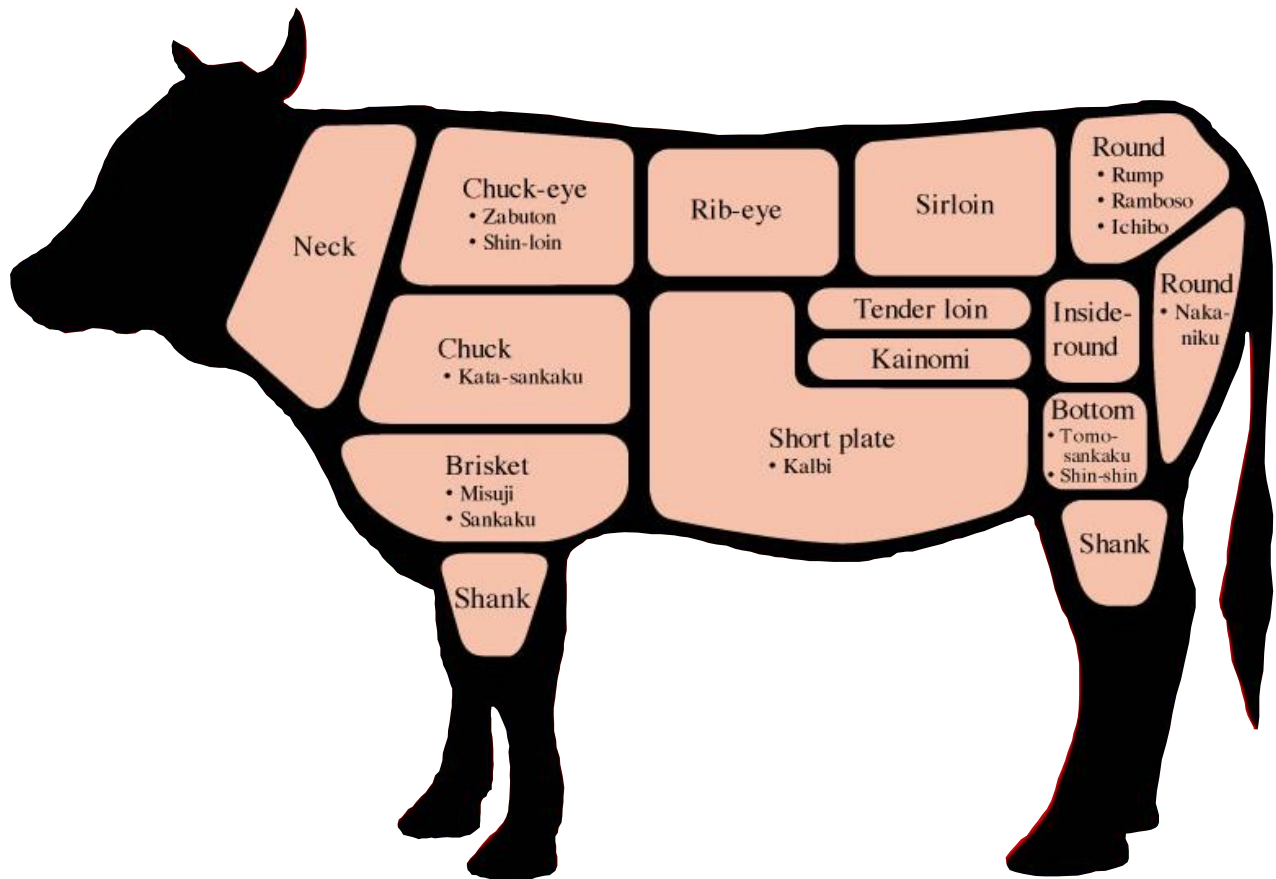


About Our Premium Japanese Black Wagyu

At Yakiniku Jumbo Shirokane, we serve Japanese Black Wagyu, Our Japanese Black Wagyu is especially selected by specialist, and served to you proudly. We hope you enjoy your experience at Jumbo.



Please ask your waiter for "Omakase course" if you would like to try several cuts of our Wagyu. We recommend it to the guests who never been here before and no idea what to order.

We don't charge a service fee and a private room fee.

WELCOME TO THE JUMBO FAMILY



INSTAGRAM



LINE



Jumbo Signature Dish

Our signature sukiyaki style sirloin, served with raw egg

Sirloin Nohara-yaki 1 slice ¥3,000

Prime cuts

Prime cuts are listed from "marbled" to "lean." We can do an "omakase" (house recommendation) course.

Zabuton ¥3,900

Misuji ¥3,900

Sankaku ¥3,200

Uwa-misuji ¥3,000

Shinshin ¥2,900

Kamenoko ¥2,900

Thick cut

Fillet ASK

Assorted 2 kinds ¥5,000

Classic cuts

Superior thick slice of beef tongue 1 slice ¥1,500

Limited serving (one cut per person only!)

Regular slice of beef tongue 1 slice ¥550

Served with chopped leek

Cut-off beef tongue ¥2,200

Served with chopped leek

Superior outside skirt ¥3,600

Regular outside skirt ¥2,900

**Tongue and skirt meat might be sold out due to limited stock.*

Kalbi ¥1,900

Beef loin ¥1,900

Selected offal (fancy meat)

We use only very fresh offal from Yazawa Fancy Meat Shop

Premium beef heart ¥1,700

White third stomach ¥1,600

Premium first stomach ¥1,600

First stomach ¥1,600

Large intestine ¥1,600

Tax included

Chef's Recommendation—Fall 2023

Salad with cilantro and ancient lotus root chips salad

¥1,200

Plenty of fragrant cilantro and ancient lotus root chips is a good accent to this salad. This salad is irresistible for cilantro lovers! It's also recommended as a condiment for meat.

Spring rolls with Wagyu beef heart and Hokkaido mountain potato (yam)

¥800/roll

Spring rolls with fresh Wagyu beef heart and home-made pickled mountain potato. Texture of raw mountain potato and the flavor of shiso leaves bring out the flavor of the beef heart. Please enjoy it while it's hot.

Bite-size croquette with beef sirloin and Gorojima Kintoki sweet potato

¥500/per piece

We reduced the amount of ingredients to the minimum, so you can taste the gentle sweet flavor of Gorojima Kintoki sweet potato. Flavor of sirloin adds a special accent to the texture. Please enjoy the taste of seasonal sweet potato!

Chawanmushi (Steamed egg custard) with soft green eggplants and beef broth

¥800

Based on the Wagyu beef broth, we carefully made dashi stock from four types of seafood and kelp. Please enjoy the melty-texture of the green eggplant and the soft Chawanmushi!

Teppanyaki fried noodles with Wagyu skirt steak and bamboo shoots

¥1,800

We made special mushroom paste with seven types of mushrooms and added thickly stewed skirt steak. The seasonal mushrooms go very well with Hashizume's famous chewy flat noodles. Enjoy while it's hot!

— Limited quantity —

Rice ball wrapped with autumn truffle and sirloin meat

¥2,800

To respond to high demand from customers, we will continue this rice ball with autumn truffle. (You can also change the autumn truffles to white truffles for 7,400yen per piece.)

These are served only during the dinner time.

Tax included

Appetizers

Korean-style seasoned Wagyu tartare with an egg yolk ¥2,980

Important notice: Although we prepare this dish with great caution under sterilized environment, in general, eating raw meat has a risk of food poisoning. Please consume this dish within 10 minutes after serving. In addition, small children, elderly people, and those who are not feeling well should refrain from eating this dish.

Jumbo's wagyu sushi ¥1,100

Very lightly cooked slice of Wagyu beef over specially seasoned vinegar rice.

Boiled white omasum (third stomach) ¥1,800

Boiled omasum served with our special vinegared miso sauce.

Teppanyaki Mixed Offal (variety of meat) ¥1,700

Korean-style dry seaweed ¥400

Chanja ¥600

Salted cod entrails in spicy sauce.

Vegetables

Assorted Kimchi ¥1,580

(Chinese cabbage, cucumber and daikon radish)

Assorted namul ¥1,580

(Korean seasoned bean sprouts, spinach, radish & carrots, maitake mushroom)

Jumbo salad ¥1,500

(Red leaf lettuce, white celery, mizuna, red onion, bell pepper, tomatoes and bonito)

Green salad ¥1,200

(Red leaf lettuce, cucumber and sesame seeds)

Wagyu potato salad ¥900

Potato salad accented with cooked Wagyu tongue

Negi (Japanese leek) salad ¥600

Sliced Negi seasoned with spicy sesame oil and salt

Sanchu leaves ¥600

Korean lettuce leaves

Aomori Garlic (to be roasted on the grill) ¥900

Tax included

Rice

<u>Wagyu garlic rice in hot stone bowl</u>		¥2,400
Hot stone-bowl Bibimbap		¥1,980
<i>Korean mixed rice</i>		
Bibimbap		¥1,750
Wagyu minced meat curry and rice		¥2,000
Wagyu omelet rice with demi-glace sauce		¥2,200
<i>Omelet stuffed with fried rice with Wagyu and vegetables topped with demi-glace</i>		
Rice with premium raw egg		¥750
Premium raw egg		¥250
White rice	S	¥300
	M	¥400
	L	¥500

Noodles

Wagyu broth cold soup noodles		¥1,800
<i>Korean cold soup noodles topped with kimchi, boiled egg and cucumber</i>		
Udon with Wagyu and green onions		¥1,800

Tax included

Soup

Wagyu oxtail soup	¥1,900
<i>Rich simmered oxtail soup</i>	
Outside skirt soup	¥1,800
<i>Spicy beef soup</i>	
Vegetable soup	¥1,000
Premium egg & seaweed soup	¥1,000
Aosa seaweed soup	¥800

※Additional rice in those soups +¥300

Dessert

Shirokane pudding	¥850
<i>Made with premium milk from Hokkaido and premium eggs from Kyoto</i>	
Hokkaido milk soft serve ice cream	¥800
<i>Made with rich Hokkaido milk</i>	
Sorbet	¥680
<i>Please ask server for available flavor(s)</i>	

Take out

Minced wagyu bento box	¥2,500
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*All prices are tax included.

Drinks

Beer

Draft beer ¥850

Suntory The premium malts

Bottled beer ¥950

Asahi Super dry

Kirin Ichiban-shibori

Sapporo Yebisu

Non-Alcoholic ¥750

Suntory All free

Wine

Langlois Chateau (Sparkling) ¥1,200
Cremant de Loire Brut (FRA)

Lavis Chardonnay (ITA) (white) ¥1,000

Talenti (ITA) (Red) ¥1,100

Joel Gott Zinfandel (USA) (Red) ¥1,300

Whisky

Suntory kaku ¥850

Maker's mark ¥900

Ichiro's malt ¥1,200

Hibiki ¥1,600

Yamazaki NV·Hakusyu NV ¥1,600

Yamazaki 12y·Hakusyu 12y ¥2,200

Yamazaki 18y ¥4,800

Shouchu·Cocktail

Original oolong hai ¥750

Green tea hai ¥750

Corn tea hai ¥750

Fresh lemon sour ¥800

Apple vinegar sour ¥750

Yamanashi white peach mojito ¥1,200

Tell us how you would like your drink, on the rocks, with soda, or with water

※Please note that we are unable to serve alcohol to drivers.

Tax included

Premium Shochu

Hitotsubu-no-mugi (Kagoshima) ¥850
(wheat)

Kiroku (Miyazaki) ¥850
(potato)

Sake

Mimurosugi junmaidaiginjou (奈良)

180 m l ¥1,600 300 m l ¥2,600

Tell us how you would like your drink, on the rocks, with soda, or with water

Fruits Sake

Sangria ¥900

Uguisu umeshu (Fukuoka) ¥850

Aragoshi momo (Nara) ¥850

Tsuruume yuzu (Wakayama) ¥850

Makgoli

Tenchisui nama ¥750

decanter
Tenchisui nama ¥2,200

Soft Drink

Original oolong tea ¥600

Green tea ¥600

Corn tea ¥600

Oranje juice ¥600

Nagano grated apple juice ¥950

French merlot grape juice ¥950

Coke ¥600

Okinawa island craft cola ¥950

Ginger ale (sweet or dry) ¥600

Acqua Panna (mineral·500ml) ¥950

S.Pellegrino (sparkling·500ml) ¥950

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Tax included