



うしまる
USHIMARU

MENU

Black Beef

黑毛和牛

Cheek Meat 面颊肉

⑯Cheek Meat 面颊肉

36



36

3

2

1

4

Tongue 舌

① Tongue (Back) 舌根

② Tongue (Middle) 舌中

③ Tongue (Tip) 舌尖

④ Tongue (Under Side) 舌下

Shoulder Clod 保乐肩

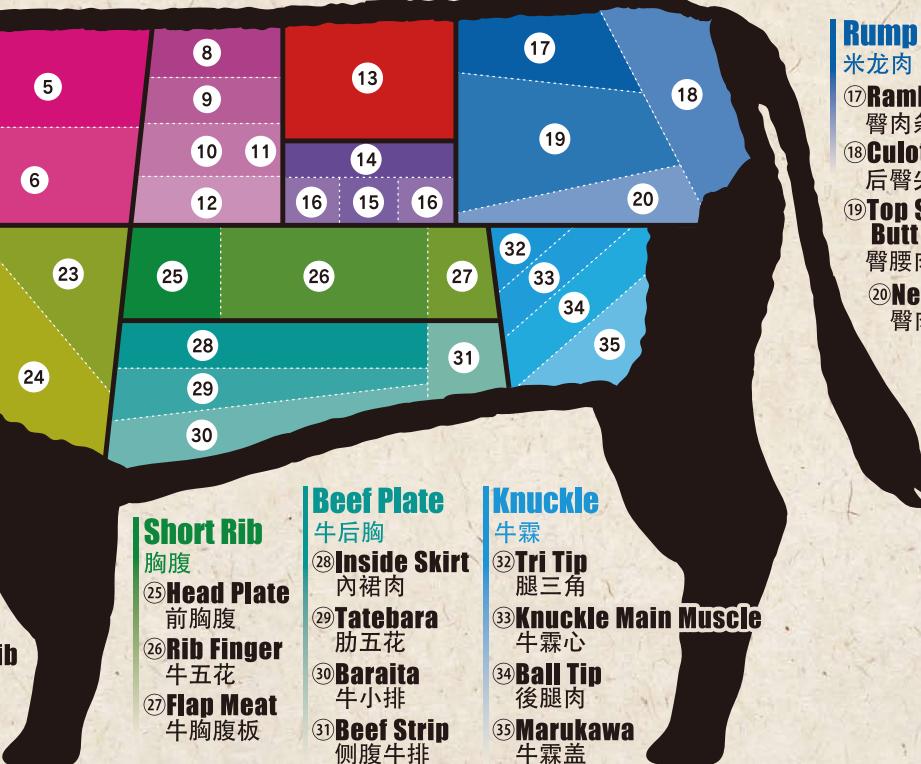
⑮ Chuck Tender 嫩肩肉

⑯ Flat Iron 三筋(肩胛板腱)

Brisket 前胸肉

㉓ Chuck Short Rib 三角肩肉

㉔ Brisket 牛腩



Chuck Eye Roll 肩胛里脊

⑤ Chuck Flap 翼板肉(上脑边)

⑥ Chuck Flap 上脑心

⑦ Chuck Eye Log 上脑盖

Ribeye 肋骨里脊

⑧ Rib Cap 肋盖

⑨ Fukahire 肋骨里脊心边

⑩ Rib Eye Roll 肋骨芯

Sirloin 沙朗

⑪ Chuck Flap 肋眼心

⑫ Rib Finger 牛肋条

⑬ Sirloin 沙朗

Tenderloin 菲力牛

⑭ Hrehimo 里脊侧带

⑮ Chateaubriant 菲力心(夏多布里昂)

⑯ Fillet 菲力牛

Rump 米龙肉

⑰ Ramboso 臀肉条

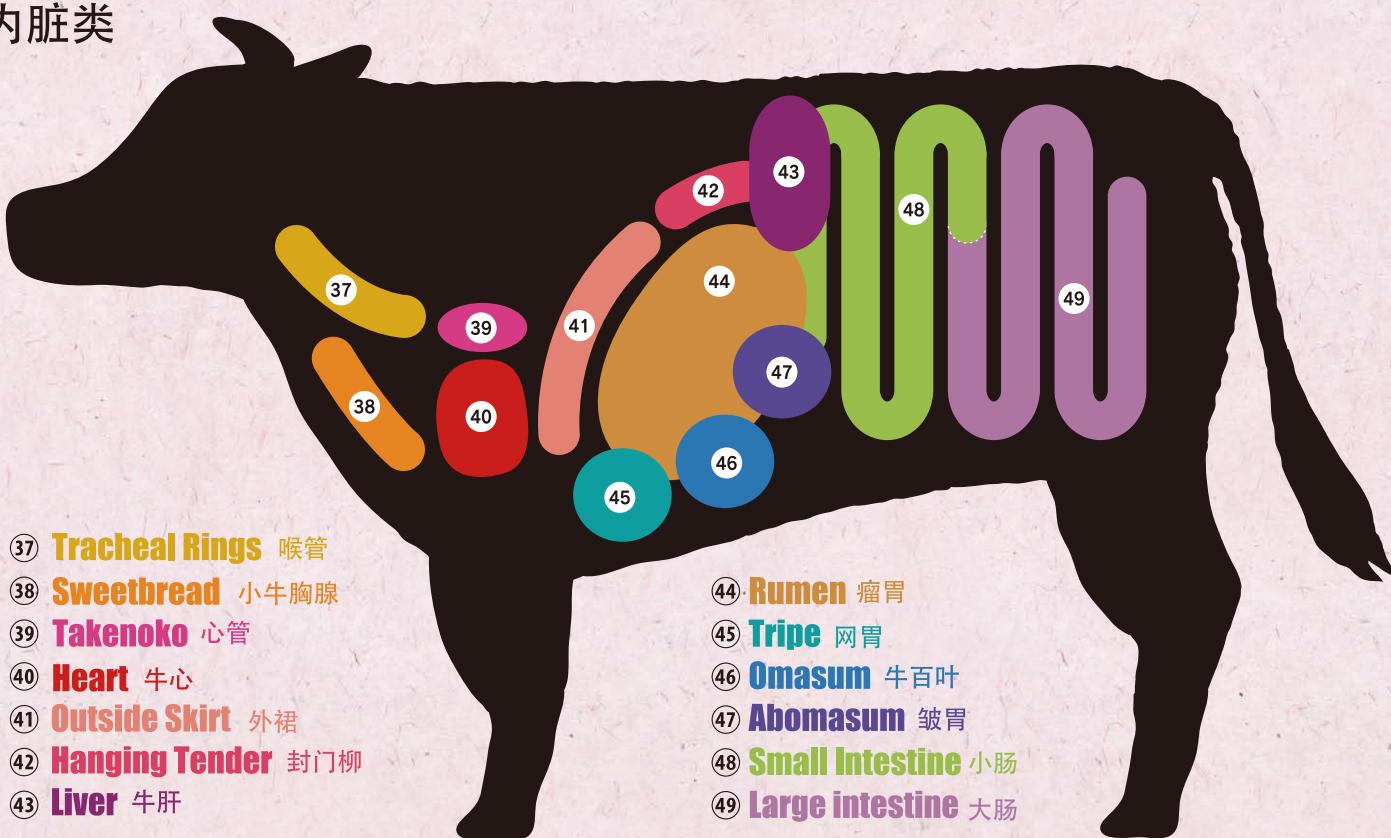
⑱ Culotte 后臀尖肉

⑲ Top Sirloin Butt 臀腰肉

⑳ Nekutai 臀肉盖

Intestine 内脏类

内脏类



㉗ Tracheal Rings 喉管

㉘ Sweetbread 小牛胸腺

㉙ Takenoko 心管

㉚ Heart 牛心

㉛ Outside Skirt 外裙

㉜ Hanging Tender 封门柳

㉝ Liver 牛肝

㉞ Rumen 瘤胃

㉟ Tripe 网胃

㉟ Omasum 牛百叶

㉞ Abomasum 皱胃

㉞ Small Intestine 小肠

㉞ Large intestine 大肠

Price is per piece. Specify the number of pieces you would like to order.

所有肉都是一片的价格

Check the menus on the wall for today's meat. 还有当天的肉菜单, 请查看餐厅里的标签。

A4/A5 Japanese Black Beef A4/A5 黑毛和牛

The menus without a mark are all marbled. The menus with ● are all red meat.

没有标记的是霜降牛肉(雪花牛肉) 有●标记的是赤身肉(较少雪花纹脂肪分布的部位)

Chuck Eye Roll 肩胛里脊

- Chuck Flap 翼板肉(上脑边) ⑤ ¥780

Special loin which melts in your mouth
特级里脊 在嘴里融化

- Chuck Eye Log 上脑心 ⑥ ¥480

Excellent balance of marbled meat and red meat
雪花纹和赤身肉的平衡非常精致

- Katakaburi 上脑盖 ⑦ ¥280

Delicious meat surrounding chuck eye log
上脑心的周围, 好吃

Ribeye 肋骨里脊

- Chuck Flap 肋眼心 ⑪ ¥980

Super rare meat
超级稀有部位

Super rare meat in the center of rib
肋骨里脊的中心

- Fukahire 肋骨里脊心边 ⑨ ¥980

Super marbled meat surrounding rib eye roll
雪花纹脂肪超多, 绕着肋骨的稀有部位

- Rib Eye Roll 肋骨芯 ⑩ ¥880

Super marbled special loin in the center of rib
特级里脊, 雪花纹脂肪超多, 肋骨的中心

- Rib Cap 肋盖 ⑧ ¥580

Supremely tasty upper part of rib
肋骨上部, 味道爆炸

- Rib Finger 牛肋条 ⑫ ¥480

Under side of rib that meat lovers love
肋骨下部, 肉迷大赞

Sirloin 沙朗

- Sirloin 沙朗 ⑬ ¥880

The most luxurious meat that everyone knows
众所周知的顶级部位

Beef Plate 牛后胸

- Beef Strip 侧腹牛排 ⑪ ¥380

Crescent moon shaped excellent and rare galbi
三日月形状, 上级牛小排, 特级牛小排, 稀有部位

- Tatebara 肋五花 ⑯ ¥330

Excellent and marbled galbi
入口即化的口感, 上级牛小排, 特级牛小排

- Inside Skirt 内裙肉 ⑯ ¥480

The opposite side of outside skirt
横膈膜的外侧腹横肌

- Baraita 牛小排 ⑰ ¥220

Meat usually served as galbi
叫做 Karubi, 牛的胸腔左右两侧, 含肋骨部分。

Short Rib 胸腹

- Head Plate 前胸腹 ⑮ ¥680

Rare marbled galbi with excellent balance
绝妙的雪花纹脂肪, 特级牛小排, 稀有部位

- Rib Finger 牛五花 ⑯ ¥220

Meat around ribs
肋骨周围的部位

- Flap Meat 牛胸腹板 ⑰ ¥480

Rare tender meat near fillet
与菲力相邻, 口感很嫩, 稀有部位

Brisket 前胸肉

- Chuck Short Rib 三角肩肉 ⑯ ¥580

Excellent galbi which melts in your mouth
特级牛小排, 在嘴里融化

- Brisket 牛腩 ⑯ ¥330

Supremely tasty meat that meat lovers love
超级美味, 肉迷大赞

Tenderloin 菲力牛

- Chateaubriant 菲力心(夏多布里昂) ⑮ ¥980

The best of beef
牛肉的最高峰, 稀有部位

- Fillet 菲力牛 ⑯ ¥880

The king of red meat which you don't even need to chew
赤身肉之王, 不咀嚼也会在嘴里融化

- Hirahimo 里脊侧带 ⑯ ¥780

Super rare meat in between sirloin and tenderloin
沙朗和菲力之间的

Knuckle 牛霖

- Tri Tip 腿三角 ⑯ ¥480

Rare meat with great harmony of red meat and marbled meat
雪花纹和赤身肉的和谐, 稀有部位

- Knuckle Main Muscle 牛霖心 ⑯ ¥480

Red meat with light marbles
带有轻微雪花纹的赤身肉

- Ball Tip 後腿肉 ⑯ ¥380

Mostly red meat and recommended to eat rare
赤身肉较多, 推荐半熟

- Marukawa 牛霖盖 ⑯ ¥380

Thick taste of umami that meat lovers love
浓郁美味, 肉迷大赞

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Rump 米龙肉

- **Culotte** 后臀尖肉 ……⑯ ￥480
The most known tender red meat
柔嫩赤身肉的代表
- **Top Sirloin Butt** 臀腰肉 ……⑯ ￥430
Mainly used for red meat steak
用于赤身牛排
- **Ramboso** 臀肉条 ……⑯ ￥430
Deep taste with tender texture
口感丰富, 肉质细嫩
- **Nekutai** 臀肉盖 Super rare meat 超稀有部位 ……⑯ ￥680
Super rare red meat that umami is packed in
赤身肉的美味浓缩

Shoulder Clod 保乐肩

- **Chuck Tender** 嫩肩肉 ……⑯ ￥380
Rare meat around scapula
肩胛骨附近, 稀有部位
- **Flat Iron** 三筋(肩胛板腱) ……⑯ ￥580
Rare meat inside scapula
肩胛骨的内侧, 稀有部位

Intestine 内脏类

- **Takenoko** 心管 ……⑯ ￥100
Crunchy texture of aorta
主动脉, 口感很硬有嚼劲
- **Tracheal Rings** 喉管 ……⑯ ￥180
Very chewy cartilaginous part of the throat
喉咙的软骨部分, 口感超筋道
- **Abomasum** 皱胃 ……⑯ ￥150
Fourth stomach
第四胃, 红百叶
- **Omasum** 牛百叶 ……⑯ ￥150
Third stomach with great texture
第三胃, 触感最佳
- **Tripe** 网胃 ……⑯ ￥180
Second stomach abundant in collagen
第二胃, 富含胶原蛋白
- **Small Intestine** 小肠 ……⑯ ￥180
Sweet and plump texture
甜美有弹性
- **Large intestine** 大肠 ……⑯ ￥200
Having a high degree of umami
味道浓郁
- **Sweetbread** 小牛胸腺 ……⑯ ￥180
Calf thymus known as 'ris de veau' in French cuisine
- **Heart** 牛心 ……⑯ ￥200
Rich in umami flavor
心脏, 风味浓郁

Liver 牛肝 ……⑯ ￥250

- **Cheek** ● **Cheek Meat** 面颊肉 ⑯ ￥250
Outstanding nutrition with rich iron
富含铁质, 营养丰富

Rumen 瘤胃 ……⑯ ￥280

- **Rumen** first stomach which has chewy texture
第一胃, 富有弹性

Outside Skirt 外裙 ……⑯ ￥630

- **Outside Skirt** Special outside skirt with low circulation in the market
特级腹横肌 非常稀少

Hanging Tender 封门柳 ⑯ ￥630

- **Hanging Tender** Special diaphragm with low circulation in the market
横膈膜, 特级厚裙肉, 非常稀少

Tongue 舌根 ……① ￥480

- **Tongue (Back)** The root part of the tongue which is super marbled
雪花纹脂肪超多

Tongue (Middle) 舌中 ……② ￥380

- **Tongue (Middle)** The middle part of the tongue which is marbled
雪花纹脂肪多

Tongue (Tip) 舌尖 ……③ ￥200

- **Tongue (Tip)** The tip part of the tongue with chewy texture
有嚼劲

Tongue (Under Side) 舌下 ……④ ￥130

- **Tongue (Under Side)** The under side of the tongue with stronger chewy texture
舌头下部, 特别有嚼劲

Pork 猪肉

- **Pork Galbi** 五花肉 —— ￥150

- **Jowl Meat** 肥猪肉 —— ￥150

Side Menu 副食

- Assorted Korean seasoned vegetables 韩式凉拌菜拼盘 ¥780
- Kimchi 韩式辣泡菜拼盘 ¥780
- Stewed Beef Tendons 炖牛筋 ¥480
- Grilled vegetables 烤蔬菜 ¥380
- Korean seasoned vegetables 韩式凉拌菜
Choose from spinach, bean sprouts, and Zenmai (mountain vegetable)
菠菜、黄豆芽、蕨菜 ¥380
- Chinese cabbage kimchi 辣白菜 ¥380
- Cucumber Kimchi 辣黄瓜 ¥380
- Japanese radish kimchi 辣萝卜 ¥380
- Vegetable Salad 沙拉 ¥380
- Addictive cabbage 凉拌手撕包菜 ¥200
- Addictive leek 凉拌大葱 ¥380
Enjoy with beef tongue or intestine
搭配牛舌和内脏一起享用。

- Bibimbab 韩式拌饭 ¥900
Korean mixed rice bowls

- Rice with leek 葱饭 ¥680
- Korean seaweed 韩式凉拌菜拼盘 ¥200
- Rice (L) 米饭(大份) ¥400
- Rice (M) 米饭(中份) ¥300
- Rice (S) 米饭(小份) ¥200

Curry with beef tendon ¥380

少量咖喱

Our popular curry simmered with beef tendon!

慢炖牛筋的咖喱。非常受欢迎！

- Raw egg 生鸡蛋 ¥100
- Seaweed soup 海带汤 ¥380
- Egg soup 鸡蛋汤 ¥380
- Ice cream 冰淇淋 ¥380

Drink Menu 饮料菜单

- Bottled beer 瓶装啤酒 ¥700
Choose from Sapporo Akaboshi or Kirin Classic Lager
麒麟经典啤酒
- Draft beer 生啤酒 ¥650
Asahi Super Dry
朝日超爽啤酒
- Whisky highball 威士忌苏打 ¥550
Black Nikka
黑色一甲威士忌
- Japanese spirits highball 苏打酒 ¥550
Choose from plain, lemon, lime, and grapefruit
原味、柠檬、青柠、西柚
- Green tea highball 绿茶烧酒 ¥600
Served with ice made from green tea
到最后一口浓郁口感, 用绿茶冰制作的
- Oolong highball 乌龙茶烧酒 ¥600
Served with ice made from oolong tea
到最后一口浓郁口感, 用乌龙茶冰制作的
- Korean rice wine 马格利(韩国米酒) ¥600
- Glass of wine (Red/White) 葡萄酒(红 / 白)(一杯) ¥600

- Sweetpotato shochu(Akakirishima) 白薯烧酒(赤雾岛) ¥600
+50 yen for mixed with sparkling water
加碳酸饮料 +50 日元
- Barley shochu(Nikaido) 麦烧酒(二阶堂) ¥600
+50 yen for mixed with sparkling water
加碳酸饮料 +50 日元
- Sake (Tateyama 180ml) 立山(一合杯) ¥600
- Mokkori 玛格利啤酒 ¥700
Korean rice wine + Draft beer
马格利 + 生啤酒
- Bakudan Up to 2 glasses per person 爆弹酒 ¥800
Draft beer + Whiskey
生啤酒 + 威士忌
每人最多两杯
- Asahi dry zero (non-alcoholic) 无酒精啤酒 ¥500
- Soft drink 软饮料 ¥300
Choose from Coke, Ginger Ale, Green tea, and Oolong tea
可乐、姜汁汽水、绿茶、乌龙茶

• Appetizer 餐前小菜(必须点) —— ¥300

*We serve appetizer after receiving the first order. This is included in the service charge.

Takeout menu 外帶菜單

Yakiniku lunch box

烤肉便當

Finest 最好的

Tenderloin and Sirloin ￥3,500
菲力牛沙朗

Double the amount of meat

肉的量加倍

￥6,500



Special 特別的

Specially selected Wagyu beef only ￥2,200
僅限特選和牛

Double the amount of meat

肉的量加倍

￥3,900

High quality 高品質

Wagyu beef only ￥1,400
僅限和牛

Double the amount of meat

肉的量加倍

￥2,300

Common 平均

Wagyu beef and pork ￥1,200
和牛和豬肉

Double the amount of meat

肉的量加倍

￥1,900

Beef tongue lunch box

牛舌便當

￥1,700

Double the amount of meat

肉的量加倍

￥2,900

Curry lunch box

咖哩便當

￥800

Hormone lunch box

荷爾蒙便當盒

￥1,200

Double the amount of meat

肉的量加倍

￥1,900

Large portion

大份量

￥950

Vegetable Salad ￥400

綠色的沙拉

Soup ￥300

湯

Potato salad ￥500

馬鈴薯沙拉

Egg soup ￥400

鸡蛋汤

Kimchi ￥800

韓式辣泡菜拼盤

Seaweed soup ￥400

海带汤

Cucumber Kimchi ￥400

辣黄瓜

Chinese cabbage kimchi ￥400

辣白菜

Japanese radish kimchi ￥400

辣萝卜

You can also order meat for barbecue. 您也可以訂購肉類燒烤。