



Ebisu Oumitei
OKUZA

融点、体温。
溶けてゆく、慈悲の味わい



去勢牛にはない、きめ細やかな肉質と、体温（約24,8度）で
溶けるほど繊細な脂を持つ「雌牛」のみを厳選。
その尊い命に感謝し、「一期一会の悦び」をお楽しみください。

A Once-in-a-Lifetime Encounter with Flavor
More than just grilling, it is a fleeting moment of pure joy.
Savor the exquisite harmony of flame and the delicate fat of our premium
Wagyu—a personal ritual that will never be repeated.

「胃を整える。」



サラダ Salad

(Crisp, refreshing salads to accompany your yakiniku experience)

チョレギサラダ	¥780
Korean-Style Choregi Salad	
和風奥座サラダ	¥980
Okuza House Salad	
冷やしトマト	¥680
Chilled Tomato	
サンチュ	¥680
Ssam Lettuce (Lettuce wraps)	



前菜 Appetizer

(Korean-inspired appetizers, palate cleansers, and perfect companions for yakiniku.)

ナムル盛り	¥880
Assorted Namul (Korean Vegetable Sides)	
キムチ盛り	¥980
Assorted Kimchi	
(単品) 白菜キムチ・オイキムチ・カクテキ	¥580
Kimchi Varieties (per dish): Hakusai Kimchi (Napa Cabbage Kimchi) Oikimchi (Cucumber Kimchi) Kakuteki (Radish Kimchi)	
(単品) もやしナムル・小松菜ナムル	¥580
Namul Varieties (per dish): Moyashi Namul (Seasoned Bean Sprouts) Komatsuna Namul (Seasoned Japanese Mustard Spinach)	

「肉を迎える、

円満なる供。」

「鮮の悦び。」

Raw Beef



鮮の極み

("A selection of premium Wagyu beef tartare and seared delicacies.")



ユッケ Wagyu Yukke (Soy Sauce)

¥1,780

Tender wagyu tartare, marinated in our signature soy sauce.

和牛なめろう Wagyu Namerou (Miso)

¥1,880

Velvety Harmony of Raw Wagyu & Miso.

和牛のたたき Wagyu Tataki

¥1,980

Flash-Seared Raw Wagyu, Glistening with Juices.

センマイ刺し

¥980

Senmai Sashimi (Beef Tripe Sashimi)



Niku-Sushi



肉すし

(Premium Beef Sushi)



肉寿司 (3貫) Wagyu Sushi (3 pieces)

¥1,800

Three pieces of premium wagyu nigiri.

サーロイン寿司 (1貫) Sirloin Sushi (1 piece)

¥1,980

One piece of wagyu sirloin nigiri.



Wagyu Shabu-Slice



焼きしゃぶ

(Grilled Wagyu Slices)

焼きしゃぶ サーロイン Yaki-Shabu Sirloin ¥1,980

Thinly sliced wagyu sirloin, quickly grilled and served with egg yolk sauce.

「紡がれる、 雌牛の物語。」



※ Please order the same course for each person in your group.

※ If you do not prefer tongue, offal, or cold noodles, you may substitute them for other items.

Please let our staff know if you would like to make any changes.



【極みゴールドコース】

¥12,800

Kiwami Gold Course

- ・前菜・奥座サラダ・サーロイン寿司・和牛なめろう・特上タン・SP盛り・タレもの・ホルモン盛り・冷麺・デザート
- ・Appetizer・Okuza Salad・Sirloin Sushi・Yukke・Premium Tongue・Special Assortment
- ・Meat with Okuza Special Sauce・Meat with Okuza Special 2・Cold Noodles・Dessert



【極みコース】

¥9,800

Kiwami Course

- ・前菜・奥座サラダ・肉寿司・特上タン・SP盛り・タレもの・ホルモン盛り・冷麺・デザート
- ・Appetizer・Okuza Salad・Beef Sushi・Premium Tongue・Special Assortment・Meat with Okuza Special Sauce
- ・Meat with Okuza Special Sauce2・Cold Noodles・Dessert



【奥座コース】

¥7,800

Okuza Course

- ・前菜・チョレギサラダ・上タン・おまかせ盛り・タレもの・ホルモン盛り・クッパ・ひとくちデザート
- ・Appetizer・Choregi Salad・Jo-Tongue・Chef's Selection Assortment・Meat with Okuza Special Sauce
- ・Meat with Okuza Special Sauce2・Rice Soup・Petit Dessert

※同じコースを人数分お願いします。(10歳以下のお子様はその限りではありません)

※苦手な人はタン、ホルモンを変更することができます。

スタッフにお申し付けください。



🍖 タン Tongue

(Juicy and savory wagyu tongue)



タンのお供に 「ドバネギ」 ¥580
Perfect Pairing for Tongue “Doba Negi”

生タン Nama-Tan (Wagyu Aged Tongue) ¥2,980
Aged Wagyu tongue, carefully matured for enhanced flavor and tenderness.
Not served raw.

上タン Jo-Tan (Premium Tongue) ¥2,080
The most tender and marbled portion from the middle of the tongue.

梅タン Ume-Tan (Premium Ume Tongue) ¥2,280
Refreshing tongue served with premium Japanese plum (Ume) paste.

厚切り特上タン Toku Jo-Tan (Thick-Cut Jo-Tan) ¥4,400
Extra thick, premium cut from the best part of the tongue for a juicy bite.

タン Tan (Tip Tongue) ¥1,280
Lean, slightly firmer tip of the tongue with a robust beefy flavor.

味噌タンカルビ Tan-Kalbi (Bottom Tongue/Lower Tongue) ¥1,280
Rich and flavorful cut from the bottom section of the tongue,
known for its marbling and tenderness.

🍖 ハラミ (Outside Skirt) Harami

(Juicy, flavorful cut from the diaphragm.
A classic yakiniku favorite)



絶対ハラミ Zettai Harami (The Finest Harami) ¥2,980
The ultimate harami—exceptionally marbled, rich, and melt-in-your-mouth.

特選サガリ Tokusen Sagari (Special Sagari) ¥2,180
Special cut from the middle section, well-balanced with tenderness and lean flavor.

上ハラミ Jo-Harami (Premium Harami) ¥2,180
The most tender and marbled portion of the harami, prized for its rich, beefy flavor.

ハラミすじ Harami Suji (Harami Tendon) ¥980
Lean, slightly firmer part of the harami with a robust flavor.



「不動の、
双璧。」



一緒にいかがですか？

サンチュ ¥680 Ssam Lettuce (Lettuce Wraps)



一緒にいかがですか？

サンチュ ¥680
Ssam Lettuce (Lettuce Wraps)



 **ロース Rosu**
(Lean and tender wagyu beef)



いちおしロース Ichioshi-Rosu (Signature Rosu) ¥1,880

Our signature lean cut. Experience the pure, refined umami of Wagyu beef.

芳醇味噌ロース Aromatic-Miso Rosu (Magnolia Leaf Grill) ¥2,280

Wagyu Loin grilled on a Magnolia leaf with rich, aromatic miso paste.

特上ロース Toku Jo-Rosu (Premium Jo-Rosu) ¥2,980

The finest, most tender cut of loin. Elegance that melts on the tongue.

バランスの良い食事を

野菜焼き盛り ¥980

Grilled Vegetable Platter

※仕入により内容が変わります

Selection depends on daily supply.



Karubi

 **カルビ**

(Short Rib/Marbled Wagyu Beef)

カルビ Standard Karubi ¥1,780

A short, juicy, marbled cut of wagyu beef from around the ribs—A yakiniku classic.

ササミカルビ Sasami Karubi ¥2,180

A leaner, tender cut with a clean flavor.

カイノミカルビ Kainomi Karubi ¥2,280

A tender, rare cut from the diaphragm, balancing lean meat and marbling.

特上カルビ Premium Jo-Karubi ¥2,980

The finest cut of short rib, rich marbling and melt-in-your-mouth texture.

中落ちカルビ Naka-Ochi Karubi ¥980

A rib finger cut, Packed with flavor and marbling.

切落しカルビ Kiri-Otoshi Karubi ¥880

Assorted short rib trimmings, perfect for sharing.

「甘美なる、
正統。」

「信頼と、
調和の極み。」



Assorted Wagyu Platter

お得な盛合せ



「極みおまかせ盛り」 ¥4,980

Kiwami Chef's Selection Platter

特選フィレを含めたその日のおすすめ肉を4種盛り合わせます。

A selection of four recommended premium cuts of the day, including our signature fillet.

2人前 / For 2 persons

3人前 / For 3 persons

4人前 / For 4 persons

5人前 / For 5 persons

2人前 / For 2 persons



「特選盛り」

Special Platter

特上タン、特上ロース、特上カルビ、リブロースの4種盛り

A platter of four premium cuts: top tongue, top loin, top kalbi, and ribeye.

You may substitute the top tongue with fillet upon request. Please ask our staff.

3人前 / For 3 persons

4人前 / For 4 persons

5人前 / For 5 persons



「おまかせ3種盛り」 ¥3,980

Chef's Special Trio

その日のおすすめを赤身を中心に3種盛合せます。

A selection of three recommended cuts of the day, focusing on lean beef.

3人前 / For 3 persons

4人前 / For 4 persons

5人前 / For 5 persons

¥9,950

Rare Cuts

希少部位

(Juicy and savory premium wagyu cuts)



「至高の断片。」

シャトーブリアン Chateaubriand (The finest cut of tenderloin) Melt-in-your-mouth texture. The king of tenderloin steaks.	¥6,980
サーロイン Sirloin (King of Wagyu Beef) Exceptional marbling and juiciness. The most prized classic cut.	¥6,980
ザブトン Zabuton (Chuck Flap / Rich Marbling) Delicate marbling for a soft, buttery texture. A wagyu lover's favorite.	¥2,980
フィレ Filet (Tenderloin / Lean & Tender) Lean, slightly firmer tip of the tongue with a robust beefy flavor.	¥4,480
イチボ Ichibo (Aitchbone / Lean & Juicy) Rare, lean cut with rich beefy flavor and tenderness.	¥2,280
ランプ Rump (Lean Hip Cut) Lean and flavorful, from the back end of the sirloin.	¥2,080
リブローズ Ribeye (Richly Marbled Ribloin) Melt-in-your-mouth marbling and umami. The heart of wagyu.	¥3480

Chicken & Pork

鶏・豚

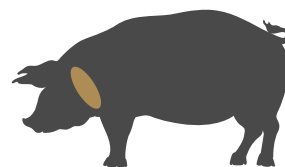
(A selection of premium chicken and pork cuts.)



一緒にいかがですか？

サンチュ ¥680

Ssam Lettuce (Lettuce Wraps)



鶏もも Chicken Thigh
Juicy chicken thigh, grilled to perfection.

¥980

豚トロ Pork Toro
Rich, marbled pork neck (pork collar).

¥1,080

Horumon (Offal/Organ meats)

ホルモン

(Enjoyed for its rich variety of textures and tastes.)



- | | |
|---|--------|
| シマチヨウ Shima-cho (Large Intestine) | ¥1,180 |
| Rich, juicy cut from the large intestine. Classic offal flavor. | |
| 上ミノ Jo-Mino (Premium Tripe) | ¥1,380 |
| Crisp texture and rich flavor. The king of tripe. | |
| 和牛レバー Wagyu Liver (Liver) | ¥1,280 |
| Smooth texture and deep, rich flavor. Fresh only, limited quantity. | |
| 今週のホルモン Weekly Horumon (Weekly Offal Selection) | ¥1,280 |
| Ask staff for today's featured offal. | |
| ホルモン盛り Horumon Moriawase (Assorted Offal Platter) | ¥2,380 |
| A variety of our recommended offal cuts, perfect for sharing. | |

「酒を呼ぶ逸材。」



- | | |
|---|--------|
| 大海老 (2尾) | ¥1,680 |
| Grilled Jumbo Prawns (2 pieces) | |
| 豚足 | ¥880 |
| Tonsoku (Braised Pork Trotter) | |
| センマイ刺し | ¥980 |
| Senmai Sashimi (Beef Tripe Sashimi) | |
| 牛たんソーセージ (3本) | ¥980 |
| Beef Tongue Sausage | |
| 和牛のたたき | ¥1,980 |
| Flash-Seared Raw Wagyu, Glistening with Juices. | |
| 和牛なめろう | ¥1,880 |
| Velvety Harmony of Raw Wagyu & Miso. | |

Specialties

逸品

(Carefully selected small dishes to complement your meal)



- | | |
|------------------------------------|------|
| チャンジャ | ¥580 |
| Chanja (Spicy Fermented Cod Offal) | |
| 韓国のり | ¥420 |
| Korean Seaweed | |
| 枝豆 | ¥480 |
| Edamame (Boiled Soybeans) | |
| 国産にんにく焼き | ¥650 |
| Grilled Japanese Garlic | |
| アスパラガス | ¥520 |
| Grilled Asparagus | |
| 野菜焼き盛り | ¥980 |
| Grilled Vegetable Platter | |

Rice Dishes

ごはんもの

(Fine rice dishes to complement your yakiniku meal.)

ねぎめし Negi-Meshi **¥580**
Rice bowl topped with green onion and house sauce.

ライス Steamed Rice **中 ¥480**
Premium Japanese white rice. 大 / Large ¥580
小 / Small ¥380

和牛だし茶漬け **¥1,180**
Wagyu Dashi-Chazuke
(Signature Beef Broth Rice).



石焼ユッケビビンパ **¥1,780**
Ishiyaki Yukke Bibimbap

(Stone-grilled rice bowl with seasoned raw wagyu.)

クツパ Kuppa Soup Rice **¥980** ハーフ
Half Size ¥680

Light, savory soup with rice.

ユッケジャンクツパ **¥1,280** ¥780
Yukkejan Kuppa (Spicy beef soup with rice.)

カルビクツパ Kalbi Kuppa **¥1,280** ¥780
Short rib soup with rice.

コムタンクツパ Gomtang Kuppa **¥1,280** ¥780
Rich oxtail soup with rice.

麺類 Noodles

(A selection of chilled and hot noodle dishes to refresh and satisfy your palate.)



冷麺 Reimen **¥1,280** ハーフ
Half Size ¥780
Chilled noodles in a refreshing, savory broth.

カルビ麺 Kalbi Noodles **¥1,280** ¥780
Rich beef broth with tender short rib and noodles.

ユッケジャン麺 **¥1,280** ¥780
Yukkejan Noodles (Spicy beef soup noodles.)

スープ Soup

(Warming soups to complement your meal.)

玉子スープ Egg Soup **¥880**
Light, savory soup with fluffy egg. ハーフ / Half Size ¥580

ユッケジャンスープ Yukkejan Soup **¥1,180**
Spicy beef soup with vegetables. ハーフ / Half Size ¥780

カルビスープ Kalbi Soup **¥1,180**
Rich short rib soup. ハーフ / Half Size ¥780

コムタンスープ Gomtang Soup **¥1,180**
Mild oxtail soup, deeply flavored. ハーフ / Half Size ¥780

みそ汁 Miso Soup **¥680**
Classic Dashi Miso Soup. ハーフ / Half Size -----

Dessert

デザート

(A selection of classic Japanese-style desserts
to end your meal.)



桃のシャーベット Peach Sorbet ¥880
Refreshing peach sorbet.

今月のシャーベット Sorbet of the Month ¥880
Ask for our monthly sorbet selection.

スノーアイス (いちご or キャラメル) Snow Ice ¥980
Fluffy, melt-in-your-mouth shaved ice. Choice of strawberry or caramel.

昭和プリン Classic Custard Pudding ¥580
Traditional-style custard pudding.

バニラアイス Vanilla Ice Cream ¥380
Simple, refreshing vanilla ice cream.



コーヒー (ホット or アイス) Coffee (Hot or Iced) ¥580
Aromatic coffee, hot or iced. Enjoy after your meal.

Gifts to Go / Bento Box

おみやげ

(Experience the flavor of
Okuza in the comfort of your home.)

焼肉 弁当





また、この場所で、
お会いしましょう。
Looking forward to seeing you again.



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Reviews (Google/ 食べログ) 皆様の声が、力になります。

投稿や口コミで心ばかりのサービスを。

Post on SNS or leave a review for a complimentary drink.

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