

Beef tongue

二段熟成 厚切り牛たん6枚

Gyutan Steak Sendai Special 6p

\$29.90

二段熟成 厚切り牛たん大盛り10枚

Gyutan Steak Sendai Special 10p

\$39.90

熟成牛たんの柚子胡椒添え

Asing Gyutan With Yuzu pepper

\$ 21.90

霜降りとろたん串(2本)

Totan Skewer 2p

\$ 16.40

10日熟成の牛たんさがり串(2本)

10days Aging Muscle Skewer 2p

\$ 12.80

熟成牛たんのねぎ塩添え

Aging Gyutan With Negi shio

\$ 21.90

手作り牛たんコロッケ

Gyutan Croquette 2P

\$ 8.70

牛たんてりやき

Gyutan Teriyaki

\$ 8.90

Gyūtan (牛タン) is a Japanese food that is made from grilled beef tongue. The word gyūtan is a combination of the Japanese word for cow (牛 gyū) and the English word tongue. Since gyūtan literally means "cow tongue," the word is also used to refer to cow tongues in Japan. The custom of cooking gyūtan originated in Sendai in 1948, and is usually served with barley rice, tail soup, and pickles in the Sendai area. In other areas in Japan, gyūtan is most often served in yakiniku restaurants.

Gyūtan was originally conceived to be flavored with salt, which led to gyūtan being called tanshio (タン塩, lit. "tongue salt") in many yakiniku restaurants.