

2025→2026 NEW YEARS EVE COUNTDOWN EVENT

Gyukyoku Bar party

GYUKYOKU

31. DEC 2025 | 10 PM

**ENTRY RM100 | 2DRINKS (FREE SEATING)
TABLE&SOFA SEAT | MIN.RM300~(RSVP NEEDED)**

**CATCH THE STUNNING
KLCC VIEW FROM GYUKYOKU**

GUEST DJ

DJ KIMNAO

JAPANESE MIXOLOGIST

OSAMU KINUGAWA

Rooftop Japanese Yakiniku Restaurant & Cocktail Bar

GYUKYOKU STEC HOTEL
ROOFTOP

Reservation Here →
Gyukyoku:016-286-3855





GYUKYOKU

DECEMBER 2025

Mon Tue Wed Thu Fri Sat Sun

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23

Christmas Event

24

Christmas Event

25

Christmas Event

26

27

KLP48 One-Man Live

28

29

30

31

Countdown Event



GYUKYOKU will be closed on these following days



Christmas Event



KLP One-Man Live



Countdown Event

Reservation

Gyukyoku:016-286-3855

@gyukyoku.com



Gyukyoku Year End Selectable Course

RM 280++/Pax

- Specially Made Kimchi & Namul
- Gyukyoku Salad
- Assorted Mushrooms and Vegetables
- Roll Lettuce (Free)
- Kiwami Tongue (Premium Tongue)
- Negi Tongue Shio / Basil Cheese Tongue
- Kiwami Harami (Side Skirts)
- Funamori Wagyu 4 Kinds+Shrimp, Scallop (Chuck Roll/Lean Meat/Kalbi/Premium Loin)

Eat-All-You-Can!

Selectable Menu

- Kimchi
- Namul
- Senmai Sashimi
- Garlic Boil in Oil
- Spicy Edamame
- Chicken Tempura
- Vegetable Stick
- Wagyu Beef Soup
- Wagyu Spicy Soup
- Motsu Nabe
- Rice
- Garlic Rice
- Wagyu Bibimbap
- Wagyu Taco Rice
- Wagyu Ramen
- Cold Noodle
- Desserts

※Applicable for groups of 4pax and above only.



01 4pax
RSVP
Benefits
👤👤👤👤

Bucket Beer of 12cans
or
1 Bottle of Shochu/Sake/Wine

※Applicable from 4-7pax.

03 5% off
Cash
payment

Cash payments will get
5% discount.

02 8pax
RSVP
Benefits
👤👤👤👤👤👤👤👤

Bucket Beer of 24cans
or
1 Bottle of Kakubin Whisky
or
2 Bottles of Shochu/Sake/Wine

※Applicable from 8pax and above.

04 Gyukyoku
Member
Double Points

Gyukyoku Members will earn
Double Points for this Promo.
Usually 5% rebate→10%.



牛極 選べる忘年会コース

おひとり様 RM 280++

- ・特製キムチナムル
- ・GKサラダ
- ・野菜ときのこの盛り合わせ
- ・包み野菜(Free)
- ・極みタン
- ・ネギ塩タン or 牛タンバジルチーズ
- ・極みハラミ
- ・舟盛り 和牛4種+海老、ホタテ
(肩ロース/赤身/カルビ/プレミアムロース)

食べ放題

選べる
メニュー

- ・キムチ各種
- ・ナムル各種

- ・センマイ刺身
- ・ガーリックのオイル煮
- ・スパイシー枝豆
- ・鶏の天ぷら
- ・スティックサラダ

- ・和牛コムタンスープ
- ・和牛スパイシースープ
- ・モツ鍋
- ・ライス
- ・ガーリックライス

- ・和牛ビビンバ
- ・和牛タコライス
- ・和牛ラーメン
- ・冷麺
- ・デザート各種

*4名様以上からお申し込みとなります



01

4名様
ご予約特典



バケットビール12本
各種焼酎 or 日本酒 or ワイン1本

03

Cash pay
5%off

キャッシュのお支払いで
5%オフ

02

8名様
ご予約特典



バケットビール24本
ウイスキー角瓶1本
各種焼酎 or 日本酒 or ワイン2本

04

Gyukyoku
Member
ポイント2倍

メンバー様の方には
ポイント2倍の付与致します
(通常5%相当ポイント→10%に)

*4～7名様に適用

*8名様以上に適用

Wagyu Gunkan

和牛軍艦巻き

Finely chopped Wagyu beef—known for its low melting point fat—melts smoothly in your mouth, offering an exceptionally rich flavor.

Perfectly complemented by toppings such as green onion, Ikura, Fresh Uni, or truffle. We also offer options with Ikura only or Fresh Uni only.

Wagyu Gunkan Series

Wagyu & Green Onion Gunkan	和牛×ネギ	1pcs RM19 ⁺⁺
Wagyu & Ikura Gunkan	和牛×いくら	1pcs RM24 ⁺⁺
Wagyu & Fresh Uni Gunkan	和牛×雲丹	1pcs RM34 ⁺⁺
Wagyu & Truffle Gunkan	和牛×トリュフ	1pcs RM29 ⁺⁺

Seafood Gunkan Series

Ikura Gunkan	いくら	1pcs RM24 ⁺⁺
Fresh Uni Gunkan	雲丹	1pcs RM49 ⁺⁺



Cold Side Dish

APPETIZERS

Harima Fresh Oyster from Japan

日本播磨生蚝 播磨産生牡蠣

Harima Oysters from Japan

Served simply with your choice of condiments:
lemon & sea salt, olive oil & balsamic vinegar,
ponzu sauce, or Tabasco.

1pcs RM18⁺⁺



Beef Tongue Salad

薄切牛舌冷盘沙拉

牛タンの冷しゃぶサラダ

Chilled Shabu-Shabu Salad with Beef Tongue
Lightly boiled beef tongue served over a fresh salad,
enjoyed with tangy ponzu sauce.

RM25⁺⁺

Cold Ramen

冷やし中華

Hiyashi chuka is a popular summer dish in Japan. Light and flavorful, perfect for the hot weather, hiyashi chuka is a popular seasonal dish in Japan.

RM35₊₊



Spicy Cold Noodle

ピリ辛冷麺

Finished with a delicate touch of heat, this refined cold noodle dish offers a refreshing contrast — the perfect finale to your yakiniku experience.

RM40₊₊

Fried Shrimp

海老フライ

We've just received a fresh batch of premium shrimp! Grilling them on the yakiniku roaster brings out their juicy, savory flavor. But we also highly recommend them as crispy shrimp fry, served with our house-made tartar sauce.

2pcs RM25⁺⁺



Sweet Potato Croquette

紅芋コロッケ 紅芋コロッケ

A delicate croquette crafted with premium Wagyu beef and Okinawan purple sweet potato, made in-house for exceptional flavor and texture.

RM10⁺⁺

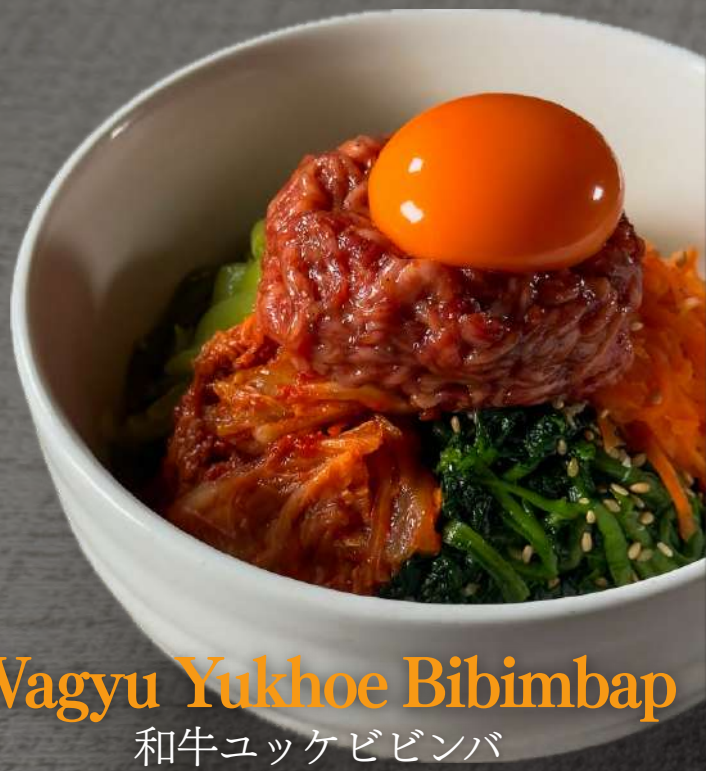


Gyukyoku Gyu-Don

牛極 牛丼

Elegantly served in a refined, petite portion for a delicate and satisfying experience.

RM 16⁺⁺



Wagyu Yukhoe Bibimbap

和牛ユッケビビンバ

A luxurious dish featuring a generous serving of premium Wagyu yukhoe atop warm bibimbap.

We recommend mixing everything well before eating for the best experience.

RM 70⁺⁺



Wagyu Mini Curry

和牛ミニカレー

Homemade Japanese Curry

Our special curry features tender Wagyu beef slow-cooked to perfection. Rich, flavorful, and made in-house with care, this is a comforting dish that brings out the deep umami of premium Japanese ingredients.

RM 20⁺⁺



Motsunabe Hot Pot

牛極モツ鍋

Made with carefully selected fresh beef offal. Enjoy the juicy, melt-in-your-mouth texture and the exquisite soup filled with the sweetness of vegetables. It is packed with collagen and stamina!

For 2-3pax RM50⁺⁺

For 3-4pax RM55⁺⁺



Kimuchi Tofu Hot Pot

キムチ豆腐チゲ

This flavorful hot pot features a Wagyu beef broth base blended with our homemade kimchi miso, and is generously filled with napa cabbage, mushrooms, tofu, and plenty of fresh vegetables.

RM40⁺⁺



**This is
Japanese
Style
Barbecue
“YAKINIKU”**



Yukhoe 韩式生拌牛肉

WAGYU BEEF TARTARE ュッケ

Option

OTHERS FOR YUKHOE



Torotaku

和牛雪花配腌萝卜
和牛とろたくユッケ

60g RM65 ++
100g RM100 ++



GK Yukhoe

粗切韩式生拌和牛
和牛粗ユッケ

60g RM65 ++
100g RM100 ++



Toast Yukhoe

和牛生拌牛肉吐司
トースト和牛ユッケ

RM70 ++



Truffle Yukhoe

松露和牛生拌牛肉
トリュフ和牛ユッケ

RM120 ++

Temaki set

韩式紫菜
韩国風日本産海苔



Seaweed 4pcs
Sushi rice
Negi
Wasabi
Garlic paste

RM20 ++

Add
Uni
ikura
Truffle

Each RM20 ++



Seaweed

韩式紫菜
韩国風日本産海苔

Grilling seaweed on the roaster enhances its flavor.
And then, please wrap the yukhoe in seaweed and enjoy.

RM10 ++

For sashimi and yukhoe, please enjoy them within 10 minutes of being served. We appreciate your cooperation.

刺身和肉酱拌饭等生食, 请您在上菜后10分钟内享用, 感谢您的配合

刺身やユッケの生食は、ご提供から10分以内に
お召し上がりいただけますようお願い申し上げます。

Tongue

HALAL CERTIFIED WAGYU BEEF

Kiwani Tongue

頂級牛舌
極みタン

PREMIUM BEEF TONGUE



Premium Beef Tongue – Cut from the Tan-moto (Tender Base of the Tongue)
Signature Premium Tongue, Featuring the Rich and Tender Tan-moto Cut

2pcs RM40 ++

Barrel Negi Tongue

葱卷牛舌
ネギ包み牛タン

BEEF TONGUE WRAPPED IN GREEN ONION



A flavorful cut taken from the center to the tip of the tongue, known for its satisfying taste.
Each slice is wrapped around a generous amount of our green onion sauce.

2pcs RM24 ++

Basil Cheese Tongue

罗勒起司牛舌
バジルチーズタン

ITALIAN TASTE GENOVESE TONGUE



RM40 ++

Chili Oil Tongue

自製辣油牛舌
チリオイルタン

SPICY CHILI OIL TONGUE



RM40 ++

Harami

HALAL CERTIFIED WAGYU BEEF

Kiwami Harami

顶级横膈膜
極みハラミ

PREMIUM BEEF HARAMI



Premium harami complemented by our handcrafted salt sauce.

50g RM35 ++
100g RM68 ++

Tsubozuke Harami

壺醃鑽石切和牛横膈膜
壺漬けダイヤモンドカットハラミ

Diamond cut Harami, carefully marinated in our house-made sauce.
Limited availability



Small RM55 ++
Big RM85 ++

Jo Harami

上选横膈膜
上ハラミ



50g RM30 ++
100g RM58 ++



Signature Wagyu Platter

HALAL CERTIFIED JAPANESE WAGYU BEEF

Funamori 1000 五种船盘1000
五種舟盛1000
PREMIUM FIVE-CUT BEEF PLATTER
FOR 5PAX



1kg RM1000++



Togetsu 600 五种渡月600
五種渡月橋600
PREMIUM FIVE-CUT BEEF PLATTER
FOR 3PAX

600g RM600++

Funamori 400 五种船盘400
五種舟盛400
PREMIUM FIVE-CUT BEEF PLATTER
FOR 2PAX

400g RM400++

Anniversary

HALAL CERTIFIED JAPANESE WAGYU BEEF

Wagyu Meat Cake 和牛肉蛋糕
和牛ミートケーキ
PREMIUM THREE-CUT BEEF PLATTER

350g Please ask our staff

Wagyu Meat Box 和牛肉盒
和牛ミートボックス
PREMIUM THREE-CUT BEEF PLATTER

170g Please ask our staff



Wagyu Steak

HALAL CERTIFIED JAPANESE WAGYU BEEF



Rump Steak A5和牛臀部牛排
和牛ランブステーキ
LEAN A5 WAGYU BEEF



Jenga 400 Jenga400牛排
ジェンガ400 ランプステーキ
JENGA400G LEAN MEAT STEAK

400g RM500++



Jenga 200 Jenga200牛排
ジェンガ200 ランプステーキ
JENGA200G LEAN MEAT STEAK

200g RM260++



Jenga 100 Jenga100牛排
ジェンガ100 ランプステーキ
JENGA100G LEAN MEAT STEAK

100g RM140++

Mable Meat Steak A5和牛雪花牛排
黒毛和牛霜降りステーキ
MABLE A5 WAGYU BEEF

Sirloin Steak A5和牛沙朗牛排
黒毛和牛サーロインステーキ
MABLE A5 WAGYU BEEF



**Sold by weight
(Starting from 300g) 1g RM1.7++**
Estimated price RM510 for 300g

Chuck roll Steak A5和牛肩胛牛排
黒毛和牛肩ロース
MABLE A5 WAGYU BEEF



**Sold by weight
(Starting from 300g) 1g RM1.3++**
Estimated price RM390 for 300g



Noodle

WAGYU RAMEN / WAGYU UDON

Ramen

拉面
ラーメン

Wagyu Ramen 和牛拉面 和牛ラーメン

SIGNATURE WAGYU RAMEN

This is a carefully crafted soup made by slowly extracting the flavors of Wagyu beef and chicken, then blending it with bonito broth.

Please enjoy it as a perfect way to finish your meal.

RM40++

Wagyu Mazesoba 和牛拌面 和牛まぜそば

SPECIAL SAUCE AND TOPPINGS RAMEN

Mazesoba is a brothless noodle dish where you mix the noodles thoroughly with a special sauce and toppings before eating.

You can change it to a hot spring egg

RM40++

Reimen

冷面
冷麵

Gyukyoku Reimen 牛极冷面 牛極冷麵

COLD NOODLE

The cold soup, infused with the rich umami of beef and a hint of vinegar or citrus, makes it a perfect way to finish your meal.

For an extra layer of flavor, try adding kimchi or a splash of vinegar to your liking.

RM35++

Udon

日式乌冬面
うどん

Wagyu Udon 日式和牛乌冬面 和牛うどん

WAGYU BEEF UDON

The juicy Wagyu enhances the depth of the broth, perfectly complementing the chewy udon noodle

RM30++

Zaru Udon 日式冷乌冬面 ざるうどん

COLD UDON

The firm, chewy noodles and rich, flavorful soup are a perfect match.

RM25++



Skillet

HOT SIDE DISHES

Chicken Ahijo

蒜香橄榄油鸡肉煲
鶏のアヒージョ



RM22++

Octopus Ahijo

蒜香章鱼煲
タコのアヒージョ



RM25++

Shrimp Ahijo

蒜香橄榄油焗虾
エビのアヒージョ



RM29++

Shima-cho Ahijo

蒜香牛大肠煲
シマチョウ
アヒージョ



RM25++

Mino Ahijo

蒜香牛百叶煲
ミノアヒージョ



RM29++

Heart Ahijo

蒜香牛心煲
ハツのアヒージョ



RM25++

Garlic Ahijo

蒜头橄榄油煲
にんにく
アヒージョ



RM15++

Egg Ahijo

蒜香橄榄油蛋煲
卵のアヒージョ



RM15++

Add Toast Bread

面包
パン



RM5++

Wagyu Hamburg

日式和牛汉堡排
和牛ハンバーグ



RM40++

Wagyu Curry Gratinata

和牛咖喱焗饭
和牛カレーグラタン



RM30++

Bolognese Gratinata

肉酱焗饭
ボローニャ風グラタン



RM30++

Doritos Cheese

多力多滋芝士
ドリトスチーズ



RM22++

Dessert

HOUSE-MADE DESSERT



Mango Pudding

芒果布丁
マンゴープリン

RM20 ++



Sweet Potato Rare cheese

地瓜乳酪慕斯
サツマイモのレアチーズ

RM20 ++



Banana Panna cotta

香蕉奶冻
バナナのパンナコッタ

RM20 ++



Truffle Chocolate Pudding

松露巧克力布丁
トリュフチョコプリン

RM20 ++



Fruits Popsicle

水果冰棒
フルーツアイスバー

RM20 ++

Ice Cream & Sorbet

冰淇淋与雪酪
アイスクリーム&シャーベット

Ice cream

Vanilla
Matcha
Today's ice cream

RM10 ++

Sorbet

Today's granita

RM10 ++

House-made Brûlée with Passionfruit Sauce

自家製ブリュレ パッションフルーツのソース

A silky-smooth custard topped with a crisp caramelized sugar crust, served with a bright and tangy passion fruit sauce.

RM20 ++

