



GYUKYOKU
ROOFTOP YAKINIKU

ALL-YOU-CAN-EAT Dual Celebration Buffet DATES & 1 DRINK INCLUDED

No time limit

CNY
Ramadan
Promo

Special All-You-Can-Eat Plan for CNY&Ramadan (Includes Dates & 1 Soft Drink)

Enjoy an order-style buffet with over 50 carefully selected menu items, including Australia Wagyu.

Orders will be taken according to the number of people in your group.

1 more week to go on the Ramadan period and due to an amazing response we have decided to bring down the price to give those who have not got the chance to enjoy this promotion.



17th Feb 2025 - 22th March 2026
6pm-1am

Buffet reservations are accepted until 10:00 PM

Rooftop Japanese Yakiniku Restaurant & Cocktail Bar

GYUKYOKU STEG HOTEL
ROOFTOP

Operation Hour : Tue-Sun 6pm-1am
Reservation Gyukyoku:016-286-3855

ALL-YOU-CAN-EAT

Dual Celebration Buffet

DATES & 1 DRINK INCLUDED

No time limit

GRILL

 バジルチーズタン
Cheese tongue
ネギタン塩
Negi tongue
ニラ牛タン
Chives Tongue
極みハラミ(塩ダレ)
Kiwami harami
スペイスハラミ
Spice harami



 壺漬けダイヤモンドカットハラミ
Tsubo zuke harami
壺漬けダイヤモンドカットカルビ
Tsubo zuke kalbi
 G.Kロース
G.K Rosu
 G.Kカルビ
G.K Kalbi
肩ローススライス
Chuck roll slice



 和牛ハンバーグ
Wagyu Hamburg
シマチョウ
Shimacho
センマイ
Senmai
ハツタレ
Heart tare
ハツ塩
Heart sio dice cut



レバー
Liver
きのこ盛り合わせ
Mushrooms
野菜盛り合わせ
Vegetables
イカ
Squid
タコ
Octopus

SIDE MENU

牛タンの炙り寿司
Tongue Aburi Sushi
蒸し野菜
Steamed Vegetables
包み野菜盛り合わせ
Wrapping lettuce
ステック野菜 肉味噌マヨ
Vegetable Stick
牛極サラダ
Gyukyoku salad
冷奴
Cold tofu japan style
 ガーリックトースト
Garlic Toast
センマイキムチ
Senmai Kimchi

キムチ盛り合わせ
kimuchi 3kinds
白菜キムチ
hakusai kimuchi
胡瓜キムチ
Cucumber kimuchi
大根のキムチ
Radish kimuchi
ナムル盛り合わせ
namul 3kinds
もやしナムル
bean sprout namul
法蓮草のナムル
spinach namul
人参のナムル
Carrot namul

韓国風海苔
Korean seaweed
鶏の天ぷら
Chicken tempura
天ぷら盛り合わせ
Assorted tempura
紅芋コロッケ
Sweet potato croquette
スパイシー枝豆
Spicy Edamame
枝豆
Salted Edamame
鶏と葱のアヒージョ
Chicken Negi ahijo
タコとじゃがいものアヒージョ
Octopus ahijo
ハツのアヒージョ
Heart ahijo
にんにくのアヒージョ
Garlic ahijo
豆富キムチチゲ
Tofu Kimchi hot pot
 モツ鍋
Motsunabe Hot pot
和牛コムタンスープ
Wagyu beef soup
和牛旨辛スープ
Wagyu spicy soup

*Please order as much as you can eat. If you leave any leftovers, we may charge you an additional fee for each 100gram.

1 DESSERT INCLUDED



クリームブリュレパッションソース

Creme brulee passion sauce



檸檬レアチーズ

Lemon rare cheese

チョコプリン

Chocolate pudding

自家製アイスバー

Homemade popsicle candy

アイスクリーム

Ice Cream

・vanilla

・matcha

グラニテ

Granite

・Passion

・Basil



LEMON SOUR FREE FLOW PROMO

FEB7-FEB28

“MUGISO” LEMON SOUR FREE FLOW 90MIN

LDH LEMON SOUR STYLE

A REFRESHING MIX OF JAPANESE BARLEY SHOCHU, SODA, AND FRESH LEMON.
THE FIRST GLASS IS SERVED COMPLETE.

FROM THE SECOND ROUND ON, SHOCHU AND SODA ARE POURED INTO YOUR EMPTY GLASS,
WITH AN EXTRA LEMON ADDED EACH TIME.
AS YOU DRINK, THE LEMONS ACCUMULATE —
ONE LEMON FOR EVERY GLASS YOU'VE HAD.

LDHのレモンサワースタイル

日本の麦焼酎をベースに、ソーダとフレッシュレモンで仕上げた爽快な一杯。
1杯目は完成形として提供。

2杯目以降は、空いたグラスに焼酎とソーダを注ぎ、レモンを追加投入。
飲み進めるほどにレモンが増え、
飲んだ杯数分のレモンがグラスに入る、育っていくレモンサワー。

RM 90++

*AVAILABLE AS AN ALL-YOU-CAN-DRINK OPTION. ORDERS MUST BE PLACED PER GROUP.

※飲み放題メニューにつき、グループでのオーダーとなります。

SHOCHU
MIYAZAKI MUGI SHOCHU “NAKANAKA”
宮崎 麦焼酎 中々



GYUKYOKU



FEBRUARY 2026

Mon Tue Wed Thu Fri Sat Sun

						1
2	3	4	5	6	7	8
9	10	11	12	13	14	15
16	17	18	19	20	21	22
23	24	25	26	27	28	

GYUKYOKU will be closed
on these following days

Fed17th- CYN & RAMADAN
Mar22nd ALL-YOU-CAN-EAT PROMO

Reservation

Gyukyoku:016-286-3855

@gyukyoku.com

Cold Side Dish

APPETIZERS



Senmai Sashimi

牛百叶刺身
センマイ刺身

RM35 ++



Senmai Kimchi

牛百叶泡菜
センマイキムチ



RM20 ++

Bagna Cauda

薄切牛舌冷盘沙拉
バニーヤカウダ

Small(for 2pax) RM30 ++
Big(for 4pax) RM40 ++

Vegetable Sticks

Beef Mayonnaise

蔬菜条 (附蘸酱)
野菜スティック

RM18 ++

Mentaiko Yam

明太子拌山药
長芋の明太子和え

RM25 ++

Cold Tofu Japanese style

日式冷豆腐
冷奴

RM12 ++

Cold Tofu Italian style

意大利风味冷豆腐
イタリア風冷奴

RM15 ++

Cold Tofu Korean style

韩式冷豆腐
韓国風冷奴

RM15 ++

Cold Side Dish

APPETIZERS

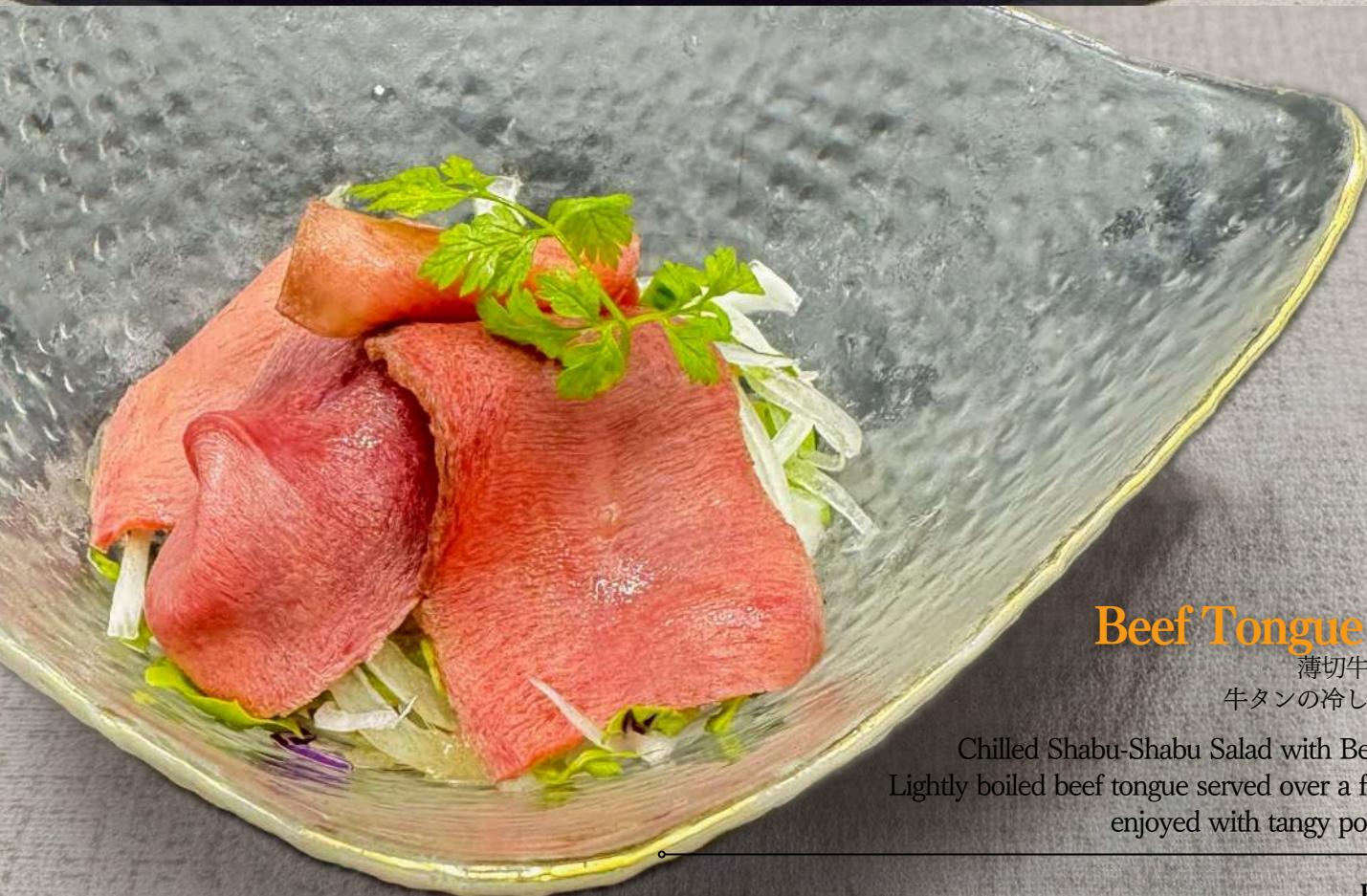
Harima Fresh Oyster from Japan

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.

1 pcs RM 18++



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.

RM 25 ++

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++



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++

Gyukyoku Gyu-Don

牛極 牛丼

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

RM 16++



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++



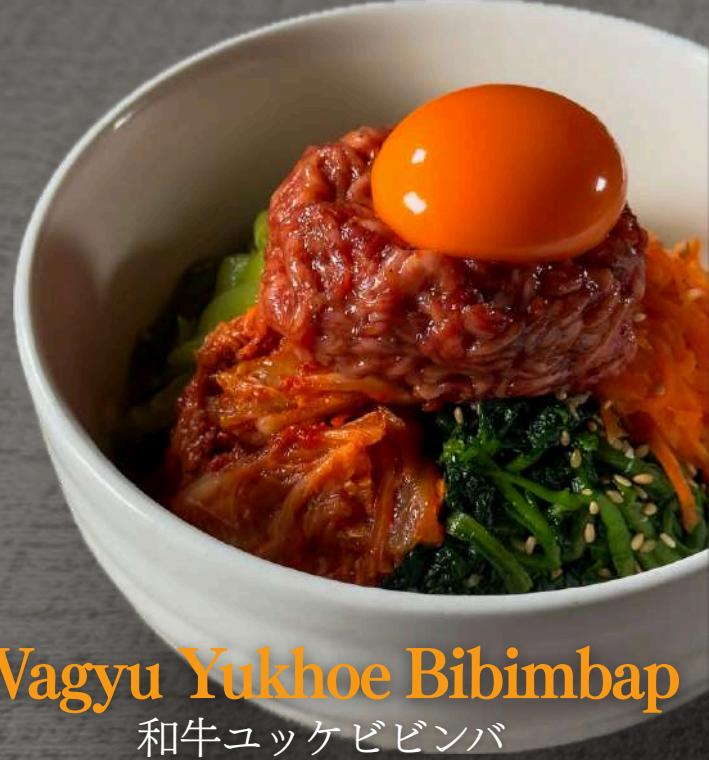
Wagyu Yukhoe Bibimbap

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++



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 image is a collage of various Japanese barbecue (Yakiniku) scenes and food. It includes a hand grilling meat on a barbecue grill, a bowl of ramen with a soft-boiled egg, a tray of raw vegetables and meat, a tray of cooked meat, and several small bowls of side dishes like kimchi and pickles. A glass of beer and a glass of whisky are also visible. The overall theme is a traditional Japanese barbecue meal.

This is Japanese Style Barbecue “YAKINIKU”



Yukhoe

WAGYU BEEF TARTARE

韓式生拌牛肉
ユッケ



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++

Option

OTHERS FOR YURHOE

Temaki set

韓式紫菜
韓国風日本産海苔



Seaweed 4pcs
Sushi rice
Negi
Wasabi
Garlic paste

RM20++

Add
Uni
ikura
Truffle

Each RM20++



Seaweed

韓式紫菜
韓国風日本産海苔

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

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

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

ITALIAN TASTE GENOVESE TONGUE



RM40 ++

Chili Oil Tongue

自製辣油牛舌

CHILI OIL TONGUE

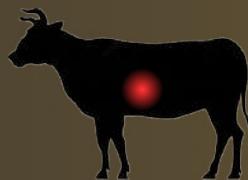
SPICY CHILI OIL TONGUE



RM40 ++

Harami

HALAL CERTIFIED WAGYU BEEF



Kiwami Harami

PREMIUM BEEF HARAMI



Premium harami complemented by
our handcrafted salt sauce.

50g RM35 ++
100g RM68 ++



Tsubozuke Harami

壺醃鑽石切和牛橫膈膜
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

Jo Harami

上选横膈膜
上ハラミ



50g RM30 ++
100g RM58 ++

Small RM55 ++
Big RM85 ++





Signature Wagyu Platter

HALAL CERTIFIED JAPANESE WAGYU BEEF



Anniversary

HALAL CERTIFIED JAPANESE WAGYU BEEF

Wagyu Meat Cake 和牛肉蛋糕
PREMIUM THREE-CUT BEEF PLATTER

350g Please ask our staff

Wagyu Meat Box 和牛肉盒
PREMIUM THREE-CUT BEEF PLATTER

170g Please ask our staff



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++

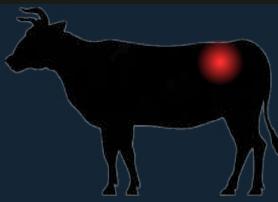


Wagyu Steak

HALAL CERTIFIED JAPANESE WAGYU BEEF



Rump Steak A5和牛臀部牛排
和牛ランプステーキ
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
冷麺



Gyukyoku Reimen

牛极冷面
牛極冷麺

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



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
ボロニーニ風グラタン



RM30++

Doritos Cheese

多力多滋芝士
ドリトスチーズ



RM22++

Dessert

HOUSE-MADE DESSERT

HOUSE-MADE
DESSERT

Mango Pudding

芒果布丁
マンゴープリン

RM20 ++

HOUSE-MADE
DESSERT

Sweet Potato Rare cheese

地瓜乳酪慕斯
サツマイモのレアチーズ

RM20 ++



HOUSE-MADE
DESSERT

Banana Panna cotta

香蕉奶冻
バナナのパナコッタ

RM20 ++

HOUSE-MADE
DESSERT

Truffle Chocolate Pudding

松露巧克力布丁
トリュフショコプリン

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 ++

