

牛カツ 京都 勝牛

Gyukatsu Kyoto Katsugyu

Gyukatsu is a Kyoto-style beef cutlet.

"I want to deliver delicious beef cutlet to as many people as possible."

With this in mind, we carefully craft each item one by one.

Our famous beef cutlet is

quickly fried at high temperature to preserve the natural flavour of the meat.

We take particular care to make it crispy on the outside and medium-rare on the inside.

To enhance your dining experience,

we offer a variety of sauces and condiments,

allowing you to enjoy multiple flavours in one meal.

Our meticulously prepared beef cutlet is our pride and joy.

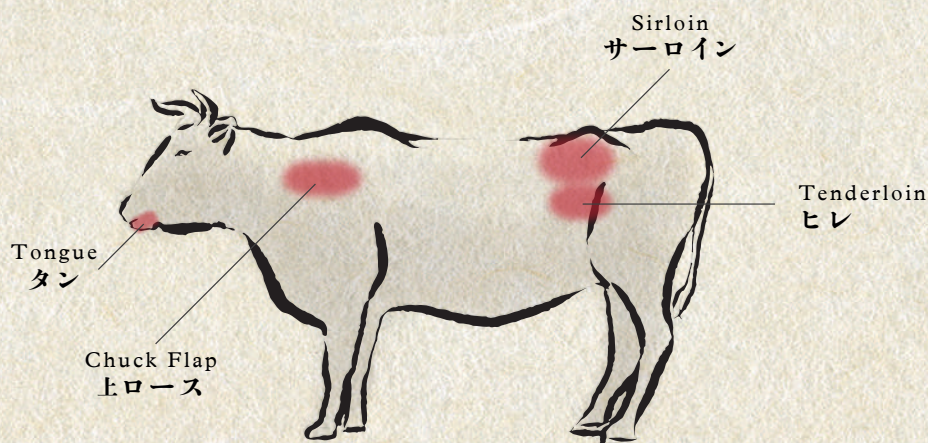
Please give it a try.

Prices subjected to 10% service charge and 9% GST

How to enjoy the Kyoto Katsugyu beef cutlet

Choose your favourite beef from 5 carefully selected cuts.

For those who are not satisfied with just one, we also offer multiple parts



Sirloin サーロイン

A classic Kyoto Katsugyu beef cutlet that is tender and juicy. It's cooked at a unique high temperature to lock in the flavour of the meat.



Tenderloin ヒレ

Low in fat and high in protein, it is characterized by its moist texture. You will surely enjoy its soft and elegant taste.



Chuck Flap 上ロース

The Chuck flap is a leaner and a more flavourful part of the shoulder cut of beef.



Tongue タン

We cut the beef tongue thickly, so you can fully enjoy its unique and pleasant texture. A must-have item for 'Tan'(tongue) lovers.



A5 Japanese Wagyu Beef Sirloin 国産黒毛牛 サーロイン

Kyoto Katsugyu's most premium GYUKATSU. This perfectly marbled WAGYU is accompanied by its delicate texture. Enjoy a melt-in-your-mouth tenderness with the flavour and natural marbling of the WAGYU.

Product contents may change depending on the season.

Various ways to enjoy

"Gyukatsu Kyoto Katsugyu" is fully committed to using the finest ingredients to ensure a satisfying meal.

A wide variety of condiments and dipping sauces brings out the flavour of the beef cutlet (Gyukatsu).

Enjoy your meal from the first bite to the last.

Kyoto Dashi Curry

京カレーつけ汁

Uses Katsu beef blend soup stock, a popular Japanese-style curry dipping sauce. Dip and enjoy.

Julienne Cabbage

キャベツ

Handmade in-store every day for a fluffy texture. We take great pride in it.

Fresh Wasabi

わさび

Less spicy and rich in flavour, our carefully selected wasabi has a refreshing scent that enhances the deliciousness of the beef cutlet.

Togarashi Miso

トウガラシ味噌

A great pairing with beef tongue cutlet, our homemade miso sauce combines the spiciness of green chili peppers with the sweetness of miso, creating an addictive flavour.

Citrus Sauce with Japanese Radish

みぞれポン酢

Homemade ponzu sauce with plenty of grated radish for a refreshing taste.

Rich Umami Onsen Egg

京玉

Katsugyu's special soft-boiled egg makes our dashi soup even more flavourful. It pairs excellently with the beef cutlet.

Japanese Rice

ご飯

Specially chosen Japanese rice that provides a fluffy texture to complement your meal.

AKA Miso Soup

赤だし

At Kyoto Katsugyu, we have remained true to our traditions since our founding. We offer a red soup stock that pairs well with beef, finished with a gentle taste that brings comfort and satisfaction.



Dashi Soy Sauce

だし醤油

A special soy sauce made with Japanese-style dashi for added flavour. The mellow dashi soy sauce is traditionally enjoyed Katsugyu style, with plenty of wasabi.



Sansho Pepper Salt

山椒塩

Sansho is one of the most familiar condiments in Kyoto. Highly fragrant and vibrant, it adds a tangy accent to the beef cutlet.



GYUKATSU sauce

牛カツソース

For beef cutlet that blends the flavors of vegetables, try it with our special sauce. Enjoy!

**Sauce will be included for meat & seafood options.*



A5 Japanese Wagyu Sirloin

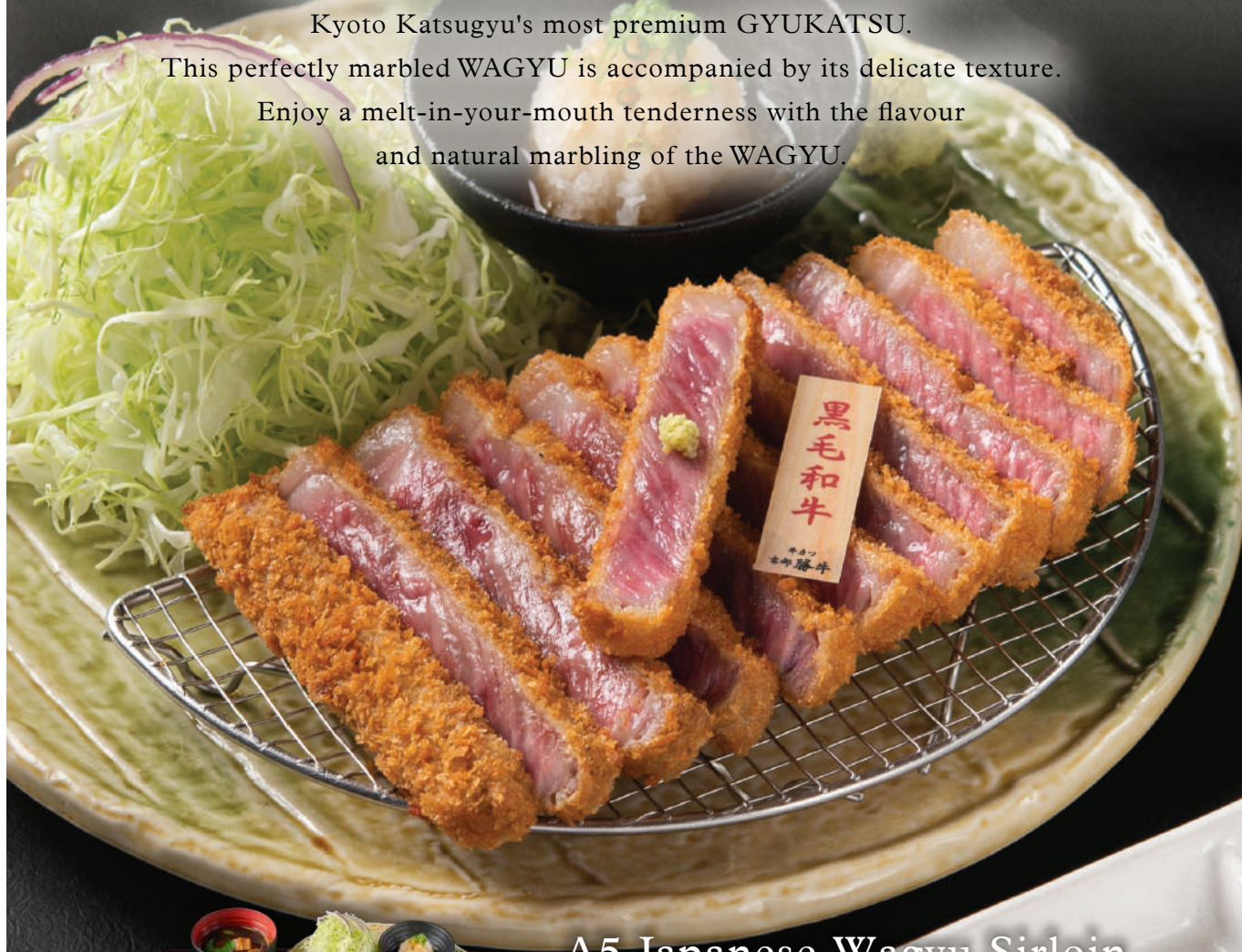
GYUKATSU ZEN

黒毛和牛極上サーロインカツ膳

Kyoto Katsugyu's most premium GYUKATSU.

This perfectly marbled WAGYU is accompanied by its delicate texture.

Enjoy a melt-in-your-mouth tenderness with the flavour
and natural marbling of the WAGYU.



A5 Japanese Wagyu Sirloin

GYUKATSU ZEN

黒毛和牛極上サーロインカツ膳

\$55

**Sauce will be included for any add on meat & seafood options*





Yasai Katsu Zen 野菜カツ膳

A crisp and flavourful option for vegetable lovers.
The ingredients are carefully selected carefully hand-prepared
in-house. Specially handpicked Japanese breadcrumbs give it a crispy texture.



Yasai Katsu Zen
野菜カツ膳
\$25



Seafood Katsu Zen 海鮮カツ膳

The carefully hand-prepared large, plump shrimps,
fresh scallops and salmon cutlet are juicy and rich in fat.
Specially ground raw breadcrumbs give it a crispy texture.



Seafood Katsu Zen
海鮮カツ膳
\$32

Please order one Zen set per person
(Not applicable to children below 6 years old)

Pictures for illustration purposes only
All Zen sets *(only)* come with refillable rice & julienne cabbage



Soft-boiled
egg with
dashi broth



Rich Umami Onsen Egg
京玉
+\$2



Citrus Sauce
with Japanese Radish
みぞれポン酢
+\$2



Kyoto Dashi Curry
京カレーつけ汁
+\$1



Togarashi Miso
トウガラシ味噌
+\$2



Tartar Sauce
タルタルソース
+\$2

⊗ AKA Miso Soup \$2
おかわり赤だし

⊗ 3 Condiments \$1
調味料3個

⊗ Japanese Rice \$1
おかわりごはん

⊗ Julienne Cabbage \$1
おかわりキャベツ



Sirloin GYUKATSU ZEN

牛サーロインカツ膳

A classic Kyoto Katsugyu beef cutlet that is tender and juicy.

It's cooked at a unique high temperature
to lock in the flavour of the meat.



Sirloin
GYUKATSU ZEN
牛サーロインカツ京玉膳
\$25



Double Sirloin
GYUKATSU ZEN
ダブル牛サーロインカツ京玉膳
\$40

Additional Menu



Rich Umami Onsen Egg
京玉
+\$2



Citrus Sauce
with Japanese Radish
みぞれポン酢
+\$2



Kyoto Dashi Curry
京カレーつけ汁
+\$1



Togarashi Miso
トウガラシ味噌
+\$2



Tartar Sauce
タルタルソース
+\$2

⊗ AKA Miso Soup \$2
おかわり赤だし

⊗ 3 Condiments \$1
調味料3個

⊗ Japanese Rice \$1
おかわりごはん

⊗ Julienne Cabbage \$1
おかわりキャベツ



Sirloin +Chuck Flap
GYUKATSU ZEN
 牛サーロインカツ 牛上ロースカツ膳
\$29



Sirloin +Tenderloin
GYUKATSU ZEN
 牛サーロインカツ 牛ヒレカツ膳
\$29



Sirloin +Beef Tongue
GYUKATSU ZEN
 牛サーロインカツ 牛ヒレカツ膳
\$32



Add another cut
 for your meal!



Beef Cutlet's Companion
 Coarsely ground and juicy!



**Minced Wagyu
 Beef KATSU**
 牛カツ屋さんのこだわりメンチカツ
+\$9

*Sauce will be included for any add on meat & seafood options

🌀 Chicken Karaage (6pcs)	+\$5
🌀 Ebi Fry (1pc)	+\$5
🌀 Hokkaido Hotate Fry (2pcs)	+\$8

Please order one Zen set per person (Not applicable to children below 6 years old)
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 All Zen sets (only) come with refillable rice & julienne cabbage



Chuck Flap GYUKATSU ZEN

牛上ロースカツ膳

If you want to enjoy the flavour of lean meat, we recommend the original "upper loin," the most flavourful part of the shoulder cut.

This is the Kyoto Katsugyu beef cutlet that we have been dedicated to since our founding.



Chuck Flap
GYUKATSU ZEN
牛上ロースカツ京玉膳
\$32

Additional Menu



⊗ AKA Miso Soup \$2
おかわり赤だし

⊗ 3 Condiments \$1
調味料3個

⊗ Japanese Rice \$1
おかわりごはん

⊗ Julienne Cabbage \$1
おかわりキャベツ



Chuck Flap + Sirloin
GYUKATSU ZEN
 牛サーロインカツ膳 牛上ロースカツ
 \$29



Chuck Flap + Tenderloin
GYUKATSU ZEN
 牛ヒレカツ膳 牛上ロースカツ膳
 \$32



Chuck Flap + Beef Tongue
GYUKATSU ZEN
 厚切り牛タンカツ膳 牛上ロースカツ膳
 \$35



Add another cut
 for your meal!



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 Coarsely ground and juicy!



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- | | |
|------------------------------|------|
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Tenderloin

GYUKATSU ZEN

牛ヒレカツ膳

Low in fat and high in protein, it is characterized by its moist texture.
You will surely enjoy its soft and elegant taste.



Tenderloin
GYUKATSU ZEN
牛ヒレカツ京玉膳
\$32

Additional Menu



⊗ AKA Miso Soup \$2
おかわり赤だし

⊗ 3 Condiments \$1
調味料3個

⊗ Japanese Rice \$1
おかわりごはん

⊗ Julienne Cabbage \$1
おかわりキャベツ



名物

Tenderloin + Sirloin
GYUKATSU ZEN
 牛サーロインカツ牛ヒレカツ膳
 \$29



元祖

Tenderloin + Chuck Flap
GYUKATSU ZEN
 牛ヒレカツ膳 牛上ロースカツ膳
 \$32



Tenderloin + Beef Tongue
GYUKATSU ZEN
 厚切り牛タンカツ膳 牛ヒレカツ膳
 \$35



Add another cut
 for your meal!



名物
 サーロイン
 Sirloin
 +\$9



匠味
 上ロース
 A5 Japanese Wagyu Sirloin
 +\$25



元祖
 上ロース
 Chuck Flap
 +\$13



通ヒレ
 Tenderloin
 +\$15



通タン
 Tongue
 +\$17



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 Coarsely ground and juicy!



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 Beef KATSU**
 牛カツ屋さんのこだわりメンチカツ
 +\$9

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Beef Tongue GYUKATSU ZEN

厚切り牛タンカツ膳

You can fully enjoy the pleasant texture unique to beef tongue,
this is an irresistible dish for those who like thickly sliced tongue.

Enjoy with homemade chili pepper miso on top



Beef Tongue GYUKATSU ZEN

牛上ロースカツ京玉膳

\$37



Additional Menu



Rich Umami Onsen Egg
京玉
+\$2



Citrus Sauce
with Japanese Radish
みぞれポン酢
+\$2



Kyoto Dashi Curry
京カレーつけ汁
+\$1



Togarashi Miso
トウガラシ味噌
+\$2



Tartar Sauce
タルタルソース
+\$2

⊗ AKA Miso Soup \$2

おかわり赤だし

⊗ 3 Condiments \$1

調味料3個

⊗ Japanese Rice \$1

おかわりごはん

⊗ Julienne Cabbage \$1

おかわりキャベツ



Beef Tongue + Sirloin
GYUKATSU ZEN
厚切り牛タ 牛サーロインカツ膳
\$32



Beef Tongue + Chuck Flap
GYUKATSU ZEN
厚切り牛タ 牛上ロースカツ膳
\$35



Beef Tongue + Tenderloin
GYUKATSU ZEN
厚切り牛タ 牛ヒレカツ膳
\$35



Add another cut
for your meal!



サーロイン
Sirloin
+\$9



上ロース
A5 Japanese Wagyu Sirloin
+\$25



上ロース
Chuck Flap
+\$13



ヒレ
Tenderloin
+\$15



タン
Tongue
+\$17



Beef Cutlet's Companion
Coarsely ground and juicy!



**Minced Wagyu
Beef KATSU**
牛カツ屋さんのこだわりメンチカツ
+\$9

*Sauce will be included for any add on meat & seafood options

- | | |
|----------------------------|------|
| Chicken Karaage (6pcs) | +\$5 |
| Ebi Fry (1pc) | +\$5 |
| Hokkaido Hotate Fry (2pcs) | +\$8 |

Please order one Zen set per person (Not applicable to children below 6 years old)

Pictures for illustration purposes only

All Zen sets (only) come with refillable rice & julienne cabbage

SPECIALLY CURATED FOR KIDS UNDER 10 YEARS OLD

A5 Japanese Wagyu & AUSSIE SIRLOIN CURRY 和牛とオーストラリアサーロインカレー

Thoughtfully prepared for young palates, Miyazaki A5 Wagyu beef is gently simmered in a rich yet mild Japanese curry. With panko-crusted Australian Sirloin paired with juicy sweet corn & carrot. A truly special Wagyu treat made just for kids.

\$15



Minced Wagyu CHILDREN'S SET 和牛メンチカツ膳

100g of Minced Wagyu Beef Katsu,
served with Japanese Rice, Kyoto Dashi Curry,
Cabbage, Corn Kernels, Orange Juice

\$12



Chicken Karaage CHILDREN'S SET から揚げカツ膳

3 pcs of Chicken Karaage, served with Japanese Rice,
Kyoto Dashi Curry, Cabbage, Corn Kernels, Orange Juice

\$9



牛カツ 京都勝牛

Gyukatsu Kyoto Katsugyu

京都から“牛カツ”を、世界の“GYUKATSU”へ。

Making “GYUKATSU” from Kyoto
into the world's “GYUKATSU”

“牛カツの美味しさを世界中のお客様へ届けたい”

京都勝牛は、京都から日本全国へ、そして、世界へ積極的に展開しています。

いつの日か「寿司-SUSHI-」「天ぷら-TEMPURA-」「ラーメン-RAMEN-」のように、
「牛カツ-GYUKATSU-」が和食のスタンダードとして定着するように、
日々牛カツの美味しさを追求し、一皿一皿を笑顔に提供してまいります。



牛カツ京都勝牛

Gyukatsu Kyoto Katsugyu

DESSERTS

SEASONAL MOCHI

*Our Mochi collection represents the four seasons of Japan.
A symbolic delicacy for prosperity dating back
to the Jomon period of Japan*

2 Pieces \$3.50

4 Pieces \$6.00



KAKIGORI

*A popular Japanese shaved ice dessert made from
pure, slow-frozen water shaved into a light,
fluffy texture like fresh snow.*

\$3.50



DRINKS

Hojicha(Freeflow) Hot/Cold	\$3.20
Mineral Water	\$3.20
Soft Drinks Coke, Coke Zero, Sprite, QOO Grape Juice	\$3.20
Japanese Fruit & Vegetable Juice	\$4.50

Prices subjected to 10% service charge and 9% GST

牛カツ京都勝牛

Gyukatsu Kyoto Katsugyu

Koh-kun Whisky Highball \$15



Caramellic, sweet and heavy woody taste Scotch malt whisky.

Sapporo Premium Beer \$11 (330ml)



With a rich gold colour and refined bitterness, Sapporo delivers an amazingly crisp, perfectly balanced taste and smooth finish.

Tamanohikari Umeshu \$9 (50ml) \$42 (300ml)



Kyoto Region

Its sweet taste conjures a rich bouquet and a robust flavour. The beverage is best enjoyed chilled and paired with light dishes.

Ume No Yado Yuzu \$9 (50ml) \$89 (720ml)



Nara Region

This extravagant yuzu liqueur offers the unique acidity and refreshing taste of yuzu blended with Umenoyado's sake.

Yoshikubo Ippin \$55 (300ml) 50% JUNMAI DAIGINJO



Ibaraki Region

This sake offers a pure and refined taste. It has been recognized internationally, winning a Double Gold Medal at the San Francisco International Wine Competition.



Kamotsuru Junmai \$42 (300ml) 65% JUNMAI



Hiroshima Region

It was made to ripe slowly to the cold season in the process of low-temperature long-duration fermentation method. It is slighting dry with good mouth feel.



Okunomatsu Adatara \$42 (300ml) 60% GINJO



Fukushima Region

This sake, the IWC 2018 Champion, has a lively aroma, smooth finish, and pairs perfectly with grilled foods and skewers.



Yatsushika Tokubetsu \$42 (300ml) 60% JUNMAI



Oita Region

A powerful flavor that makes you feel that sake is a gift of nature. The sake quality is firm and delicious, it goes well with well-flavored dishes.



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