

牛カツ 京都勝牛

Gyukatsu Kyoto Katsugyu

What is Gyukatsu?

Gyukatsu is a Kyoto style beef cutlet, perhaps known as the beef version of the widely known “Tonkatsu”- pork cutlet.

Our famous Gyukatsu is quickly fried at high temperatures to preserve the natural flavour of the meat. We also take particular care to serve it crispy on the outside and medium-rare on the inside.

To further enhance your dining experience, we offer a variety of sauces and condiments, allowing you to enjoy multiple flavors in one meal.

Our meticulously prepared Gyukatsu is our pride and joy.

Please give it a try.

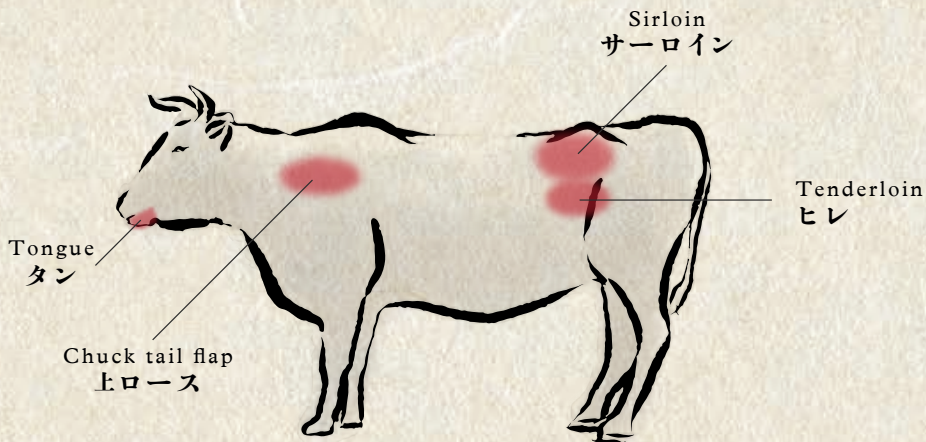


Prices subjected to 10% service charge and 9% GST

How to enjoy the Kyoto Katsugyu Gyukatsu

Select Your Favourite Cut

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 Gyukatsu that is tender and juicy. It's cooked at a unique low 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 Tail Flap
上ロース

The original Kyoto Katsugyu Gyukatsu is made with Haneshita Beef, a rare cut of beef packed with the flavour of lean meat.



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 Miyazaki Wagyu Beef Sirloin
黒毛和牛 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 flavor and natural marbling of the WAGYU.

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 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.

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 flavor, our carefully selected wasabi has a refreshing scent that enhances the deliciousness of the Gyukatsu.

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 flavor.

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 flavorful. It pairs excellently with the Gyukatsu.

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 flavor. 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 Gyukatsu.



GYUKATSU sauce

牛カツソース

For Gyukatsu that blends the flavors of vegetables, try it with our special sauce paired with plenty of ground sesame seeds. Enjoy!



A5 Miyazaki 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 flavor
and natural marbling of the WAGYU.



A5 Miyazaki Sirloin GYUKATSU ZEN

黒毛牛極上サーロインカツ膳

\$55



Minced Wagyu
Beef Katsu
牛カツ屋さんの
こだわりメンチカツ
+\$7



名物
追サーロイン
Sirloin
+\$9

元祖
追上ロース
Chuck Tail Flap
+\$13

追ヒレ
Tenderloin
+\$15

追タン
Tongue
+\$17



Yasai Tempura Zen

野菜天ぷら膳

A crisp and flavourful option for vegetable lovers.

The ingredients are carefully selected carefully hand-prepared in-house.

Specially ground raw breadcrumbs give it a crispy texture.



Yasai
TEMPURA ZEN
野菜カツ膳
\$25

Fresh seasonal Japanese vegetables
Subject to availability



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



Picture for illustration purposes only



Soft-boiled egg with dashi broth



Rich Umami Onsen Egg
京玉
+\$2



Citrus Sauce with Japanese Radish
みぞれボン酢
+\$2



Kyoto Dashi Curry
京カレーつけ汁
+\$1



Togarashi Miso
トウガラシ味噌
+\$2

⊗ AKA Miso Soup
おかわり赤だし \$2

⊗ 3 Condiments
調味料3個 \$1

⊗ Japanese Rice
おかわりごはん \$1

⊗ Juliene Cabbage
おかわりキャベツ \$1

名物

Sirloin GYUKATSU ZEN

牛サーロインカツ膳

A classic Kyoto Katsugyu Gyukatsu that is tender and juicy.
It's cooked at a unique low 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
みぞれボン酢
+\$2



Kyoto Dashi Curry
京カレーつけ汁
+\$1



Togarashi Miso
トウガラシ味噌
+\$2

⊗ AKA Miso Soup
おかわり赤だし \$2

⊗ Japanese Rice
おかわりごはん \$1

⊗ 3 Condiments
調味料3個 \$1

⊗ Juliene Cabbage
おかわりキャベツ \$1

Half & half
相盛り



名物

元祖

Sirloin and Chuck Tail Flap
GYUKATSU ZEN

牛サーロインカツ 牛上ロースカツ膳

\$29

Half & half
相盛り



名物

Sirloin and Tenderloin
GYUKATSU ZEN

牛サーロインカツ 牛ヒレカツ膳

\$29

Half & half
相盛り



名物

Sirloin and Beef Tongue
GYUKATSU ZEN

牛サーロインカツ 厚切り牛タンカツ膳

\$32



Add another cut
for your meal!



名物
サーロイン
Sirloin
+\$9



WAGYU
和牛
黒毛和牛極上サーロイン
Miyazaki A5 Sirloin
+\$25



元祖
上ロース
Chuck Tail Flap
+\$13



ヒレ
Tenderloin
+\$15



タン
Tongue
+\$17



Gyukatsu'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
+\$7

- ⊗ Chicken Karaage +\$5
- ⊗ Ebi Fry +\$5
- ⊗ Hokkaido Hotate Fry +\$7
- ⊗ Kinoko Kakiage +\$7

Please order one meal per person.



Chuck Tail Flap GYUKATSU ZEN

牛上ロースカツ膳

If you want to enjoy the flavor of lean meat, we recommend the original "upper loin," which uses the rare cut "Haneshita." This is the Kyoto Katsugyu Gyukatsu that we have been dedicated to since our founding.



Chuck Tail Flap GYUKATSU ZEN

牛上ロースカツ京玉膳

\$32



Soft-boiled egg with dashi broth



Rich Umami Onsen egg
+\$2

京玉



Citrus Sauce with Japanese Radish
+\$2

みぞれボン酢



京カレーつけ汁

Kyoto Dashi Curry
+\$1



トウガラシ味噌

Togarashi Miso
+\$2

AKA Miso Soup
おかわり赤だし \$2

3 Condiments
調味料3個 \$1

Japanese Rice
おかわりごはん \$1

Juliene Cabbage
おかわりキャベツ \$1

Half & half
相盛り



名物

元祖

Chuck Tail Flap and Sirloin
GYUKATSU ZEN

牛上ロースカツ 牛サーロインカツ膳

\$29

Half & half
相盛り



元祖

Chuck Tail Flap and Tenderloin
GYUKATSU ZEN

牛上ロースカツ 牛ヒレカツ膳

\$32

Half & half
相盛り



元祖

Chuck Tail Flap and Beef Tongue
GYUKATSU ZEN

牛上ロースカツ 厚切り牛タンカツ膳

\$35



Add another cut
for your meal!



名物
サーロイン
Sirloin
+\$9



WAGYU
和牛
黒毛和牛極上サーロイン
Miyazaki A5 Sirloin
+\$25



元祖
上ロース
Chuck Tail Flap
+\$13



ヒレ
Tenderloin
+\$15



タン
Tongue
+\$17



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Coarsely ground and juicy!



Minced Wagyu
Beef KATSU

牛カツ屋さんのこだわりメンチカツ
+\$7

- ⊗ Chicken Karaage +\$5
- ⊗ Ebi Fry +\$5
- ⊗ Hokkaido Hotate Fry +\$7
- ⊗ Kinoko Kakiage +\$7

Please order one meal per person.

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

Please order one meal per person.

Additional Menu



Soft-boiled
egg with
dashi broth

Rich Umami Onsen Egg
京玉
+\$2



Citrus Sauce
with Japanese Radish
みぞれボン酢
+\$2



Kyoto Dashi Curry
京カレーつけ汁
+\$1



Togarashi Miso
トウガラシ味噌
+\$2

⊗ AKA Miso Soup \$2
おかわり赤だし

⊗ Japanese Rice \$1
おかわりごはん

⊗ 3 Condiments \$1
調味料3個

⊗ Juliene Cabbage \$1
おかわりキャベツ

Half & half
相盛り

名物



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

Half & half
相盛り

元祖



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

Half & half
相盛り



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



Add another cut
for your meal!



名物
サーロイン
Sirloin
+\$9



WAGYU
和牛
黒毛和牛極上サーロイン
Miyazaki A5 Sirloin
+\$25



元祖
上ロース
Chuck Tail Flap
+\$13



ヒレ
Tenderloin
+\$15



タン
Tongue
+\$17



Gyukatsu'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
+\$7

- ⊗ Chicken Karaage +\$5
- ⊗ Ebi Fry +\$5
- ⊗ Hokkaido Hotate Fry +\$7
- ⊗ Kinoko Kakiage +\$7

Please order one meal per person.



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



Tongue
GYUKATSU ZEN
厚切り牛タンカツ京玉膳牛
\$37

Additional Menu

Soft-boiled egg with dashi broth



Rich Umami Onsen egg +\$2

京玉



Citrus Sauce with Japanese Radish +\$2

みぞれボン酢



Kyoto Dashi Curry +\$1

京カレーつけ汁



Togarashi Miso +\$2

トウガラシ味噌

- AKA Miso Soup おかわり赤だし \$2
- 3 Condiments 調味料3個 \$1
- Japanese Rice おかわりごはん \$1
- Juliene Cabbage おかわりキャベツ \$1

Half & half
相盛り

名物



**Beef Tongue and Sirloin
GYUKATSU ZEN**

厚切り牛タンカツ 牛サーロインカツ膳

\$32

Half & half
相盛り

元祖



**Beef Tongue and Chuck Tail Flap
GYUKATSU ZEN**

厚切り牛タンカツ 牛上ロースカツ膳

\$35

Half & half
相盛り



**Beef Tongue and Tenderloin
GYUKATSU ZEN**

厚切り牛タンカツ 牛ヒレカツ膳

\$35



Add another cut
for your meal!



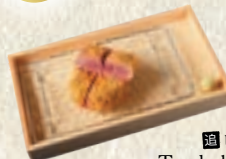
名物
サーロイン
Sirloin
+\$9



WAGYU
和牛
黒毛和牛極上サーロイン
Miyazaki A5 Sirloin
+\$25



元祖
上ロース
Chuck Tail Flap
+\$13



ヒレ
Tenderloin
+\$15



タン
Tongue
+\$17



Gyukatsu'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
+\$7

- ⊗ Chicken Karaage +\$5
- ⊗ Ebi Fry +\$5
- ⊗ Hokkaido Hotate Fry +\$7
- ⊗ Kinoko Kakiage +\$7

Please order one meal per person.

デザート DESSERT


Seasonal Mochi \$8
Two Seasonal Mochi Flavours

飲み物 DRINKS

Hojicha(Freeflow) \$3
Hot/Cold

Evian Mineral Water \$2.50

 Soft Drinks \$3.20
Coke, Coke Zero, Sprite

 Tsubumi Orange Juice \$4.20
Contains plenty of juicy, pulpy bits

 Sukkirito Apple Juice \$4.20
With a sweet scent and fruity taste

Sapporo Premium Beer \$11

酒 SAKE AND NIHONSHU



Okunomatsu Yuzu Toro

Yuzutoro liqueur combines premium junmai sake with aromatic yuzu citrus for a refreshing, subtly sweet, and smooth drink

\$9 / \$69

(50ml) (500ml)



Kiku-Masamune

Kiku-Masamune Umeshu is made from 100% Gojiro plums and natural spring water. It's aged 3 years and offers a mildly sweet flavour with a mellow aroma

\$9.50 / \$89

(50ml) (720ml)



Okunomatsu Adataru Ginjyo | +4 | 60%

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

\$39

(300ml)



Zuiyo Honjun Junmai | +6 | 65%

Brewed with quality Kumamoto rice and Ah Sou's spring water, it offers a full body, smooth texture, and sweet, fruity flavours

\$39

(300ml)



Momokawa Junmai | +2 | 70%

Perfect for autumn flavours, this sake offers a rich nose of berry, melon, and peach, with fruity tones

\$39

(300ml)



Ninki Ichi Gold Ninki Junmai Daiginjyo | +2 | 50%

This slightly dry sake offers a smooth, clean taste with a refreshing finish—one of our sommelier's top recommendations

\$54

(300ml)

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、一膳一膳を実直に提供してまいります。

2016.Korea
2014.Kyoto
2018. Taiwan
2021. Hong Kong
2022. Thailand
2024. Singapore
2024. Indonesia

2019.Canada