

いろ肉

IRONIKU



FOOD

いろ肉



IRONIKU is Japanese Yakiniku Grilled with Izakaya Atmosphere, IRONIKU itself means the color of meat. Since we first opened in early September 2022, IRONIKU has specialized in serving Variety of Meat's. And with Selection of Highball.

We appreciate that our people know what they want and curious as we are. Accordingly, we owe them high-quality meats that interest and surprise.

前菜

APPETIZER

TAMAGO
PAN ABURI

玉子パン
炙り



[A5ユッケ]

A5 YUKKE

(Fresh Chopped A5 Beef)

95

[肉春巻き]

NIKU ARUMAKI

(Japanese Springroll)

58

[餃子]

GYOZA

(Japanese Dumpling)

50



[焼き枝豆]

YAKI EDAMAME

(Spicy Edamame with Ninjiku)

45

[茶碗蒸し]

CHAWAN MUSHI

(Steamed Egg)

40

[薬味豆腐]

YAKUMI TOFU

(Cold Bean Curd)

35

[揚げ出し豆腐]

AGEDASHI TOFU

(Fried Tofu with Tempura Sauce)

35

[枝豆]

EDAMAME

(Boiled Green Soybeans)

30

[玉子パン炙り]

TAMAGO PAN ABURI

(cube white bread filled in minced beef and raw egg)

167



[海老チーズ天ぷら]

EBI CHEESE TEMPURA

(Fried Prawn with Cheese)

110

[薄焼きチキン]

USUYAKI CHIKIN

(Grilled Small Pieces of Chicken)

65

[鶏の唐揚げ]

TORI NO KARAAGE

(Japanese Fried Chicken)

59

[トリュフフライドポテト]

TRUFFLE FURAIDO POTATO

(Fried Potato with Truffle Oil)

55

[ビーフコロッケ]

BEEF CROQUETTE

(Beef Minch with Potato)

48

[とうもろこしバター]

TOMORO KOSHI BUTTER

(Sweet Corn Glazed with Butter)

33



野菜

VEGETABLES

[季節のサラダ]

SEASONAL SALAD
(Season Vegetable of The Day)

60

[オイキムチ]

OI KIMCHI
(Cucumber Kimchi)

49

[ナムルサラダ]

NAMUL SALAD
(Assorted Marinated Vegetables)

60

[カクテキ]

KAKUTEKI
(Kimchi)

39



[わかめサラダ]

WAKAME SALAD
(Seaweed Salad)

59



[ハクサイキムチ]

HAKUSAI KIMCHI
(Chinese Cabbage Kimchi)

30



[トマトサラダ]

TOMATO SALAD
(Tomato Momo with Onion Dressing)

45

焼き野菜

YAKI YASAI

[野菜天ぷら]

YASAI TEMPURA
(Deep Fried Vegetable with Tempura Sauce)

65



[きのこバターホイル]

KINOKO BUTTER FOIL
(Mushroom Buttered Oil)

45

[ニンニク焼き]

NINIKU YAKI
(Grilled Garlic)

28

[ニンニクバターホイル]

NINIKU BUTTER FOIL
(Garlic Buttered Oil)

30

[タマネギ]

TAMANEGI
(Grilled Onion)

28

[とうもろこし]

TOMORO KOSHI
(Grilled Sweet Corn)

30

スープ

SOUP

[おばふら豆腐]

OBAFURA TOFU
(Hot Spicy Tofu with Assorted Veggies and Mindched Beef)

65



[コムタンスープ]

12 H KOMTAN SOUP
(Oxtail Slow-cooked for 12 hours in milk and beef broth)

120

[海鮮チゲ鍋]

KAISEN CHIGE NABE
(Seafood Hot Pot)

59



[カルビスープ]

KALBI SOUP
(Short Rib Beef cooked with Japanese kimchi and rich beef broth)

85

[わかめスープ]

WAKAME SOUP
(Seaweed Soup)

32

[味噌/辛味噌スープ]

MISO / SPICY MISO SOUP
(Japanese Traditional Soup Based from Dashi)

32

[玉子スープ]

TAMAGO SOUP
(Egg Soup)

28



いろ肉



Here's the thing: We're Obsessed to Serve You our High-Quality Kinds of Beef.

Australian Beef, around 97% of cattle is grass-fed thanks to our plentiful grazing pastures. Many steak aficionados prefer the taste of grass-fed beef as it tends to be more flavorsome and has a classic "meaty" profile.

U.S Beef typically has a higher fat content in muscle meat, which makes it softer and more tender than any other countries.

Another amazing addition is our line of Fullblood Australian Wagyu (100% traceable Wagyu genetics) The beef is raised with Australian standards but we dares to say this contains even more umami flavor and is slightly more tender/buttery. It pairs wonderfully with sides, but it is the richest version of Australian Wagyu on our site.

Wagyu - a Japanese beef cattle breed - derived from native Asian cattle. 'Wagyu' refers to all Japanese beef cattle, where "Wa" means Japanese and "gyu" means cow.

Wagyu marbling is also better tasting. Wagyu fat melts at a lower temperature than any other cattle's, resulting in a rich, buttery flavor unseen in other strains of beef. This fat is also unsaturated and high in Omega-3 and Omega-6 fatty acids, meaning not only is Wagyu marbling more delicious, but also healthier.

プレミアムカット

PREMIUM CUTS

	[フルブラッド上ヒレMB5] AUS FULLBLOOD JO HIRE MB 5 (Tenderloin / Fillet Mignon)	310
	[上カルビMB5] AUS JO KARUBI MB 5 (Special Boneless Short Rib)	240
	[フルブラッドザブトンMB5] AUS FULLBLOOD ZABUTON MB 5 (Chuck Tail)	210
	[焼きしゃぶMB5] AUS YAKI SHABU MB 5 (Thin Sliced Beef Served with Ponzu Sauce)	198
	[つぶづけカルビMB5] AUS TSUBUZUKE KARUBI MB 5 (Mixed Trims Side Beef)	198
	[米国骨付きカルビ] AUS HONETSUKI KARUBI (Bone in Short Rib)	198
	[カルビMB5] AUS KARUBI MB 5 (Boneless Short Rib)	180
	[米国上カルビ] US PRIME JO KARUBI (Special Boneless Short Rib)	380
	[米国骨付きカルビ] US PRIME HONETSUKI KARUBI (Bone in Short Rib)	280
	[米国カルビ] US PRIME KARUBI (Boneless Karubi)	269
	[米国つぶづけカルビ] US PRIME TSUBUZUKE KARUBI (Mixed Trims Side Beef)	198
	[米国上ローズ] US PRIME JO ROSU (Striploin Cut)	180
	[米国ハラミ] US PRIME HARAMI (Skirt Steak)	120

GYŪ TATSU

いる肉

牛
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新メニュー

NEW MENU

初牛

WAGYU

[カルビA5]

KARUBI A5
(Boneless Short Rib A5)

580

[薩摩ミスジA5]

SATSUMA MISUJI A5
(Satsuma Oyster Blade A5)

498

[肉パッケージA5]

NIKU PAKEJI A5
(Fresh Cut Misuji A5 Filled with Negi)

285

[A5ユッケ炙り]

A5 YUKKE ABURI
(150g Fresh Cut Misuji A5 Filled)

470

[きのこミスジA5]

KINOKO MISUJI A5
(Fresh Cut Misuji with Kinoko)

265



[ハンバーグ]

HAMBURG
(200g Wagyu Hamburg Potatoes on Sides)

148

追加

ADDITIONAL SIDES

[萵苣]

SANCU
(Sunny Lettuce)

25

[すきたま]

SUKI TAMA
(Omega Egg Marinated with Homemade Sauce)

15

牛タン

TONGUE

[上タン塩]

**SPANISH / AUS FB
JO TONGUE SHIO**
(Thin Sliced Tongue)

178 / 210

[厚切りオリーブオイル]

ATSUGIRI OLIVE OIRO
(Thick Sliced Tongue with Sided Olive Oil)

292

[厚切りタン]

**SPANISH / AUS FB
ATSUGIRI TONGUE**
(Thick Slice Tongue)

159 / 198

[塩ネギタン]

**SPANISH / AUS FB
SHIO NEGI TONGUE**
(Thick Slice Tongue with Onion Inside)

180 / 248



RIBU NIKU

いろ肉

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ブ
肉

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NEW MENU

— プレミアムステーキカット —

PREMIUM STEAK CUTS



[宮崎イチボ]

MIYAZAKI ICHIBO 150 g
(Miyazaki Wagyu Sirloin Rump Cap)

747



[リブ肉]

RIBU NIKU 400 g
(Premium Bone In Short Rib)

650

[30日間リブアイMB9]

30 DAYS RIBEYE MB 9 150g
(Australian Primary Cut Ribeye)

575

[21日間/30日間和牛ロース]

**21 DAYS / 30 DAYS
WAGYU STRIPLOIN**

(Comes from Satsuma Province with a Robust Flavour & Well-Marbled)

375/494

[オーストラリア和牛リブMB9+]

AUS WAGYU RIB MB9+
(150g steak cut Rib-Eye F1)

485

[オーストラリア和牛ロースMB7]

AUS WAGYU STRIPLOIN MB7
(150g steak cut Striploin F1)

345

[牛タツ]

GYU TATSU
(New Style Misuji)

280

[アイロニク シーズナルカット]

IRONIKU SEASONAL CUTS
(ask our server for more selection)

∞



ATSUGIRI
OLIVE OIRU

いる肉

あつぎり
オリーブ
オイル



プレート

PLATTER

[和牛盛り合わせ]
WAGYU MORIAWASE
(Assorted Wagyu Starting from Marbling A3)

710

[タンプレート]
FULLBLOOD TONGUES PLATTER 464
(Assorted Tongue with 5 Different Cut & Cook Style)

[米国プレート]
AMERICAN PLATTER
(All Kind of US Beef from Choice into Prime)

445

その他のカツ

OTHER CUTS

[チキンもも]
CHICKEN THIGH
(Sliced Chicken Thigh)

70

[ラムチョップ]
AUSTRALIAN LAMB CHOP 350g 155
(2 pcs Lamb Chop)

[鶏のバターポイル]
TORI NO BUTTER POIRU
(Sliced Chicken Thigh Sided Olive Oil)

65

海鮮

KAISEN

[貝柱]
KAIBASHIRA
(Scallop)

198

[海鮮盛り合わせ]
KAISEN MORIAWASE 330
(Assorted Seafood)

[エビ]
EBI
(Prawn Fish)

120

[サーモン]
SALMON 150
(Norwegian Salmon)

[イカ]
IKA
(Squid)

70

御飯

RICE

[味玉ビビンバップ]

AJITAMA BIBIMBAP

(Rice, Mixed Veggies, & Half Boiled Egg Served on Hot Stone)

70

[そぼろビビンバップ]

SOBORO BIBIMBAP

(Minced Beef with Veggies)

115

[石焼きビビンバップ]

ISHIYAKI BIBIMBAP

(Mixed Rice & Veggies Served on Hot Stone)

58

[キムチチャーハン]

KIMCHI CHAHAN

(Kimchi Fried Rice)

55

[御飯]

GOHAN

(Japanese Rice)

15



[いろいろ肉御飯]

IRONIKU GOHAN

(Ironiku's Signature Rice)

45

[ニンニク焼き飯]

GARLIC FRIED RICE

(Fried Rice with Garlic)

45

デザート

DESSERT



[いろいろ肉パフェ]

IRONIKU PARFAIT

(Ironiku's Signature Dessert, Served with Salted Gelato, Warabi Mochi, & Chocolate Ball)

135



[いろいろ肉アイスクリームプレート]

IRONIKU ICE CREAM PLATTER

(Ironiku's Assorted of Homemade Ice Cream)

135

[海塩ジェラート]

SEA SALT GELATO

(A Scope of Gelato That have Delightful Taste)

37

[もちキャラメル]

MOCHI KARAMERU

(Japanese Traditional Mochi Poured with Black Honey Syrup)

65

[甘栗アイスクリーム]

CHESTNUT ICE CREAM

(Good Choice to Brighten Your Mood with Smooth & Creamy)

37

[小豆もち]

AZUKI MOCHI

(Japanese Traditional Mochi Filled with Red Beans)

48



[ミルクプリン]

MILK PUDDING

(Homemade Milk Pudding)

35

[緑豆もち]

RYOKUTO MOCHI

(Japanese Traditional Mochi Filled with Mung Beans)

45

[ソルベ]

SORBET

(A Scope of Sorbet That Could Makes You Feel Joy!)

33

[黒蜜わらびもち]

KUROMITSU WARABI MOCHI

(Japanese Traditional Mochi Poured with Black Honey Syrup)

35



必食

Must Try

お水

WATER DRINK

[ミネラルウォーター]
AQUA REFLECTION STILL

35

[スパークリングウォーター]
AQUA REFLECTION SPARKLING **35**

お茶

TEA

[アイス紅茶]
ICED BLACK TEA

38

[アイスメルバーティ]
FLAVOURED ICED TEA **35**
(Lychee/Apple/Strawberry/Peach/Passion/Jasmine)

[ホット/アイス麦茶]
HOT/ICE MUGICHA

35/38

いろ肉

IRONIKU



LUNCH MENU

[風ラーメンセット]
HIRU RAMEN SET

SET A **135K++**

SET B **155K++**

SET A - Gyoza or Edamame, and Ocha (Hot or Cold)
 SET B - Gyoza or Edamame, Ocha (Hot or Cold),
 and Milk Puding

LUNCH

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[30Hビーフライススープ]
30 H BEEF RICE SOUP
115K++

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-
- Hakushai Kimchi
- Kakuteki



[マウンテンドン]
MOUNTAIN DON
130K++

.....

-
- Wakame Soup
- Hakushai Kimchi



[いろいろ肉バターライス]
IRONIKU BUTTER RICE
98K++

The Ironiku Butter Raisu is a delicious dish of fragrant butter rice serve with kamameshi style, mixed mushrooms (enoki, shimeji, shitake), all enhanced with a savory yakiniku sauce.

-
- wakame Soup
- Hakushai Kimchi



[牛ハンバーグ]
GYU HAMBURG
102K++

The Gyu Hamburg features a juicy wagyu beef

ラーメン

RAMEN

[特別ラーメン]
TOKUBETSU RAMEN
120K++

[牛しょうゆラーメン]
GYU SHOYU RAMEN
110K++

[牛トリュフラーメン]
GYU TRUFFLE RAMEN (DRY)
98K++

ラーメン

RAMEN



[海老味噌ラーメン]
EBI MISO RAMEN
70K++

[坦々麵]
TANTANMEN
70K++



[ブラックガーリックラーメン]
BLACK GARLIC RAMEN
70K++

定食

プライム
浪人定食

PRIME RŌNIN TEISHOKU

SET FOR 1 PAX
425 K ++

APPETIZER

SEASONAL SALAD
(Season Vegetable of The Day)

MAIN

US JO KARUBI
(Special Boneless Short Rib)

US YAKI SHABU
(Thin Sliced Beef Served with Ponzu Sauce)

FB JO TONGUE SHIO
(Thin Sliced Tongue)

SIDES

IRONIKU GOHAN
(Signature Rice of IRONIKU)

MISO SOUP
(Japanese Traditional
Soup Based from Dasi)

DESSERTS

**ICE CREAM /
PUDDING**

A5 RŌNIN TEISHOKU

SET FOR 1 PAX
525 K ++

APPETIZER

CHAWAN MUSHI
(Steamed Egg)

MAIN

WAGYU KARUBI
(Wagyu Boneless Short Rib)

WAGYU ROSU
(Wagyu Striploin Cut)

SATSUMA MISUJI
(Satsuma Oyster Blade)

SIDES

KALBI SOUP
(Boneless Short Rib Soup)

DESSERTS

**ICE CREAM /
PUDDING**

A5
浪人定食

二人定食

FUTARI TEISHOKU

SET FOR 2 PAX
725 K ++

MAIN

AUS JO TONGUE SHIO
(80 gr)

AUS HONETSUKI KARUBI
(150 gr)

AUS JO KARUBI
(80 gr)

SIDES

IRONIKU GOHAN
(Half half)

KINOKO BUTTER POIRU

WAKAME SOUP
(Half half)

DESSERTS

DESSERT MILK PUDDING 2 PORTION

DAIMYŌ TEISHOKU

SET FOR 4 PAX
1.198 K ++

APPETIZER

SEASONAL SALAD
(Season Vegetable of The Day)

MAIN

US PRIME JO KARUBI
(Special Boneless Short Rib)

US PRIME YAKI SHABU
(Thin Sliced Beef Served with Ponzu Sauce)

FULLBLOOD JO HIRE
(Tenderloin / Fillet Mignon)

US PRIME HARAMI
(Skirt Steak)

SIDES

IRONIKU GOHAN
(Signature Rice of IRONIKU)

WAKAME SOUP
(Seaweed Soup)

DESSERTS

**IRONIKU PARFAIT /
MILK PUDDING**

大名定食

定食

SET MENU

