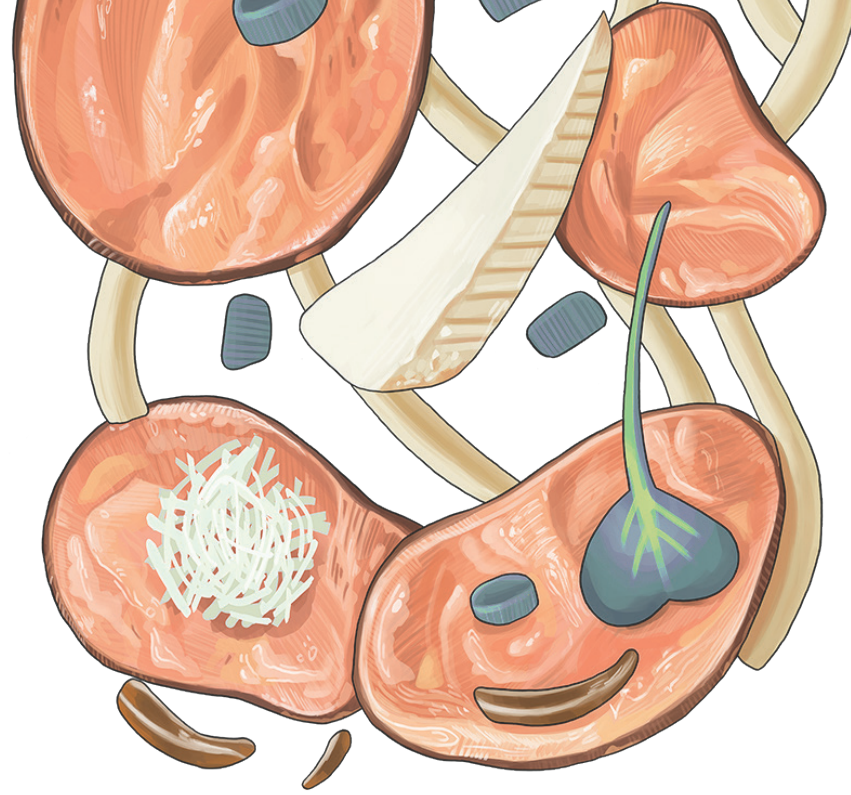


G 牛 T  
Y タ A  
U ン N  
TAN 炭

DINNER



## ABOUT GYUTAN-TAN

When it comes to beef, gyutan (牛タン) is a lesser-known cut, but one that is gaining popularity. With limited amount in each cattle, Gyutan offers a unique texture with a deep beefy flavour and chewy texture.

Our dishes are balanced out with other specialty ingredients, most notably our — mugimeshi for added fibre and nutrients, healthy sides of salad or pickles and refreshing clear broth.


**Gyutan-Tan** is the first beef tongue specialty restaurant in Singapore. We offer gyutan cloaked in the aromatic char from Binchotan coals.

A taste of the thickets and wilderness, paired with the exceptional flavours of gyutan, **Gyutan-Tan** provides a modern and accessible solution for our inner explorative selves that crave adventure in our everyday lives.

# 前菜

## APPETISER

### À LA CARTE | APPETISERS

- |  |      |
|--|------|
| <b>B01. Japanese Healthy Tuna Salad</b><br>White radish salad, tuna chunks, healthy dressing   | 10.0 |
| <b>B02. Sesame Caesar Salad</b><br>Romaine, bacon bits, croutons, sesame-Caesar dressing   | 10.0 |
| <b>B03. Spicy Korean Negi Gyutan Salad</b><br>Leek, mizuna, cold-roasted gyutan, spicy Korean dressing   | 11.0 |
| <b>B04. Cold Roasted Gyutan Salad</b><br>Red onion salad, cold-roasted gyutan, wafu dressing   | 13.0 |
|  <b>B05. Cold Roasted Gyutan Carpaccio</b><br>Cold-roasted gyutan, balsamic glaze | 15.0 |
| <b>B06. Home-made Gyutan Gyoza (5 pieces)</b><br>Pan-fried dumplings stuffed with mini gyutan chunks   | 8.0  |
| <b>B07. Hokkaido Zangi   Fried Chicken</b><br>Crispy and juicy fried boneless chicken chunks   | 8.0  |
| <b>B08. Gyutan Onigiri</b><br>Formed rice balls stuffed with ginger-braised gyutan   | 5.0  |



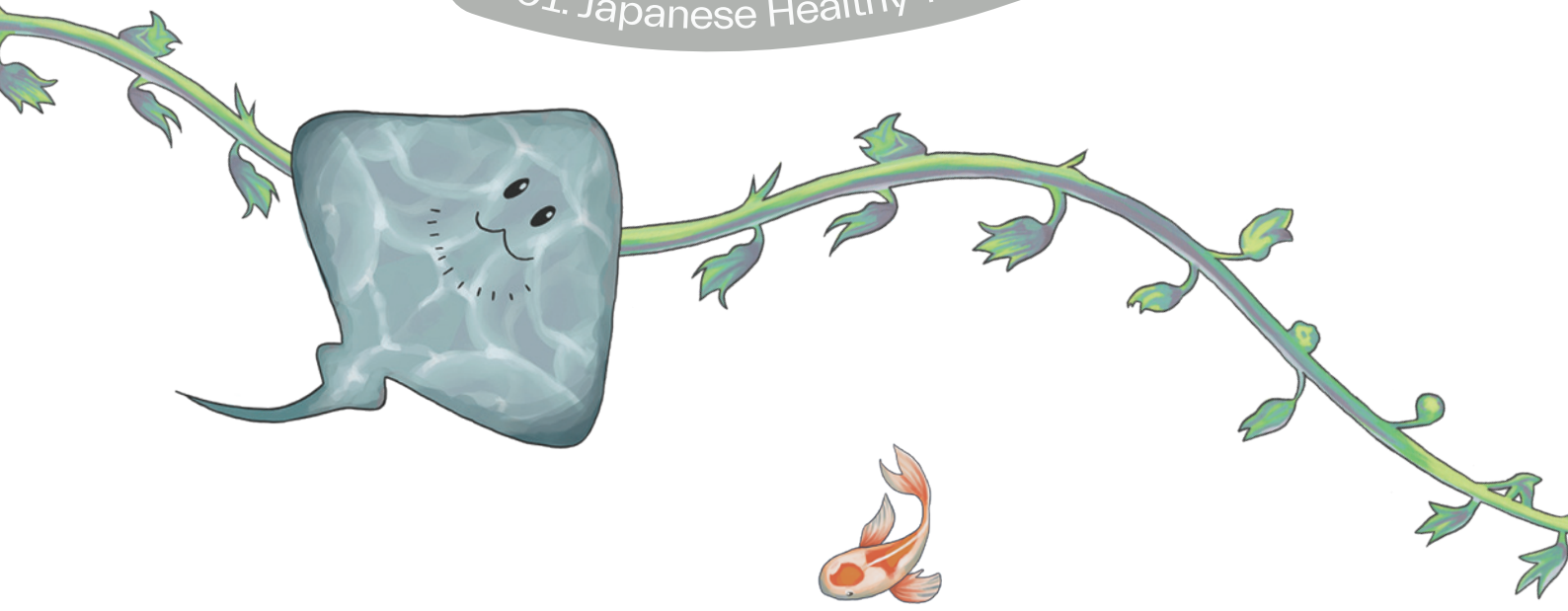
B05. Cold Roasted Gyutan Carpaccio



おぶりーすー!



B01. Japanese Healthy Tuna Salad










# メインディッシュ

## MAINS

### À LA CARTE | MAINS

<b>C01. Sumiyaki Gyutan Plate</b>		17.0
Charcoal-grilled, thin-cut gyutan, served on hotplate		
<b>C02. Sumiyaki Atsugiri Gyutan</b>		20.0
Charcoal-grilled, thick-cut gyutan, served on hotplate		
 <b>C03. Sumiyaki Gyutan Combo</b>		22.0
Charcoal-grilled, mixed-cut gyutan (thin- and thick-cut), served on hotplate		
 <b>C04. Gyutan Demi-glace Stew</b>		20.0
Classic French-braised gyutan chunks		
 <b>C05. Premium Gyutan Shabu-Shabu</b>		28.0
Dashi-based hotpot with premium gyutan slices and vegetable platter		
<b>C06. Kuributa Shabu-Shabu   Chestnut Pork</b>		20.0
Dashi-based hotpot with chestnut pork slices and vegetable platter		
<b>C07. Pork Kakuni</b>		18.0
4-hour braised pork belly stew		
<b>C08. Tonteki Plate</b>		18.0
Pan-fried pork loin with special sauce		
<b>C09. Sumiyaki Pork Steak</b>		18.0
Charcoal-grilled pork loin, served on hotplate		
<b>C10. Sumiyaki Chicken</b>		16.0
Charcoal-grilled chicken thigh, served on hotplate		
<b>C11. Sumiyaki Striploin Steak</b>		28.0
Charcoal-grilled beef striploin, served on hotplate		







おいしー！



C08. Tonteki Plate




ご飯、麺、スープ

RICE | NOODLE | SOUP



À LA CARTE | RICE | NOODLES | SOUP

- |   |      |
|---|------|
| D01. Sumiyaki Gyutan Don  | 20.0 |
| Charcoal-grilled, thin-cut gyutan, served on rice with onsen egg  |      |
| D02. Sumiyaki Atsugiri Gyutan Don   | 23.0 |
| Charcoal-grilled, thick-cut gyutan, served on rice with tororo and raw egg yolk   |      |
|  D03. Spicy Gyutan Don                             | 19.0 |
| Gyutan slices pan fried with spicy don sauce, served on rice  |      |
| D04. Garlic Striploin Steak Don   | 27.0 |
| Charcoal-grilled striploin with red-wine sauce and garlic chips, served on rice with tororo and raw egg yolk                        |      |
| D05. Gyutan Tamago-Toji Don   | 20.0 |
| Gyutan slices simmered in dashi broth and topped with eggs, served on rice  |      |
|  D06. Japanese Dashi Chazuke with Gyutan Shigureni | 16.0 |
| Rice bowl topped with ginger-braised gyutan, served with dashi broth  |      |
| D07. Gyutan-Tan Ramen   | 16.0 |
| Noodles in creamy chicken paitan broth and topped with cold-roasted gyutan slices   |      |
| D08. Gyutan-Tan Mazesoba  | 15.0 |
| Dry-tossed noodles topped with ginger-braised gyutan  |      |

D05. Gyutan Tamago-toji Don



おいしい!



D02. Sumiyaki Atsugiri Gyutan Don





# アドオン



## ADD - ONS

ADD - ONS

E01. Assorted 2-kind Japanese Vegetable Pickles

Chef's house-made pickles



1.5

E02. Tororo

Grated Japanese Mountain Yam

2.0

E02. Onsen Egg

Slow cooked egg

1.5

E04. Oxtail Soup

Signature oxtail soup

1.0

E05. Mugimeshi

Healthy steamed barley-rice combination

2.0

E06. Mugimeshi Set A | Mugimeshi, Soup

2.5

E07. Mugimeshi Set B | Mugimeshi, Soup, Pickles

3.5

E08. Gyutan Sauce | Selection from 5 kinds

1.0



D06. Japanese Dashi Chazuke with Gyutan Shigureni

D07. Gyutan-Tan Ramen







# デザート

## DESSERT



### ORIGINAL

- |   |      |
|---|------|
|  <b>F01. Matcha Afo-Guard   Affogato</b> | 10.5 |
| Vanilla ice-cream, traditional matcha, warabimochi, kuromitsu (black sugar syrup)   |      |
| <b>F02. Strawberry Zenzai</b>   | 9.5  |
| Strawberry ice-cream, monaka wafers, red bean paste, grilled mochi, strawberry  |      |
|  <b>F03. Japanese Tiramisu Parfait</b>   | 11.5 |
| Whipped mascarpone, coffee jelly, dango, kinako, vanilla ice-cream  |      |
| <b>F04. Home-made Egg Pudding</b>   | 4.0  |
| Steamed pudding made with milk, cream, egg, sugar and vanilla bean, caramel sauce   |      |
| <b>F05. Double Cheese Cake</b>  | 11.5 |
| Hokkaido cheesecake, vanilla ice-cream  |      |

### ICE CREAM

- |                                     |     |
|-------------------------------------|-----|
| <b>G01. Hokkaido Vanilla</b>        | 4.0 |
| <b>G02. Kurogoma   Black Sesame</b> | 3.5 |
| <b>G03. Yuzu</b>                    | 5.0 |
| <b>G04. Matcha</b>                  | 5.0 |
| <b>G05. Strawberry</b>              | 5.5 |
| <b>G06. White Peach</b>             | 5.5 |



F02. Strawberry Zenzai

