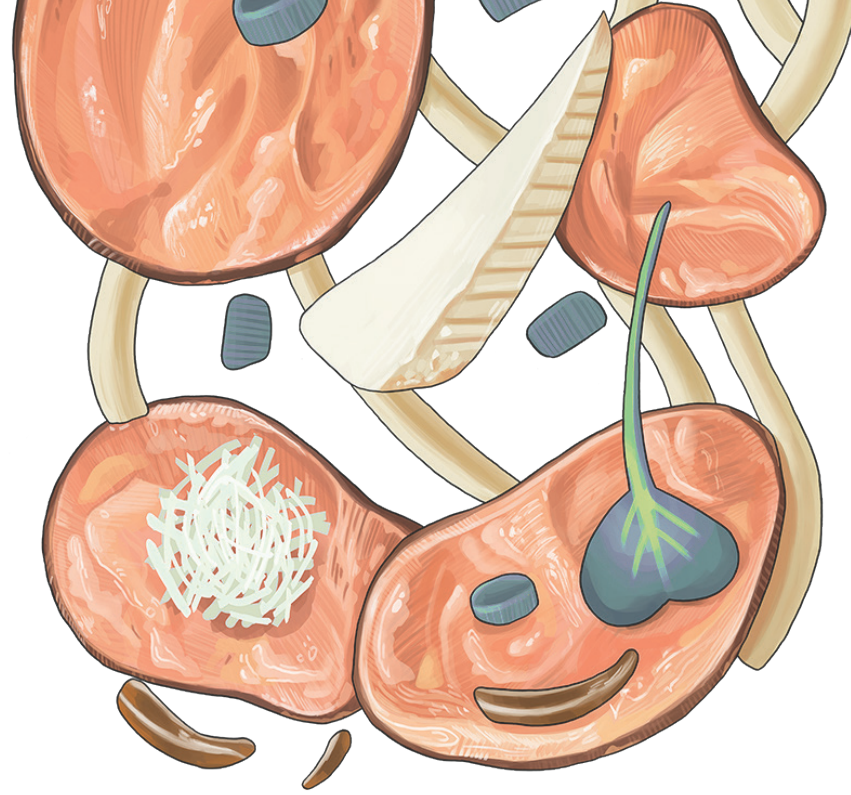


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LUNCH





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.






昼定食



LUNCH SET MEALS

SERVED WITH MUGIMESHI, PICKLES, SOUP, SALAD, TORORO

- | | |
|---|------|
| A01. Sumiyaki Gyutan Set | 20.0 |
| Charcoal-grilled, thin-cut gyutan | |
| A02. Sumiyaki Atsugiri Gyutan Set | 22.0 |
| Charcoal-grilled, thick-cut gyutan | |
|  A03. Sumiyaki Gyutan Combo Set | 25.0 |
| Charcoal-grilled, mixed-cut gyutan (thin- & thick-cut) | |
|  A04. Gyutan Demi-Glace stew Set | 24.0 |
| Classic French-braised gyutan stew | |
| A05. Gyutan Tamago-Toji Set | 22.0 |
| Gyutan slices simmered in dashi broth and topped with eggs | |
| A06. Sumiyaki Chicken Set | 20.0 |
| Charcoal-grilled chicken thigh | |
| A07. Sumiyaki Beef Steak (Striploin) Set | 30.0 |
| Charcoal-grilled beef striploin | |
| A08. Sumiyaki Pork Steak Set | 22.0 |
| Charcoal-grilled pork loin | |
|  A09. Pork Kakuni Set | 22.0 |
| 4-hour braised pork belly stew | |





A03. Sumiyaki Gyutan Combo Set




昼定食



LUNCH SET MEALS

SERVED WITH PICKLES, SOUP, SALAD

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|--|------|
|  B01. Spicy Gyutan Don Set
Gyutan slices pan fried with spicy sauce | 21.0 |
| B02. Gyutan-Tan Mazesoba
Dry-tossed noodles topped with ginger-braised gyutan | 18.0 |
| B03. Garlic Striploin Steak Don
Charcoal-grilled striploin with red-wine sauce and garlic, served on rice with tororo and raw egg yolk | 27.0 |
| B04. Tonteki Plate
Pan-fried pork loin with garlic brown sauce | 20.0 |

B04. Tonteki Plate





昼食



LUNCH ALA CARTE

SERVED WITH PICKLES, SOUP, SALAD

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|---|------|
| LB01. Home-Made Gyutan Gyoza (5 pieces) | 8.0 |
| Pan-fried dumplings stuffed with mini gyutan chunks | |
| LB02. Hokkaido Zangi (Fried Chicken) | 8.0 |
| Crispy and juicy fried boneless chicken pieces | |
| LB03. Japanese Healthy Tuna Salad | 10.0 |
| White radish salad, tuna chunks, healthy dressing | |
| LB04. Sesame Caesar Salad | 10.0 |
| Romaine, bacon bits, croutons, sesame-Caesar dressing | |
| LB05. Spicy Korean Negi Gyutan Salad | 11.0 |
| Leek, mizuna, cold-roasted gyutan, spicy Korean dressing | |
| LB06. Gyutan-Tan Ramen with Side Salad | 18.0 |
| Noodles in creamy chicken paitan broth topped with cold-roasted gyutan slices | |



ICE CREAM

- G01. Hokkaido Vanilla
- G02. Kurogoma | Black Sesame
- G03. Yuzu
- G04. Matcha
- G05. Strawberry
- G06. White Peach



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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

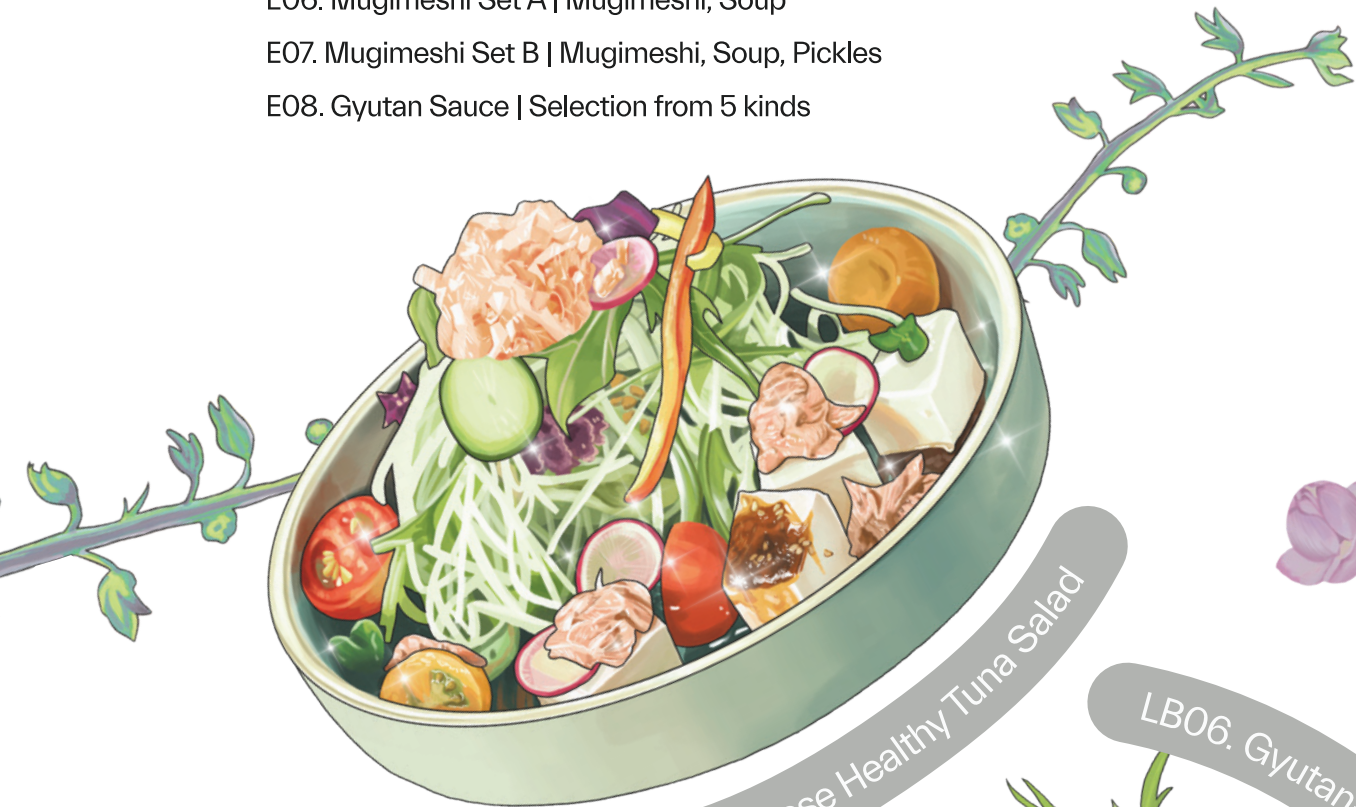
2.5

E07. Mugimeshi Set B | Mugimeshi, Soup, Pickles

3.5

E08. Gyutan Sauce | Selection from 5 kinds

1.0



LB03. Japanese Healthy Tuna Salad

LB06. Gyutan-Tan Ramen

