

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.



シグネチャー

SIGNATURE

SIGNATURE

Matcha Fondue

Melted white chocolate with matcha served with a selection of Japanese seasonal fruits and snacks

20

Afternoon Tea Set

Selection of Gyutan-Tan's sweet and savory delights (serves 2 people)

42

Matcha Fondue



Afternoon Tea Set



Menu prices are subject to GST and 10% service charge.
Pictures shown are for illustrative purposes



デザート

DESSERT



DESSERT

Japanese Seasonal Parfait

Vanilla ice-cream and whipped cream served with a selection of Japanese seasonal fruits

22



Matcha Affogato

Traditional matcha served with warabimochi, Okinawa brown sugar and vanilla ice-cream

12



Japanese Tiramisu Parfait

Layers of whipped mascarpone and coffee jelly topped with dango and vanilla ice-cream

12

Strawberry Zenzai

Grilled mochi and monaka wafers served with strawberry ice-cream and strawberry puree

14

Peachy White Chocolate Mousse

White chocolate mousse served on top of a white peach filling

12

Seasonal Fruits Shingen Mochi

Rain drop jelly cake served with Japanese seasonal fruits, kinako and Okinawa brown sugar

12



Home-made Egg Pudding

Steamed pudding of milk, egg and vanilla bean finished with caramel sauce

8

Seasonal Fresh Fruits Sando

Premium white bread served with whipped cream and Japanese seasonal fruits

8

Ice-cream

Hokkaido Vanilla. Kurogoma. Yuzu. Matcha. Strawberry. White Peach

5



Seasonal Fresh Fruits Sando

Japanese Seasonal Parfait





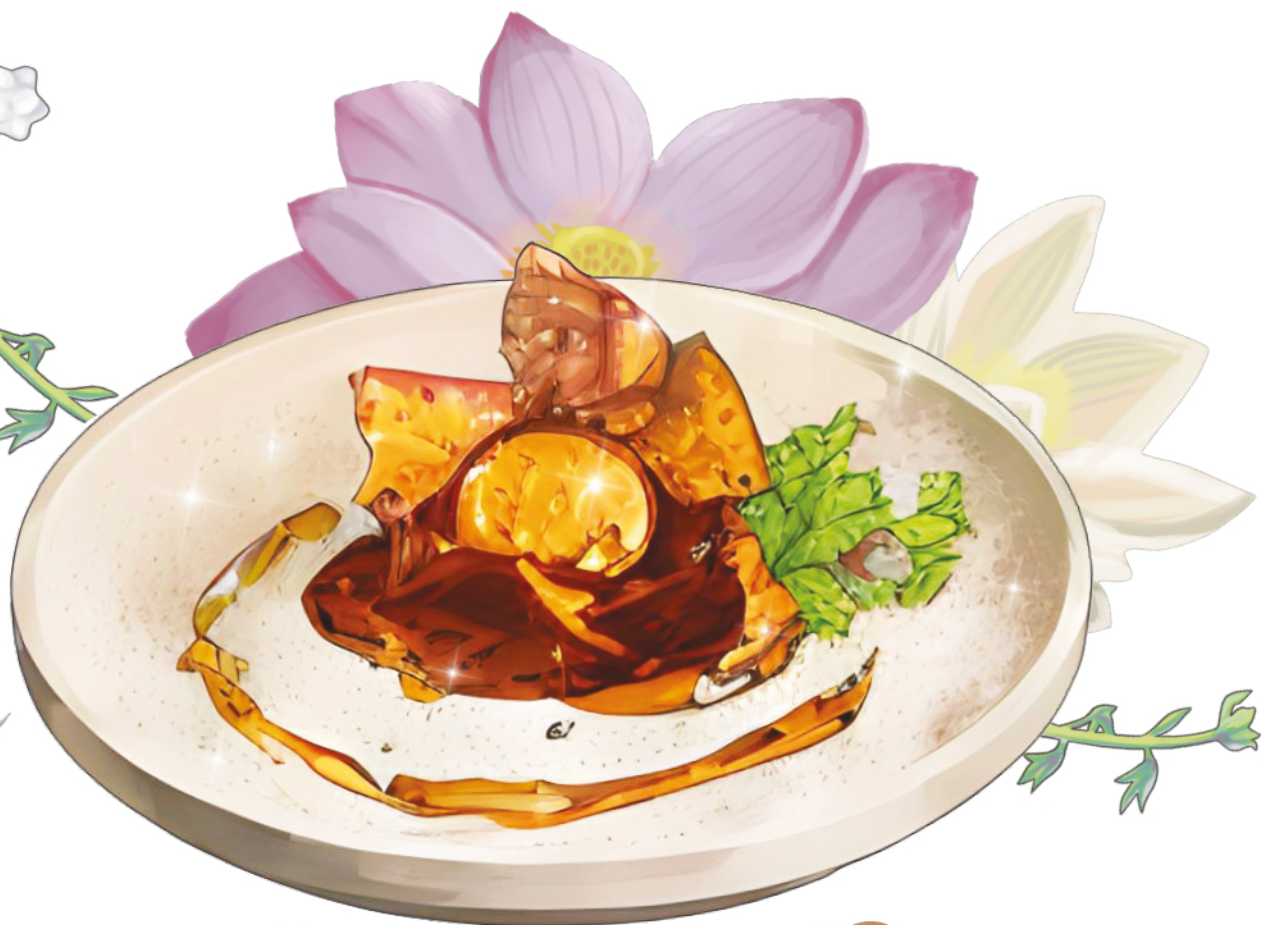
スナック



SNACK

SNACKS

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|  Japanese Mentai French Fries
French fries served with homemade cod roe sauce | 10 |
|  Sweet Potato Daigaku Imo
Candied Japanese sweet potatoes | 8 |
| Gyutan and Hokkaido Potato Croquette
Deep-fried breaded roll of Hokkaido potato and braised beef tongue served with tar-tar sauce | 8 |
| Hokkaido Chicken Zangi
Crispy and juicy fried boneless chicken | 8 |
| Home-made Gyutan Gyoza
Pan-fried dumplings stuffed with mini beef tongue chunks | 8 |





Sweet Potato Daigaku Imo

サンド



SANDO

SANDO

-  **Roasted Gyutan and Caramel Onion Sando** 16
Beef tongue ham, caramelized onion, parmesan, potato wedges
-  **Aging Pork Katsu Sando** 14
Deep-fried breaded pork cutlet, shredded cabbage, tonkatsu sauce, potato wedges
- Teriyaki Chicken Sando** 10
Authentic Japanese sweet and savory grilled chicken thigh, lettuce and onion, potato wedges
- Egg and Ratatouille Sando** 8
Combination of egg mayonnaise and marinated soft-yolk egg, tomato and potato wedges



サラダ



SALAD

SALAD

-  **Japanese Potato Salad with Stewed Gyutan** 12
Gyutan-Tan original potato salad served with slow-cooked beef tongue
-  **Stewed Gyutan Cobu Salad** 12
Salad of lettuce topped with hard-boiled egg, avocado, cherry tomato and slow-cooked beef tongue
- Japanese Healthy Tuna Salad** 12
White radish salad, tuna chunks, healthy dressing



好評！



Japanese Potato Salad with Stewed Gyutan