

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.

サラダと揚げ物

SALAD & HOT APPETIZERS

SALAD

- | | |
|--|----|
| Japanese Healthy Tuna Salad | 12 |
| White radish salad, tuna chunks, healthy dressing | |
| 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 | |
|  Cold Roasted Gyutan Carpaccio | 18 |
| Cold-roasted gyutan, balsamic glaze | |

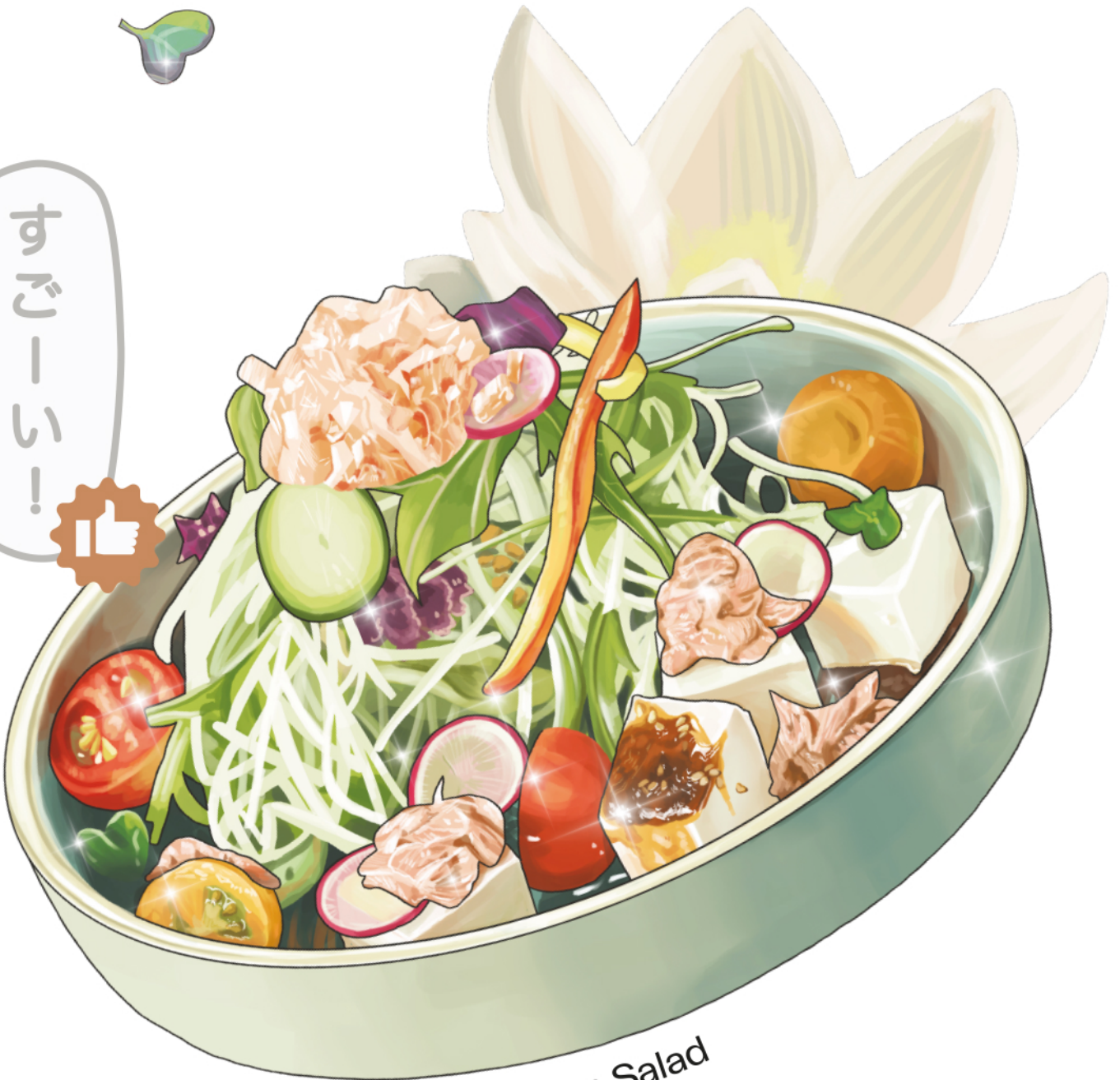
HOT APPETIZERS

- | | |
|---|----|
|  Home-made Gyutan Gyoza (5 pcs) | 8 |
| Pan-fried dumplings stuffed with mini beef tongue chunks | |
| Hokkaido Chicken Zangi | 8 |
| Crispy and juicy fried boneless chicken | |
|  Gyutan and Hokkaido Potato Croquette | 8 |
| Deep-fried breaded roll of Hokkaido Potato and braised beef tongue served with tar-tar sauce | |
| Japanese Mentai French Fries | 10 |
| French fries served with homemade cod roe sauce | |

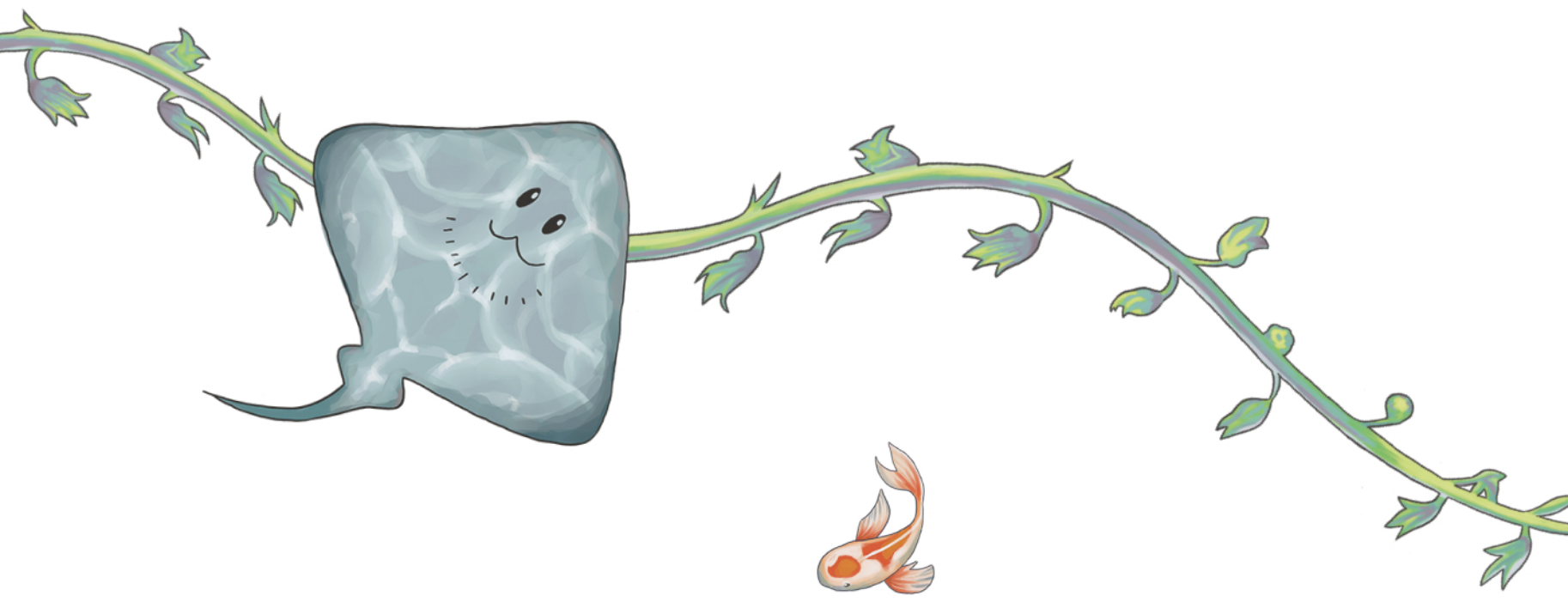


Cold Roasted Gyutan Carpaccio

おっぴーすー!!



Japanese Healthy Tuna Salad

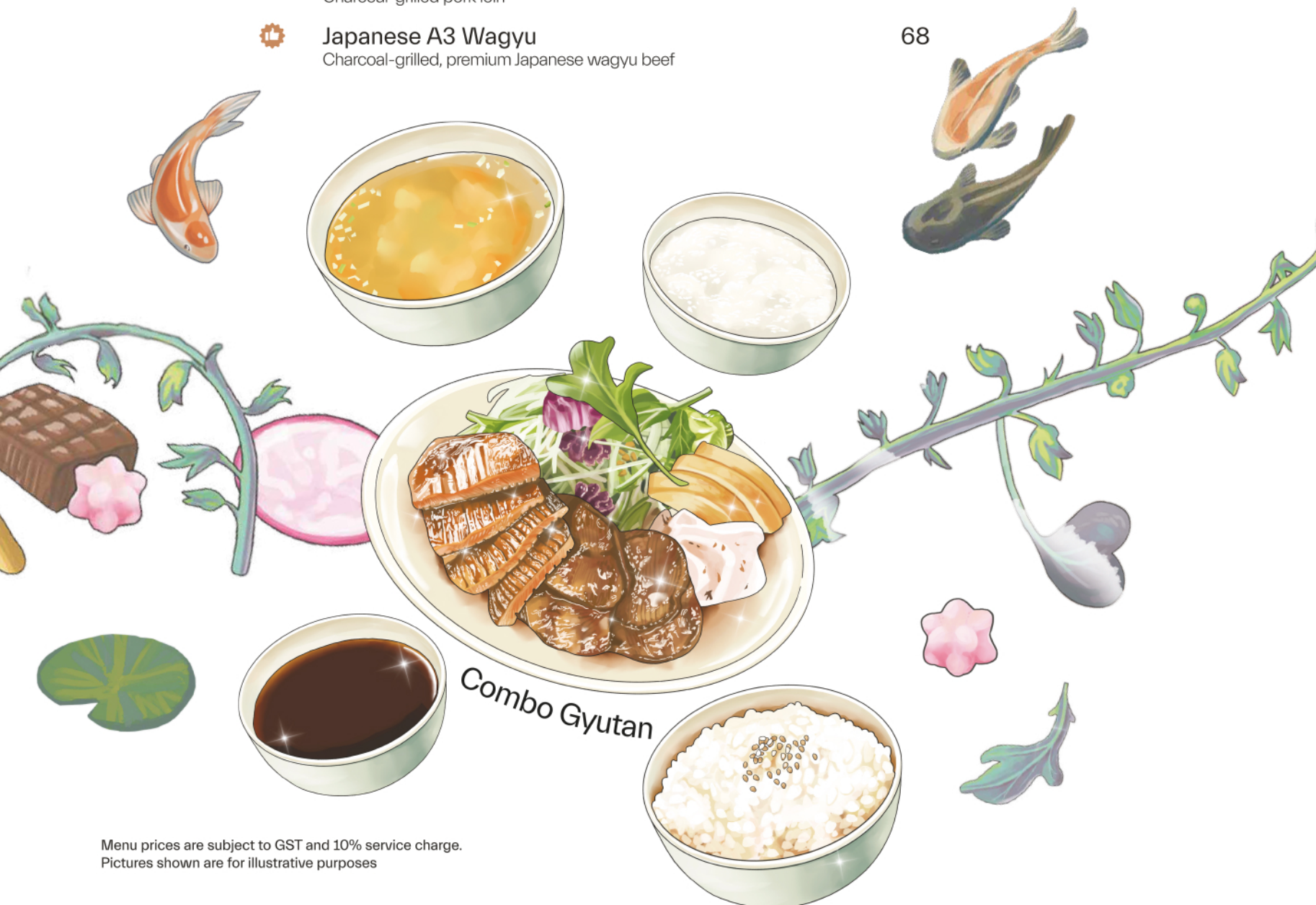


メインディッシュ

MAINS

CHARCOAL SUMIYAKI

- | | |
|--|----|
|  Premium Gyutan
Charcoal-grilled, premium-cut beef tongue | 32 |
|  Combo Gyutan
Charcoal-grilled, mixed-cut beef tongue (Premium & regular-cut) | 28 |
| Gyutan
Charcoal-grilled, regular-cut beef tongue | 26 |
| Beef Karubi
Charcoal-grilled beef short rib | 26 |
| Beef Striploin
Charcoal-grilled beef striploin steak | 30 |
| Tontoro
Charcoal-grilled pork jowl | 22 |
| Pork Loin
Charcoal-grilled pork loin | 22 |
|  Japanese A3 Wagyu
Charcoal-grilled, premium Japanese wagyu beef | 68 |





ナインディッシュ

MAINS



GYUTAN-TAN SPECIALS

-  **Gyutan-Tan Chazuke** 22
Rice topped with ginger-braised beef tongue, served with dashi broth
-  **Pan-fried Spicy Gyutan** 26
Slices of beef tongue pan-fried with special spicy sauce
- Gyutan Tamago-toji** 26
Beef tongue slices simmered in dashi broth topped with egg
- Teriyaki Chicken** 20
Authentic Japanese sweet and savory grilled chicken thigh
- Pork Tonteki** 22
Pan-fried pork loin with garlic and butter brown sauce



CURRY

-  **Pork Katsu Curry** 24
Crispy breaded pork loin served with Gyutan-Tan homemade curry
- Gyutan Curry** 26
Braised beef tongue in Gyutan-Tan homemade curry served with rice
-  **Gyutan Hamburg Curry** 26
Beef tongue patty served in Gyutan-Tan homemade curry
- Vegetable Curry (V)** 18
Assorted vegetables served with Gyutan-Tan homemade curry

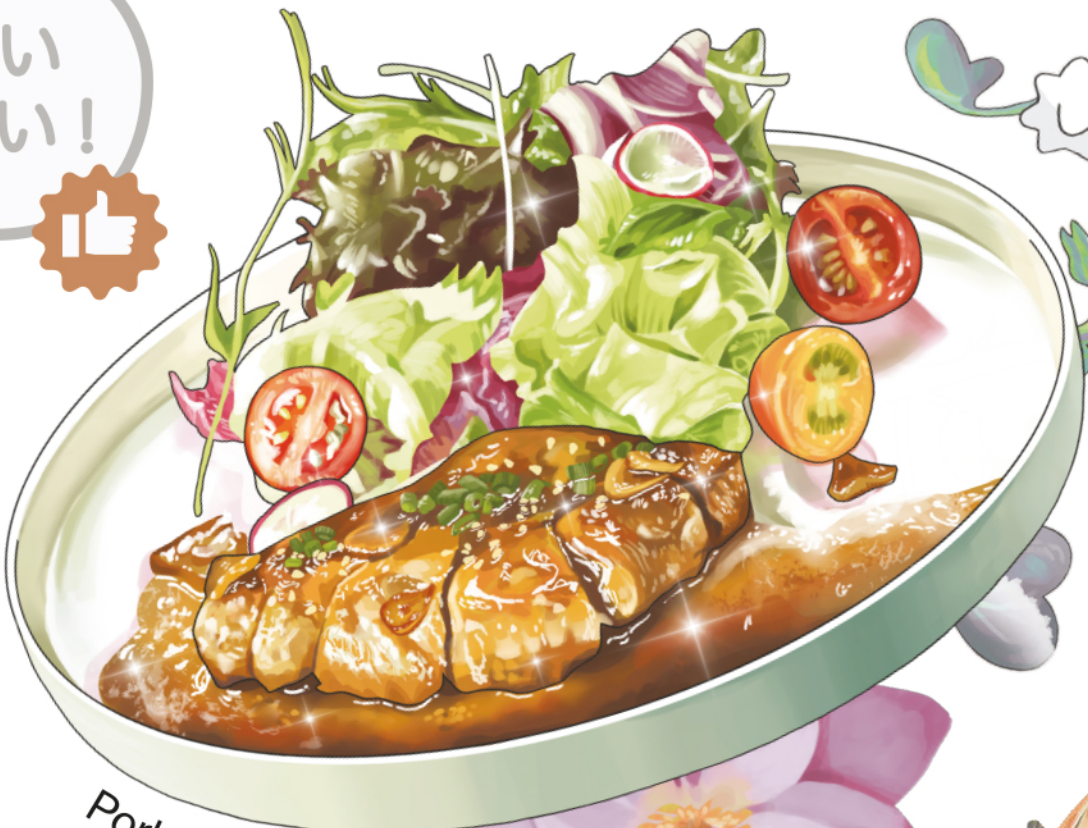


STEW

-  **Gyutan Hamburg Demi-Glace Stew** 26
Beef tongue patty served in a claypot of rich brown sauce
- Gyutan Demi-Glace Stew** 26
Slow-cooked beef tongue served in a claypot of rich brown sauce
- Vegetables Tomato Nabe (V)** 20
Assorted vegetables served in a claypot of Japanese tomato stew
-  **Pork Kakuni Stew** 24
8-hour-braised pork belly stew



おいしい!



Pork Tonteki



Gytan-Tan Chazuke

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

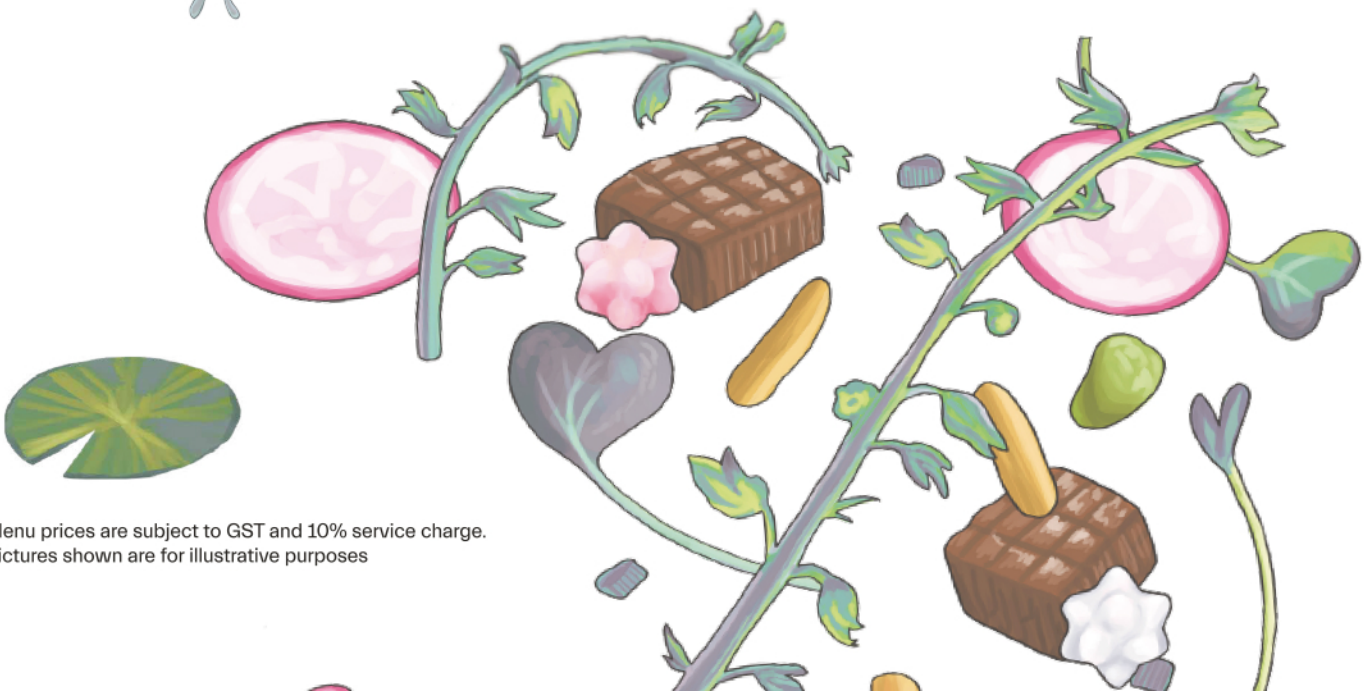
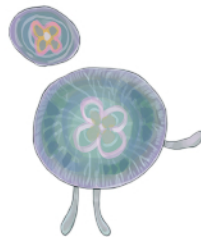


アドオン

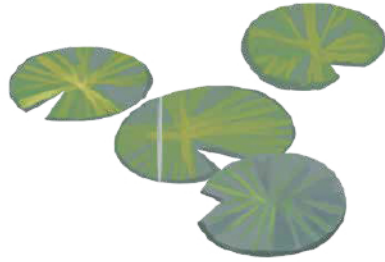


ADD - ONS

Mugimeshi Set	5
Mugimeshi, Pickles and Soup	
Mugimeshi	2
Healthy steamed barley-rice combination	
Assorted 2-kind Japanese Vegetable Pickles	2
Gyutan-Tan house-made pickles	
Tororo	2
Grated Japanese Mountain Yam	
Onsen Egg	2
Soft-boiled egg	
Oxtail Soup	2
Signature oxtail soup	
Miso Soup	2
Traditional Japanese Soup	
Mixed Greens	4
Mesclun	
Gyutan-Tan Special Sauces	1
Original. Ponzu Oroshi. Korean. Negi Shio. Lemon Pepper	



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デザート

DESSERTS



	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

