



GYUTAN
TAN 炭

GYUTAN TAN • GYUTAN TAN

ABOUT GYUTAN-TAN

A lesser-known beef cut rich in collagen and other nutrients, gyutan (beef tongue) boasts a pleasantly unique texture and is less oily and heavy, making it a popular choice on its own or as an accompaniment with drinks.

Gyutan-Tan is Singapore's first beef tongue specialty restaurant offering different Gyutan cuts.

Our menu is specially curated with quality hand-picked ingredients, featuring healthy and balanced options such as mugimeshi (steamed mixed barley rice), tororo (grated Japanese mountain yam) homemade salad and pickles.

With a mix of premium gyutan, other meats and vegetables, Gyutan-Tan aims to provide a comfortable, modern Japanese dining experience for diners from all walks of life.

おかず
SIDES



Gyutan-Tan recommended



辛味枝豆
01 Spicy Edamame 5
Sautéed soybeans with garlic
spice mix



揚げ出し豆腐
02 Agedashi Tofu 5
Deep-fried tofu with carrot and mixed
mushroom dashi gravy



明太マヨフライドポテト
03 Mentai Mayo Fries 7
Shoestring fries topped with spicy
cod roe mayonnaise



北海道ザンギ
04 Hokkaido Original Zangi 8
Hokkaido-style deep-fried chicken
thigh



★ チキン南蛮
05 Nanban Chicken 9
Deep-fried chicken thigh with
homemade Japanese tartar



川海老唐揚げ
06 Kawa Ebi Karaage 10
Deep-fried river shrimps



★ オリジナル牛タン餃子
07 Original Gyutan Gyoza 10
Pan-fried beef tongue dumplings



★ 明太だし巻き卵
08 Mentai Dashimaki Tamago 14
Japanese rolled omelette with spicy
cod roe filling



天ぷら盛り合わせ

09 Tempura Moriawase 14

Prawn and assorted vegetable tempura



ベーコンチーズ天ぷら

10 Bacon Cheese Tempura 12

Deep-fried cheddar cheese wrapped in bacon



軟骨の唐揚げ

11 Nankotsu Karaage 8

Deep-fried chicken soft bone



鶏皮ポン酢

12 Torikawa Ponzu 7

Crispy fried chicken skin served with tangy citrus sauce

追加

ADD-ONS

サラダ & スープセット

13 Set A: Western Set 3

Side salad and miso soup

麦飯セット

14 Set B: Traditional Japanese Set 3.5

Steamed barley-rice, pickles & miso soup

とろろ

15 Tororo 2

Grated Japanese mountain yam

温泉卵

16 Onsen Egg 1.5

Soft-boiled egg

みそ汁

17 Miso Soup 2

Traditional Japanese bean paste soup

麦飯セット

18 Mugimeshi 2

Healthy steamed mixed barley rice

牛タンタン特製ソース

19 Gyutan-Tan Special Sauce 1

Original | Ponzu Oroshi | Negishio | Lemon Pepper | Korean



Gyutan-Tan recommended

串焼き

KUSHIYAKI

AVAILABLE FOR LUNCH & DINNER

CHICKEN 鶏肉



鶏もも

K01 Momo

Thigh

4



砂ぎも

K02 Sunagimo

Gizzard

4



鶏皮

K03 Kawa

Skin

4



手羽先

K04 Tebasaki

Mid-joint wing

5



つくね

K05 Tsukune

Minced meatball

8



鶏ハツ

K06 Hatsu

Heart

4

PORK 豚肉



豚バラ
K07 Buta Bara
Pork belly

5



 ベーコンチーズ巻き
K08 Cheese Maki
Cheese wrapped in pork belly

7



豚トマト巻き
K09 Tomato Maki
Cherry tomatoes wrapped in pork belly

6



豚アスパラ巻き
K10 Aspara Maki
Asparagus wrapped in pork belly

7



豚えのき巻き
K11 Enoki Maki
Enoki mushroom wrapped in pork belly

8



キムチ餅巻き
K12 KRC Maki
Chewy rice cake roll and kimchi wrapped in pork belly

8

VEGETABLES 野菜



しいたけ
K13 Shiitake
Shiitake mushroom

4



ししとう
K14 Shishito
Japanese green pepper

4



エリンギ
K15 Miso Eringi
King oyster mushroom with spicy miso paste

8



 どうもろこし
K16 Spicy Corn Rocket
Baby corn with house-made spicy sauce

9

FISH 魚



ししゃも
K17 Shishamo
Japanese smelt fish with roe

5

デザート

DESSERTS



自家製卵プリン

D01 Homemade Egg Pudding 6

Our highly-raved homemade egg pudding served with a bittersweet caramel drizzle



Featured as
Best Dessert in Singapore
in The Sunday Times, December 2023



Matcha

Black Sesame

Yuzu

アイスクリーム

D02 Ice Cream 4



Gyutan-Tan recommended

炭焼きセット

GRILLED SUMIYAKI SETS

LUNCH MENU

Available Mondays to Saturdays, from 12pm to 3pm (Last order 2pm)



Photos are for illustration purposes only