

期間限定！選用福岡產的明太子，讓味覺探索久違的「福岡」的絕品料理。

FUKUOKA CUISINE

福岡の絶品料理



^ 味噌汁 (1人分) とドリンク (1品) 付き
SERVED WITH MISO SOUP (1 PC) & DRINKS (1 PC)
包括味噌湯 (1客) 及飲品 (1款)



另設追加項目，詳情請參閱“燒肉丼餐目” PLEASE REFER TO “YAKINIKU RICE BOWL MENU” FOR SIDE ORDER

牛角次男坊
Jinan-Bou

焼肉屋の焼肉丼

可供應之食材種類/產地或因季節而變動 The types of ingredients/origins may vary due to the season | 所有圖片為產品於某一狀態下拍攝，僅顯示產品大概外觀，如對產品有任何查詢，歡迎與店員聯絡 Photos of products are taken under certain conditions and reveal only the general appearance. Should there be any questions, please ask our staff for assistance. | 不設加一服務費 No 10% service charge | 只限堂食 For dine-in only

荃灣廣場

TSUEN WAN PLAZA

TEL: 2808 0083

WWW.GKKJINANBOU.COM.HK

東涌東薈城名店倉

CITYGATE OUTLETS, TUNG CHUNG

TEL: 2628 9882

牛角次男坊 HK Gyu-Kaku Jinan-Bou

淘大商場1期

PHASE 1, AMOY PLAZA

TEL: 2686 8878

GKKJINANBOU_HK



明太子焼肉野菜丼(カタバラ)^
明太子焼肉蔬菜丼飯(草飼牛腹腩)
 Grass-fed Beef Brisket Salad Rice Bowl with
 Mentaiko Dressing

\$99



5種焼肉丼^ (焼き牛タン、カタバラ、豚カルビ、スペイン産
 豚肩ロース、温泉卵)
公司!焼肉丼定食
 (牛舌、草飼牛腹腩、豚腩肉、西班牙豚梅肉及温泉蛋)
 Yakiniku Rice Bowl Combo(Beef Tongue, Grass-fed Beef
 Brisket, Pork Belly, Spanish Pork Loin and Half Boiled Egg)

\$109



ひつまぶし定食玄米茶付き^
鰻魚三食定食配玄米茶
 Grilled Eel Rice Bowl with Brown Rice Green Tea
 (3 Ways to Enjoy)

\$109

鰻魚三食小TIPS TIPS FOR ENJOYING OUR GRILLED EEL RICE BOWL



1 先將鰻魚飯分開3等份。
 第一食可直接享用，
 品嚐鰻魚飯的原味道
 First, divide the Grilled Eel Rice
 into 3 portions. The first way is
 tasting the original taste.



2 第二食
 加入飯素、芥末及明太子，
 令鰻魚口感昇華
 For the second way, add Furika,
 Wasabi and Mentaiko sauce to
 enhance the taste of Eel



3 第三食
 混合玄米茶，以緩和
 鰻魚的飽膩感
 The third way is mixed with Brown
 Rice Green Tea to get rid of the
 greasy feeling

^味噌汁(1人分)とドリンク(1品)付き SERVED WITH MISO SOUP (1 PC) AND DRINK (1 PC) 包括味噌湯(1客)及飲品(1款)



明太子サラダ
明太子沙律
 Mentaiko Salad

\$18



明太子軟骨入り鶏つくね
明太子免治雞肉棒
 Minced Chicken Stick with
 Mentaiko Dressing

\$15



鶏もも肉串焼き
雞腿肉串燒
 Grilled Chicken Thigh Skewer

\$9



鶏軟骨串焼き
雞軟骨串燒
 Grilled Chicken Cartilage Skewer

\$9