

I C H I Y U K U
y a k i n i k u

極上

宮崎安楽牛と炊き立て御飯



肉屋いちゆく

ICHIYUKU SIGNATURE

新鮮 肉前菜

WAGYU APPETIZER

*A selection of carefully crafted dishes,
prepared using our own unique methods with the finest ingredients
Please start with this.*



名物 安楽和牛ユッケ
**ANRAKU WAGYU
BEEF TARTARE**

*Finely chopped Anraku Wagyu, lightly seasoned to
enhance its natural richness.*

Delicate, smooth and melt-in-the-mouth.

S\$ 22

名物 究極のうにく
**UNI CROWNED
WAGYU TARTARE**

*Anraku Wagyu tartare topped with premium uni.
A rich, creamy harmony that melts on the palate.*

S\$ 38

名物 安楽和牛海鮮ユッケ
**ANRAKU WAGYU &
OCEAN TARTARE**

*Anraku Wagyu with red prawn, Hokkaido scallop
and Hokkaido uni.*

A refined balance of land and sea, rich yet elegant.

S\$ 48

いちゆく名物

ANRAKU WAGYU & TRUFFLE CLAYPOT RICE



Rice gently cooked with sake, salt and water, topped with lightly grilled Anraku Wagyu, seared on the outside and rare within, then finished with freshly shaved truffle. A deeply aromatic and indulgent signature dish.

炊き立て松露飯

S\$ 78



ANRAKU WAGYU CARPACCIO WITH MUSHROOMS & WARM OLIVE OIL

Thinly sliced Anraku Wagyu and mushrooms, finished with Parmigiano Reggiano and warm olive oil. A delicate contrast of temperature that enhances aroma and richness.

安楽和牛カルパッチョ

S\$25



ANRAKU WAGYU ABURI SUSHI

Light
A lean cut, clean and delicately flavorful.

Premium
A richly marbled cut, smooth and melt-in-the-mouth.

~~ABURI SUSHI - LIGHT (2 PCS) S\$12~~
~~ABURI SUSHI - PREMIUM (2 PCS) S\$16~~

和牛炙り肉寿司

ICHIYUKU SIGNATURE FRESH NAPA KIMCHI

Fresh Napa cabbage, lightly seasoned with our house-made kimchi blend, inspired by Ichiyuku's beginnings as a kimchi specialty shop. Bright, refreshing and quietly complex.

生キムチ

S\$ 8



WAGYU TONGUE DOBIN MUSHI

A delicate Japanese soup featuring Wagyu tongue in a clear, aromatic broth. Gently steamed in a traditional dobin (a small teapot), capturing deep umami and refined fragrance.

和牛舌の土瓶蒸し

S\$12

SLOW-BRAISED ANRAKU WAGYU TENDON

Anraku Wagyu tendon, slowly simmered to a tender, gelatinous texture with deep, savory richness.

A comforting expression of traditional flavor. **S\$10**

和牛すじ煮込み



ANRAKU PREMIUM WAGYU



名物

ANRAKU WAGYU ABURI-SUKIYAKI

Anraku Wagyu oyster blade, marinated and lightly aburi-seared, served with a rich truffle egg yolk sauce blended with Japanese dashi meringue.

A refined, aromatic and deeply indulgent interpretation of sukiyaki.

\$\$38

/PER SERVING

いちゆくの
焼きすき肉

**PREMIUM KALBI
SHORT RIB (TARE)** 72g/
\$\$18

Rich, savory, soy sauce-marinated

**PREMIUM KALBI
SHORT RIB (SALT)** 72g/
\$\$18

Clean, pure, natural Wagyu flavor

WAGYU RIB FINGER 72g/
\$\$20

Juicy, rich, full-bodied texture

**PREMIUM WAGYU
LEAN FAT CUT** 72g/
\$\$22

Balanced lean and fat, clean finish

**SPECIAL KALBI
SHORT RIB(TARE)** 72g/
\$\$23

Deeper marbling, bold umami

WAGYU INSIDE SKIRT 72g/
\$\$25

Robust, meaty, intense umami

WAGYU HERB WRAP 72g/
\$\$28

Fresh herbs, light, aromatic bite

WAGYU FLAP MEAT 80g/
\$\$28

Tender, balanced, refined flavor

PREMIUM LOIN 50g/
\$\$28

Rich marbling, smooth, luxurious

TENDERLOIN 80g/
\$\$58

Exceptionally tender, delicate texture

CHATEAUBRIAND 80g/
\$\$72

Finest cut, buttery, elegant



Premium loin



Chateaubriand



Wagyu herb wrap



Wagyu Flap meat



Premium Kalbi
Short Rib (Salt)



Premium Kalbi
Short Rib (Tare)



A true champion Wagyu from Miyazaki, Japan. Anraku Wagyu is an award-winning Japanese Black Wagyu raised by one of the region's most respected producers.

It has achieved the prestigious Kyushu Grand Champion title for three consecutive years, and has been awarded a total of four times, a rare distinction that reflects its exceptional quality. Renowned for its fine marbling, clean sweetness and refined umami, it offers a rich yet perfectly balanced experience.

チャンピオン和牛

CHAMPION WAGYU | ANRAKU



Anraku Wagyu is an exceptional Japanese Black Wagyu from Miyazaki, raised by an award-winning producer known for excellence in breeding and care.

Characterized by fine marbling, clean sweetness and deep, elegant umami, it delivers a rich yet remarkably balanced experience.

安楽和牛とは

ABOUT ANRAKU WAGYU

安楽和牛焼肉

ANRAKU WAGYU YAKINIKU

上ホルモン
PREMIUM BEEF OFFAL 80g/
\$\$12



Rich, flavorful beef offal with a unique, satisfying texture.
 Choose your preferred style — red (spicy miso) or white (garlic salt).

SALT CHICKEN 80g/
\$\$10
 Juicy thigh, clean, finish, pure taste

SPICY MISO CHICKEN 80g/
\$\$10
 Juicy thigh, rich miso, subtle heat

SEASONAL GRILLED VEGETABLE 120g/
\$\$10
 Shiitake, Eggplant, Bamboo shoot, Yellow Onion



Seasonal Grilled Vegetable



Spicy miso chicken



Premium Thick cut
 Wagyu Outside Skirt



Premium Wagyu Outside Skirt



Premium Thick Cut
 Wagyu Beef Tongue



Premium Wagyu Beef Tongue

SELECTIONS
焼きの一品皿

WAGYU BEEF TONGUE 72g/
\$\$25
 Crisp bite, savory depth, clean finish

PREMIUM WAGYU BEEF TONGUE 72g/
\$\$32
 Crisp bite, savory depth, clean finish
 Silky texture, pure flavor, refined finish

PREMIUM THICK CUT BEEF TONGUE 60g/
\$\$34
 Thick cut, juicy bite, deepening umami

WAGYU OUTSIDE SKIRT 72g/
\$\$18
 Bold texture, rich juices, lingering umami

PREMIUM WAGYU OUTSIDE SKIRT 72g/
\$\$22
 Supple texture, balanced richness, elegant finish

PREMIUM THICK CUT WAGYU OUTSIDE SKIRT 80g/
\$\$28
 Robust bite, intense juices, powerful umami

WAGYU BEEF TONGUE & SKIRT

熟成牛舌 × 横隔膜



With over two decades of experience, our craftsmen hand-slice each cut with care and precision, guided by an understanding that no two pieces of meat are ever the same.
 By adjusting thickness, grain and cut according to each portion, we reveal the true character of wagyu — its tenderness, its aroma, its depth.
 Through this devotion, we present not only flavor, but an expression of the beauty, discipline and philosophy of Japanese yakiniku.

THE ART OF HAND SLICED WAGYU
肉職人の手切り



Our soy-based tare has been nurtured since our earliest days — a signature shaped through time, built on carefully fermented soy sauce and refined through our own unique blend.
 Each batch reflects years of quiet dedication, where balance, depth and restraint are pursued with intention.
 It is not simply a sauce, but a defining element of our identity — the very essence of Ichiyuku.

OUR SIGNATURE TARE
タレへのこだわり

和牛赤身盛り (300g/500g)

ANRAKU WAGYU LEAN CUT SELECTION

300g/
S\$88

500g/
S\$138

A generous selection of Anraku Wagyu lean cuts, celebrated for their deep, concentrated flavor and clean, refined fat. Rich in umami yet remarkably light on the palate, each cut reveals the true character of wagyu. We recommend enjoying it first with our signature soy tare — the style that defines our yakiniku. You may also choose house salt tare or simply salt & pepper, according to your preference.



Serving shown : 500g

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安楽牛赤身盛り



Five carefully selected cuts of the day, each served in two slices.

Choose your preferred style — marinated in our signature soy tare, seasoned with our house salt tare, or simply finished with salt & pepper.



200g/
S\$53

120g/
S\$38

PREMIUM WAGYU
5 CUTS SELECTION

PREMIUM WAGYU
3 CUTS SELECTION

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いちゆく肉盛り 安楽牛盛り



Around the world, beef is shaped by different lands, cultures and traditions. Each has its own character, its own identity. We believe wagyu belongs among them — not as something rare, but as a new global standard. Bringing Japan's pride and uncompromising quality to the world, we are committed to sharing the true depth of wagyu — its flavor, its refinement, and its integrity. It is not simply what we serve. It is what we stand for — and what we will continue to deliver.

和牛を世界のスタンダードへ

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Our story began over 30 years ago in Japan — not as a yakiniku restaurant, but as a small kimchi and dried goods shop. Working by hand, we learned the essence of flavor through fermentation — balance, patience and depth. These principles still shape our tare and every cut of wagyu we serve. From fermentation to fire, our roots remain unchanged. We simply hope to create a place where people gather, share laughter, and feel at ease.

私たちのルーツ

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KIMCHI ASSORTMENT

生キムチ3種盛り

LADY FINGER
BAMBOO SHOOT
FRESH TOMATO

60g/
S\$8

FRESH NAPA KIMCHI

生キムチ

60g/
S\$8

OTHER SINGLE PORTIONS



Three varieties, chef's selection from napa cabbage, lady finger, tomato and bamboo shoot.

120g/
S\$12

自家製キムチ

SIGNATURE KIMCHI



自家製ナムル

HOUSEMADE NAMUL

自家製ナムル3種盛り

NAMUL

120g/
S\$10

ASSORTMENT

A chef's selection of three varieties, featuring today's namul of bean sprouts, bok choy, eggplant and Carrot.



单品ナムル

OTHER SINGLE PORTIONS

BEAN SPROUTS

BOK CHOY

EGGPLANT

CARROT

60g/
S\$5

サラダ・一品

SALADS & SMALL PLATES



安楽和牛冷しゃぶサラダ

ANRAKU WAGYU CHILLED SHABU SALAD

Thinly sliced Anraku Wagyu ribeye, prepared in a chilled shabu-style — inspired by the Japanese “shabu-shabu” method — to highlight its clean richness and delicate texture. Light, refreshing and elegantly satisfying.

S\$33

いちゆくサラダ

ICHIYUKU HOUSE SALAD

安楽和牛のカルパッチョ

ANRAKU WAGYU CARPACCIO

韓国のり

KOREAN SEAWEED

安楽和牛すじ煮込み

SLOW BRAISED

ANRAKU WAGYU TEZZONO

S\$10 S\$3 S\$25 S\$12

GIN-SHARI

— FRESHLY COOKED RICE

Our signature gin-shari is cooked to order, one pot at a time, using carefully selected Japanese rice grown in pristine natural environments. Nurtured by clear water, fertile soil and the changing seasons, each grain is glossy, fragrant and naturally sweet. Simple, yet essential — the true foundation of great yakiniku.

S\$ 12 /1 POT (SERVES 2-3)



The beauty of Japan's landscape

ANRAKU WAGYU ABURI SUSHI

ABURI SUSHI - LIGHT (2 PCS)

A lean cut, clean and delicately flavorful.

S\$12

ABURI SUSHI - PREMIUM (2 PCS)

A richly marbled cut, smooth and melt-in-the-mouth

S\$16



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和牛炙り肉寿司

ANRAKU WAGYU & TRUFFLE CLAYPOT RICE

Rice gently cooked with sake, salt and water, topped with lightly grilled Anraku Wagyu, seared on the outside and rare within, then finished with freshly shaved truffle. A deeply aromatic and indulgent signature dish.

S\$ 78 /1 POT (SERVES 2-3)



ANRAKU WAGYU & SEAFOOD TARTARE RICE

Freshly cooked rice topped with a premium seafood tartare — featuring Hokkaido scallop, red prawn, smoked salmon, ikura and uni —paired with Anraku Wagyu. Light, elegant and layered with natural umami, enhanced by a subtle smoky note.

S\$ 68 /1 POT (SERVES 2-3)



名物

炊き立て銀シャリ



Please allow approximately 30 minutes, as each pot is freshly cooked to order.

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ご飯もの

こだわりの麺・スープ・デザート

NOODLES · SOUPS · DESSERTS



名物

いちゆく素麺

SILK SOMEN — COLD NOODLES

A refined cold noodle dish featuring silky somen, offering a lighter and smoother alternative to traditional reimen. Clean, refreshing and delicately balanced — the perfect finish to yakiniku.

\$\$12



旨辛

ユッケジャンスープ

ANRAKU WAGYU YUKGAEJANG

A rich and deeply comforting Korean-style soup featuring Anraku Wagyu, its refined fat melting into the broth to create exceptional depth and umami. Brought together with our house-made kimchi tare.

\$\$15



自慢

和牛舌の土瓶蒸し

WAGYU TONGUE DOBIN MUSHI

A delicate Japanese soup featuring Wagyu tongue in a clear, aromatic broth. Gently steamed in a traditional dobin (a small teapot), capturing deep umami and refined fragrance.

\$\$12



デザート

いちゆくプリン

ICHIYUKU CLASSIC PUDDING

Smooth, creamy and gently sweet — a timeless favorite.

\$\$6

大人のバニラアイス

ADULT VANILLA

Ice cream finished with olive oil, salt, pepper and walnuts — a bold and refined take on vanilla.

\$\$8

バニラアイス

JERSEY MILK VANILLA

Smooth and rich Jersey milk ice cream, gently sweet and perfect for children.

\$\$8

麺・スープ



YUKGAEJANG RAMEN



EGG UDON

たまごスープ

SILKEN EGG SOUP

Light and comforting — pairs perfectly with our gin-shari.

\$\$8

ユッケジャンラーメン

YUKGAEJANG RAMEN

Rich, spicy and deeply satisfying — perfect when you crave something with noodles.

\$\$15

たまごうどん

EGG UDON

A gentle, comforting classic — perfect for children.

\$\$10



Ichiyuku's Tokyo-Style Sukiyaki

ANRAKU WAGYU SUKIYAKI COURSE

S\$ 138
/ 1PAX

ADD-ONS

ANRAKU WAGYU - LEAN CUT

S\$ 20 /60g

ANRAKU WAGYU - MARBLED

S\$ 28 /60g

SEASONAL VEGETABLE

S\$ 15 /200g

JAPANESE RAW EGG

S\$ 3 /1 Serving

OPENING

A seasonal chilled soup and an assortment of four kinds of sashimi, setting a clean and delicate beginning.

KYOTO STYLE

Our staff grills the first slice to begin your sukiyaki experience..

TOKYO STYLE

The beef is gently simmered to your preferred doneness. Enjoy it dipped in raw egg for a rich, authentic finish.

ICHIYUKU SIGNATURE

*Freshly Cooked Rice with house-made fresh kimchi
Glossy, just-steamed rice, served at its peak*

FINALE

Udon noodles are prepared in the remaining broth, capturing the full depth of flavor.



Founded in Hiroshima, Ichiyuku is built on a simple belief — the true value of Wagyu lies beyond grading or marbling, in its origin, environment, and the philosophy of its producer.



We feature the rare Anraku Wagyu from Miyazaki, raised with exceptional care in a pristine, low-stress environment that preserves the integrity of each animal. Its character is defined by refined umami, delicate marbling, and a clean, lingering finish.



Each cut is handled with precision — from careful slicing to exact temperature control and grilling — to reveal its full character. Wagyu, expressed beyond yakiniku, as a refined meat-focused experience.



ANRAKU WAGYU SUKIYAKI
安楽和牛すきやきコース

NIKKUYA ICHYUKU JAPAN
日本のいちゆく

- SEASONAL CHILLED SOUP
- HOUSE-MADE NAMUL & KIMCHI
- GREEN SALAD
- PREMIUM LOIN GRILL
- ANRAKU WAGYU BEEF TARTARE
- ANRAKU WAGYU ABURI SUSHI
- ABURI-SUKIYAKI

- ANRAKU WAGYU & SEASONAL SEAFOOD
A refined pairing of Wagyu and today's finest seafood
- CHILLED TOMATO W/JELLY SAUCE
- GIN-SHARI
Freshly made premium Japanese rice
- FRESH KIMCHI
- ANRAKU WAGYU YAKINIKU
A selection of salt and tare preparations
- SILK SOMEN - COLD NOODLES
- DESERT OF THE DAY

スタンダードコース



STANDARD COURSE \$198/1PAX

- SEASONAL CHILLED SOUP
- HOUSE-MADE NAMUL & KIMCHI
- GREEN SALAD
- SUKIYAKI KYOTO-STYLE
Lightly grilled Wagyu in a delicate Kyoto-style seasoning
- ANRAKU WAGYU BEEF TARTARE
- ANRAKU WAGYU ABURI SUSHI
- TENDERLOIN STEAK
- ANRAKU WAGYU & SEASONAL SEAFOOD
- ICHIYUKU CUTLET SANDWICH
Crisp bread, tender Anraku Wagyu fillet, finished with a hint of truffle
- CHILLED TOMATO W/JELLY SAUCE
- GIN-SHARI
- FRESH KIMCHI
- ANRAKU WAGYU YAKINIKU
- SILK SOMEN - COLD NOODLES
- DESERT OF THE DAY



*An elevated expression of our standard experience
Enhanced through refined techniques and elevated selections*

PREMIUM COURSE \$298/1PAX

プレミアムコース

- SEASONAL CHILLED SOUP
- HOUSE-MADE NAMUL & KIMCHI
- GREEN SALAD
- PREMIUM LOIN GRILL
- ANRAKU WAGYU BEEF TARTARE
- ANRAKU WAGYU ABURI SUSHI
- CHILLED TOMATO W/JELLY SAUCE
- GIN-SHARI
- FRESH KIMCHI
- ANRAKU WAGYU YAKINIKU
- MISO-SOUP
- DESERT OF THE DAY



*A lighter expression of our standard experience
Selected courses are simplified for a lighter finish*

LIGHT COURSE \$138/1PAX

ANRAKU WAGYU COURSES
安楽和牛特撰コース