



米沢牛黄木

Make your precious moments
more delicious.

We are committed to offer high-quality beef worthy
of Yonezawa-gyu's reputation,
the decent balance of fat and umami as well as the beef texture.
In order to bring you the rich flavor,
tenderness of Yonezawa-gyu and the delicate texture,
we select beef by our original criteria besides the beef rating.



米沢牛黄木 総本店

山形県米沢市桜木町3-41
TEL.0238・22・2241



レストラン 金剛閣

山形県米沢市桜木町3-41
TEL.0238・22・4122

【The “FUJI” Prosperity Pot (15-KAN)】

A5Rank Limited Sirloin (150g)

7,000yen

Lean meat (150g)

6,000yen

Chuck roll (150g)

6,500yen

Carefully selected, premium yonezawa beef

is piled hi like

mt . F u j i

for a luxurious serving



Hiyashiru-Rice(yamagata shining princess)-Miso soup-side dish -Benibana Eggs

Allergens: wheat Egg Beef Soy



米沢牛黄木
大切な時をもっと美味しく

Enjoy plenty of Yonezawa Beef

with our homemade miso sauce

for a moment of supreme bliss

Only served
at weekend and national holiday
and weekdays at lunchtime only

Yonezawagyu Premium Set

You could enjoy various flavor of Oki Yonezawa beef
served with the local cuisine



Red meat sukiyaki konabe ¥6,000

Allergic substances: wheat, soybean, beef, egg

Chuck Eye Roll sukiyaki konabe ¥6,500

Allergic substances: wheat, soybean, beef, egg

Rib Roin sukiyaki konabe ¥7,000

Allergic substances: wheat, soybean, beef, egg

Round shabushabu konabe ¥6,500

Allergic substances: wheat, soybean, beef, sesame, orange

Loin shabushabu konabe ¥7,500

Allergic substances: wheat, soybean, beef, sesame, orange

All rice is made from premium "Tsuyahime" rice produced in
Yamagata Prefecture.

❖ Yonezawa beef premium nabe

Please enjoy it with Oki special Warishita stock
which added with miso

❖ Yonezawa beef steak

First-grade marbled red meat and the original taste

❖ Yonezawa beef sushi

Seared Yonezawa beef sushi

❖ Yonezawa's local cuisine hiyashiru

Konnyaku dried by freezing, Dried shitake mushroom,
seasonal vegetables with scallop dashi. It was said to
be the food of Yonezawa Domain solders during battles.

❖ omizuke

Pickled radish and carrot with chopped green vegetables, known as
specialty of Yamagata

❖ rice

「Tsuyahime」rice is produced at Okitama area
*Okitama is the southern part of Yamagata.

❖ miso soup

Use yonezawa miso

Course Cuisine

Yonezawa beef course menu

Established in Taisho 12 (1923)
Traditional miso sauce.

Allergic substances: wheat, soybean, beef, crab, egg, dairy

- Hiyashiru ● appetizer ● Otoro (fatty meat)& roasted beef sushi
- beef, vegetables, miso sauce, egg
- rice, miso soup or udon ● pickles ● seasonal dessert

[Take Out]

Rib loin sukiyaki

Rib loin sukiyaki

Take it with the original ponzu and
sesame sauce

Premium Yonezawa beef Shabushabu Course

Allergic substances: wheat, soybean, beef, crab, dairy, sesame, orange

Course content

- Hiyashijiru ● appetizer
- Seared Otoro (fatty meat)& roasted beef sushi
- beef, vegetables, ponzu, sesame sauce
- udon ● pickles ● seasonal dessert

Round (120g) ¥8,500

Sirloin (120g) ¥10,000



Round



Filet Steak

Excellent taste with tenderness and rich flavor

Premium Yonezawa beef steak course

Allergic substances: wheat, soybean, beef, crab, dairy, orange

Course content

- Hiyashiru ● appetizer
- Seared Otoro (fatty meat)& roasted beef sushi
- Beef steak, salad ● rice, miso soup ● pickles ● seasonal dessert

Ramp Steak (130g) ¥8,500
(180g) ¥10,000

Sirloin steak (130g) ¥10,000
(180g) ¥12,000

Filet Steak (130g) ¥11,000
(180g) ¥14,000

Premium Yonezawa beef

Single item Sukiyaki



Allergic substances: wheat, soybean, beef, egg

Red meat Sukiyaki (120g) ¥4,500

【beef, vegetables, miso sauce, egg】

Another helping of beef (100g) ¥3,000

Loin sukiyaki (120g) ¥5,500

【beef, vegetables, miso sauce, egg】

Another helping of beef (100g) ¥4,000

Rib loin sukiyaki (120g) ¥6,500

【beef, vegetables, miso sauce, egg】

Another helping of beef (100g) ¥5,000

※Another helping of beef is only served for sukiyaki order

Single
Item

another helping of vegetables ¥800

Allergic substances: soybean

Rice ¥300

udon ¥300

egg ¥150

Side meal ¥800

【kobachi, rice, miso soup or udon, pickles】

Allergic substances: wheat, soybean

Round Shabushabu (120g) ¥5,500

【beef, vegetables, ponzu, sesame sauce】

Another helping of beef (100g) ¥3,500

Sirloin Shabushabu

【beef, vegetables, ponzu, sesame sauce】

(120g) ¥7,500

Another helping of beef (100g) ¥5,500

※Another helping of beef is only served for Shabushabu order

Single
Item

another helping of vegetables ¥800

Rice ¥300

udon ¥300

sauce 【ponzu, sesame sauce】 ¥450

Side meal ¥800

【kobachi, rice, miso soup or udon, pickles】

Allergic substances: wheat, soybean

Premium Yonezawa beef

Single item shabushabu



Allergic substances: wheat, soybean, beef

All rice is made from premium "Tsu yahime" rice produced in Yamagata Prefecture.

※Picture is for reference. ※The side vegetables and pickles vary by season.

※Please inquiry staff for any allergic concern

Premium Yonezawa beef

Single item Steak



Allergic substances: steak sauce, wheat, soybean

Ramp Steak	(130g)	¥5,000
	(180g)	¥6,500
Sirloin Steak	(130g)	¥7,000
	(180g)	¥9,000
Filet Steak	(130g)	¥8,500
	(180g)	¥11,000

Single Item	mini salad	¥400
	Allergic substances only contained in Caesar dressing: egg, dairy, soybean	

Side meal	¥800
【kobachi, rice, miso soup, pickles】	
Allergic substances: wheat, soybean	

Yonezawa beef sushi

Excellent match of Yonezawa beef and nigiri sushi. It is unique to Oki which that directly manage a butcher shop

Finely textured Otoro sushi and well-roasted red meat beef sushi

Assorted Premium Yonezawa beef sushi

Allergic substances: wheat, soybean, beef, orange

¥2,700



Yonezawa roast beef sushi
Allergic substances: wheat, soybean, beef
¥1,500



Yonezawa Seared
Otoro(fatty meat)Sushi
Allergic substances: wheat, soybean, beef, orange
¥1,800



Side meal
【kobachi, rice, miso soup, pickles】
Allergic substances: wheat, soybean
¥800



Spicy dipping udon
with Yonezawa beef
Allergic substances: wheat, soybean, beef, egg, shrimp, crab
¥900



Garlic rice with
Yonezawa beef
Allergic substances: wheat, soybean, beef
¥800

Single Dish

Single dish
is served from 4PM



Cold Dish

Fresh taste of 2 kinds of rare- cooked beef with dashi soy sauce
Yonezawa beef seared ichibo
carpaccio style **¥1,800**

Allergic substances: wheat, soybean, beef

Ginger- flavored beef tsukudani
Simmered Yonezawa Beef with
ginger in sweetened soy sauce,
served with seasonal vegetables **¥900**

Allergic substances: wheat, soybean, beef

Yonezawa beef salami(six pieces) **¥550**

Allergic substances: beef, pork, gelatin

Hot Dish

Sauce -soaked beef tendon and Yamagata local specialty Tamakonnyaku
Stewed Yamagata tamakonnyaku
and beef tendon **¥900**

Allergic substances: wheat, soybean, beef, sesame

Relaxed moment with Soup of various food of mountain from Yonezawa
Yonezawa beef and taro stew **¥900**

Allergic substances: wheat, soybean, beef

Grilled Yonezawa Beef skewer
two sticks **¥2,500**

Allergic substances: beef

Oki's traditional taste

miso and sake lees marinated
Yonezawa beef Sumire marinade **¥1,800**
(made with Tri- tip beef)

Allergic substances: wheat, soybean, beef

In the early Showa period, taxi was rare in
Yonezawa. The poster girl of Oki beef store, the first
female taxi driver in northeast Japan, drove the Ford
V8 named [Sumire Taxi]. Since then, [Sumire]has
become known as a trademark of Oki .

Sumire marinade
(red meat)



3pieces **¥3,564**
5pieces **¥5,940**



Gentle taste with Sweetness and flavor of koji
"Sagohachi3-5-8" pickles of turnip
and cucumber from Yamagata **¥700**

The name "Sagohachi3-5-8" comes from the 3-5-8 ratio
of salt, koji, and steamed rice in the pickling bed.

Rich taste and excellent texture brought by the climate
and culture of Yamagata

Assorted Yamagata pickles **¥800**

Allergic substances: wheat, soybean

dashi, Summer vegetables and potherbs minced together
and dressed with soy sauce

Tofu served with Yamagata dashi **¥700**

Allergic substances: wheat, soybean, crab

Yamagata chrysanthemum
and mozuku vinegar **¥600**

Allergic substances: wheat, soybean

Today's salad [please ask our staff for details] **¥900**

mini salad **¥400**

Allergic substances only contained with Caesar
dressing: egg, dairy, soybean



Vegetable dish

Vegetable dish is
served from 4PM

All rice is made from premium "Tsuyahime" rice produced in
Yamagata Prefecture.

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Set Menu

Enjoy the richly flavored Yonezawa beef and Yamagata tsuyahime rice



Gold Award

4th Nikudon Grand Prix
East Japan Nikudon Category
Gold Award

Yonezawa beef trimmings stewed with soy sauce

Sukiyaki box ¥3,000

【Kobachi, Onsen egg, miso soup, pickles】

Allergic substances: wheat, soybean, beef, egg

Serve the famous food, sukiyaki with miso soak in small nabe size

Yonezawa beef 100-year pot set meal (red meat) ¥3,800

【Kobachi, rice, egg, miso soup, pickles】

Allergic substances: wheat, soybean, beef, egg

Specially provide for marble meat lover

Yonezawa beef 100-year beef pot set meal (marbled) ¥4,300

【Kobachi, rice, egg, miso soup, pickles】

Allergic substances: wheat, soybean, beef, egg



Yonezawa beef ichibo steak box meal

【Kobachi, miso soup, pickles】

Allergic substances: wheat, soybean, beef **¥4,000**



Yonezawa beef sirloin steak box meal

【Kobachi, miso soup, pickles】

Allergic substances: wheat, soybean, beef **¥5,500**

Ymagata rice Tsuyahime ice ¥500

Allergic substances: egg, dairy

Day's ice [please inquiry staff for detail] ¥500

Allergic substances: egg, dairy

Vania ice ¥500

Allergic substances: egg, dairy

Made with Yamagata Kougyoku apples

Yamagata apple sherbet ¥500

Allergic substances: dairy, soybean, gelatin, apple

Yamagata La France pear sherbet ¥500

Allergic substances: soybean

Desert

Makes the most of the original taste of Yamagata local ingredients, bringing it with natural sweetness



Ymagata rice Tsuyahime ice

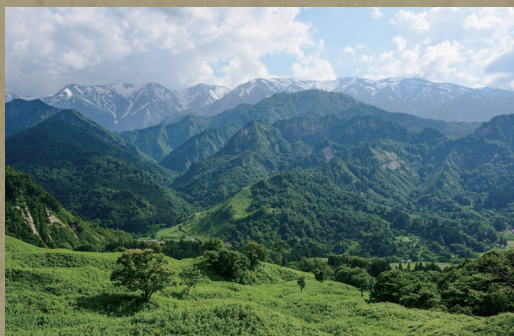
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Yonezawa City in the southern part of Yamagata Prefecture (which is called Okitamachiiki), Tohoku Region.

Yonezawa basin is surrounded by the mountains of the Azuma Mountain Range, Iide Mountain Range, and Asahi Mountain Range. Basin climate, large temperature difference, and fertile land of the Mogami valley benefit rich harvest. And the mineral-abundant snowmelt water and high-quality straw benefit raising the famous Yonezawa cattle.



「The best food from Tokyo to the world」

We offer the best quality Yonezawa beef directly from Yonezawa, selected by connoisseurs, as well as seasonal flavors, local cuisine, and sake from the Yonezawa area of Yamagata Prefecture.

Yonezawa beef Oki
celebrated its 100 th anniversary in 2023



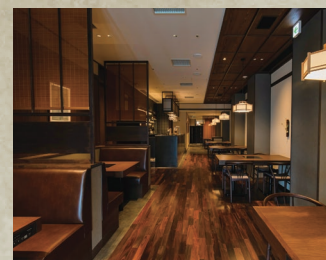
米沢牛黄木 総本店
山形県米沢市桜木町 3-41



Yonezawa beef Oki
online shop



米沢牛黄木 東京駅店
[東京駅グランスタ八重北内]



米沢牛黄木 銀座店
[銀座 5 丁目 7-6 iliv12 階]