



米沢牛黄木



We bring you the traditional taste and the impression.

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

※Picture is for reference.



**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

- ❁ **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 soldiers during battles.

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**Red meat sukiyaki konabe** ¥5,500

Allergic substances: wheat, soybean, beef, egg

**Chuck Eye Roll sukiyaki konabe** ¥6,000

Allergic substances: wheat, soybean, beef, egg

**Rib Roin sukiyaki konabe** ¥6,500

Allergic substances: wheat, soybean, beef, egg

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**Round shabushabu konabe** ¥6,000

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

**Loin shabushabu konabe** ¥7,000

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

- ❁ **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

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

※Please inquiry staff for any allergic concern  
※Picture is for reference. ※The side vegetables and pickles vary by season.

# Yonezawa beef course menu

Beside of yonezawa beef cuisine,  
you also could enjoy beef sushi and local cusine.

Course menu is served from 4PM



Established in Taisho 12 (1923)  
Traditional miso sauce.

## Yonezawa premium beef sukiyaki course

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

Course  
content

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

Red meat sukiyaki (120g) ¥7,500

Loin sukiyaki (120g) ¥8,500

Rib loin sukiyaki (120g) ¥9,500

[Take Out]

Oki sukiyaki sauce (miso sauce) 360ml bottle ¥540

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) ¥8,000

Sirloin (120g) ¥10,000



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) ¥8,000

(180g) ¥9,500

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

Single Item	another helping of vegetables	¥800
	<small>Allergic substances: soybean</small>	
	Rice	¥300
	udon	¥300

egg ¥150

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Side meal ¥800

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

Allergic substances: wheat, soybean

※Another helping of beef and side meal is only served for sukiyaki order

Round Shabushabu (120g) ¥5,000

【beef, vegetables, ponzu, sesame sauce】

Another helping of beef (100g) ¥3,500

Sirloin Shabushabu (120g) ¥7,000

【beef, vegetables, ponzu, sesame sauce】

Another helping of beef (100g) ¥5,500

Single Item	another helping of vegetables	¥800
	Rice	¥300
	udon	¥300
	sauce <small>【ponzu, sesame sauce】</small>	¥450

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Side meal ¥800

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

Allergic substances: wheat, soybean

※Another helping of beef and side meal is only served for Shabushabu order

Premium Yonezawa beef

# Single item shabushabu



Allergic substances: wheat, soybean, beef

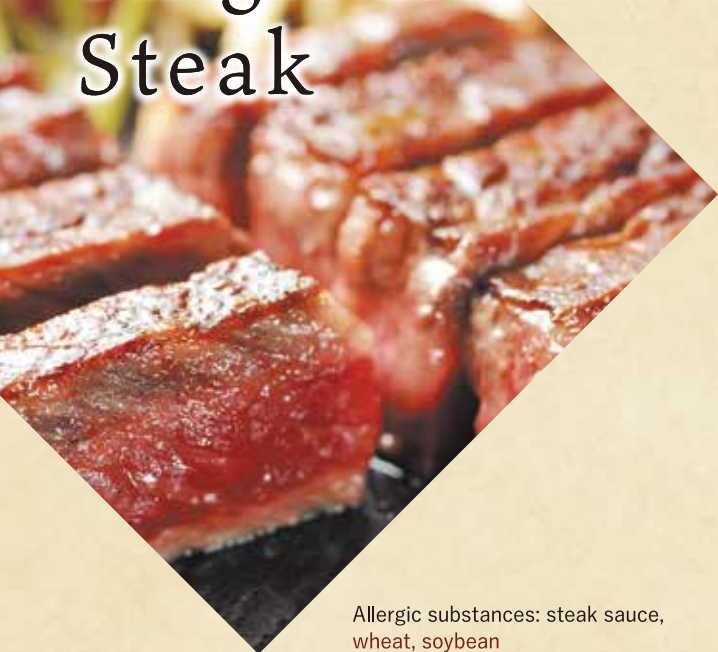
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Premium Yonezawa beef

# Single item Steak



Allergic substances: steak sauce, wheat, soybean

Ramp Steak (130g) ¥4,500

(180g) ¥6,000

Sirloin Steak (130g) ¥6,500

(180g) ¥8,500

Filet Steak (130g) ¥8,000

(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

※Side meal is only served for steak order

## Yonezawa beef sushi

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



3 pieces

Yonezawa roast beef sushi  
¥1,350

Allergic substances: wheat, soybean, beef



3 pieces

Yonezawa Seard Otoro (fatty meat) Sushi  
¥1,650

Allergic substances: wheat, soybean, beef



Seared Otoro sushi 3 pieces

Roast beef sushi 2 pieces

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

Assorted Premium Yonezawa beef sushi  
¥2,500

Allergic substances: wheat, soybean, beef, orange



Side meal 【kobachi, rice, miso soup, pickles】 ¥800

Allergic substances: wheat, soybean

Spicy dipping udon with Yonezawa beef

¥900

Allergic substances: wheat, soybean, egg, shrimp, crab

Garlic rice with Yonezawa beef ¥800

Allergic substances: wheat, soybean, beef,



# Single Dish

※Portion of Single dish is for one person

Single dish is served from 4PM

## Cold Dish

Fresh taste of 2 kinds of rare- cooked beef with dashi soy sauce

**Yonezawa Beef seared aitchbone and marbled round meat** ¥1,500

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)** ¥500

Allergic substances: beef, pork, gelatin

## Hot Dish

Sauce -soaked beef tendon and Yamagata local specialty Tamakonnyaku

**Stewed Yamagata tamakonnyaku and beef tendon** ¥850

Allergic substances: wheat, soybean, beef, sesame

Relaxed moment with Soup of various food of mountain from Yonezawa

**Yonezawa beef and taro stew** ¥600

Allergic substances: wheat, soybean, beef,

**Grilled Yonezawa Beef skewer two sticks** ¥2,000

Allergic substances: beef,



## Oki's traditional taste

Allergic substances: wheat, soybean, beef,

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

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



# Vegetable dish

※Portion of all dishes is for one person

Vegetable dish is served from 4PM

Gentle taste with Sweetness and flavor of koji  
**"Sagohachi3-5-8" pickles of turnip and cucumber from Yamagata** ¥600

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** ¥700

Allergic substances: wheat, soybean

dashi, Summer vegetables and potherbs minced together and dressed with soy sauce  
**Tofu served with Yamagata dashi** ¥600

Allergic substances: wheat, soybean, crab

**Yamagata chrysanthemum and mozuku vinegar** ¥500

Allergic substances: wheat, soybean

**mini salad** ¥400

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



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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)

¥3,500 【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)

¥4,000 【Kobachi, rice, egg, miso soup, pickles】

Allergic substances: wheat, soybean, beef, egg



## Set Menu

Enjoy the  
richly  
flavored  
Yonezawa  
beef and  
Yamagata  
tsuyahime  
rice



## Yonezawa beef red meat steak box

¥3,900 【Kobachi, miso soup, pickles】

Allergic substances: wheat, soybean, beef



## Yonezawa beef sirloin steak box

¥5,500 【Kobachi, miso soup, pickles】

Allergic substances: wheat, soybean, beef

## Desert

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

Ymagata rice Tsuyahime ice

### 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

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Yamagata Prefecture.

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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.



Yonezawa beef Oki will celebrate its 100th anniversary in 2023



Yonezawa beef Oki online shop

米沢牛黄木 総本店  
山形県米沢市桜木町3-41

「The best food from Tokyo to the world」



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]

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.