

JAPANESE YAKINIKU GRILL
MANPUKU
 DALLAS, TEXAS

CHEF-PREPARED FROM THE KITCHEN

APPETIZERS

from the sea	from the garden	chefs select vegetables	classic comfort
SOFT SHELL CRAB TEMPURA 16 deep fried, ponzu sauce	BRUSSEL SPROUTS 10 lightly fried, bacon mushrooms	SHISHITO PEPPER 7 mildly spicy green pepper, sweet miso	EDAMAME 6 choice of sea salt or chili garlic
DYNAMITE SHRIMP 14 creamy spicy mayo	ASSORTED KIMCHI 10 cabbage, cucumber, TOMATO	SAUTEED MUSHROOMS 12 assorted mushrooms, yuzu soy sauce	FRIED GYOZA 10 pork dumpling, ponzu, chili oil
			CHICKEN KARAAGE 14 deep fried, three dipping sauces

JAPANESE BARBECUE “YAKINIKU”

SIGNATURE

Auhtentic Sukiyaki and prime cuts featuring Manpuku’ s 70 year old “Tokyo Style” recipe.

AMERICAN WAGYU SUKIYAKI (order from 2 pcs / 2.5 oz or more)	25
thin-sliced American wagyu beef, free-range raw egg yolk, rice ball, sukiyaki sauce	
TOKYO STYLE GYUTAN (3.5oz)	22
seasoned with garlic, onion and original spice	
TOKYO STYLE PRIME SHORT RIB (3.5oz)	22
seasoned with garlic, onion and original spice	

JAPANESE WAGYU (3.5oz)
imported from Kyushu Japan

A5 CHEFS SELECT CUT Mkt. Price
Ask your server for details

AMERICAN WAGYU (3.5oz)
purebred japanese wagyu/meaty american cattle

FILET MIGNON 38 wasabi, soy sauce
SHORT RIB 38 bbq sauce
RIBEYE 35 bbq sauce
CHUCK FLAP 30 bbq sauce

US ANGUS PRIME BEEF (3.5oz)
100% midwestern grain-fed beef

SHORT RIB 25 bbq sauce
RIB CAP 28 bbq sauce
RIBEYE 26 bbq sauce
BRISKET 25 lightly seasoned
OUTSIDE SKIRT 25 miso
HANGER STEAK 20 wasabi, soy sauce
TRI TIP 18 bbq sauce

PORK & CHICKEN (3.5oz)
heritage breed hogs and all-natural poultry

PORK BELLY 16 sea salt, pepper, sesame oil
KUROBUTA PORK SAUSAGE (5 pcs) 9 bbq sauce
CHICKEN BREAST 12 bbq sauce

SEAFOOD & VEGETABLES

SHRIMP 17 sea salt, pepper, sesame oil
SCALLOP 22 sea salt and pepper
VEGETABLES 8 assorted daily vegetables

MORE CHEF PREPARED FAVORITES

SOUP

MISO 6 traditional miso soup, tofu, green onion
SPICY SEAFOOD MISO 16 shrimp, scallops, japanese blended spices
SPICY BEEF 12 slow cooked pulled beef soup

SALAD

GREEN SALAD 10 mixed greens, choice of ginger or yuzu miso dressing
CHICKEN CRUNCH SALAD 14 romaine, napa cabbage, crispy wontons, plum dressing
CUCUMBER SUNOMONO & KING CRAB 16 japanese sweet vinegar

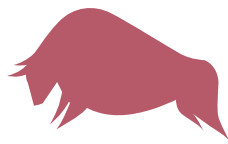
HOT STONE RICE & NOODLES

GARLIC NOODLES 14 Japanese fried noodles, garlic, tokyo onion, shibazuke pickles
GARLIC FRIED RICE 14 sizzling rice, garlic, Tokyo onion, shibazuke pickles, shiso basil
UMAMI FRIED RICE 16 sizzling rice, beef, assorted mushrooms, green onion
WHITE RICE 3

DESSERTS

DESSERT OF THE DAY 12 ask your server for details
SOFT SERVE 8 ask your server for details

warning: consuming raw or undercooked meats may increase your risk of food borne illness.



JAPANESE YAKINIKU GRILL
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OMAKASE - SELECT TASTING MENU

MANPUKU COURSE

\$80/ PER PERSON (2 person minimum)

- soup
MISO SOUP
- appetizer (choice of 2 items)
GREEN SALAD
BRUSSEL SPROUTS
SOFT SHELL CRAB TEMPURA
DYNAMITE SHRIMP
FRIED GYOZA DUMPLINGS
- main
PRIME RIB EYE (bbq)
PRIME TRI TIP (bbq)
PRIME HANGER STEAK (wasabi soy)
PRIME SHORT RIB (bbq)
PRIME OUTSIDE SKIRT (miso)
AMERICAN WAGYU RIBEYE (+\$15)
- hot stone bowl rice or noodles (choose 1)
GARLIC RICE
GARLIC NOODLES
- dessert (choose 1)
SOFT SERVE
DESSERT OF THE DAY

SIGNATURE TASTING

\$120 / PER PERSON (2 person minimum)

- soup (chose 1)
SPICY BEEF SOUP
MISO SOUP
SPICY SEAFOOD MISO SOUP
- appetizer(choice of 2 items)
GREEN SALAD
CHICKEN CRUNCH SALAD
BRUSSEL SPROUTS
SOFT SHELL CRAB TEMPURA
DYNAMITE SHRIMP
FRIED GYOZA DUMPLINGS
- main
SUKIYAKI (free-range raw egg yolk)
PRIME SHORT RIB or GYUTAN (tokyo style)
AMERICAN WAGYU FILLET MIGNON (wasabi soy)
AMERICAN WAGYU RIBEYE (bbq)
PRIME BRISKET (lightly seasoned)
AMERICAN WAGYU SHORT RIB (bbq)
JAPANESE A5 WAGYU (+\$20)
- hot stone bowl rice or noodles (choose 1)
GARLIC RICE
GARLIC NOODLES
UMAMI FRIED RICE
- dessert (choose 1)
SOFT SERVE
DESSERT OF THE DAY

SELECT COCKTAILS & BEVERAGES

SAKE (10 oz & by the glass)

- UKA** 26
Sparkling Sake /Fukushima - 10oz
- HOUSE SAKE (10 oz HOT/COLD)** 15
Junmai/Kyoto - 10oz
- DASSAI 45 (10 oz)** 35
Daiginjo/Yamaguchi - 10 oz
- DASSAI 45 NIGORI (10 oz)** 30
Daiginjo/Yamaguchi - 10 oz
- DEWAZAKURA (glass)** 23
Ginjo/Yamagata -
- HAKKAISAN (glass)** 27
Daiginjo 45/Niigata
- KIKUSUI (10 oz)** 28
Ginjo/Niigata
- KUBOTA (10 oz)** 30
Daiginjo/Niigata
- SHO CHIKU BAI (glass)** 15
Unfiltered/California
- OTOKO YAMA (glass)** 18
Daiginjo/Niigata
- YAEMON TSUKIAKARI (10 oz)** 25
Daiginjo/Niigata

NON-ALCOHOLIC

- SOFT DRINKS** 4
- SPRING WATER** 10
- SPARKLING WATER** 5
- GREEN TEA** 4

DRAFT BEER

- ASAHI** 9
- SAPPORO** 9
- KIRIN** 9
- PONY PILSNER** 8
- YUENGLING** 8
- MILLER LITE** 7

BOTTLED BEER

- SAPPORO RESERVE** 8
- SAPPORO LIGHT** 8
- SAPPORO BLACK** 8
- KIRIN LIGHT** 8

HOUSE COCKTAILS

- ANGELA' S 75** 16
Japanese Style French 75
- JAPANESE OLD FASHIONED** 18
Fuji Whisky, sugar cube, bitters
- MADISON' S MANHATTAN** 18
Fuji Whisky, vermouth, maraschino cherry
- TOKYO MULE** 12
Japanese vodka, ginger, yuzu
- EDO NO KAZE** 15
Sage' s secret recipe
- RASPBERRY LYCHEE MARTINI** 14
Vodka, raspberrry, lychee
- SAKETINI** 12
Vodka or Gin
- MIDORI MARTINI** 13
Vodka, japanese melon
- SUNTORY HIGHBALL** 12
Toki Whisky, Straight or Ginger/Yuzu

WINE BY THE GLASS

- BUBBLES**
- RUFFINO** 12
Prosecco/Italy
- WYCLIFF** 15
Sparkling/California
- WHITES**
- PERTICO** 12
Pinot Grigio/Italy
- CASTLEFEDER** 13
Pinot Grigio/Italy
- SJP** 15
Sauvignon Blanc/New Zealand
- CHARLES KRUG** 12
Sauvignon Blanc/Napa Valley, CA
- BENCH** 13
Chardonnay/Napa Valley, CA
- REDS**
- STRAIGHT SHOOTER** 13
Pinot Noir/Willamette Valley, OR
- DE LOACH** 15
Pinot Noir/Russian River, CA
- KIEPERSOL** 13
Merlot/Tyler, TX
- PERCISION BOUND** 13
Cabernet Savignon/Sonoma, CA
- DURANT & BOOTH** 16
Cabernet Savignon/Napa Valley, CA



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SMALL PLATES

from the sea	
SOFT SHELL CRAB TEMPURA	16
deep fried, ponzu sauce	
DYNAMITE SHRIMP	14
creamy spicy mayo	
from the garden	
EDAMAME	6
sea salt or chili garlic	
BRUSSEL SPROUTS	10
balsamic sauce	
SHISHITO PEPPERS	7
sweet miso sauce	
classic comfort	
CHICKEN KARAAGE	14
deep fried, spicy mayo, ponzu, truffle salt	
FRIED GYOZA DUMPLINGS	10
soybeans, choice of sea salt or chili garlic	
BEEF KATSU SLIDERS (3 pc)	22
japanese chicken fried steak, sweet sauce	
texas-japan fusion foods	
DEVILED EGGS	10
miso and yuzu spin on a classic	

SALAD

GREEN SALAD	10
mixed greens, choice of ginger or yuzu miso dressing	
CHICKEN CRUNCH SALAD	14
romaine, napa cabbage, crispy wontons, plum dressing	
CUCUMBER SUNOMONO & KING CRAB	16
japanese sweet vinegar	

SOUP

MISO (cup)	6
traditional miso soup, tofu, green onion	
SPICY BEEF	12
slow cooked pulled beef soup	

HOT STONE RICE & NOODLES

GARLIC NOODLES	14
thick fried noodles,	
GARLIC FRIED RICE	14
garlic, Tokyo onion, shibazuke pickles, shiso basil	
UNAMI FRIED RICE	16
sizzling rice, beef, assorted mushrooms, green onion	

DESSERTS

DESSERT OF THE DAY	12
ask your server for details	

SIGNATURE COCKTAILS

ANGELA' S	75	16
Japanese Style French 75		
JAPANESE OLD FASHIONED		18
Fuji Whisky, simple syrup, bitters		
TOKYO MULE		12
Japanese vodka, ginger, yuzu		
OSAKA MULE		12
lichiko, ginger, yuzu		
MADISON' S MANHATTAN		18
Fuji Whisky, vermouth, maraschino cherry		
EDO NO KAZE		15
Sage' s secret recipe		
FUJI SUNRISE		12
lichiko, orange juice, grenadine		
YUZU MARGARITA		14
Japanese lemon		
SUNTORY HIGHBALL		12
Toki Whisky, Straight or Ginger/Yuzu		

RASPBERRY LYCHEE MARTINI	14
Vodka, raspberry, lychee	
SAKETINI	12
Vodka or Gin	
MIDORI MARTINI	13
Japanese melon	
YUZU MARTINI	13
Vodka, yuzu	
MATCHATINI	13
Vodka or Gin	
MOMO MARTINI	15
Japanese vodka, peach	
SEASONAL MARTINI	16
Ask your bartender or server	
BARTENDER' S CHOICE	15
You choose the base, we do the rest	