

Delicacies
美味



Melt-in-your-mouth Seared Yukhoe

(Korean Seasoned Seared Beef)
とろける炙りユッケ

¥ 1600(¥ 1760)

A melt-in-your-mouth portion of ribeye quickly seared over a burner. Enjoy it with a quail's egg.

Low-temperature Cooked Roast Beef Yukhoe

(Korean Seasoned Rare Beef)

低温調理したローストビーフのユッケ

Limited quantity 数量限定

¥ 1600(¥ 1760)

Wagyu beef round is slowly roasted for 2 hours to make it moist and tender.

Delicacies
美味



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Liver Steak

新鮮レバテキ

Limited quantity 数量限定

¥ 1600(¥ 1760)

Fresh liver is prepared tenderly and served with green onion, garlic, and ginger, and sesame oil condiments.



Recommend
おすすめ



Nigiri(1 piece)of Japanese Black Beef

黒毛和牛のにぎり (1貫)

¥ 400(¥ 440)



We are so confident in our items that we slowly roast red meat cooked at a low temperature to give you a taste of the true flavor of Wagyu beef!



Kurogo Nikomi(Stew)

黒5の煮込み

¥ 680(¥ 748)

Sweet and spicy tenderloin stewed with tendon



Shiro Senmai Sashimi (Whitened omasum)

白センマイ刺し

¥ 880(¥ 968)

Special vinegared miso is delicious.

Meltingly Seared Beef Nigiri
とろける炙り牛のにぎり

Premium

(1 Piece) (1貫) ¥ 650(¥ 715)

Recommend
おすすめ



Munchu Salad ムンチュサラダ

¥ 750(¥ 825)

A very popular salad made with fresh salad greens sent daily from contract farmers, flavored with a simple sesame oil and salty taste.



Jako and Egoma Salted Salad

(Small Fish and Sesame) じゃことエゴマの塩サラダ

¥ 750(¥ 825)

Assortment of Namul ¥ 750(¥ 825)
ナムルの盛り合わせ

Coriander Salad ¥ 750(¥ 825)
パクチーサラダ

Cabbage Plate ¥ 550(¥ 605)
キャベツ盛り

Green Onion Plate(White/Green) ¥ 500(¥ 550)
ネギ盛り(白/青)

Samchu(Lettuce Wrap) ¥ 600(¥ 660)
サンチュ

Napa Cabbage Kimchi ¥ 650(¥ 715)
白菜キムチ

Kkakdugi(Cubed Radish Kimchi) ¥ 650(¥ 715)
カクテキ

Oi Kimchi(Cucumber Kimchi) ¥ 650(¥ 715)
オイキムチ

Tomato Kimchi ¥ 400(¥ 440)
トマトキムチ

Yamaimo Kimchi(Japanese Yam) ¥ 650(¥ 715)
山芋のキムチ

Shimarakkyo Kimchi(Island Leek) ¥ 650(¥ 715)
島らっきょうのキムチ

Assortment of 3 Kimchis ¥ 1100(¥ 1210)
(Napa Cabbage/Kkakdugi/Oi(Cucumber)Kimchi)
キムチ3種盛り合わせ(白菜/カクテキ/オイキムチ)

Pig Feet ¥ 500(¥ 550)
豚足

Chanja(Spicy Cod Innards) ¥ 650(¥ 715)
チャンジャ

Toasted Seaweed ¥ 650(¥ 715)
焼きのり



Assortment of 6 Kimchis

キムチ6種盛り合わせ

¥ 1600(¥ 1760)

() prices include tax. () 内の価格はすべて税込になります。

Kurogo Special ★★★★★ Tan Shio(Salted Tongue)

黒5のこだわり ★★★★★ タン塩



Jo Tan Shio(Salted Prime Tongue)
上タン塩

A classic! 定番!!

Tan Shio(Salted Tongue)
タン塩

¥ 1700(¥ 1870)

Tan Shio is a moderately fatty and refreshing part of beef tongue, about 15 cm in the center of the tongue.



Jo Tan Shio(Salted Prime Tongue)
上タン塩

¥ 3100(¥ 3410)

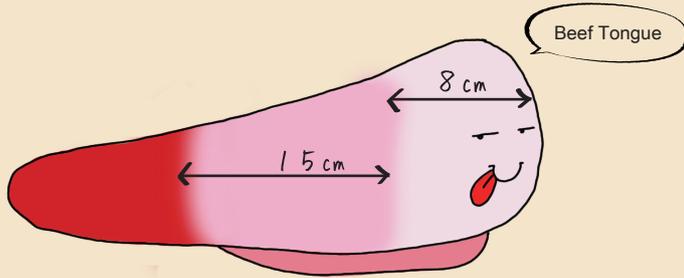
This is a very popular menu item that features thick slices of the section from the base of the tongue up to 8 cm in length.

May Sell Out!! 売り切れ御免!!

Special Tan Shio(Salted Tongue)
特選タン塩

¥ 3900(¥ 4290)

Only the tongue sourced from Japanese Black Beef is used. Very rare.s

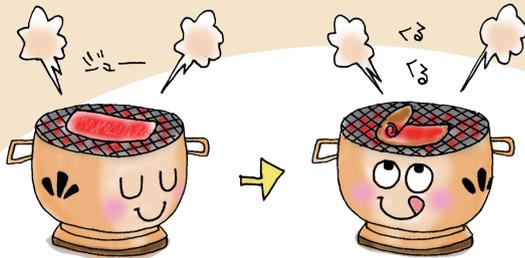


Kurogo Special ★★★★★ Rosu(Round/Red Meat)

黒5のこだわり ★★★★★ ロース(もも肉/赤身肉)



Green Onion Salted Rosu(Loin) ¥ 1600(¥ 1760)
ネギ塩ロース



As soon as you put the meat on the grilling net, flip it.

Roll!

Why roll to grill?

That's because... it binds the juices!!
Because I love Rosu!!



Specialty
名物

Jo Rosu(Loin) 上ロース ¥ 1300(¥ 1430)

A very delicious red meat!!



Delicious Red Meat Kamenoko(Knuckle)
美味しい赤身肉 かめのこ ¥ 1700(¥ 1870)

The rich red meat flavor is good!!

Carefully Selected Ingredients
厳選素材



Premium Rosu(Loin) ¥ 2500(¥ 2750)
プレミアムロース

Rare Cut! Tri Tip, melts in your mouth!



Otoko Jo Rosu(Prime Loin)
男上ロース

May Sell Out!! 売り切れ御免!!

Otoko Jo Rosu(Prime Loin)
男上ロース

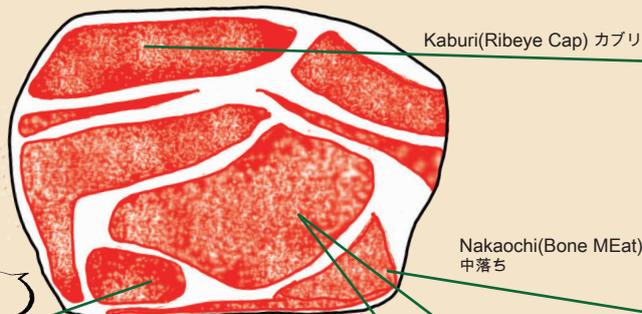
¥ 2400(¥ 2640)

Chunks of a delicious cut of lean meat!

()prices include tax. ()内の価格はすべて税込になります。

Kurogo Special ★★★ Kalbi/Rib Roast

黒5のこだわり ★★★ カルビ・リブロース



Rib Roast

Kaburi(Ribeye Cap) カブリ

Nakaochi(Bone MEat) 中落ち

Ribeye リブ芯



Jo Kalbi(Prime Shortrib) 上カルビ



Otoko Jo Kalbi(Prime Shortrib) 男上カルビ

Grilled Otoko Jo Kalbi(Prime Shortrib) 男上カルビの焼き上がり



Enpitsu (Complexus Muscle) えんびつ



Rare cut in limited quantities
数量限定希少部位

A classic! 定番!!

Kalbi(Shortrib) カルビ

¥ 1300(¥ 1430)

This is the part of the ribeye called Kaburi. In fact, it is good when wrapped with kimchi!

Limited Stock!! 限定品!!

Nakaochi Kalbi(Rib Finger) 中落ちカルビ

¥ 1300(¥ 1430)

A cut from between bones, juicy, tender and rich in meat flavor!

Recommend
おすすめ

Jo Kalbi(Prime Shortrib) 上カルビ

¥ 2300(¥ 2530)

The core of the ribeye, the meat is soft and melts in your mouth. The King of Yakiniku!!

May Sell Out!! 売り切れ御免!!

Otoko Jo Kalbi(Prime Shortrib) 男上カルビ

¥ 2400(¥ 2640)

The core of the ribeye is cut into a hearty cut! To draw out the flavor of the meat, it is grilled as a chunk and served as a steak cut!

Enpitsu(100g~)(Complexus Muscle) えんびつ(100g ~)

¥ 2500(¥ 2750) ~

Sold by weight of 1 piece. Please contact our staff.

A delicious meat that is like a combination of filet and sirloin next to the core of the ribeye! You are lucky if you can find it.

Kurogo Special ★★★ Harami(Skirt Steak)

黒5のこだわり ★★★ ハラミ(腹身)

Wagyu Harami(Skirt Steak) ¥ 2900(¥ 3190)
和牛ハラミ

Rare Wagyu diaphragm! Juicy and Tender!!

Limited Stock!! 限定品!!

Wagyu Harami Trimmings

和牛ハラミ切り落とし

¥ 1650(¥ 1815)

USA Harami(Skirt Steak) ¥ 1400(¥ 1540)
USA ハラミ



Very Popular
大人気

Thick-cut Wagyu Harami (Skirt Steak)

厚切り和牛ハラミ

¥ 2900(¥ 3190)

Luxurious thick cut of precious Wagyu Harami (Skirt Steak)!

() prices include tax. () 内の価格はすべて税込になります。



Very Popular
大人気

Kurogo Liver ¥ 1000(¥ 1100)
黒5レバー

Fresh beef liver wrapped with pork net fat is a popular Kurogo original dish!



Recommend
おすすめ

Dream Horumon(Offal)
1 grilled piece ¥ 1300(¥ 1430)
ドリームホルモン 1本焼き

Just the center of the fourth stomach of the cow!



Seafood Stirfry 海鮮焼き



Shrimp(4 piece) ¥ 650(¥ 715)
海老(4尾)

Whelk Grilled in Foil ¥ 850(¥ 935)
ツブ貝ホイル焼き

Scallops Grilled in Foil(4 piece) ¥ 1100(¥ 1210)
ホタテホイル焼き(4個)

Snow Crab (1) ¥ 980(¥ 1078)
ズワイガニ(1本)

Assorted Seafood Stirfry 海鮮焼き盛り合わせ ¥ 2200(¥ 2420)

(1 Snow Crab/Shrimp/Scallop/Whelk) (ズワイガニ1本・海老・ホタテ・ツブ貝)

Popular!! 人気!!

Salted Grilled Fatty Pork ¥ 950(¥ 1045)
豚トロ塩焼き

Foil Grilled Garlic Butter ¥ 780(¥ 858)
にんにくバターホイル焼き



Heart ¥ 880(¥ 968)
ハツ

Limited Stock!!! 限定品!!!

Cheek meat ¥ 950(¥ 1045)
ほほ肉

A true classic!! 大定番!!

Jo Mino(Prime Tripe) ¥ 1050(¥ 1155)
上ミノ

First stomach of beef, a good crunchy texture!

Recommend
おすすめ

Highest Quality Horumon ¥ 980(¥ 1078)
極みホルモン

Only 1.5 kg of this valuable cut can be obtained from one cow.

Gyara(Abomasum) ¥ 850(¥ 935)
ギャラ

Like fatty tripe, the fourth stomach of beef!

Korikori ¥ 800(¥ 880)
コリコリ

Heart Base, the main artery of the heart! Crunchy and tasty!

Mixed Horumon(Offal) ¥ 1950(¥ 2145)
ミックスホルモン

(Jo Mino/Highest-Quality Horumon/Liver/Gyara/Korikori)
(上ミノ・極みホルモン・レバー・ギャラ・コリコリ)

Very Popular
大人気

Kurogo Rice

黒5めし

Garlic rice is cooked in our top-secret broth upon order. A must-try item that tastes great as a snack or finisher!

¥ 1800(¥ 1980)

*It takes 30 to 40 minutes from the time of order to be served.

※注文を受けてから提供までに
30分～40分かかります。

Delicious because it is cooked in an earthenware pot made of Iga earthenware.

Fragrant with shiso leaves and nori seaweed



Rice cooked in an earthenware pot made of Iga earthenware(Haseen Kamadosan)is exceptionally delicious.... The secret broth, which takes a day to cook, delicious rice, butter, and sinewy meat, is combined with garlic chips at the end of the cooking.

Specialty
名物



 Kurugo Style Tantanmen
担々麺黒5スタイル

¥ 1200(¥ 1320)

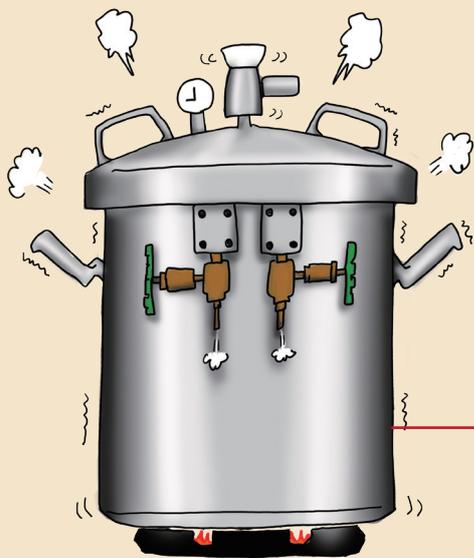
 Akamaru Tantanmen
赤丸担々麺

¥ 1200(¥ 1320)

*Tantanmen made with thick collagen soup

Special Pressure Stockpot Collagen Soup

Beef thigh bone is cooked all at once in a huge pressure cooker. After letting it sit overnight in the refrigerator, all the fat is removed and only the collagen soup is used.



 **CHECK !**
Our cold noodles are made from wheat flour, starch, water, and salt!



Cold Noodles
冷麺

¥ 1200(¥ 1320)



Sudachi Cold Noodle
すだち冷麺

¥ 1300(¥ 1430)

Made with chicken broth made by slowly simmering whole chickens, chicken bones, vegetables, and collagen soup.



 Tasty! Spicy!
Jan Men Noodles
辛い! 旨い! Jan 麺

¥ 1200(¥ 1320)

Spicy noodles with collagen soup and special miso paste packed with various flavors!

Rice ライス	¥ 280(¥ 308)
Sall Rice 小ライス	¥ 180(¥ 198)
Large Rice 大ライス	¥ 450(¥ 495)
Bibimbap ビビンバ	¥ 850(¥ 935)
Stone-roasted Bibimbap 石焼ビビンバ	¥ 1300(¥ 1430)
Gomtang Gukbap コムタンクッパ	¥ 1200(¥ 1320)

A refreshing and salty gukbap with melting cheek meat stewed in a collagen-rich soup.

Yukgaejang Gukbap ユッケジャンクッパ		¥ 1200(¥ 1320)
Gukbap クッパ	¥ 700(¥ 770)	
Egg Soup たまごスープ	¥ 600(¥ 660)	
Wakame Seaweed Soup わかめスープ	¥ 600(¥ 660)	
Vegetable Soup やさいスープ	¥ 600(¥ 660)	
Gomtang Soup コムタンスープ	¥ 1100(¥ 1210)	



Chanja Noriyaki
(Spicy Cod Entrail Grilled in Seaweed) チャンジャのり巻き

¥ 680(¥ 748)

Spicy cod entrails, natto, takuan(radish), and egoma(sesame)leaves and sesame oil make for an appetizing nori roll



Delicious!!
Yukgaejang

美味しい!! ユッケジャン

¥ 1100(¥ 1210)

A delicious spicy soup of meat and vegetables slowly simmered in a collagen broth over a lengthy period of time



Delicious!!
Gosari(Fernbrake)Soup

美味しい! こさりスープ

¥ 980(¥ 1078)

Cheek and fiber-filled omasum are slow-cooked for a long time.

Dessert

デザート



Ice cream
with Fresh Caramel

生キャラメルをかけたアイスクリーム

¥ 360(¥ 396)



Melt-in-your-mouth Thick
Custard Pudding

とろけるような濃厚カスタードプリン

¥ 420(¥ 462)



Old-fashioned Coffee Jelly

昔懐かしコーヒージェリー

¥ 380(¥ 418)



It's delicious even cold!
冷めても美味しい!

High-grade yakiniku bento

上焼肉弁当

¥ 1600 (¥ 1760)

Make your favorite combination of meat
and other foods into a bento

for an additional ¥540.

お好きなお肉や組み合わせに
プラス540円でお弁当にできます。



(Limited Stock) (限定品)

Roast beef sandwich

ローストビーフサンド

¥ 2000 (¥ 2200)

A delicious sandwich made from our moist,
tender, and juicy roast beef topped
with our special sauce

しっとりやわらかくジューシーな自慢のローストビーフと
特製ソースが美味しいサンドウィッチ

We've opened a location in Okinawa!!

Thanks for your support.

沖縄にオープンしました!! よろしくお願ひします。

Yakiniku Kitchen Stadium
焼肉キッチンスタジアム

KUROGO Naha Branch

黒5°那覇店

1st floor, 2-18-20 Kumoji, Naha-shi,

Okinawa 900-0015

〒900-0015 沖縄県那覇市久茂地2-18-20 1F

Hours 17:00 ~ 24:00

営業時間 17:00 ~ 24:00

(Last call 23:00)

(ラストオーダー 23:00)

Telephone 098-917-0669

TEL 098-917-0669

