

~ WAGYU BEEF FROM JAPAN ~

Japanese Wagyu Beef, also known as Kobe Beef, is renowned to be remarkably tender and flavorful due to its highly marbled characteristics which make it for connoisseurs worldwide. We proudly serve this masterpiece for your enjoyment.

~ Appetizer ~

お刺身 **Wagyu Sashimi**
25.00

~ Yakiniku ~

特上ヒレ	Wagyu Filet Mignon	55.00
特上ロース	Wagyu Rib eye	51.00
特上サーロイン	Wagyu Sirloin Steak	49.00

~ YAKINIKU SELECTIONS ~

ヒレ	Filet Mignon ~ served in miso sauce	11.95
ロース	Rib eye ~ served with Juban's house made sauce	10.95
カルビ	Kalbi ~ Boneless short rib served with Juban's house made sauce	12.95
ハラミ	Outside skirt steak ~ served in miso sauce	9.95
ハンガーステーキ	Hanger steak ~ served in miso sauce	8.95
焼きしゃぶ	Yakishabu ~ thinly sliced beef served with Juban's house made sauce	8.95
タン塩焼	Beef tongue ~ thin sliced, sprinkled with salt and pepper and served with lemon	9.95
ガーリックタン	Garlic beef tongue ~ served in a garlic based sauce	9.95
ビーフレバー	Beef liver ~ served with Juban's house made sauce	5.95
シマチョウ	Shimacho ~ Beef intestine served in a spicy sauce	7.95
ギアラ	Gyara ~ Beef stomach served in a spicy sauce	7.95
地鶏もも	Chicken ~ Free range boneless chicken thigh with Juban's house made sauce	8.95
豚ロース	Garlic Pork ~ Pork marinated in our garlic based sauce	6.95

サンチュ Sanchu Wraps

Try wrapping any of our grilled items with crisp lettuce wraps and Juban's sweet miso paste.

4.95

ナムル Namuru

Add Namuru into Sanchu Wraps ~ Four seasoned vegetables of blanched spinach, bean and soy sprouts and julienne style daikon radish

4.95

白えび	White prawns, sprinkled with salt and pepper	8.95
北海道ホタテ	Hokkaido sea scallops sprinkled with salt and pepper and served with lemon	10.95
マヒマヒ	Mahi Mahi	7.95
サーモン	Salmon	8.95
イカ	Calamari served in a spicy miso sauce	6.95
厚揚げ	Grilled Tofu	5.95
焼き野菜盛合せ	Assorted vegetables ~ sweet onions, zucchini, bell pepper, carrots and shiitake mushrooms	7.95
オニオン焼き	Sweet Onions ~ sliced sweet onions	3.95
人参焼き	Carrots ~ sliced carrots	3.95
ズッキーニ	Zucchini ~ sliced zucchini	3.95
ししとう	Shishito Pepper ~ whole Shishito peppers	4.95
とうもろこし	Sweet Corn ~ Corn on the cob pieces	4.95
アスパラガス	Asparagus ~ Asparagus spears	4.95
エリンギ	King Oyster Mushrooms	4.95
きのこ盛合せ	Assorted Mushrooms ~ mushrooms steamed in butter and wrapped in foil	5.95
サツマイモ	Satsuma Potatoes ~ Japanese sweet potato steamed in butter and wrapped in foil	4.95
じゃがバター	Potatoes ~ flavorful potatoes steamed in butter and wrapped in foil	3.95
んにく焼き	Garlic ~ a Juban favorite, cloves of garlic in butter and wrapped in foil	3.95

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

~ ACCOMPANIMENTS ~

キムチ	Kimchee ~ House made spicy pickled nappa cabbage	3.95
オイキムチ	Oikimchee ~ House made spicy cucumber filled with julienne style daikon radish	3.95
カクテキ	Kakuteki ~ House made spicy pickled daikon radish	3.95
キムチ盛合せ	Kimchee Assortment ~ Combination of our house made pickled Kimchee, Oikimchee and Kakuteki	6.95
ナムル	Namuru ~ Four seasoned vegetables of blanched spinach, bean and soy sprouts and julienne style daikon radish	4.95
ほうれん草 ナムル	Spinach Namuru ~ Seasoned blanched spinach with sesame seeds	6.95
焼のり	Yakinori ~ Roasted thin seaweed with sesame oil	3.95
枝豆	Edamame ~ Boiled soybeans in the pod, sprinkled with sea salt	3.95
サンチュ	Sanchu Wraps ~ Crisp green lettuce wraps and Juban's sweet miso paste	4.95
ライス	Steamed Rice	2.95

~ SPECIALTY SALADS ~

十番特製サラダ	Juban Salad ~ Butter lettuce and sliced cucumbers with our soy sesame dressing	6.95
十番トマトサラダ	Juban Tomato Salad ~ Diced whole tomatoes and minced sweet onions served with our soy-ponzu dressing	5.95
豆腐サラダ	Tofu Salad ~ Fresh leafy greens topped with tofu, bonito flakes and nori seaweed served with our soy-ginger dressing	5.95
大根サラダ	Daikon Salad ~ Crisp julienne cut daikon radish, cucumbers and carrots served with our soy-ponzu dressing	4.95

~ NOODLES ~

玉子うどん	Tamago Udon ~ Udon noodles with egg drops in chicken broth	10.95
カルビうどん	Kalbi Udon ~ Udon noodles in a delicious savory beef broth with braised short ribs	11.95
ユッケジャンうどん	Spicy Yukkejan Udon ~ Udon noodles in mildly spicy beef broth with tofu and vegetables	10.95
オックステールうどん	Oxtail Udon ~ Udon noodles and braised oxtail in a beef broth	13.95
温麺	Onmen ~ Thin Korean wheat noodles, spinach, mushrooms and egg flower in a beef broth	10.95
冷麺	Reimen ~ Cold wheat noodles, chicken, tomatoes and cucumbers in a chicken broth	10.95

~ RICE DISH ~

ビビンバ	Bibimba ~ Daikon radish, spinach, soy and bean sprouts and seasoned beef topped with a fried egg over rice. Mix in our spicy miso sauce	10.95
石焼ビビンバ	Ishiyaki Bibimba ~ Daikon radish, spinach, soy and bean sprouts, seasoned beef topped with a fried egg over rice in a hot pot	13.95
おにぎり	Onigiri ~ Rice balls (2 pcs.) with seasoned beef filling, wrapped in nori seaweed	4.95

~ SOUPS ~

玉子スープ	Tamago Soup ~ Egg drops in a chicken broth	4.95
ワカメスープ	Wakame Soup ~ Japanese seaweed in a chicken broth	4.95
カルビスープ	Kalbi Soup ~ Diced short rib with cayenne pepper in beef broth	5.95
ユッケジャンスープ	Yukkejan Soup ~ Spinach, tofu and soy bean sprouts in a spicy beef broth	4.95
オックステールスープ	Oxtail Soup ~ Braised oxtail in a beef broth	7.95
味噌汁	Miso Soup ~ Classically traditional soy bean based soup	2.95

~ YAKINIKU COMBINATIONS ~

DELUXE SET FOR TWO

枝豆	Edamame
十番特製サラダ	Juban salad
味噌汁	Miso soup for two
ロース	Rib eye
カルビ	Kalbi ~ Boneless short rib
ハラミ	Outside skirt steak
ガーリックタン	Garlic beef tongue
白えび	White Prawns
きのこ盛合せ	Assorted mushrooms
焼き野菜盛合せ	Assorted vegetables
ライス	Steamed rice for two

For two people

\$77.00

JUBAN SET FOR TWO

枝豆	Edamame
十番特製サラダ	Juban salad
味噌汁	Miso soup for two
ロース	Rib eye
焼きしゃぶ	Yakishabu
ハラミ	Outside skirt steak
ハンガーステーキ	Hanger steak
白えび	White Prawns
焼き野菜盛合せ	Assorted vegetables
ライス	Steamed rice for two

For two people

\$65.00

CLASSIC SET FOR TWO

枝豆	Edamame
ナムル	Namuru
味噌汁	Miso soup for two
特選ロース	Rib eye
焼きしゃぶ	Yakishabu
ハンガーステーキ	Hanger steak
豚ロース	Garlic pork
地鶏もも	Chicken ~ Boneless chicken thigh
焼き野菜盛合せ	Assorted vegetables
ライス	Steamed rice for two

For two people

\$59.00

No substitutions

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