

Founded in Gion, **Kyoto**.

Kyoto Yakiniku served with dashi broth.



The meat is coated in a rich "momi dare" sauce, grilled on a grill, and then dipped in a dashi-like "tsuketare" sauce before serving.

The most distinctive feature of Tendan is its clear, golden dashi-like dipping sauce. Its base is a soup made by carefully simmering beef bones, and the flavor is refreshing yet rich, bringing out the umami of the meat.

Tendan, a renowned yakiniku restaurant, was founded in Kyoto's Gion district in 1965, when yakiniku was still relatively uncommon. Since its founding, Tendan has led the Kyoto yakiniku culture, where meat is eaten in dashi broth. In 2009, the restaurant expanded to Tokyo, where it has become a beloved presence in Tokyo, primarily in Ginza and Akasaka.

"Kyoto Yakiniku Tendan 1965" retains its traditions, but is a more casual restaurant where you can explore new flavors.

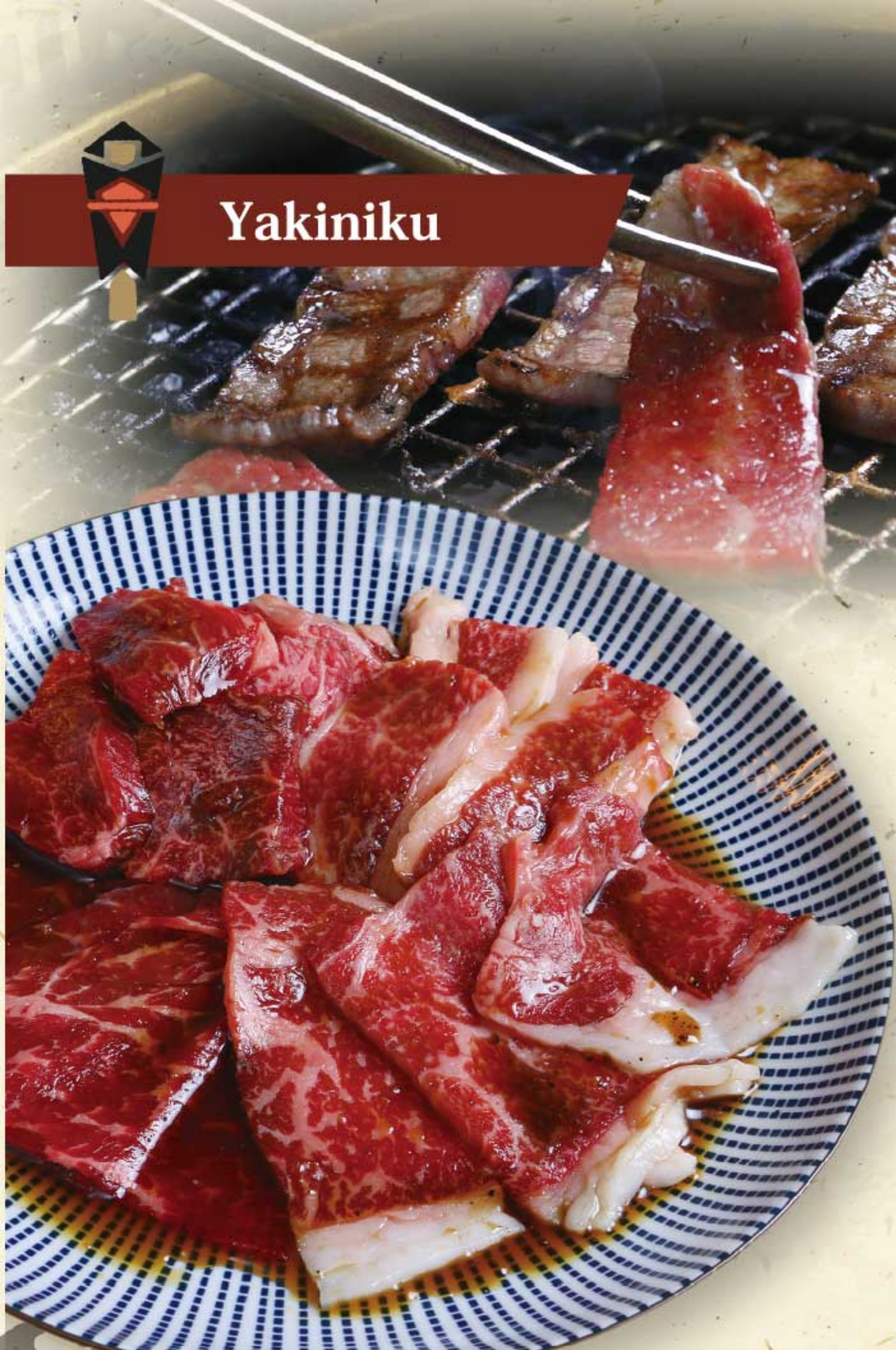


The popular "tsuketare" goes particularly well with loin.

All prices shown include tax. The photograph is an image.



Yakiniku



An assortment of marbling and lean meat.

TENDAN Style

Eat with dashi soup
An assortment of thinly
and thickly sliced meat

2,200yen



For
1 person
(about 100g)

TENDAN Style

~Traditional Thin Slices~
Eat with dashi soup
Assorted Thinly
sliced meat

1,400yen



For
1 person
(about 100g)

TENDAN Style

~Traditional Thickly Slices~
Eat with dashi soup
Assorted High Quality
Thickly sliced meat

2,200yen



For
1 person
(about 100g)

Image of assortment for 2people (about 200 g) .



Yakiniku



Yakiniku has been a long-standing recommendation at Tendan. If you're not sure what to order, try the menu with this mark first.



Tendan Meat Platter

(2 kind of loin, and short ribs)

5,500yen

Most Popular !



Mille-feuille Loin
950yen [1piece]



Tendan Loin
1,600yen [2pieces]



Short Ribs
1,700yen



High Quality Loin
1,700yen [4pieces]



High Quality Short Ribs
2,500yen



High Quality Thickly Tongue
1,850yen [1枚]



All prices shown include tax. The photograph is an image.

Offal



High Quality Tongue
Served with homemade seasoned green onions.
2,100yen



Outside Skirt
1,700yen



Mix Offal
1,600yen



All prices shown include tax. The photograph is an image.

Dashi • Condiment

あなただけの食べ方
『マイ天壇』を見つけましょう。



Refill of Dashi soup
free



Korean lettuce
(with Misomeat)
550yen



egg yolk 110yen



Green onion sauce 100yen



Extra lemon wedge 30yen



Grilled Garlic 550yen

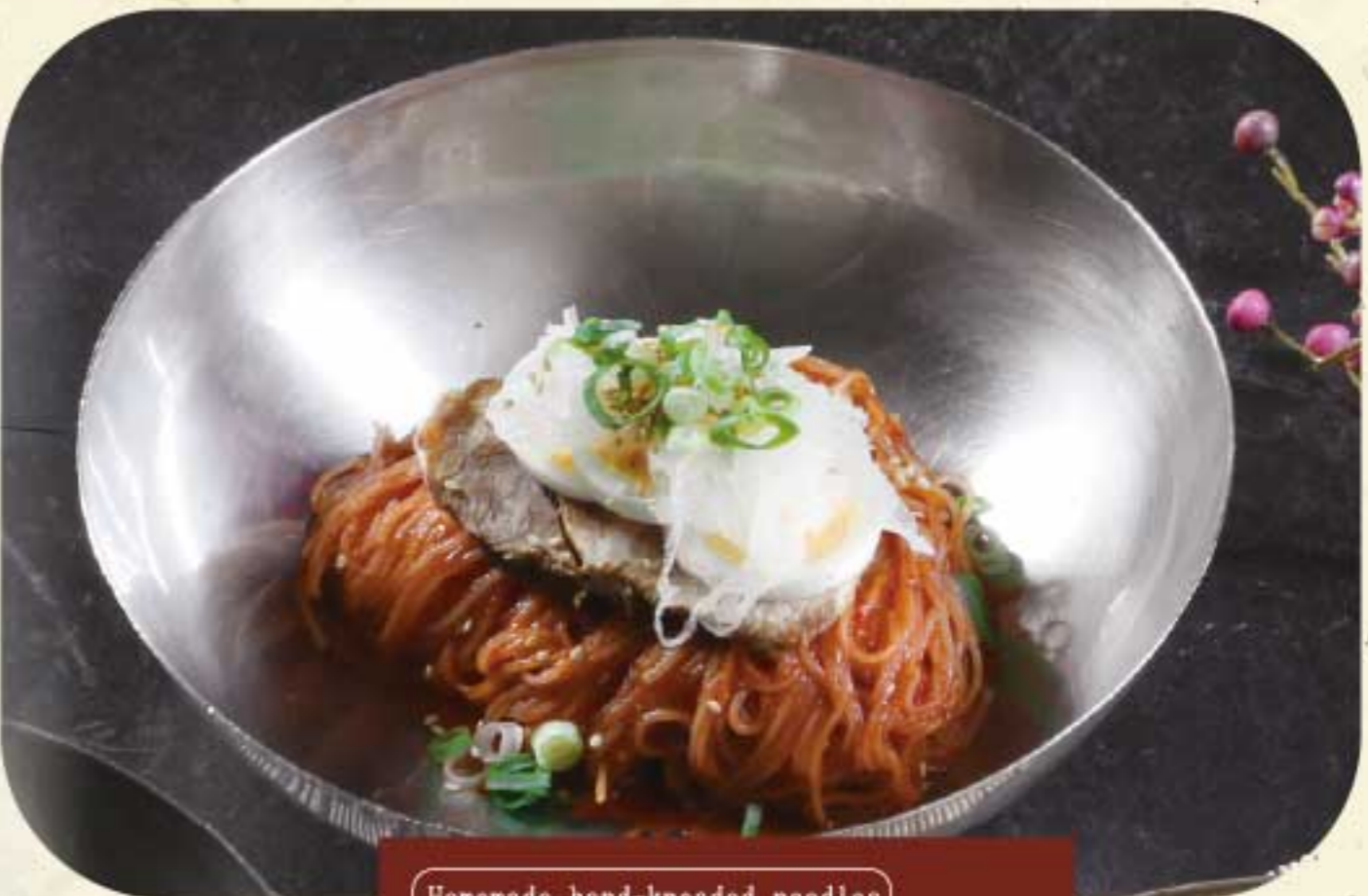
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Noodle • Rice • Soup



Homemade hand-kneaded noodles
Cold Noodle
1,100yen
[half size] 650yen
※It include buckwheat flour.



Homemade hand-kneaded noodles
Spicy Cold Noodle
1,300yen
[half size] 750yen



Yukgaejang Soup
(Beef and Vegetables)
900yen



Jjigae Miso Soup 900yen
It features a mild flavor made with white miso from Kyoto.



Wakame Seaweed and Egg Soup
550yen



Rice
After tapping, Select the size.
300yen

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Appetizer • Salad



Stewed offal
1,000yen



Korean Seaweed
450yen



**Braised beef tendon
with ponzu**
450yen

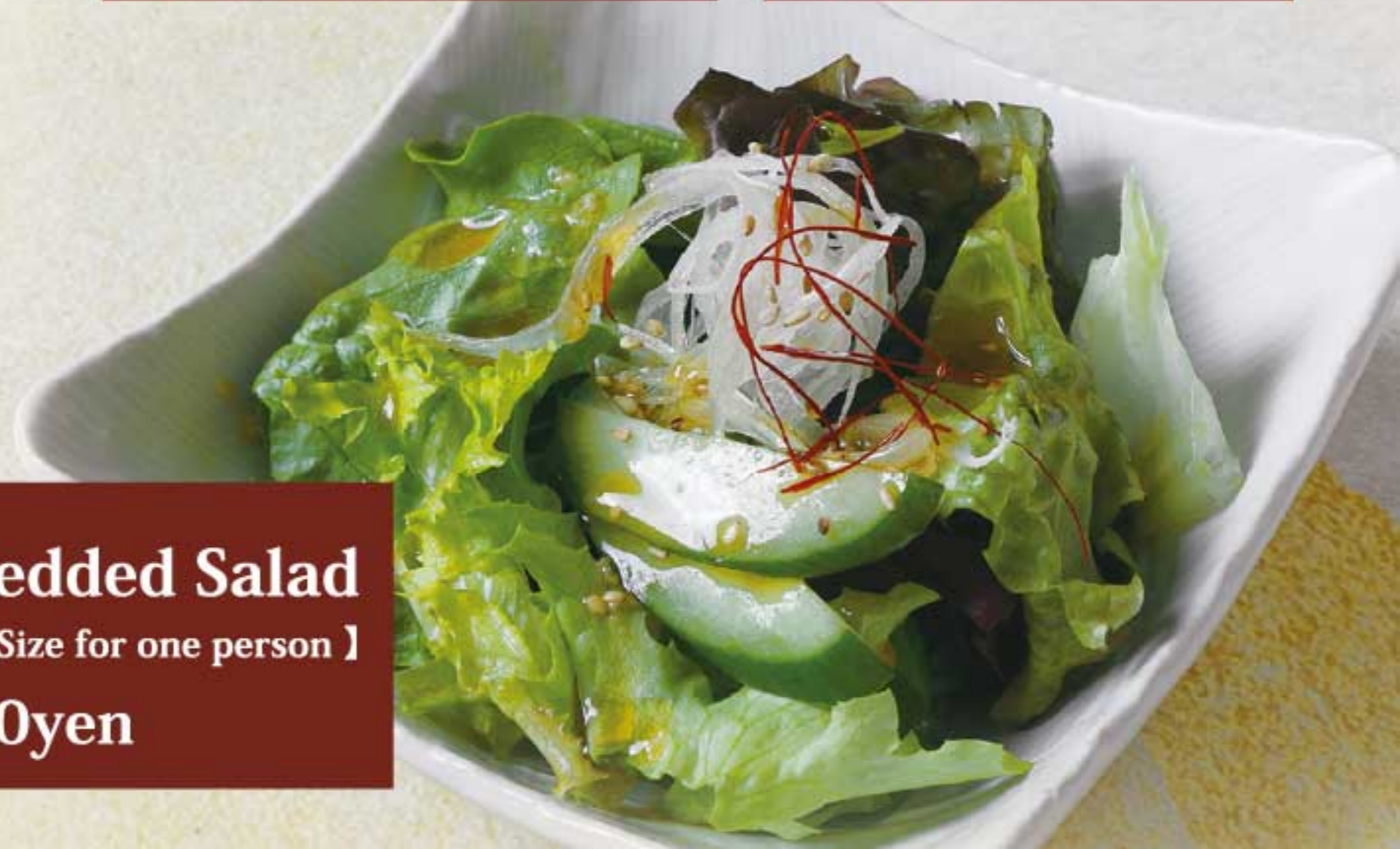


**Korean Spicy
Cod Entails**
450yen

【Limited】

boiled tongue
550yen

Shredded Salad
【Size for one person】
650yen



All prices shown include tax. The photograph is an image.

Kimchi • Namul



Assorted of Kimchi
650yen



Assorted namul
650yen



Chinese Cabbage Kimchi
450yen



Plum Kimchi
450yen



Spinach Namul
450yen



Cucumber Kimchi
450yen



Daikon Radish Namul
450yen



Osmunda Namul
450yen



Daikon Radish Kimchi
450yen



Bean Sprouts Namul
450yen

All prices shown include tax. The photograph is an image.



Dessert



Seasonal Icecream

Please ask the staff for details.

450yen



Seasonal Sherbet

Please ask the staff for details..

450yen



Warabi mochi with Ice cream

550yen