

STARTERS & SHAREABLES

JUMBO COMBO ¥2,980-

A collection perfect for sharing: signature wings, onion rings, Tupelo chicken tenders, Southwest spring rolls and tomato bruschetta. Served with honey mustard, blue cheese dressing and our house-made barbecue sauce.

CLASSIC NACHOS REGULAR / SMALL ¥2,380- / ¥1,480-

Crisp tortilla chips layered with ranch-style beans and a four-cheese sauce blend, topped with fresh pico de gallo, spicy jalapeños, pickled red onions, melted cheddar and Monterey Jack cheese, and green onions, served with sour cream on the side.

Add Guacamole ¥200- or Grilled Chicken ¥200- or Grilled Beef* ¥600-

SPINACH & ARTICHOKE DIP ¥1,580-

A creamy blend of romano and cheddar cheese, chopped spinach and artichoke hearts, served with crispy tortilla chips and house-made pico de gallo on the side.

ONE NIGHT IN BANGKOK SPICY SHRIMP™ ¥1,480-

5oz of crispy shrimp, tossed in a cream, spicy sauce, topped with green onions and sesame seeds, served on a bed of creamy coleslaw.†

SOUTHWEST SPRING ROLLS ¥1,280-

Crispy spring rolls with black beans, roasted corn, Monterey Jack cheese, red peppers and jalapeños with a guacamole ranch dipping sauce.

WINGS ¥1,580-

Our signature slow-roasted wings tossed with classic Buffalo or barbecue sauce, served with carrots, celery and blue cheese dressing.

TUPELO CHICKEN TENDERS ¥1,280-

Crispy chicken tenders served with honey mustard and our house-made barbecue sauce.

FISH & CHIPS ¥1,380-

Lightly battered tender boneless fish filets served with crispy French fries, tartar sauce and a fresh lemon wedge.*

ALL-AMERICAN SLIDERS ¥2,180-

Three mini-burgers with melted American cheese, crispy onion ring and creamy coleslaw on a toasted brioche bun.*



CLASSIC NACHOS



ONE NIGHT IN BANGKOK SPICY SHRIMP



WINGS



TUPELO CHICKEN TENDERS



ALL-AMERICAN SLIDERS

Prices are subject to 10% consumption tax and applicable service charge.

*We hold allergy information for all menu items, please speak to your server for further details. If you suffer from a food allergy, please ensure that your server is aware at time of order. † Contains nuts or seeds. * These items contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked hamburgers, meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

STEAK BURGERS

All **Legendary® Steak Burgers** are served with toasted brioche buns and seasoned fries.

Substitute your fries for **Cheese Fries with Smoked Bacon (¥200)** or our **Sub House or Sub Caesar Salad (¥400)**

ORIGINAL LEGENDARY® BURGER ¥2,180-

The burger that started it all! Steak burger, with smoked bacon, cheddar cheese, crispy onion ring, leaf lettuce and vine-ripened tomato, served with our signature steak sauce on the side.*

24-KARAT GOLD LEAF STEAK BURGER™ ¥3,980-

Steak burger, topped with 24-karat edible gold leaf, served with cheddar cheese, leaf lettuce, vine-ripened tomato and red onion.* It's pure gold - only for true rockstars!

Through Hard Rock Cafe® Japan, ¥100- from the sale of every 24-Karat Gold Leaf Steak Burger™ will benefit Tohoku Disaster Relief.

BBQ BACON CHEESEBURGER ¥2,080-

Steak burger, seasoned and seared with a signature spice blend, topped with house-made barbecue sauce, crispy shoestring onions, cheddar cheese, smoked bacon, leaf lettuce and vine-ripened tomato.*

THE BIG CHEESEBURGER ¥1,980-

Three thick slices of cheddar cheese melted on our steak burger, served with leaf lettuce, vine-ripened tomato and red onion.*

DOUBLE DECKER DOUBLE CHEESEBURGER ¥2,680-

A tribute to our 1971 "Down Home Double Burger"
Two stacked steak burgers with American cheese, mayonnaise, leaf lettuce, vine-ripened tomato and red onion.*

BBQ PINEAPPLE VEGGIE BURGER ¥1,780-

A hand-made black bean, corn and quinoa veggie burger with fresh parsley, diced red peppers topped with grilled pineapple, BBQ sauce, Monterey Jack cheese, served on a toasted bun with a spicy slaw. †

LOCAL LEGENDARY®

Prepared with local flavor and flair, our Local Legendary® is unique in each of our Cafes!*

Ask your server for more details.

Add an upgrade to your Steak Burger

GRILLED BACON ¥200-

GOLDEN ONION RING TOWER ¥880-

BOOZY MILKSHAKE ¥980- / ¥1,280-



ORIGINAL LEGENDARY® BURGER



24-KARAT GOLD LEAF STEAK BURGER™



BBQ BACON CHEESEBURGER



DOUBLE DECKER DOUBLE CHEESEBURGER

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SANDWICHES

Served with seasoned fries or substitute Cheese Fries with Smoked Bacon (¥200-) or Sub House or Sub Caesar Salad (¥400-)

BBQ PULLED PORK SANDWICH ¥1,780-
Hand-pulled smoked pork with our house-made barbecue sauce, served on a toasted bun with coleslaw and sliced apples.

GRILLED CHICKEN SANDWICH ¥1,580-
8oz grilled chicken with melted Monterey Jack cheese, smoked bacon, leaf lettuce and vine-ripened tomato, served on a toasted bun with honey mustard sauce.

CLASSIC CLUB SANDWICH ¥1,480-
Grilled chicken breast, sliced and served with smoked bacon, vine-ripened tomato, leaf lettuce and mayonnaise on toasted sourdough.

SALADS

CAESAR SALAD ¥1,680- /SMALL ¥980
Fresh romaine tossed in a classic Caesar dressing, topped with parmesan crisps, croutons and shaved parmesan cheese.
Add Grilled Chicken ¥400-

CALIFORNIA-STYLE COBB SALAD ¥2,380-
Grilled chicken, avocado, roasted corn, black beans, Monterey Jack cheese, pomegranate seeds, and toasted pepitas on a bed of fresh mixed greens tossed in a creamy ranch dressing.†

STEAK SALAD ¥2,780-
Grilled beef on a bed of fresh mixed greens tossed in a blue cheese vinaigrette, with pickled red onions, red peppers and Roma tomatoes, finished with crispy shoestring onions and blue cheese crumbles.*

PREMIUM SIDES SERVED À LA CARTE

Seasoned Fries ¥480-
Cheese Fries with Bacon ¥780-
Fresh Vegetables ¥680-
Twisted Mac & Cheese ¥880-
Golden Onion Ring Tower ¥880-
Mashed Potatoes ¥580-
House Salad / Caesar Salad ¥980-

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BBQ PULLED PORK SANDWICH



CLASSIC CLUB SANDWICH



CALIFORNIA-STYLE COBB SALAD



STEAK SALAD

SPECIALITY ENTRÉES

Complement with a Fresh Beet Side Salad† (¥980-)
or a Classic Caesar Side Salad (¥980-)

BABY BACK RIBS ¥3,480-/ HALF ¥1,980-

Seasoned with our signature spice blend, then glazed with our house-made barbecue sauce and grilled to perfection, served with seasoned fries, coleslaw and ranch-style beans.

BBQ CHICKEN ¥2,680-

Half chicken, basted with our barbecue sauce and roasted until fork-tender.

SMOKEHOUSE BBQ COMBO

Slow-cooked Baby Back Ribs and hand-pulled smoked pork served with our house-made barbecue sauce. The perfect combination of our smokehouse specialities, served with seasoned fries, coleslaw and ranch-style beans.

<i>Ribs & Chicken</i>	¥3,180-	<i>Chicken & Pork</i>	¥3,180-
<i>Ribs & Pork</i>	¥3,180-	<i>Trio Combo</i>	¥3,780-

RIB-EYE STEAK ¥3,980-

10oz grilled ribeye topped with herb butter, served with mashed potatoes and fresh vegetables.*

Enjoy Surf n' Turf style with Shrimp Scampi, add ¥600-

NEW YORK STRIP STEAK ¥3,980-

12oz New York strip steak, grilled and topped with herb butter, served with mashed potatoes and fresh vegetables.*

Enjoy Surf n' Turf style with Shrimp Scampi, add ¥600-

FAMOUS FAJITAS

Classic Tex-Mex-style fajitas, served with fresh pico de gallo, Monterey Jack and cheddar cheese, house-made guacamole, sour cream and warm tortillas.

<i>Grilled Chicken</i>	¥2,480-	<i>Duo Combo</i>	¥2,980-
<i>Grilled Beef*</i>	¥3,480-	<i>Trio Combo</i>	¥3,180-
<i>Grilled Shrimp</i>	¥2,980-	<i>Veggie Fajitas</i>	¥2,680-

TWISTED MAC, CHICKEN & CHEESE ¥1,880-

Grilled chicken breast, sliced and served on cavatappi pasta tossed in a four-cheese sauce blend with diced red peppers.

GRILLED SALMON ¥2,480-

8oz grilled salmon with herb butter and house-made barbecue sauce, served with mashed potatoes and fresh vegetables.*



BABY BACK RIBS



BBQ CHICKEN



FAMOUS FAJITAS



GRILLED SALMON

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DESSERTS

HOT FUDGE BROWNIE ¥1,580-
Warm chocolate brownie topped with vanilla ice cream, hot fudge, chopped walnuts, chocolate sprinkles, fresh whipped cream and a cherry.†

NEW YORK CHEESECAKE ¥1,180-
Rich and creamy NY-style cheesecake served with thin layers of chocolate and caramel sauce, finished with sprinkles of butterscotch.

HOMEMADE APPLE COBBLER ¥1,380-
Old-fashioned apple cobbler with warm apples, baked until golden brown and topped with vanilla ice cream, chopped walnuts and caramel sauce.†

ICE CREAM REGULAR ¥980- / SMALL ¥580-
Choose from vanilla or chocolate.



HOT FUDGE BROWNIE

BOOZY MILKSHAKES

COOKIES & CREAM MILKSHAKE ¥1,280-
Absolut Vanilla Vodka, vanilla-ice cream, white chocolate and black cookies, finished with whipped cream and sugar dusted house-made brownie squares.

Non-Alcoholic version, served in a signature mini-milk jug ¥980-

HOT FUDGE MILKSHAKE ¥1,280-
Jim Beam Bourbon, Myers's Dark Rum, vanilla ice cream, dark chocolate sauce and a hint of coconut, finished with whipped cream, a chocolate butterscotch rim and a fresh strawberry.

Non-Alcoholic version, served in a signature mini-milk jug ¥980-



HOT FUDGE MILKSHAKE

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