



# Menu List

(English)



Located in the heart of Motoazabu, VinIX (Vanque) is a high-end yakiniku restaurant offering an extraordinary dining experience in private rooms. Nestled atop the slopes of Ipponmatsu-zaka and Kurayami-zaka, it remains an exclusive hideaway accessible only to a select few.

The name VinIX is derived from "BANK," and the interior is designed with the concept of a bank vault. Enjoy a dinner in a unique setting that you won't find in everyday life. The luxurious private rooms are perfect for dates, business meetings, and special celebrations.

At our restaurant, we use the finest Yonezawa beef sourced directly from Sato Farm, combining French culinary techniques with traditional yakiniku. Our menu features exquisite dishes such as "Kuroge Wagyu Tartare," prepared right before your eyes, and "In-House Aged Kuroge Wagyu Filet," emerging from a bank vault, providing a feast for the senses. Additionally, you can savor the creations of our experienced French chef.

VinIX aims to create unforgettable evenings with the finest ingredients and dishes, delivering surprises and delight to our guests. Experience a truly special time that only a few can enjoy at VinIX.

# ～ Agenda ～

- ◆ Tamura Vintage Beef ～田村牛～
- ◆ Special Menu ～スペシャルメニュー～
- ◆ Seasonal Vegetable Salad ～サラダ～
- ◆ Speed Appetizer ～即菜～
- ◆ Cold Appetizer ～冷菜～
- ◆ Selection of Raw Beef ～刺し～
- ◆ Hot Appetizer ～温菜～
- ◆ Sushi ～寿司～
- ◆ Rice foods ～飯物～
- ◆ Soup ～スープ～
- ◆ Noodles ～麺物～
- ◆ Desarts ～デザート～
- ◆ Block Grille ～塊焼き～
- ◆ Tongue ～タン～
- ◆ Round Loin ～腿肉～
- ◆ Rare Loin ～希少部位～
- ◆ Kalbi & Skir ～カルビ・ハラミ～
- ◆ Hormones ～ホルモン～
- ◆ Seasonal Vegetables for Grill ～焼野菜～
- ◆ Vegetable for YAKINIKU ～巻野菜～



## Selection of Carefully Selected Wagyu Beef

### Exquisite, Carefully Selected Tamura Black Wagyu

Tamura Wagyu, a three-time consecutive winner of the "Best Female Cow" category at the Japan Meat Carcass Competition, is produced by Tamura Farm, nestled in the lush Tajima mountain range.

Every head of cattle is of the prized Japanese Black breed, and among them, only virgin Tajima cows and those from Tajima lineages are raised to the highest standards, ensuring the utmost quality. With a rearing period of approximately 28 months and a herd of over 2,200 cattle, these cows are renowned for their exceptional meat, particularly the fine quality and aroma of their fat.

Tamura Wagyu has been recognized for its unrivaled excellence, having won numerous awards, including the highest honors in the female Wagyu category at Japan's largest Meat Carcass Competition in Tokyo (featuring over 500 entries annually). These accolades confirm its status as the pinnacle of Tajima-line Japanese Black Wagyu, celebrated for its extraordinary taste and quality.



Sirloin Yukhoe of Tamura Vintage Beef  
田村牛のユッケ

¥3,500  
(¥3,850)

Tamura Vintage Beef Yukhoe with Sea Urchin  
田村牛と雲丹のユッケ

¥4,000  
(¥4,400)

Tamura Vintage Beef "Filet Mignon" for Block Grille  
田村牛フィレ 塊焼き (120g)

¥16,000  
(¥17,600)

Tamura Vintage Beef "Sirloin" for Block Grille  
田村牛サーロイン 塊焼き (120g)

¥12,000  
(¥13,200)

Tamura Vintage Beef "Sirloin" for YAKISHABU  
田村牛サーロインの焼きしゃぶ (2枚)

¥4,400  
(¥4,840)

#### ※Precautions for raw meat menus※

In general, there is a risk of food poisoning when eating raw meat.

If you have low resistance to food poisoning, such as children, the elderly, and pregnant women, please refrain from eating raw meat.

※A 10% service charge will be added to the bill.

## Rare Quantity Menu ～希少メニュー～

Thickly Sliced Authentic Japanese Black Wagyu Tongue  
“超稀少” 黒毛和牛 厚切りタン

¥8,800  
(¥9,680)

## VinIX Original Menu ～VinIXオリジナルメニュー～

VinIX TKG(Raw Egg on Butter Rice with Yukhoe of Tamura Vintage Beef)  
トリュフバター薫る 田村牛のユッケのせTKG

¥2,600  
(¥2,860)



VinIX Burger  
ヴァンクバーガー

¥2,500  
(¥2,750)

## Pasta ～パスタ～

Spaghetti al Ingredienti di Stagione  
季節のおまかせパスタ

¥2,800～  
(¥3,080～)

Bucatini alla Bretagne Bisque  
ブルターニュビスクのブカッティーニ

¥2,800  
(¥3,080)

## Seasonal Vegetable Salad ～サラダ～

Korean Style Choregi Salad  
チョレギサラダ

Visitor	Member
¥2,000 (¥2,200)	¥1,400 (¥1,540)



Caesar Salad flavored Truffle  
トリュフ薫るシーザーサラダ

¥2,000 (¥2,200)	¥1,400 (¥1,540)
--------------------	--------------------



Fresh Mozzarella Cheese with Seasonal Fruit  
生モツツアレラチーズと季節のフルーツ

¥3,500 (¥3,850)	¥2,500 (¥2,750)
--------------------	--------------------



Marinated Tomato in Truffle Dressing  
丸ごとトマト トリュフドレッシング

¥1,100 (¥1,200)	¥700 (¥770)
--------------------	----------------

## Speed Appetizer ～即菜～

3Kinds Assorted Kimchi  
キムチ盛合せ(3種)

Visitor

¥1,200  
(¥1,320)

Member

¥900  
(¥990)

3Kinds Assorted Namul  
ナムル盛合せ(3種)

¥1,200  
(¥1,320)

¥900  
(¥990)

Extremely Spicy Kimchi  
半殺しキムチ

¥600  
(¥660)

¥500  
(¥550)

## Cold Appetizer ～冷菜～



VinIXbook (Spicy TO-FU)  
ヴァンクブック (薬味豆腐)

¥1,000  
(¥1,100)

Member

¥700  
(¥770)

Korean Toasted Seaweed  
韓国海苔

¥600  
(¥660)

¥500  
(¥550)

# Selection of Raw Beef

## ～刺し～



Sashimi of Wagyu with Sea Urchin  
黒毛和牛の肉刺し雲丹

VinIX“Scambino”～Wagyu Tartar～  
ヴァンク“スカンビーノ”(黒毛和牛タルタル)

¥3,500  
(¥3,850)

¥2,500  
(¥2,750)

Yukhoe of Wagyu Inside Skirt  
黒毛和牛 ハラミユッケ

¥3,500  
(¥3,830)

¥2,500  
(¥2,750)

Sashimi of Wagyu Heart  
黒毛和牛 心臓刺し

¥1,600  
(¥1,760)

¥1,200  
(¥1,320)

Kagoshima Special Chicken Breast Sashimi  
鹿児島県産“さつま極鶏大摩桜”地鶏刺し

¥1,600  
(¥1,760)

¥1,200  
(¥1,320)

Parboiled Wagyu Rumen  
ミノ湯引き

¥1,600  
(¥1,760)

¥1,200  
(¥1,320)

Lightly boiled Wagyu Omasum  
白センマイ刺し

¥1,500  
(¥1,650)

¥1,100  
(¥1,210)

### ※Precautions for raw meat menus※

In general, there is a risk of food poisoning when eating raw meat.

If you have low resistance to food poisoning, such as children, the elderly, and pregnant women, please refrain from eating raw meat.

Visitor

Member

# Hot Appetizer

## ～温菜～

	Visitor	Member
Grilled Shell-on Spiny Lobster(one tail) オマール海老(1尾)のグリル	¥4,400 (¥4,840)	¥3,600 (¥3,960)
Deep Fried Garlic from Aomori 青森県産ニンニク揚げ	¥1,000 (¥1,100)	¥700 (¥770)
 Grilled foie gras with a seasonal fruit ensemble フォアグラのグリエと季節の果実のアンサンブル	¥3,000 (¥3,300)	¥2,100 (¥2,310)
 Boeuf Bourguignon 和牛ホホ肉の赤ワイン煮込み	¥4,000 (¥4,400)	¥2,800 (¥3,080)
 Steamed Onion with Parmigiano ヴァプール玉ねぎコンテチーズ	¥2,300 (¥2,530)	¥1,700 (¥1,870)
 Cheese Tasted Korean Style Pancake チーズチヂミ	¥2,000 (¥2,200)	¥1,400 (¥1,540)

# Sushi ～寿司～



Broiled Fattiest Wagyu  
黒毛和牛サーロイン寿司

Visitor

¥1,500  
(¥1,650)

Member

¥1,100  
(¥1,210)

Wagyu with Foie-gras  
肉フォア(グラ)寿司

¥2,000  
(¥2,200)

¥1,400  
(¥1,540)

Wagyu with Sea urchin  
肉雲丹寿司

¥2,000  
(¥2,200)

¥1,400  
(¥1,540)

Wagyu Yukhoe with Pickles of Radish  
トロタク手巻き

¥2,000  
(¥2,200)

¥1,400  
(¥1,540)

## Rice foods ～飯物～

Stone grilled Bibimbap  
石焼ビビンバ

Visitor

¥2,500  
(¥2,750)

Member

¥1,800  
(¥1,980)

Stone grilled Porcini Risotto flavored truffle  
トリュフ薫る石焼ポルチーニリゾット

¥3,500  
(¥3,850)

¥2,500  
(¥2,750)

Steamed Rice  
白米

¥600  
(¥660)

¥500  
(¥550)

Stone grilled Garlic rice  
石焼ガーリックライス

¥2,000  
(¥2,200)

¥1,400  
(¥1,540)

## Soup ～スープ～

Korean tasted Spicy Soup  
ユッケジャンスープ

Visitor

¥2,000  
(¥2,200)

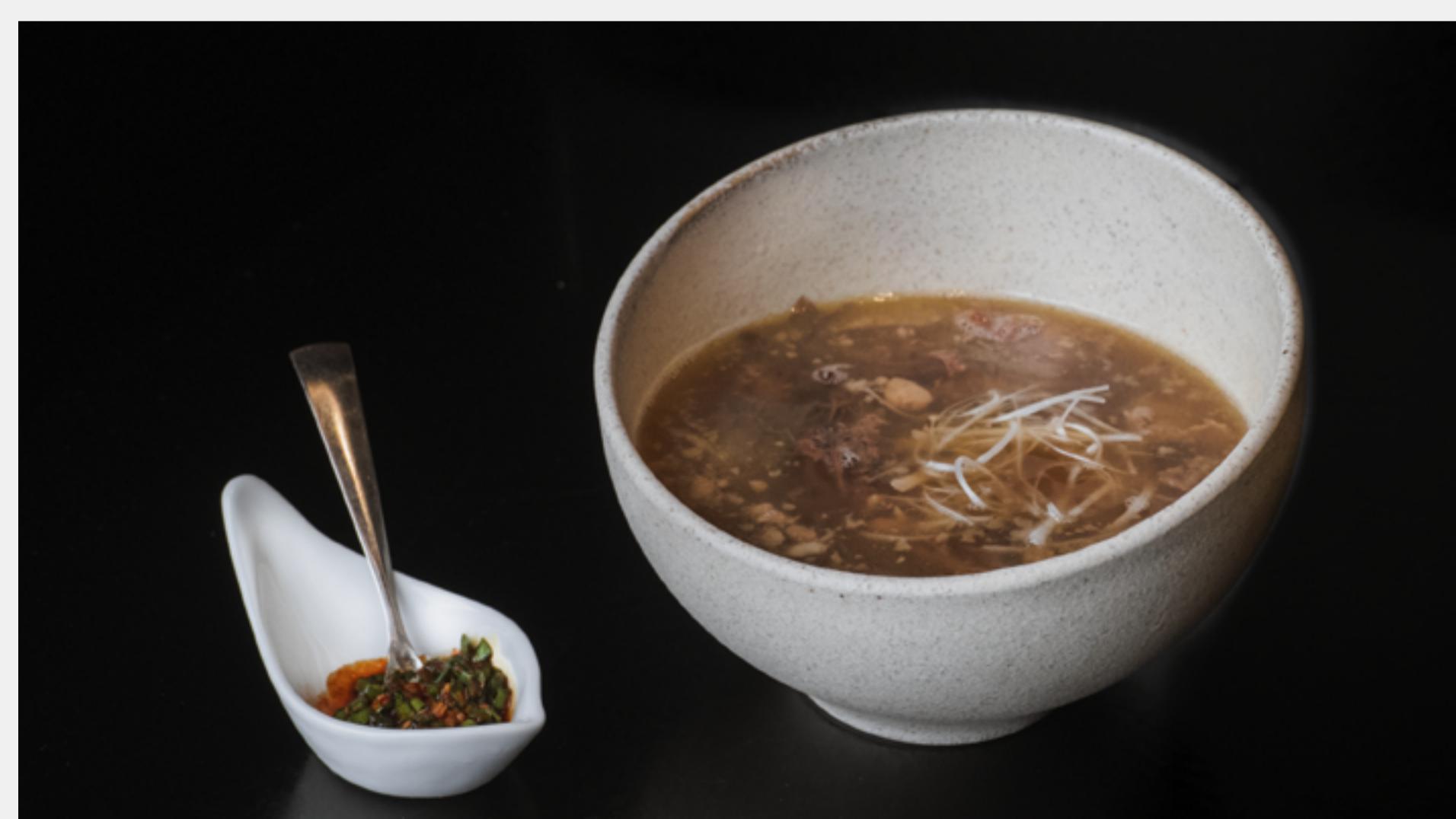
Member

¥1,400  
(¥1,540)

Oxtail Soup  
オックスステールスープ

¥2,500  
(¥2,750)

¥1,800  
(¥1,980)



## Noodles ～麺物～



Korean Freeze Noodles  
凍結冷麵

Visitor

Member

¥1,800  
(¥1,980)

¥1,300  
(¥1,430)



TangDandan Noodles  
舌担々麵

¥1,800  
(¥1,980)

¥1,300  
(¥1,430)

## Desarts ～デザート～



Seasonal Fruit in Crema Catalana  
季節のフルーツを使ったクレーマ・カタラーナ

Visitor

Member

¥2,000  
(¥2,200)

¥1,400  
(¥1,540)

Smuggled Tiramisù  
スマグレッド・ティラミス

¥2,000  
(¥2,200)

¥1,400  
(¥1,540)

Seasonal Recommend Dessert  
季節のジェラート

¥2,000  
(¥2,200)

¥1,400  
(¥1,540)

Various kinds Seasonal Gelato  
ジェラート各種

¥1,200  
(¥1,320)

¥900  
(¥990)

## Block Grille ～塊焼き～



Home aging Wagyu Round Loin  
自家熟成黒毛和牛赤身肉 塊焼き(120g)

Visitor	Member
¥5,500 (¥6,050)	¥3,500 (¥3,850)

Home aging Tongue for Block Grille  
自家熟成タン塊焼き(120g)

¥6,600 (¥7,260)	¥4,200 (¥4,620)
--------------------	--------------------

## Tongue ～タン～

	Visitor	Member
 Thickly Sliced Home aging Tongue 自家熟成 厚切りタン	¥6,600 (¥7,260)	¥3,200 (¥3,520)
Thinly Sliced Home aging Tongue 自家熟成 薄切りタン	¥3,400 (¥3,740)	¥2,400 (¥2,640)
Finely cut Green onion wrap to Tongue 包みネギタン	¥4,500 (¥4,950)	¥2,400 (¥2,640)

## Round Loin ～腿肉～

	Visitor	Member
Today's Wagyu Round Loin 本日の赤身肉(腿肉)	¥2,400 (¥2,640)	¥1,700 (¥1,870)
Home aging Wagyu Round Loin 自家熟成 和牛赤身肉(腿肉)	¥3,500 (¥3,850)	¥2,500 (¥2,750)

## Rare Loin ～希少部位～



Today's Wagyu Rare Loin  
本日の黒毛和牛希少部位

Visitor	Member
¥4,200 (¥4,620)	¥3,000 (¥3,300)

## Kalbi & Skir ～カルビ・ハラミ～



Wagyu Prime Kalbi  
黒毛和牛 特上カルビ

Visitor	Member
¥4,200 (¥4,620)	¥3,000 (¥3,300)

Wagyu Standard Kalbi  
黒毛和牛 上カルビ

¥2,800 (¥3,080)	¥2,000 (¥2,200)
--------------------	--------------------



Wagyu Outside Skirt (Thickly Sliced)  
黒毛和牛 厚切り上ハラミ

¥5,500 (¥6,050)	¥3,400 (¥3,740)
--------------------	--------------------

Wagyu Outside Skirt (Thinly Sliced)  
黒毛和牛 薄切り上ハラミ

¥4,400 (¥4,840)	¥3,000 (¥3,300)
--------------------	--------------------

# Hormones ～ホルモン～



Premium Liver  
黒毛和牛 極上レバー

Visitor

Member

¥2,400  
(¥2,640)

¥1,700  
(¥1,870)



Blanket Tripe  
黒毛和牛 上ミノ

¥1,600  
(¥1,760)

¥1,400  
(¥1,540)



Guts (Pork Stomach)  
ガツ(豚ミノ)

¥1,300  
(¥1,430)

¥1,100  
(¥1,210)



Nodobue (Pork Cartilagines Laryngis)  
ノドブエ(豚声帯)

¥1,300  
(¥1,430)

¥1,100  
(¥1,210)

Large Intestine  
黒毛和牛 シマチョウ

¥2,000  
(¥2,200)

¥1,400  
(¥1,540)

Small Intestine  
黒毛和牛 マルチョウ

¥2,200  
(¥2,420)

¥1,500  
(¥1,600)

Sweetbread  
和牛シビレ

¥1,800  
(¥1,980)

¥1,300  
(¥1,430)

Cori - Cori (Pork Hearts aorta)  
コリコリ 豚ハツモト

¥1,300  
(¥1,430)

¥1,100  
(¥1,210)

## Seasonal Vegetables for Grill ～焼野菜～



Assorted Seasonal Vegetables for Grill  
産地直送 焼き野菜盛合せ

Visitor	Member
¥2,400 (¥2,640)	¥1,800 (¥1,980)

## Vegetable for YAKINIKU ～巻野菜～

"Celtuce" Leaf for Beef to wrap  
サンチュ

Visitor	Member
¥500 (¥550)	¥400 (¥440)