



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 Vegitables 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)

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

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
生モッ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)

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

Speed Appetizer
～即菜～

| Visitor | Member |
|--------------------|----------------|
| ¥1,200 (¥1,320) | ¥900 (¥990) |
| ¥1,200 (¥1,320) | ¥900 (¥990) |
| ¥600 (¥660) | ¥500 (¥550) |

3Kinds Assorted Kimchi
キムチ盛合せ(3種)

3Kinds Assorted Namul
ナムル盛合せ(3種)

Extremely Spicy Kimchi
半殺しキムチ

Cold Appetizer
～冷菜～

| Visitor | Member |
|--------------------|----------------|
| | |
| ¥1,000 (¥1,100) | ¥700 (¥770) |
| ¥600 (¥660) | ¥500 (¥550) |



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

Korean Toasted Seaweed
韓国海苔

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

Selection of Raw Beef
～ 刺し～






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

| Visitor | Member |
|--------------------|--------------------|
| | |
| ¥3,500 (¥3,850) | ¥2,500 (¥2,750) |
| | |
| ¥3,500 (¥3,830) | ¥2,500 (¥2,750) |
| | |
| ¥4,000 (¥4,400) | ¥3,000 (¥3,300) |
| | |
| ¥1,600 (¥1,760) | ¥1,200 (¥1,320) |
| | |
| ¥1,600 (¥1,760) | ¥1,200 (¥1,320) |
| | |
| ¥1,600 (¥1,760) | ¥1,200 (¥1,320) |
| | |
| ¥1,500 (¥1,650) | ¥1,100 (¥1,210) |

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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) | | |
| | | | | | |
|  | Bœuf Bourguignon 和牛ホホ肉のの赤ワイン煮込み | ¥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) | | |
| | | | | | |

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

Sushi
～ 寿 司 ～



Broiled Fattiest Wagyu
黒毛和牛サーロイン寿司

¥1,500
(¥1,650)

¥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)

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

Rice foods
～飯物～

Stone grilled Bibimbap
石焼ピビンパ

Visitor

Member

¥2,500
(¥2,750)

¥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～

Visitor

Member

Korean tasted Spicy Soup
ユッケジャンスープ

¥2,000
(¥2,200)

¥1,400
(¥1,540)

Oxtail Soup
オックステールスープ

¥2,500
(¥2,750)

¥1,800
(¥1,980)

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

Noodles
～ 麺物～



Korean Freeze Noodles
凍結冷麺



TangDandan Noodles
舌担々麺

| Visitor | Member |
|--------------------|--------------------|
| ¥1,800 (¥1,980) | ¥1,300 (¥1,430) |
| ¥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) |
| ¥2,000 (¥2,200) | ¥1,400 (¥1,540) |
| ¥1,200 (¥1,320) | ¥900 (¥990) |

Smuggled Tiramisù
スマグレッド・ティラミス

Seasonal Recommend Dessert
季節のジェラート

Various kinds Seasonal Gelato
ジェラート各種

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

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)

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

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 cuted Green onion wrap toTongue 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) |

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

Rare Loin
～希少部位～

| | | Visitor | Member | | |
|--|--|--------------------|--------------------|--|--|
| | | | | | |
|  | Today's Wagyu Rare Loin 本日の黒毛和牛希少部位 | ¥4,200 (¥4,620) | ¥3,000 (¥3,300) | | |
| | | | | | |

Kalbi & Skir
～カルビ・ハラミ～

| | | Visitor | Member | | |
|--|--|--------------------|--------------------|--|--|
| | | | | | |
|  | Wagyu Prime Kalbi 黒毛和牛 特上カルビ | ¥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) | | |
| | | | | | |

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

Hormones
～ホルモン～



Premium Liver
黒毛和牛 極上レバー

Visitor

¥2,400
(¥2,640)

Member

¥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 Cartilages 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)

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

Seasonal Vegitables 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～

Visitor

Member

"Celtuce" Leaf for Beef to wrap
サンチュ

¥500
(¥550)

¥400
(¥440)

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