



Menu List

(English)



Perched atop Ipponmatsu-zaka in Motoazabu, VinIX (Vanque) offers an extraordinary dining experience where French culinary techniques and the artistry of yakiniku are brought together within an exclusive private setting accessible only to a select few.

The name “VinIX” is inspired by the concept of a “BANK,” and the interior is designed around the motif of a bank vault. From the moment the doors open, guests are immersed in an extraordinary world beyond everyday life, creating unforgettable moments with those who matter most.

At VinIX, we exclusively serve carefully selected Japanese Black Wagyu, including the renowned “Tamura Beef,” awarded the Highest Excellence Award at the Japan Carcass Competition for three consecutive years. The delicate texture, refined sweetness of fat, and rich aroma unique to pure Tajima-line virgin heifers are elevated to their fullest expression through precise French cooking techniques and the dynamic experience of yakiniku.

In addition, VinIX meticulously manages its Wagyu within a dedicated in-house aging chamber. By carefully controlling temperature, humidity, and the condition of the meat, we gradually concentrate the beef’s natural umami and aroma. Precisely because Japanese Black Wagyu has long been regarded as a beef that requires no aging, VinIX continues to pursue its untapped potential, creating deeper complexity and a more refined finish.

From Japanese Black Wagyu tartare prepared before your eyes, to in-house aged filet and thick-cut steaks perfected with delicate heat control, as well as premium Wagyu enjoyed in yakiniku style — each dish unites ingredient, technique, and presentation to deliver surprise and emotion.

Experience a dining journey found only at VinIX, where the elegance of French cuisine meets the excitement of yakiniku. We invite you to enjoy an unforgettable evening that will remain in your memory long after the night ends.

～ Agenda ～

Raw Beef Menu of Tamura Vintage Beef
～田村牛 刺しもの～

Raw Beef Menu of Selection Wagyu Beef
～黒毛和牛 刺しもの～

Block Grille of TAMURA Vintage Beef
～田村牛 塊焼き～

【 Home Aging Beef 】
VinIX want to show off to the world
～VinIXが誇る黒毛和牛の更なる可能性自家熟成牛～

Kalbi & Skir & Round Loin
～カルビ・ハラミ・腿肉～

Vegetable for YAKINIKU
～生野菜～

Seasonal Vegetable Salad
～サラダ～

Speed Appetizer
～即菜～

Hot Appetizer
～温菜～

Soup
～スープ～

Noodles
～麺物～

Rice foods
～飯物～

Desarts
～デザート～



Selection of Carefully Selected Wagyu Beef

Carefully Selected Pure Tajima-Line Virgin Heifer Wagyu “Tamura Beef”



“Tamura Beef” is an award-winning Japanese Black Wagyu, recognized for three consecutive years with the Highest Excellence Award in the Female Cattle Division of the Japan Carcass Competition. Carefully raised from rare pure Tajima bloodline virgin heifers, it is celebrated for its refined meat quality, elegant aroma, and exceptionally delicate fat.

Raw Beef Menu of TAMURA Vintage Beef ～田村牛 刺しもの～

VinIX "Scambio" (Tartar Steak of Tamura Vintage Beef Inner Thigh)
ヴァンク・スカンビオ (田村牛内腿肉のタルタルステーキ)

¥3,500
(¥3,850)

Yukhoe of Tamura Vintage Beef Sirloin
田村牛のサーロインユッケ

¥3,500
(¥3,850)

Raw Beef Menu of Selection Wagyu Beef ～黒毛和牛 刺しもの～

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

¥3,500
(¥3,830)

Lightly boiled Wagyu Omasum
白センマイ刺し

¥1,500
(¥1,650)

※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.



"Tamura Beef," awarded the Highest Excellence Award in the Female Cattle Division of the Japan Carcass Competition for three consecutive years, is one of the finest expressions of Japanese Black Wagyu. Raised exclusively from pure Tajima-line virgin heifers, Tamura Beef is celebrated for its delicate texture, refined sweetness of fat, and rich aroma. Traditionally, the exceptionally low melting point of its fat made thick-cut steak preparations extremely difficult, often requiring a compromise between preserving the richness of the fat or maintaining a moist and tender texture.

At VinIX, we overcome this challenge through advanced French cooking techniques and precise temperature control. This allows us to preserve the full flavor of the fat while achieving an exceptionally tender texture and elegant aroma.

If available, we highly recommend experiencing the rare and prized Chateaubriand cut.

Block Grille of TAMURA Vintage Beef ～田村牛 塊焼き～

Tamura Vintage Beef "Chateaubriand" for Block Grille
田村牛シャトーブリアン 塊焼き(250g)

¥80,000
(¥88,000)

This is a rare item made exclusively from the very center cut of the fillet.
If we are unable to secure sufficient quantities on the day, we may be unable to sell it.

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)

【 Home Aging Beef 】

VinIX want to show off to the world

～ VinIX が誇る黒毛和牛の更なる可能性“自家熟成牛”～

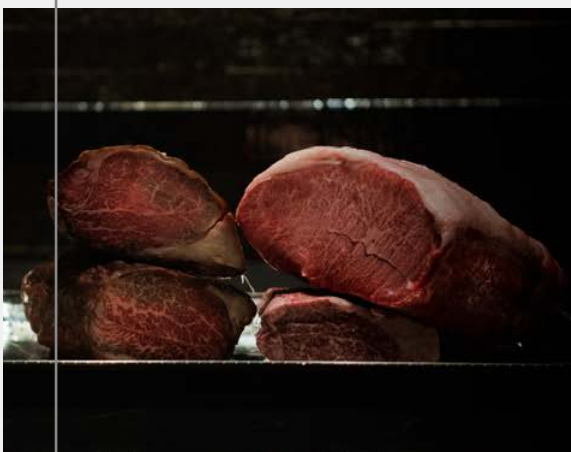
The defining feature of VinIX is its in-house aging chamber.

Japanese Black Wagyu is traditionally regarded as a perfectly balanced beef that requires no aging. At VinIX, however, we intentionally age Wagyu to elevate its natural umami, aroma, and lingering depth of flavor to an even higher level.

By meticulously controlling temperature, humidity, and the condition of each cut, we carefully determine the optimal aging process for every piece of beef.

Through time and precise management, the meat develops a deeper richness and refined fragrance that can only be achieved through aging.

In pursuing the new value of aged Japanese Black Wagyu, VinIX presents a singular expression of Wagyu found nowhere else.



Home aging Wagyu Round Loin 自家熟成黒毛和牛赤身肉 塊焼き(120g)	¥5,500 (¥6,050)
Home aging Wagyu Round Loin for YAKINIKU 自家熟成黒毛和牛赤身肉 焼肉	¥3,800 (¥4,180)



Home aging Tongue for Block Grille 自家熟成タン塊焼き(120g)	¥6,600 (¥7,260)
Thickly Sliced Home aging Tongue for YAKINIKU 自家熟成 厚切りタン 焼肉	¥6,600 (¥7,260)
Thinly Sliced Home aging Tongue for YAKINIKU 自家熟成 薄切りタン 焼肉	¥3,400 (¥3,740)

Kalbi & Skir & Round Loin ～カルビ・ハラミ・腿肉～



Wagyu Prime Kalbi
黒毛和牛 特上カルビ

¥4,200
(¥4,620)

Wagyu Standard Kalbi
黒毛和牛 上カルビ

¥2,800
(¥3,080)



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

¥5,500
(¥6,050)

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

¥4,400
(¥4,840)

Today's Wagyu Rare Round Loin
黒毛和牛 本日の希少腿肉部位

¥4,200
(¥4,620)

Vegetable for YAKINIKU ～生野菜～

"Celtuce" Leaf for Beef to wrap
サンチュ

¥500
(¥550)

Seasonal Vegetable Salad ～サラダ～



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

¥2,000
(¥2,200)



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)



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

¥1,000
(¥1,100)

Korean Style Choregi Salad
チョレギサラダ

¥2,000
(¥2,200)

Speed Appetizer ～即菜～

Assorted Kimchi & Namul
キムチとナムルの盛合せ

¥1,200
(¥1,320)

Spicy TO-FU
薬味豆腐

¥1,000
(¥1,100)

Korean Toasted Seaweed
韓国海苔

¥600
(¥660)

Hot Appetizer ～ 温菜 ～



Cheese Tasted Korean Style Pancake
チーズチヂミ

¥2,000
(¥2,200)

Deep Fried Garlic from Aomori
青森県産ニンニク揚げ

¥1,000
(¥1,100)

Soup ～ スープ ～



Oxtail Soup
凍結冷麺

¥2,500～
(¥2,750～)

Korean tasted Spicy Soup
ユッケジャンスープ

¥2,000
(¥2,200)

Noodles ～ 麺物 ～



Korean Freeze Noodles
凍結冷麺

¥2,800～
(¥3,080～)

Rice foods

～飯物～

Stone grilled Bibimbap 石焼ビビンパ	¥2,500 (¥2,750)
Garlic rice ガーリックライス	¥2,000 (¥2,200)
黒毛和牛西冷寿司 黒毛和牛サーロイン寿司	¥1,500 (¥1,650)
Wagyu with Sea urchin 肉雲丹寿司	¥2,000 (¥2,200)
Steamed Rice 白米	¥600 (¥660)

Desarts

～デザート～

Smuggled Tiramisù スマグレッド・ティラミス	¥2,000 (¥2,200)
Today's Seasonal Gelato 本日のジェラート	¥1,200 (¥1,320)