

smoked wagyu bbq.

smoked wagyu BBQ burger 2,100

Pulled tender, juicy wagyu on a brioche bun with tomato, red onion and your choice of sauces - buttermilk ranch or chili peanut sauce

smoked wagyu soft taco (1pc) 1,750

Pulled tender, juicy wagyu and shredded cheese in a griddled flour tortilla with pico de Gallo salsa, sour cream, and coriander.

smoked wagyu rice bowl 2,100

Steamed rice topped with smoked wagyu, shredded cheese, black beans, tortilla strips, salsa, coriander & sour cream, Wagyu Tacorice desu!.

burgers & sandwiches.

"smash" wagyu cheeseburger 1,850

Double-ground Wagyu beef, hard-smashed on the griddle with melted cheese and rich caramelized onions, served on a toasted, pillow-soft brioche bun. Served with our bread 'n' butter pickles.

*Add toppings

avocado + 350

sliced tomato & lettuce + 350

extra wagyu patty + 1,000

hot-honey nashville chicken bun 1,450

Crunchy, double-fried chicken breast tossed in a fiery Nashville hot honey glaze. Stacked on a toasted brioche bun with cool, creamy deli coleslaw and crisp sliced pickles. Standard is spicy—let us know if you want it Extra Hot! (Watch out!)

rueben sandwich 1,850

Sliced beef pastrami, zesty sauerkraut, and melted Havarti cheese griddled on toasted brown bread Russian dressing. Served with our bread 'n' butter pickles.

bbq pulled pork bun 1,850

Slow-smoked, tender pulled pork piled high on a toasted brioche bun with lettuce, sliced tomato, melted cheddar cheese & buttermilk ranch. Served with our bread 'n' butter pickles.

Dinner reservations welcome, minimum spend required, **BOOK NOW...**

citydinerbbqtokyo@gmail.com

INSTAGRAM @citydinerbbq

city diner
bar-b-que

sides & dessert.

french fries sea salt, herbs 450

wedge potatoes magic dust butter 550

classic deli coleslaw 500

bread & butter pickles 400

hokey pokey ice cream 700

drinks.

soft drinks

salty lemonade 500

cranberry soda 500

uji hojicha iced tea 500

san pellegrino sparkling (500ml) 500

craft beer

brewdog, elvis juice IPA 1,200

a touch of grapefruit, from bonny Scotland

far yeast IPA 1,200

Belgium yeast & style, Yamanashi

ocean 99 kujukuri lager 1,600

Made using local rice & traditional sake brewing techniques by the talented people at Kankiku, Chiba

coedo kyara IPL 1,000

White grapes and spicy citrus, Saitama

echigo weizen 1,000

Hazy wheat beer, soft malt, Nigata

minoh stout 1,200

Choco & coffee, thick creamy, Osaka

smokehouse wine

submission chardonnay **g** 1,200 **b** 6,600

By 689 cellars, 2023, California

submission cabernet **g** 1,200 **b** 6,600

By 689 cellars, 2022, California

coffee

iced coffee 450

espresso single/double 350/550

*ADD thick cream (caffe con panna) + 250

merch.

citydinerbbq tee-shirt 4,500

Available in LL size

Welcome to City Diner BBQ. We want to share a quick update with all our fellow BBQ fans: our heavy-duty offset smoker is currently in transit from Georgia, USA. Due to high demand for this specific model, we are eagerly awaiting its arrival. Because we are dedicated to doing things the right way, our full menu of classic brisket, ribs, and other smoked staples will officially launch this fall once our gear is fully installed. In the meantime, enjoy our current menu offerings...



Delivery to your door
now available