

appetizer

kale soup bowl

"Grown on our own farm", served hot with grilled sourdough bread & herb oil

eat-in 850円

wedge salad

crisp iceberg wedge with creamy blue cheese dressing, warm smoked bacon & sourdough croutons.

eat-in 1,350円

mushroom burnt ends & buratta

smoked BBQ glazed mushrooms, creamy burrata mozzarella, walnuts, rosemary virgin olive oil and honey

eat-in 1,350円

smoked tomato pepper dip

warm spiced tortilla chips

eat-in 1,350円

mains

"smashed" double cheeseburger

2-grilled beef patties topped with melting colby jack cheese with caramelized onion, crisp lettuce, sliced tomato & pickles on a fresh toasted brioche bun.

*ADD smoked bacon + 350

eat-in 1,650円

take-out 1,350円

"hothoney" Nashville chicken bun

Spicy dipped double fried chicken breast fillet on a toasted brioche bun with cool deli coleslaw and sliced pickles. *Extra HOT let us know! watch-out

eat-in 1,450円

take-out 1,250円

"Texas" beef chili bowl

Braised tender beef Texas style, made with beef bone stock, roasted onions, lots of chillies, cacao and dark beer. Topped with sour cream, pickled onions and corinader, served with warm tortilla chips or honey cornbread.

eat-in 1,850円

3-meat "bar-b-que" tray

Our Texas beef sausage, glazed pork belly burnt ends & Latin American grilled chicken. House-made pickles, honey cornbread & deli coleslaw

eat-in 2,250円

*Add a small cup of Texas chili + 450円

***Sold Out!!!** It's usual practice for a BBQ joint to prep a limited amount of meat and close when it is sold out—it is the only way to ensure every bite is at its best. We follow this same tradition. We recommend stopping by early to grab your favorite cut before we run out for the day!

sides/dessert

wagyu popcorn 450円

shoestring fries 400円

deli coleslaw 500円

bread & butter pickles 400円

banana pudding 700円

hokey pokey ice cream 700円

drinks

soft drinks

salty lemonade 500円

cranberry soda 500円

uji hochicha iced tea 500円

san pellegrino sparkling (500ml) 450円

craft beer

far yeast IPA 1,200円

Belgium yeast & style, Yamanashi (330ml)

coedo kyara india pale lager 1,000円

White grapes and spicy citrus, Saitama (330ml)

echigo hazy IPA 1,000円

Orange, tropical fruit aroma, Nigata (330ml)

echigo weizen 1,000円

Hazy wheat beer, soft malt, Nigata (330ml)

smokehouse wine

Submission Chardonnay g800円 b4,500円

California

Submission Cabernet g800円 b4,500円

California

city diner
bar-b-que

Welcome to City Diner BBQ. We are thrilled to open our doors just in time for summer! 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, we invite you to come in and enjoy our current menu offerings. Thank you for your patience and for being part of our journey—we can't wait to fire up the big pit for you soon!