
Beef Menu

- **Picanha (Rump Cap)**

- A rare cut of Picanha seasoned with Okinawan salt, allowing you to savor its unique flavor.

- **Costela de Boi (Beef Shoulder)**

- Beef shoulder richly seasoned with flavorful Okinawan salt and spicy pepper. This luxurious dish offers a robust and hearty taste of meat.

- **Alcatra (Rump)**

- A dish made with beef rump. With every bite, you’ll experience juicy and rich flavors that spread through your mouth.

- **Bife no Alho (Garlic Steak)**

- Steak generously seasoned with aromatic garlic. The garlic enhances the deliciousness of the steak, making it even more irresistible.

Okinawan Black Wagyu Beef

- **Okinawan Black Wagyu Picanha (Rump Cap)**

- This is the signature dish of Churrasco, using the rare Picanha cut from Okinawan Black Wagyu beef. Simply seasoned with natural Okinawan salt, this dish highlights the pure taste of the meat. Enjoy its tender texture and refined flavor.

- **Okinawan Black Wagyu Alcatra (Rump)**

- A dish made with the rump cut of Okinawan Black Wagyu beef. Each bite of this thick piece of meat fills your mouth with juicy and rich flavors. Savor the rich taste cultivated by the Okinawan environment.

- **Okinawan Black Wagyu Bife no Alho (Garlic Steak)**

- A garlic steak made with Okinawan Black Wagyu beef, generously seasoned with garlic. The garlic flavor enhances the rich taste of the beef.

Other Skewers

- **Abacaxi (Grilled Pineapple)**

- Grilled pineapple is a very popular Churrasco dish. The sweet and juicy pineapple paired with cinnamon creates a perfect combination.

- **Baked Potato**

- A buttery baked potato with a fluffy texture. A simple dish that allows you to enjoy the natural flavor of the ingredients.

Pork Menu

- **Ombro de Porco (Pork Shoulder)**

- This dish features Okinawan pork shoulder, known for its fine and tender texture. The melt-in-your-mouth sensation and rich flavor are truly enjoyable.

- **Costela de Porco (Pork Belly)**

- Okinawan pork belly slowly roasted with only Okinawan salt. Enjoy the taste and texture drawn out through the slow-cooking process.

- **Pork Spare Ribs**

- Okinawan pork spare ribs marinated in a special sauce and slowly roasted. The juiciness around the bone, combined with the fragrant Okinawan seasonings, creates a special dish.

Other Meats and Seafood

- **Sausage**

- Sausages boasting a plump texture and juicy filling. Made with Okinawan pork, they offer a light flavor that you can eat endlessly.

- **Frango (Chicken Thigh)**

- Okinawan chicken thighs seasoned with garlic and Okinawan spices. The dish is characterized by its deep flavor and moist texture.

- **Camarão (Prawn)**

- Fresh prawns, allowing you to fully enjoy the umami of the prawn. Savor the plump texture and rich flavor.

Hot Plate

- **Queijo (Grilled Cheese)**• Cheese grilled to a crispy crust with a melting inside.

- **Island Tofu & Tropical Grilled Vegetables**

- Grilled Okinawan island tofu and seasonal tropical vegetables. Enjoy the freshness of the ingredients, which provide a healthy reset from the rich meats.

Salads and Others

- **Salad** • A salad with famous Okinawan vegetables such as Handama.

- **Mozuku Soup**

- A soup made with Okinawan Mozuku seaweed. In Okinawa, Mozuku is often enjoyed in various dishes besides vinegared preparations.

- **Curry**

- Our original curry packed with the umami of beef, vegetables, and the sweetness of fruits.