

## Beer

Orion draft beer 550yen (605yen with tax)

Premium Malt's bottled beer 640yen (704yen with tax)

Dry Zero bottled beer 540yen (594yen with tax)

alcohol free



## Awamori high ball

It is a highball made from Awamori made in Miyako-jima.  
It is very delicious because we use Awamori for exclusive use of highballs.



Original  
Jasmine Tea  
Flat lemon  
White

Oolong Tea  
Coke  
Lemon  
Gingerale

ALL 490yen (539yen with tax)

## Whiskey high ball

Whiskey and soda 490yen (539yen with tax)

Whiskey and gingerale 490yen (539yen with tax)

Whiskey, Haibiscus and soda 550yen (605yen with tax)

## Soft drinks

Oolong Tea (hot or cold)

Jasmine Tea (hot or cold)

Coke Gingerale Orange

Calpis Water Melon Soda

Pineapple&amp;Flat lemon

ALL 400yen (440yen with tax)

Cola Ice Cream Float

650yen (715yen with tax)

Melon Soda Ice Cream Float 650yen (715yen with tax)



## Others

Cider

530yen (583yen with tax)

Plum chuhai

480yen (528yen with tax)



## Sake

Dassai (90cc)

720yen (792yen with tax)

## Wine

Glass of wine (red or white) 500yen (550yen with tax)

Decanter of wine 400ml (red or white) 1,600yen (1,760yen with tax)

Bottle (Please look at the wine list)

[Wine list](#)


# Awamori

We have collected awamori produced in Miyakojima. Awamori is an Okinawan distilled alcoholic beverage made from rice.

## Glass

Aged Awamori	490yen(539yen with tax)
Special Aged Awamori	590yen(649yen with tax)
Kuon	770yen(847yen with tax)

## 180ml

General Awamori	1,200yen(1,320yen with tax)
Aged Awamori	1,490yen(1,639yen with tax)
Special Aged Awamori	1,700yen(1,870yen with tax)



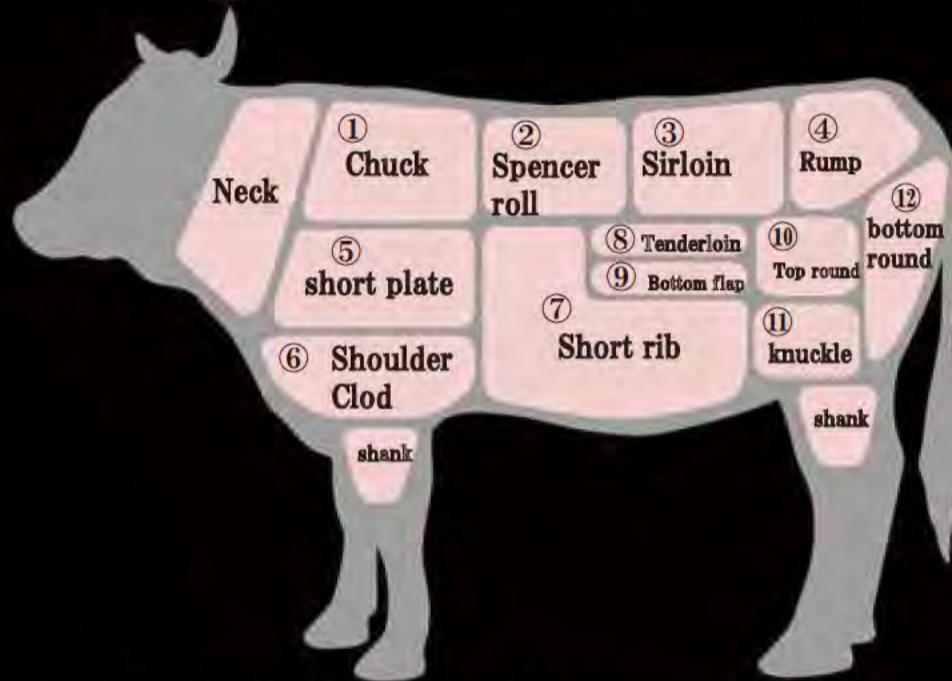
## Bottle

720ml Bottle Taragawa or Kikunotuyu(General Awamori)	2,600yen( with tax)
720ml Bottle Ryukyuoutyou,VIP,Tyumya,Tarou(Aged Awamori)	3,300yen( with tax)
720ml Bottle Outyoutokusen,VIP GOLD(Special Aged Awamori)	4,300yen( with tax)
720ml Bottle Kuon(Long-term maturation Awamori)	8,500yen( with tax)
1800ml Bottle (General Awamori)	ALL 5,200yen( with tax)

# Miyako Beef

Miyako Beef is the Japanese Wagyu beef that have grown for more than twenty four months in Miyako-jima.

Many calves born in Miyako-jima are shipped to the mainland and become famous brand beef, so only about 10 percent of calves become Miyako Beef.



Recommended

## Assorted five specially selections

**4200yen** (4620yen with tax)

## Thin sliced beef with ponzu sauce

**2600yen** (2860yen with tax)

## Assorted three specially selections

**4200yen** (4620yen with tax)

## Charcoal grilled sukiyaki

**2400yen** (2640yen with tax)

① Chuck flap	<b>3100yen</b> (3410yen with tax)	⑥ Chuck tender	<b>1390yen</b> (1529yen with tax)
② Spencer roll	<b>3800yen</b> (4180yen with tax)	⑥ Triceps Brachii Caput	<b>1800yen</b> (1980yen with tax)
③ Sirloin	<b>4100yen</b> (4510yen with tax)	<b>rare</b> ⑦ Inside skirt	<b>2000yen</b> (2200yen with tax)
④ Rump	<b>3200yen</b> (3520yen with tax)	⑧ Tenderloin	<b>4700yen</b> (5170yen with tax)
④ Aitchbone	<b>3200yen</b> (3520yen with tax)	<b>rare</b> ⑧ Chateaubriand	<b>6400yen</b> (7040yen with tax)
⑤ Chuck rib	<b>2900yen</b> (3190yen with tax)	⑨ Bottom flap	<b>2000yen</b> (2200yen with tax)
⑥ Top blade	<b>3200yen</b> (3520yen with tax)	⑪ Tri tip	<b>2900yen</b> (3190yen with tax)
⑥ Upper Top blade	<b>2000yen</b> (2200yen with tax)	<b>rare</b> ⑫ Center of the Bottom round	<b>1500yen</b> (1650yen with tax)

Please find your favorite way of eating. Salt only, salt and Wasabi, Wasabi and soy sause

## Miyako Beef



Extra prime beef ribs	2,380yen(2,618yen with tax)
Prime beef ribs	1,680yen(1,848yen with tax)
Beef ribs	1,000yen(1,100yen with tax)
Extra prime beef loin	2,380yen(2,618yen with tax)
Prime beef loin	1,680yen(1,848yen with tax)
Beef loin	1,000yen(1,100yen with tax)

## Pork

"Agu" is a traditional breed Okinawa indigene pig and is very precious. About 600 years from now, the small "island pig" , that was introduced from China and Okinawan people breed, is the origin.

"Agu" ' s meat qualities has the sweetness and the taste of marbled beef, it is rated better, compare to other pig generally sold in the market.



Agu pork loin (sauce or salt)	850yen(935yen with tax)
Sausage	490yen(539yen with tax)
Fatty neck meat (salt sauce)	600yen(660yen with tax)
Fatty neck meat (miso sauce)	600yen(660yen with tax)

## Tongue

Tongue (salt or sauce)	1,330yen(1,463yen with tax)
Prime Tongue (salt)	1,770yen(1,947yen with tax)



## Inported Beef

Rib finger meat	780yen(858yen with tax)
Outside skirt	980yen(1078yen with tax)



## Chicken

Chicken legs (sauce or salt sauce)	490yen(539yen with tax)
Chicken neck (sauce or salt sauce)	530yen(583yen with tax)



## Beef Innards

Small intestine	680yen(748yen with tax)
Large intestine	630yen(693yen with tax)
Liver	780yen(858yen with tax)
Rumen	780yen(858yen with tax)
Aorta	630yen(693yen with tax)
Heart	680yen(748yen with tax)
Innards Assorted	1,580yen(1,738yen with tax)



## Vegetables

Grilled vegetables	500yen(550yen with tax)
Vegetable Salad	550yen(605yen with tax)
Caesar Salad	680yen(748yen with tax)
Green leaf lettuce	520yen(572yen with tax)



## A la carte

Sea Grapes	550yen(605yen with tax)
Mozuku Seaweed with Vinegar	430yen(473yen with tax)
Korean Dried Seaweed Sheets	300yen(330yen with tax)
Assorted Namul	580yen(638yen with tax)
Kimchi	420yen(462yen with tax)
Assorted Kimchi	690yen(759yen with tax)
Boiled Fish Cake	430yen(473yen with tax)
Boiled beef with ponzu sauce	580yen(638yen with tax)



#Stone roast bibimbap is very hot, don't touch the bowl

## Soup, Noodles

- Egg and seaweed soup 580yen(638yen with tax)  
 Spicy beef rib soup 690yen(759yen with tax)  
 Korean cold noodle soup 760yen(836yen with tax)



## Rice



- Rice with egg 580yen(638yen with tax)  
 Bibimbap 780yen(858yen with tax)  
 Stone roast bibimbap 870yen(957yen with tax)  
 Korean rice-soup 780yen(858yen with tax)  
 Spicy Korean rice-soup with rib 850yen(935yen with tax)  
 Small rice 200yen(220yen with tax)  
 Regular rice 250yen(275yen with tax)  
 Large rice 300yen(330yen with tax)  
 Japanese curry for children 580yen(638yen with tax)

## Dessert

- Seasonal gelato 390yen(429yen with tax)



## Yakiniku set

For two people

You can change the innards to chicken.  
Please tell the staff.



### KAGAMI set

7,900yen(8,690yen with tax)

Extra prime beef two types , Beef ribs , Beef loin  
Pork , Grilled innards , Salad , Kimuchi

### Prime beef set

9,800yen(10,780yen with tax)

Extra prime beef four types , Pork , Grilled innards  
Salad , Assorted Kimchi and Namul

### Extra prime beef set

14,200yen(15,620yen with tax)

Rare parts of beef four types , Prime tongue , Pork  
Assorted Kimchi and Namul , Salad , Mozuku Seaweed  
with Vinegar

## Imported beef set

For four people

6,300yen(6,930yen with tax)

Imported beef two types , Chicken , Sausage , Fatty pork  
Grilled innards , Boiled beef with ponzu sauce, Salad

## Rice set 480yen(528yen with tax)

Rice  
Small soup







# ~ Champagne & Sparkling ~

## Full bottle (750ml)



Top Menu



### ①Grand Reale Brut

(Italia Sparkling White )

Italian sparkling wine is called "spumante". It foams well and has a fruitiness. It is a very easy to drink "Spumante".

3,600yen (3,960yen with tax)

### ②Segura Viudas semi seco

(Spain Sparkling White )

Spanish sparkling wine is called "cava". It is made using the same method as champagne, so it has a fruity and gentle sweetness.

3,800yen ( 4,180yen with tax)



### ③Chandon Brut

(Australia Sparkling White )

It is made sparkling from Chardonnay and Pinot Noir in Australia by Moët & Chandon. Authentic dry sparkling made using the same method as champagne

5,900yen (6,490yen with tax)

### ④Chandon Brut Rose NV

(Australia Sparkling Rose)

It is an elegant rose wine . The flavor like strawberry and cherry

6,300yen (6,930yen with tax)



### ⑤Moët et Chandon Brut Imperial

(France Champagne White )

It's arguably the most beloved champagne in the world. The well-balanced, elegant taste and rich foaming will make for a gorgeous time.

11,000yen (12,100yen with tax)

### ⑥Moët et Chandon Brut Rosé

(France Champagne Rose )

Moët & Chandon dry rosé! Warm pink color with a reddish brown tint. The taste is powerful and mellow.

14,000yen (15,400yen with tax)





# ~ WINE LIST ~

Full bottle (750ml)



Top Menu



## ① Le Haut Medoc de Giscours

(France Red wine)

Balanced tannins have a rich taste. The only difference from the first label is the grapes.

5,900yen (6,490yen with tax)

## ② Louis Latour Chablis La Chanfleure

(France White wine)

Dry white wine with refreshing aroma of Chablis. You can enjoy the charm of Chardonnay.

7,100yen (7,810yen with tax)



## ③ Six Eight Nine Napa Valley Red Wine

(America Red wine)

It has a deep taste. It goes well with delicious meat.

5,800yen (6,380yen with tax)

## ④ Six Eight Nine Napa Valley White Wine

(America White wine)

This is a white wine with a beautiful balance of crisp sourness and ripened fruits.

5,800yen (6,380yen with tax)



## ⑤ Dark Horse Big Red Blend

(America Red wine)

The rich taste is attractive. The richness envelops the fat, so it goes well with Wagyu beef.

3,600yen (3,960yen with tax)

## ⑥ Dark Horse Chardonnay

(America White wine)

It has a strong flavor and richness. It has a strong taste that is as strong as meat.

3,600yen (3,960yen with tax)



## ⑦ Chateau Mont Perat Rouge

(France Red wine)

Its wine is famous for its good quality but reasonable price

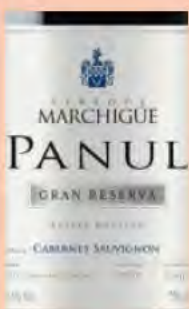
5,100yen (5,610yen with tax)

## ⑧ Rupert & Rothschild Classique

(Africa Red wine)

A masterpiece by the Rothschilds and the Rupert family of South Africa. Recommended by the store manager

4,800yen (5,280yen with tax)



## ⑨ Panul Carménère Reserve Oak Aged

(Chile Red wine)

It uses 100% of Carménère which is an extinct variety in Bordeaux

3,500yen (3,850yen with tax)

## ⑩ Borgo Sanleo Rosso

(Italy Red wine)

Fresh table wine that is easy to drink and does not disturb the food

2,800yen (3,080yen with tax)





Homepage is from here

“SANGOYA” is a Japanese style pub.

You can have plenty of Beer and Sake, and also a wide selection of a casual meal like Sashimi, grilled beef and some local cuisine.



Do you know “Otoshi”?

It's a kind of Japanese custom.

It is 297 yen for each person over elementary school students and above. It's like a table charge and we decide what to serve.

We need you to understand it beforehand.



Tel...0980-75-3235

Address...宮古島市平良松原548-1

Regular holiday...Sunday

Dinner time...17:00~23:00