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“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

Beer

Orion draft beer

580yen (638yen with tax)

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

Dry Zero bottled beer 580yen (638yen 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 530yen (583yen with tax)

Whiskey high ball

Whiskey and soda 530yen (583yen with tax)

Whiskey and gingerale 530yen (583yen with tax)

Whiskey, Haibiscus and soda 580yen (638yen with tax)

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Top Menu

Soft drinks

Oolong Tea (hot or cold)

Jasmine Tea (hot or cold)

Coke Gingerale Orange

Calpis Water Melon Soda

Pineapple&Flat lemon

ALL 430yen (473yen with tax)



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



Others

Cider

580yen (638yen with tax)

Plum chuhai

530yen (583yen with tax)



Sake

Dassai (90cc)

840yen (924yen with tax)

Wine

Glass of wine (red or white) 580yen (638yen with tax)

Decanter of wine 400ml (red or white) 1,700yen (1,870yen with tax)

Bottle (Please look at the wine list)

Wine list



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Awamori

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

Glass

| | |
|----------------------|-------------------------|
| Aged Awamori | 530yen(583yen with tax) |
| Special Aged Awamori | 630yen(693yen with tax) |
| Kuon | 790yen(869yen with tax) |

180ml

| | |
|----------------------|-----------------------------|
| General Awamori | 1,500yen(1,650yen with tax) |
| Aged Awamori | 1,690yen(1,859yen with tax) |
| Special Aged Awamori | 1,900yen(2,090yen with tax) |



Bottle

| | |
|--|-------------------------|
| 720ml Bottle Taragawa or Kikunotuyu(General Awamori) | 2,700yen(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) | 9,000yen(with tax) |
| 1800ml Bottle (General Awamori) | ALL 5,300yen(with tax) |

Miyako Beef



| | |
|-----------------------|-----------------------------|
| Extra prime beef ribs | 2,380yen(2,618yen with tax) |
| Prime beef ribs | 1,680yen(1,848yen with tax) |
| Beef ribs | 1,100yen(1,210yen with tax) |

| | |
|-----------------------|-----------------------------|
| Extra prime beef loin | 2,380yen(2,618yen with tax) |
| Prime beef loin | 1,680yen(1,848yen with tax) |
| Beef loin | 1,100yen(1,210yen 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) |



Imported Beef

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



Chicken

| | |
|------------------------------------|-------------------------|
| Chicken legs (sauce or salt sauce) | 550yen(605yen with tax) |
| Chicken neck (sauce or salt sauce) | 580yen(638yen with tax) |



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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 | 750yen(825yen with tax) |
| Innards Assorted | 1,650yen(1,815yen with tax) |



Vegetables

| | |
|--------------------|-------------------------|
| Grilled vegetables | 530yen(583yen with tax) |
| Vegetable Salad | 550yen(605yen with tax) |
| Caesar Salad | 680yen(748yen with tax) |
| Green leaf lettuce | 530yen(583yen with tax) |



A la carte

| | |
|------------------------------|-------------------------|
| Sea Grapes | 580yen(638yen with tax) |
| Mozuku Seaweed with Vinegar | 480yen(528yen with tax) |
| Korean Dried Seaweed Sheets | 350yen(385yen with tax) |
| Assorted Namul | 580yen(638yen with tax) |
| Kimchi | 480yen(528yen with tax) |
| Assorted Kimchi | 720yen(792yen with tax) |
| Boiled Fish Paste | 550yen(605yen with tax) |
| Boiled beef with ponzu sauce | 580yen(638yen with tax) |



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

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Top Menu

Soup,Noodles

Egg and seaweed soup 630yen(693yen with tax)

Spicy beef rib soup 720yen(792yen with tax)

Korean cold noodle soup 760yen(836yen with tax)



Rice



Rice with egg

Bibimbap

Stone roast bibimbap

Korean rice-soup

Spicy Korean rice-soup
with rib

Small rice

Regular rice

Large rice

Japanese curry for children

630yen(693yen with tax)

800yen(880yen with tax)

870yen(957yen with tax)

800yen(880yen with tax)

870yen(957yen with tax)

300yen(330yen with tax)

350yen(385yen with tax)

400yen(440yen with tax)

580yen(638yen with tax)

Dessert

Seasonal gelato

450yen(495yen with tax)



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Yakiniku set

For two people

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



KAGAMI set

8,500yen(9,350yen with tax)

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

Prime beef set

1,100yen(12,100yen with tax)

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

Extra prime beef set

15,000yen(16,500yen 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 580yen(638yen with tax)

Rice
Small soup



~ Champagne & Sparkling ~

Full bottle (750ml)



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Top Menu



①Gran Cuvée Spumante

(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)



①Le 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)



③Six 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)



⑤Dark 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)



⑦Chateau Mont Perat Rouge

(France Red wine)

It wine is famous for its good quality but reasonable price

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

⑨Panul Carménère Reserve Oak Aged

(Chile Red wine)

It use 100% of Carmenere which is an extinct variety in Bordeaux

3,700yen (4,070yen with tax)

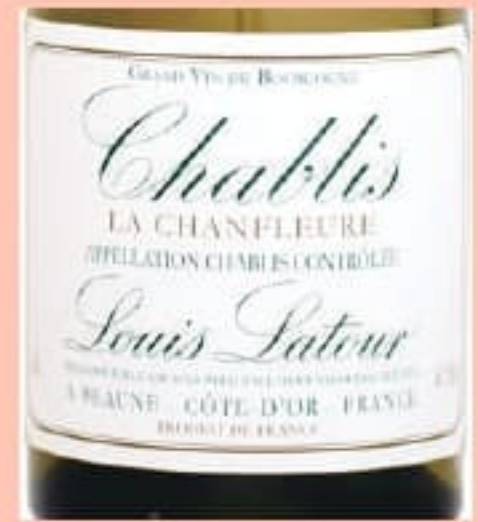


②Louis Latour Chablis La Chanfleure

(France White wine)

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

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



④Six 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)



⑥Dark 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)



⑧Rupert & 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)



⑩Borgo Sanleo Rosso

(Italy Red wine)

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

3,000yen (3,300yen with tax)

