

銀座 梅林



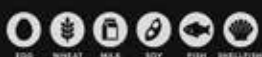
GINZA BAIRIN

TONKATSU & YOSHOKU BISTRO

Authentic Japanese Tonkatsu

Since 1927

ALLERGEN INFORMATION



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Consuming raw or undercooked foods may increase your risk of food borne illnesses.

Please notify server of any allergies before ordering.

アレルギーをお持ちの方は、ご注文前に係員にお知らせください。

Welcome to

Ginza Bairin

Tonkatsu & YoshokuBistro

since 1927



Founded in 1927 by Nobukatsu Shibuya in Tokyo's famed Ginza district, Ginza Bairin has been a pioneer in Tonkatsu dining for nearly a century. Today, under the leadership of third-generation owner Masaya Shibuya, the legacy of culinary excellence and innovation lives on.

Our Waikiki location marks the first Ginza Bairin outside of Asia, offering a unique bistro-style dining experience with Tonkatsu at its heart. We proudly craft each dish using premium Berkshire pork, low-sugar breadcrumbs, and our signature Tonkatsu sauce—a secret blend of fruits, vegetables, and spices perfected over generations.

In addition to our signature dishes, we feature select offerings inspired by Yoshoku—the Western-influenced Japanese cuisine that emerged during the Meiji Restoration. These flavors shine through in our appetizers, comfort plates, and beverage selections, blending Japanese precision with global sensibilities.

At Ginza Bairin, we invite you to experience the soul of Tonkatsu—seasoned with tradition, reimagined with bistro flair, and always served with warmth and aloha.



Signature Ingredients

Berkshire Pork (Kurobuta) / *Midwest USA*

For over 300 years, Berkshire hogs (Kurobuta) have been celebrated for their rich flavor, fine marbling, and tender texture. Our pork comes from a carefully selected heritage breed, raised on a high-barley diet without the use of growth hormones or antibiotics.

Naturally bred and thoughtfully nurtured, this is pork at its purest—flavorful, juicy, and proudly known as The World's Best Pork.



Bairin Tonkatsu Sauce / *From our Tokyo flagship*

Crafted by our founder, this rich and savory sauce—made from a special blend of vegetables and fruits—is designed to perfectly complement pork cutlets.



Katsu-Don Sauce / *From our Tokyo flagship*

Our founder crafted this pork-based sauce to perfectly match Katsu. Blended with sweet rice wine and soy sauce, it brings rich flavor to our signature Katsudon.



Frying Oil / *From our Tokyo flagship*

golden perfection while locking in its natural juiciness.



Panko (Breadcrumbs) / *From our Tokyo flagship*

Developed through extensive testing, they create a light, crispy texture that enhances every bite.



Egg / *Hawaii-Grown*

We use fresh, local eggs. Their rich flavor enhances dishes like Katsudon and Chawanmushi.



Cabbage / *Hawaii-Grown*

Our cabbage is carefully washed with filtered water, finely shredded, and chilled in ice water to preserve its crisp texture and clean, natural flavor.



Tsuyahime Rice / *From Japan*

glossy, mildly sweet, and served at our Tokyo flagship. It's the perfect complement to our Tonkatsu.





SIGNATURE PORK KATSU

Specialty Kurobuta Pork Loin Katsu(7oz) 特選黒豚ロースカツ定食 (200g)

Set
\$49.0

A la
Carte
\$45.0

Deluxe
Set
\$59.0



Limited quantity 20

Crafted from 100% purebred Berkshire(Kurobuta) pork, this exceptional cut represents less than 10% of the loin, selected daily for superior quality. Approximately 20 servings available each day. Dine-in only. First come, first served. Not available for reservation, hold, or takeout.

Kurobuta Pork Loin Katsu(7oz) 黒豚ロースカツ定食 (200g)

Set
\$44.0

A la
Carte
\$40.0

Deluxe
Set
\$54.0



We serve only 100% purebred Berkshire pork loin—a heritage breed prized for its rich, concentrated flavor and refined marbling. Its deep umami and bold taste are simply unmatched by conventional pork.

Bairin Pork Tenderloin Katsu (4.9oz) 梅林名物「元祖ひとロヒレカツ」定食 (140g)

Set
\$34.0

A la
Carte
\$30.0

Deluxe
Set
\$44.0



Our pork tenderloin comes from heritage-breed hogs selectively crossbred to enhance tenderness while preserving the signature richness of Berkshire pork. This cut is exceptionally juicy, tender, and flavorful.



KATSU PLATES

Pork Tenderloin(3pc) & Shrimp(1pc) Mix

ヒレ海老ミックスカツ定食

Set
\$35.0

A la Carte
\$31.0

Deluxe Set
\$45.0



Pork Tenderloin(3pc) & Shrimp(1pc) Mix

Bairin Mix Katsu (7oz)

梅林ミックス定食

Set
\$35.0

A la Carte
\$31.0

Deluxe Set
\$45.0



Bairin Mix-Katsu (7oz)

Fried Jumbo Shrimp Katsu

大エビフライ定食

Set
\$33.0

A la Carte
\$29.0

Deluxe Set
\$43.0



Fried Jumbo Shrimp Katsu

Chicken Tenderloin Katsu (3pc)

チキンカツ定食

Set
\$29.0

A la Carte
\$25.0

Deluxe Set
\$39.0

Minced Kurobuta Pork Katsu

黒豚メンチカツ定食

Set
\$26.0

A la Carte
\$22.0

Deluxe Set
\$36.0



The Original Bairin Pork Tenderloin
Katsu Sandwich

元祖ヒレカツサンド
胡麻すりセット

Sand Set
\$17.0

Sand a la carte
\$15.0

(Set free refills cabbage salad)



Set Includes

your choice of rice or barley rice, miso soup, and pickles.

Free refills: rice, miso soup, pickles, cabbage salad.

Deluxe Set Includes

miso soup, pickles, curry Sauce, Egg Custard with Dashin Broth, and your choice of rice or barley rice, and matcha or lilikoi ice cream.

Free refills: rice, miso soup, pickles, cabbage salad.

One food order per guest please.

Guests sharing a meal may request refills at the extra orders price.

All Katsu Curry Rice and Donburi Rice Bowls include

Miso soup, Cabbage salad, Pickles.

Free refills : Rice, Miso soup, Pickles, Cabbage salad, and Curry sauce.

One food order per guest please.

Guests sharing a meal may request refills at the extra orders price.

KATSU CURRY RICE

Kurobuta Pork Loin Katsu Curry Set (3.5oz)

黒豚ロースカツカレー (100g)

Set
\$29.5

Pork Tenderloin Katsu Curry Set (3.5oz)

ヒレカツカレー (100g)

Set
\$27.5

Chicken Tenderloin Katsu Curry Set (2pc)

チキンカツカレー

Set
\$25.5



Kurobuta Pork Loin Katsu Curry Set



Pork Tenderloin Katsu Curry Set

DONBURI RICE BOWL

Special Kurobuta Pork Loin Katsu-Don (3.5oz)

黒豚スペシャルかつ丼 (100g)

Set
\$29.5

Special Pork Tenderloin Katsu-Don (3.5oz)

スペシャルヒレカツ丼 (100g)

Set
\$27.5

Chicken Tenderloin Katsu Don (3.5oz)

チキンカツ丼

Set
\$25.5



Special Kurobuta Pork Loin Katsu-Don



Special Pork Tenderloin Katsu-Don

Extra Orders

Shrimp Katsu (1pc) 海老フライ	\$9.0
Minced Kurobuta Katsu (1pc) メンチカツ	\$8.0
Tenderloin Katsu (1pc) ヒレカツ	\$7.0
Chicken Tenderloin (1pc) チキンカツ	\$7.0
Kurobuta Pork Loin Katsu (1pc 50g) 黒豚ロースカツ	\$9.5
White Rice "Tsuyahime Brand" 白米ご飯 (山形県産つや姫)	\$4.0
Barley rice 麦ご飯	\$4.0
Barley Rice with Tororo 麦とろご飯	\$6.0
Miso Soup みそ汁	\$2.0
Cabbage Salad キャベツサラダ	\$4.0
Chawan-mushi (Egg Custard with Dashi Broth) 茶碗蒸し	\$5.0



Optional Sauces

Tomato Truffle Sauce トマトトリュフソース	\$8.5	Egg Tartar Sauce タルタルソース	\$6.5
Curry Sauce カレーソース	\$5.0	Ponzu Sauce(Citrus Soy Sauce) ポン酢	\$3.5
Demi-glaze Sauce デミグラスソース	\$3.5	Sesame Grinding Experience 胡麻すりセット	\$1.0

Thank you for visiting our restaurant.



Takeaway orders <https://tonkatsuginzabairin.hrpos.heartland.us/menu>

GINZA BAIRIN Tonkatsu & Yoshoku Bistro
255 Beach Walk, Honolulu, Hawaii

Hawaii Open Daily:

11:00 AM – 1:45 PM (Last Order)

4:00 PM – 8:45 PM (Last Order)

Phone: (808) 926-8082



www.ginzabairin.com



instagram