



1 Please use thongs for the barbecue process



2 Do not place too much meat together, 2-3 pieces at a time.

3 Refrain from turning the meat too often. Wait patiently for it to cook on one side



4 Once the colour changes around the surrounding of the meat and is juicy, flip over to grill the other side



5 After turning the meat, grill 2~3 secs for medium

You may also grill according to your own liking



Enjoy with Spicy or Sweet Sauce



Beef Tongue goes very well with lemon



Add on your spiciness with our homemade gochujang



Add Salt and Pepper to your liking



Please enjoy grilled meat with the sauces



Please enjoy grilled Beef Tongue with Lemon juice. Lemon juice can also be enjoyed with other meat.

焼肉 HOW TO YAKINIKU

