

The Most Authentic Japanese BBQ in NYC!

香芹 摄影 鱼叔 纽约美食地图 2 days ago

联系我们

纽约美食地图为美东最大的美食全媒体平台，微信网站腾讯新闻专版同步更新，深挖纽约三千尺助广大吃货忙碌于工作学习之余真正做到“一图在手，说走就走”。

联系我们请加微信niuyuemeishiditu或
发送至邮箱contact@foodmapnyc.com哦

这个夏天最“火”，最让人血脉喷张の事，
一顿烤肉界性价比最高的“爱马仕”A5和牛烧肉。

Yakiniku Futago 2010年在东京诞生，
并迅速蹿红全球

Yakiniku 日语的意思：烧肉，futago 则是：双胞胎。

中文又名双子烧肉。

店铺由韩裔日籍的兄弟两创建。

米其林1星的纽约futago墙上的画像就是两位创办人。

即拥有日式烧肉的精致又带着韩式烤肉的量足。

The highly cost-effective A5 Wagyu BBQ is the Birkin of the BBQ industry and the hottest of this summer. Yakiniku Futago was founded in the year of 2010 in Tokyo and became popular all over the world ever since. Yakiniku, in Japanese, means barbecue and Futago means “twins”. The founders of the restaurant are Korean Japanese twin brothers and their photo can be found in this one Michelin star restaurant. Their BBQ is a great combination of Japanese-style delicacy and Korean-style big portion.



緬因海胆, carviar 寿司, Yukhoe海胆生牛肉,
 从appetizers开头就知道这家店有多惊喜!

You will know how fascinating this restaurant is start from their appetizers:Uni Yukhoe, Carviar Sushi, Fillet Rare Steak.

纽约最正的口
 烤肉届爱



日本烧肉，
马仕！



Yakiniku Futago



大和牛焼肉

A5和牛一次吃到爽！
还有服务员超贴心，一边帮忙烤肉，边讲解。
这是什么神仙待遇？

While enjoying the best A5 Wagyu, you will have superior servers grill the beef for you and introduce to you everything about the beef. You will feel like a king!



Limited 10 tables a day



15 黑毛和牛



你永远猜不到里面装着什么

「 Treasure Box 」



根据季节和品质

在九州，宫崎，熊本三地挑选和牛。

最好的品质，最优质的价格。

海盗船长的宝箱里，藏着什么，你永远猜不到。

每天限量10份，提前预定哦~

Wagyu selected based on season and quality from Kyushu, Miyazaki, and Kumamoto.
Best quality and price. 10 portions limited per day. Order first!





抹茶提拉米苏，宇治抹茶与white cream pudding，

一口纵享丝滑~

来啊~快和地图一起快活吧！

Matcha Tiramisu, Uji Matcha, and White cream pudding, so smooth and tasty!

文末照例有地图粉专属福利~

Yakiniku Futago

推荐程度：*****

人均：\$40-80

地址：20 W 23rd St, New York, NY 10010

营业时间：Mon-Sat 12pm-2:30pm, 5pm-10:30pm

Sun 5pm-10:30pm

网站：www.futago25usa.com (可官网预约)

提供私密就餐区域，只接受预约



Get Ready?!



餐前，服务员会拿来**一次性围裙**，**塑料手机罩**。不是冰水哦，一般都会提供免费日式茶饮。**烧肉架自带通风系统**，所以不用担心油烟过重，云雾缭绕的情境发生。Futago的服务生都经过长时间专门的training，服务体贴入微，帮忙烧烤到讲解介绍绝对超五星！

Disposal apron, plastic cellphone cover, and Japanese team are served before the meal. Each barbecue grill has its own ventilation system so customers are never bothered with

smoke. Well trained staff will provide you the best and most considerate service from introducing the food to helping you grill the meat.

现
在

宴盛牛和启开

01

APPERTIZERS



UNI YUKHOE \$18



金黄饱满的缅甸海胆，搭配生食和牛肉。开胃菜就让人欲罢不能。海胆细小凸起的颗粒，和牛晶莹剔透的鲜红肉质，一块一块搓成小圆球。黄红绿，红绿灯色，诱人极了！

Uni Yukhoe and Wagyu, such fascinating appetizer that you don't want to miss.



夹起苏子叶一起入口，海胆creamy,入口即化，和牛肉带着像是水果的果甜，偶尔几粒芝麻在口中绽放无限香气，苏子叶与牛肉超搭的独特味道融合在一起。这一款也是限量的，每天6-10桌，想吃记得预定哦！

Choregi Salad and Uni Yukhoe entering your mouth together, so creamy and luscious. Limited 6 to 10 tables per day. Reserve in advance, please!

02

SALADS



大菜当前插播一份沙拉。夏日就应该用冰冰凉凉的沙拉先清清爽爽地开开胃。满满的绿叶菜上是生洋葱和胡萝卜，点缀着一些烤干的海苔碎。浇上特制的sweet soy Choregi，一种更偏韩式的酱汁。鲜甜带一点点酸味，绝对是搭配肉食的好伙伴！

Caesar Salad, dry seaweed, plus sweet soy Choregi, which tastes sweet and sour, more like Korean style(strongly recommend), best accompany for meat!

03

NIKUSUSHI



FOIEG GROS AND FILLET \$12 (1pc)

CAVIAR AND UNI WAGYU\$16 (1pc)





“NIKU”是日语“肉”的音读，NIKUSUSHI，顾名思义就是荤肉满满的寿司了。除了和牛，地图特别要推荐一下futago家的寿司，不爱sashimi或者深爱sashimi的朋友你永远不会失望~同时选择这两款寿司品尝的，地图建议先吃uni这一款，不会覆盖掉后一款的滋味。

NIKU SUSHI (MEAT SUSHI) will never disappoint you no matter you are a Sashimi lover or not. If you want to try the 2 types of sushi mentioned below, choosing Uni Wagyu sushi first is recommended.



第一款，饱满的caviar放在，缅甸海胆之上，细嫩似红霞一般的wagyu beef。一大口，通通装进嘴里，和牛与海胆通通入口既融，化成绵软的香气游荡在唇齿间，鱼籽在口腔中爆裂。一点点sweet

sauce恰到好处的激发无尽的鲜美。

First, Uni Wagyu Sushi: Sea urchin and beef covered with caviar, the rich taste that you cannot resist.



选用菲力，薄薄片出一片后用有点点spicy and sweet teriyaki 酱汁腌制一小会，立刻喷枪seal至 median rare。鹅肝的原汁也了流入肉里，菲力嚼劲十足，带着一点点焦香，回味无穷！

Fillet: Thin fillet with spicy and sweet teriyaki sauce, cooked by flame to medium rare, tastes chewy and a bit smoky.

04

WAGYU



[Limited] "HAMIDERU KALBI" \$MP



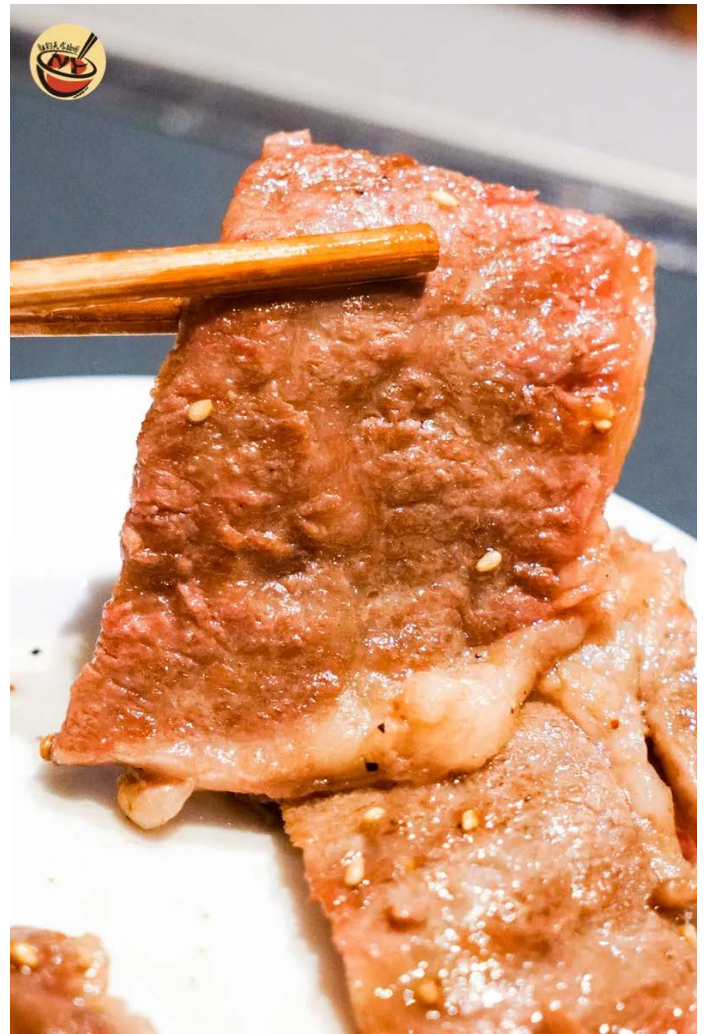
“当当当当~” Futago当家“明星”上线。日本专门的肉类评价协会JMGA会对牛肉质量进行评估，只有上等品质的牛肉菜能被冠以和牛之名。黑毛和牛属于世界公认的四大和牛之一，Futago仙气十足的牛肉选用的就是A5宫崎黑毛和牛，ribeye部位。

Beef from Futago comes from the ribeye of A5 Miyazaki Black Kuroge Wagyu, which is certified by Japan Meat Grading Association as top-class Wagyu.



A5代表着不同方向等级的最高标准，A代表步留等级也就是一头牛生成最适合食用部分的能力，5则是肉质等级，从4个指标综合得出，5代表4个指标全优。和牛也就是牛界的4好学生。食材都是从日本空运过来，每天限量10桌，所以提前预定很重要。

A5: A represents a cow's ability to produce edible part and 5 is the quality grade of the meat that is calculated based on 4 aggregative indicators. This top Wagyu is delivered by air and limited to 10 tables every day. Please make your reserve your table first.



先用seasam oil marinated 简单腌制约4小时左右，好肉就要简单吃，吃它的原汁原味。这一大块 Kalbi根据不同的肥瘦程度分为4个部位，4种口感。中间3个部位Rib-Maki,Geta,Rib-Shin整体更偏瘦一些。沾上一些鲜切的wasabi，瘦而不干，肉嫩甜美，肉香中裹着刺激辛烈的芥末香味，一口回味，唾液急速分泌。

A big cut of Kalbi is marinated by sesame oil for 4 hours before going to the grill. It can be divided into 4 parts based on their mouthfeel. The 3 parts in the middle (Rib-Maki, Geta, Rib-Shin) taste best with Wasabi.



KABURI部位是最外圈，也是最肥的部位。服务生会询问食客喜欢什么口感。喜欢fatty油润口感的食客会炙烤时间短一些，喜欢crispy口感的食客，会烤制肥花变得香脆。地图个人推荐烤久一些，沾上特调的Ponzu Sauce。酸甜解腻，肉汁四溅 一口能触碰天堂般的美味！

As for KABURI, the fattest part, the server will ask you whether you like it to be fatty or crispy and then he will cook it for you. very good service and professional. It is so good with Ponzu Sauce.

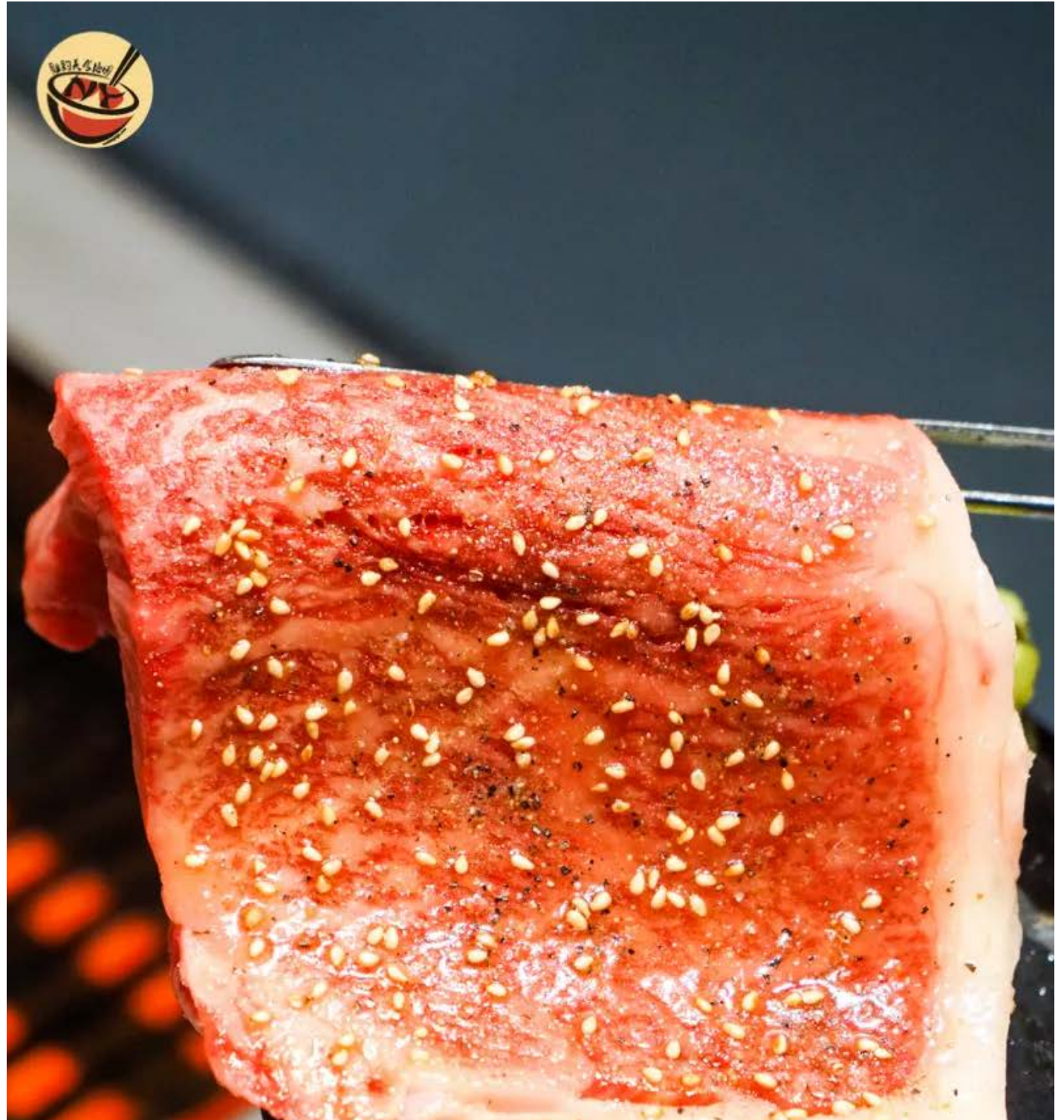


[Limited] TREASURE BOX \$MP



复古皮箱里藏着什么？八个机位准备！一上桌小伙伴们就已经蠢蠢欲动，好奇心满满了！treasure box 每天里的食材会变动，每天也限量10份，重要的事情说三遍，记得预约！

Treasure box: The food inside may vary on a daily basis. Limited to 10 orders per day. Don't forget to reserve in advance.





地图这次品尝到的肉质是厚切的A5和牛。雪花般均匀分布的脂肪，肌肉中散布着条状的脂肪，色白如霜。

Thickly cut A5 Wagyu: equally distributed fat looks like snow and frost.



厚切的wagyu beef，口感更像是牛排的口感，但汁水充盈，反复炙烤后，汁水滴落烤盘，溅起明艳的烈火。简单的黑胡椒，芝麻腌制，一口都是纯纯的肉香，幸福指数飙升！

The thickly cut Wagyu tastes like a stake but juicier and tenderer.





虽说是厚切，但一触碰齿间是轻软无声的温柔，不必费力撕咬，肉就在嘴里化开。最喜欢肥瘦相间的肉质，肥花油脂满溢，瘦肉焦嫩可口。

Thickly cut does not necessarily mean the meat is hard. With a gentle bite, the Wagyu will melt in your mouth with its rich flavor.



放上些现磨的wasabi，没有刺鼻涌泪的用力过猛，真正的山葵末是清爽回甜的。综合了大口食肉的豪放不羁，肉质在调和下，更显鲜嫩。一块一块，吃肉最治愈了！

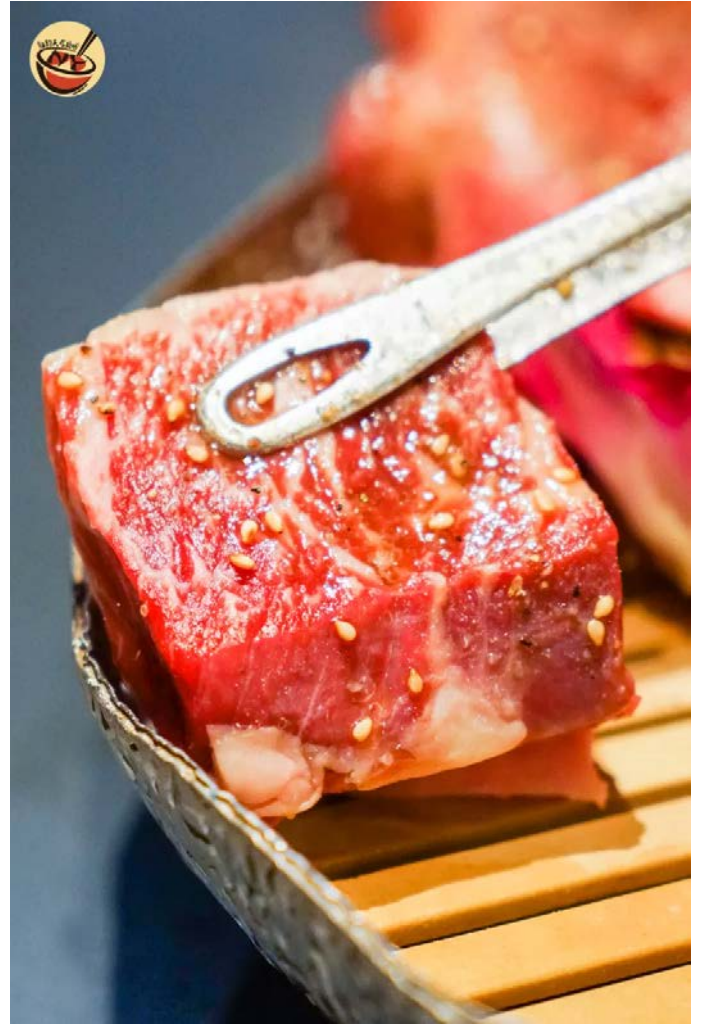
Wagyu plus wasabi, the meat tastes sweet and soft. Nothing is more healing than this combo.



FUTAGO PREMIUM 6 BEEF \$112

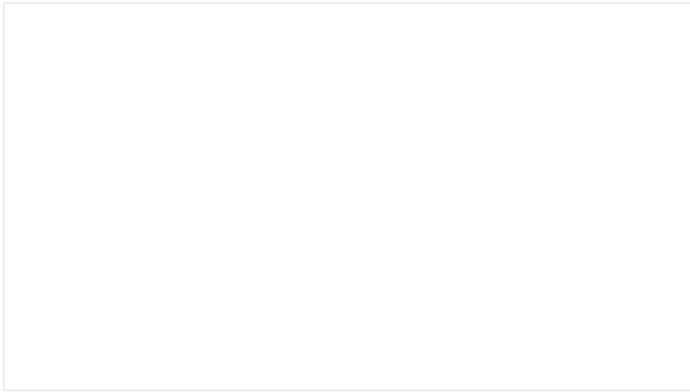


日本人吃饭，喜欢品种多样，少而精。虽然地图墙裂推荐这一款的原因并非追求量小种类多，更是因为被futago牛肉的鲜美蒙蔽了双眼，只想尝试更多样的牛肉，但是又无奈地紧紧拽住了瘪瘪的荷包。一份囊括了6个不同品种，不同部位的牛肉。4种USDA Prime级别的牛肉，2中Wagyu Beef，超值！
Futago Premium 6 Beef: 6 different kinds of meat, including 4 USDA Prime beef and 2 middle Wagyu beef, in one order. Great value!



右侧的为Prime 的菲力，左侧则是Prime Harami Steak，是牛肚子plate部位的肉。两种都选择了厚切的方式制作。菲力适合搭配炸蒜片一起吃，Sagari，plate部位则适合搭配wasabi或者沾ponzu sauce一起吃。

Highly recommended: Prime Fillet and Prime Harami Steak, it's coming from plate of beef belly, thick cut! So good with garlic, wasabi, and ponzu sauce. Media rare is highly recommend.



放上，烤盘“滋啦”一声，烧肉的香气就窜了出来，沁出的油脂激起火花，肉开始翻出诱人的棕褐色。

服务员贴心地将厚切的肉质都切分成适合入口的one bite大小。

The server will cut the meat to fit for one bite. When it's sizzling, you can't control yourself because of the smell. So perfect mix with high temperature + good quality beef oil, the meat turns to dark brown, service is so consideration, they will cut and share to your plate. What you need just: one bite! Symphony!

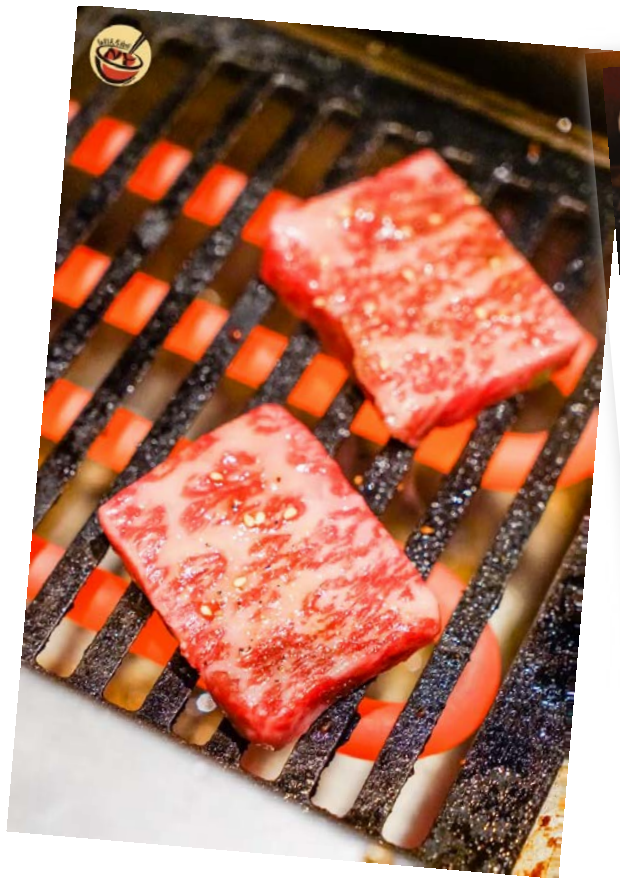




通常Futago更多会选择提供厚切牛舌，这次去地图体验的则是薄片牛舌。牛舌刚放上烤架没几秒，就蜷曲起来。滴上几滴柠檬汁，酸味刺激着唾液的而分泌，将整个牛舌牢牢包围。牛舌的肉质很Q弹，又不会久嚼不烂，一口秒上瘾！

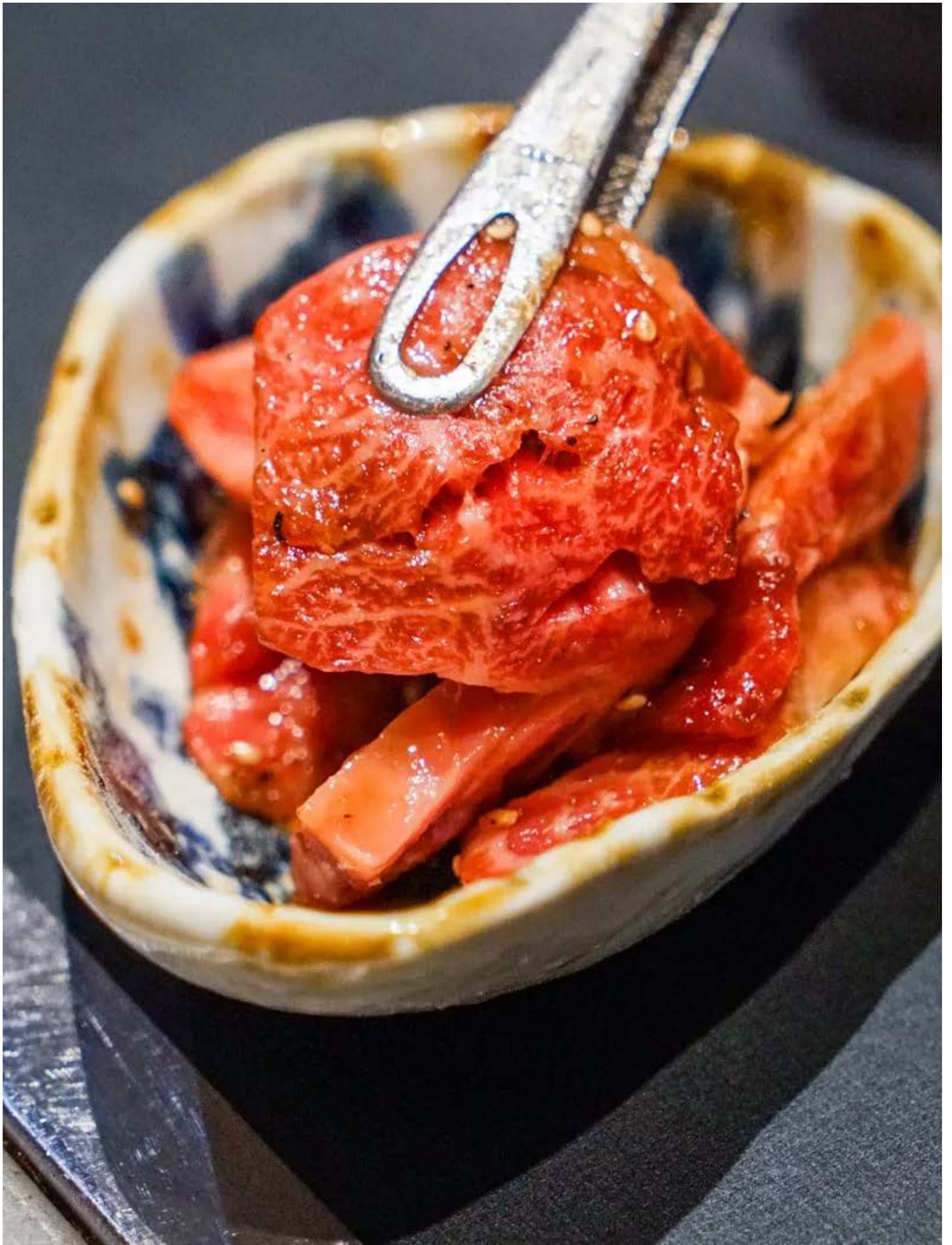
Thinly cut oxtongue: good elasticity and taste, meanwhile easy to chew and swallow. Love it on your first bite.





正正方方的Wagyu Siron，红色的肌肉组织中，大理石状脂肪纹理，间隔细致，像是美丽的雪花洒在红宝石上。省去酱汁，调料，喜欢吃它的原味，鲜嫩多汁，肉嫩细致，脂肪旺盛，缠绵于唇齿之间。
Wagyu Siron: tender and juicy, subtle and balanced. Looks so beautiful about the wave (fat inside fiber), looks like mix of snow and ruby. just feel the meat self without any sauce, already want to fly.





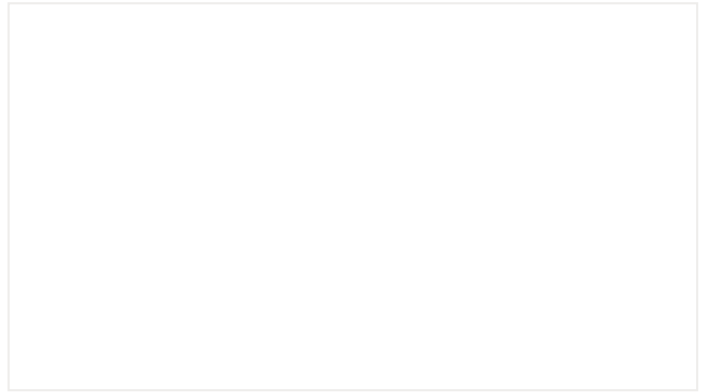


中间最小碟的则是用自制辣烧烤酱腌制的A5黑毛和牛肉。不需要沾什么酱，一点点甜辣之味从鲜美的肉汁中渗透出来，瞬间点燃味觉，全身都干劲十足！

Homemade barbecue sauce: Best mate for A5 Kuroge Wagyu. a little spicy, will bring you a new world, better.



LIGHTLY SEARED
SHORT RIB WITH UNI \$26



“omg！是什么神仙刀工才能把和牛切的像纸片一样薄？” Wagyu Siron 切得大于只有1mm左右厚度，只需要双面轻轻在烤架上seal一下，10秒，就迅速熟成。

The thickness of Wagyu Siron is only 1mm. Sealed on the grill for only 10 seconds.





Siron提前用自制hot bbq sauce 腌制入味，快熟时，放入大块橙黄灿烂的UNI和鲜切wasabi。
Siron is marinated with homemade hot bbq sauce. Before it's done, add UNI and wasabi.



炙烤和牛+海胆，这个极具魅力的“家伙”。一入口的柔软，韧性十足，肉汁涌出在口中汇聚成河，紧接着海胆在满溢的肉香中释放独一无二的奶香。浑身都酥酥麻麻的，像是遇见了初恋般，心跳加快！
Uni and Wagyu: soft and chewy, makes your heart pound just like you meet your first love. A grand new experience



JAPANESE STYLE COLD NOODLE \$6



After Grill, Just Noodle!



吃完烧肉必须来一份Japanese Soul Food。用8种蔬菜水果和dashi汤熬制8小时的base,吸溜一口冰冰凉凉,清清爽爽,心飞扬。面条采用的是日本 Morioka noodle,面弹滑,面芯偏硬。加入米醋,日式泡菜更是酸甜可口,整个人都被唤醒了,吸溜吸溜,面汤一点不留~

Japanese Soul Food: Morioka noodle cooked with 8 different kinds of fruit & vegetable and dashi soup, sweet and sour, cool and refreshing. The noodle is special from Japan called morioka noodle, tasty smooth and a little bit chewy. With rice vinger and pickles, the 2nd stomache is active, just for noodles this time!

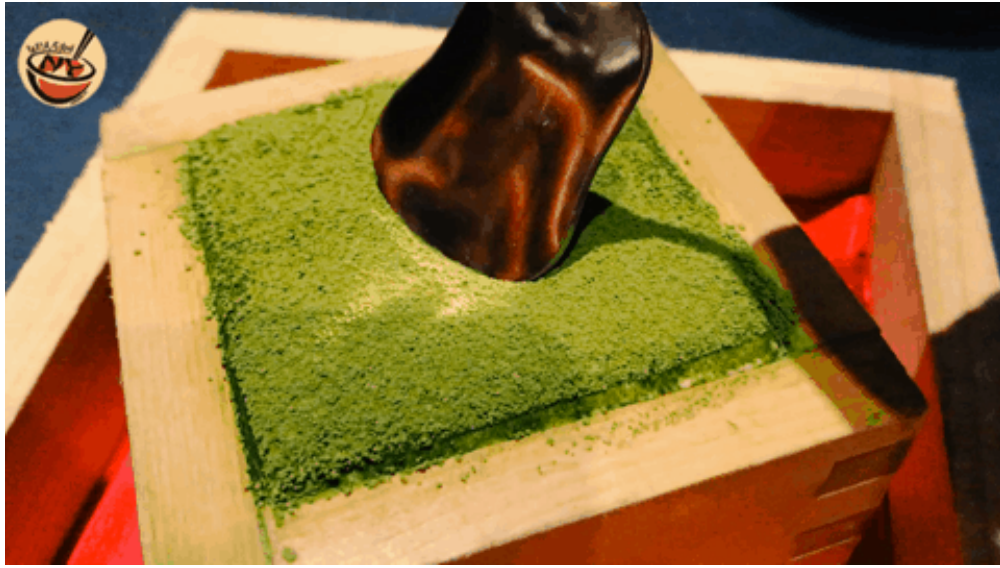
05

DESSERTS



MELTING MATCHA
TIRAMISU PUDDING





饭后甜点不容错过，木质小方盒小巧而精致。宇治抹茶粉均匀地铺了一层。一勺下去，一阵奶香荡漾进心里。

MELTING MATCHA: Uji Matcha in a nice delicate wooden box, the milky flavor melts your hear instantly.





homemade 布丁，奶香馥郁，入口既有着光滑的布丁口感，又有着冰淇淋融化的细腻。布丁本身甜度不高，搭配着入口苦涩回味甘甜的抹茶粉，怎么吃都吃不腻！

TIRAMISU PUDDING: silky pudding pulis the perfume of milk, smooth and exquisite taste that you cannot have enough.



最 正 日 式 烧 肉

○

在哪里





地理位置 & 店设概况

位于Chelsea 与 Flatiron之间，地铁1,2,3, B,D,F,M步行不超过10分钟均可到达。







Futago店铺的装饰以精致新潮现代工业做旧风格为主调。复古真实的砖墙呼应着仿白炽灯泡，色调偏暖，给人神秘摩登的感觉之外又充满人情味。futago 空间相比宽敞也提供相对私密的少人包房，包房没有room fee但是需要提前预定。进门是满眼酒水的bar，可以饭后小酌一杯。适合聚会，约会，聊天。

Futago is furnished with modern industrial style. Brick wall plus Incandescent light, which makes it mystic and with human interaction. It has wide space and private dining room, and of course, a bar for you to meet and chat. No additional fee for a private dining room but reservation is recommended.

本文系地图一线敢死队原创，记录体验当天试吃感受，观点较主观，仅供吃货们参考。但都为实物拍照，如有严重不符，望联系地图君打小报告！

作者：香芹
摄影：鱼叔

地图粉专属福利券到！

福
利

I.

福利说明：

- 1、请点单前告知店员，出示使用本福利；
- 2、活动有效期7/3/18--7/31/18.，过期无效；
- 3、福利特权每人限用一份，每天售完为止；
- 4、活动详情可直接咨询店家，如有问题请联系地图君给你们做主（微信：niuyumeishiditu）

Yakiniku Futago

推荐程度：*****

人均：\$40-80

地址：20 W 23rd St, New York, NY 10010

营业时间：Mon-Sat 12pm-2:30pm, 5pm-10:30pm

Sun 5pm-10:30pm

网站：www.futago25usa.com（可官网预约）

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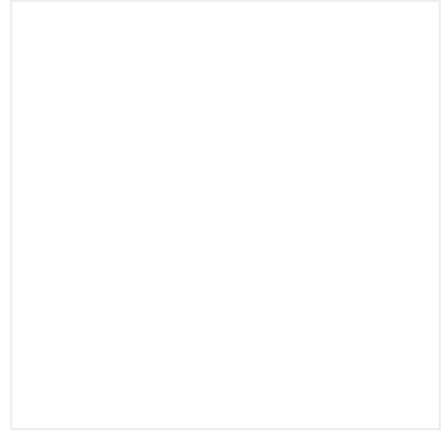
查看更多请去 www.foodmapnyc.com

公众号ID：foodmapnyc

纽约美食地图

专业纽约美食点评分享

——广罗一切，我们不是在试吃，就是在去试吃的路上；
——深入品尝，只为让你将每一分花在美食的钱，都物有所值



以美食之名，让爱传递

点击“阅读原文”

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