

Shabu Shabu

Shabu Shabu is a Japanese variety of hot pot. The dish is prepared by submerging a very thin slice of meat or a piece of vegetable in a pot of boiling broth and swishing it back and forth several times. (The familiar swishing sound is where the dish gets its name. Shabu-Shabu roughly translates to "Swish-Swish") Cooked meat and vegetable are dipped in Ponzu or "Goma" (Sesame Seeds) Sauce.

Combination Set: *All the combination comes with your choice of broth, assorted vegetable bowl and side of white rice, udon noodles or bean thread noodles (Clear Noodle).*

Step #1 Choose One of the following:

Vegetarian Delight	16	Chicken	18
Sirloin Beef	21	Pork Loin	18
USDA Choice Rib Eye	23	Lamb	20
Seafood Platter (Salmon, Tilapia, Scallops, Squid and Shrimp)			21
Meat Combo (Two Choices: Beef, Chicken, Pork or Lamb)			21
Surf & Turf (Seafood Platter with Choice of: Beef, Chicken, Pork or Lamb)			23
Seafood Supreme (Salmon, Tilapia, Scallop, Squid, Shrimp, Clam, Fish & Shrimp Meatball)			24

Step #2 Choose Your Broth:

(GFO) Pork Broth	(GFO/V) Vegetable Broth	(GFO) Dashi (Fish Broth)
(V) Miso Broth add \$1	Tomyum Broth (Spicy and Sour) add \$2	
Kimchee Broth (Spicy) add \$2	Tom Sab (Spicy Beef Stew) add \$3	

Step #3 Choose Your Side:

White Rice	Rice Noodles
Bean Thread Noodles (Clear Noodles)	Udon Noodles add \$1

* \$2 Fee for sharing one single shabu shabu order *

Shabu Shabu A La Carte

Enoki Mushrooms	5	Assorted Vegetables	5
Shiitake Mushrooms	5	Bok Choi	5
Tofu (6pc)	4	Raw Egg	1
Spinach	5	Clams (3pc)	4
Chicken(3oz)	6	Squid (3oz)	5
Sirloin Beef(3oz)	7	Corn	2
Pork Loin(3oz)	6	Shrimp (6pc)	6
USDA Choice Rib Eye Beef(3oz)	10	Tilapia (2oz)	5
Lamb (3oz)	7	Salmon (2oz)	6
Meat Ball (6pcs. Fish or Shrimp)	6	Scallops (2pc)	6