

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	17
Sirloin Beef	20	Pork Loin	17
USDA Choice Rib Eye	22	Lamb	19
Boneless Short Rib Beef	22		
Seafood Platter (<i>Salmon, Tilapia, Scallops, Squid and Shrimp</i>)			20
Meat Combo (<i>Two Choices: Beef, Chicken, Pork or Lamb</i>)			20
Surf & Turf (<i>Seafood Platter with Choice of: Beef, Chicken, Pork or Lamb</i>)			22
Seafood Supreme (<i>Salmon, Tilapia, Scallop, Squid, Shrimp, Clam, Fish & Shrimp Meatball</i>)			23

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
Pork Loin(3oz)	6	Clams (3pc)	4
Chicken(3oz)	6	Squid (3oz)	5
Sirloin Beef(3oz)	7	Corn	2
Short Rib Beef(3oz)	10	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