

# 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:

<b>Vegetarian Delight</b>	15	<b>Chicken</b>	15
<b>Sirloin Beef</b>	18	<b>Pork Loin</b>	15
<b>USDA Choice Rib Eye</b>	21	<b>Lamb</b>	18
<b>Boneless Short Rib Beef</b>	21		
<b>Seafood Platter</b> (Salmon, Tilapia, Scallops, Squid and Shrimp)			19
<b>Meat Combo</b> (Two Choices: Beef, Chicken, Pork or Lamb)			18
<b>Surf &amp; Turf</b> (Seafood Platter with Choice of: Beef, Chicken, Pork or Lamb)			21
<b>Seafood Supreme</b> (Salmon, Tilapia, Scallop, Squid, Shrimp, Clam, Fish & Shrimp Meatball)			22

## 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;

<b>White Rice</b>	<b>Udon Noodles</b>
<b>Bean Thread Noodles (Clear Noodles)</b>	<b>Tofu Fettuccini Noodle: Add \$2</b>

## Shabu Shabu A La Carte

<b>Enoki Mushrooms</b>	4	<b>Assorted Vegetables</b>	4
<b>Shiitake Mushrooms</b>	4	<b>Bok Choi</b>	4
<b>Tofu (6pc)</b>	3	<b>Raw Egg</b>	1
<b>Pork Loin(3oz)</b>	5	<b>Clams (3pc)</b>	4
<b>Chicken(3oz)</b>	5	<b>Squid (3oz)</b>	4
<b>Sirloin Beef(3oz)</b>	6	<b>Corn</b>	2
<b>Short Rib Beef(3oz)</b>	9	<b>Shrimp (6pc)</b>	6
<b>USDA Choice Rib Eye Beef(3oz)</b>	9	<b>Tilapia (2oz)</b>	4
<b>Lamb (3oz)</b>	6	<b>Salmon (2oz)</b>	5
<b>Meat Ball (6pcs. Fish or Shrimp)</b>	4	<b>Scallops (2pc)</b>	6