



Shabu *club*

SMALL PLATES

Pork Gyoza
crispy dumplings *_5.5*

Kamikaze Wings
garlic soy glaze *_7.5*

Veggie Gyoza
crispy dumplings *_5.5*

Calamari
roasted pepper aioli *_8*

Kobe Beef Fries
onion, garlic, aiolis *_11.5*

Edamame
soy bean, sea salt *_5*

SHABU-SHABU BROTHS

choice of two broths per pot

Miso

Tonkotsu

Kimchi

Spicy Miso

Spicy Tonkotsu

Spicy Kimchi

All shabu shabu are served with our Original "Garlic Cilantro Ponzu" _ Traditional ponzu + goma sauce available upon request

ALL YOU CAN EAT SHABU-SHABU

includes - American Kobe Beef, Kurobuta Pork, Premium Lamb, assorted vegetables, noodles, rice, ice cream

Children
10 & under *_14*

All You Can Eat
adult *_34*

Limit 90 minutes
No to-go

All members of your party must participate _ Cannot combine All You Can Eat with Shabu Shabu Sets
We reserve the right to charge for unfinished food in and out of the pot

SHABU-SHABU SET

includes - assorted vegetables, udon / ramen, rice, ice cream _ [additional - rice + ice cream *_5*]

Kurobuta Pork
reg *_20* / Lrg *_23*

American Kobe Beef
reg *_21* / Lrg *_24*

Premium Lamb
reg *_21* / Lrg *_24*

Vegetarian
reg *_15* / Lrg *_18*

2 Meat Combo
reg *_21.5* / Lrg *_24.5*

3 Meat Combo
Lrg *_25*

Shabu add-ons

extra meat *reg _18*
extra meat *Lrg _21*
tofu *_3*
fried tofu *_3.5*
raw egg *_1*
habanero sauce *_1*

napa cabbage *_3.5*
spinach *_3.5*
baby carrot *_3*
mushrooms *_3*
zucchini *_3*
kabocha pumpkin *_4*

kimchi *_3.5*
udon *_3.5*
ramen *_3.5*
rice *_2.5*
veggie bowl *_6.5*
ice cream *_3*

All natural meats raised without added antibiotics or growth hormones

Consuming uncooked meats and/or eggs may increase your risk of foodborne illness _ Inform staff of any food allergies
\$20 min for each credit card _ Max 3 credit cards per group _ 18% taxable service charge included for parties of 6 or more
Time limit of 90 minutes if customers are waiting _ We appreciate your understanding

SOJU

Chamisul Grapefruit
375mL bottle _11

Strawberry Soju
real fruit, pitcher _13

Mango Soju
real fruit, pitcher _13

Chum-Churum
375mL bottle _11

Yogurt Soju
pitcher _13

Lychee Soju
pitcher _13

BEER

Blue Moon
Belgium-style wheat ale
draft _6 / pitcher _20

Drakes IPA
San Leandro Indian pale ale
draft _6 / pitcher _20

Seasonal Beer
Inquire with staff
draft _6 / pitcher _20

Sapporo
Japanese rice lager
draft _6 / pitcher _20

Asahi
Japanese super dry
Lrg bottle _7

Heineken
Dutch pale lager
regular or light _5

WINE

Chardonnay

Robert Mondavi
Napa
375mL _15

Francis Coppola
Monterey
750mL _28

Cabernet

Robert Mondavi
Napa
375mL _15

Francis Coppola
California
750mL _28

SOFT DRINKS

Coke
can _3

Diet Coke
can _3

Melon Soda
bottle _4

Lychee Iced Tea
glass _3.5

Sprite
can _3

Sunkist
can _3

Calpico
can _3.5

Mango Iced Tea
glass _3.5

SAKE

House Sake
Koshu Masamune
served hot or cold
pitcher _6

Junmai Sake
Sho Chiku Bai
30% polished rice, mild taste
pitcher _10 / 1.8L bottle _40

Dry Sake
Genbeisan No Onikoroshi
light, dry, smooth
pitcher _14 / 1.8L bottle _48

Nigori, unfiltered
Sho Chiku Bai
rich, bold, sweet taste
pitcher _9 / 1.5L bottle _35

Daiginjo Sake
Hakushika Gokasennenju
smooth, fruity, gentle body
300mL bottle _20

Junmai Nigori Sake
Sayuri
sweet, lush, floral flavor
300mL bottle _14

Sparkling Sake
Mio
smooth, refreshing, fruity
300mL bottle _12

