

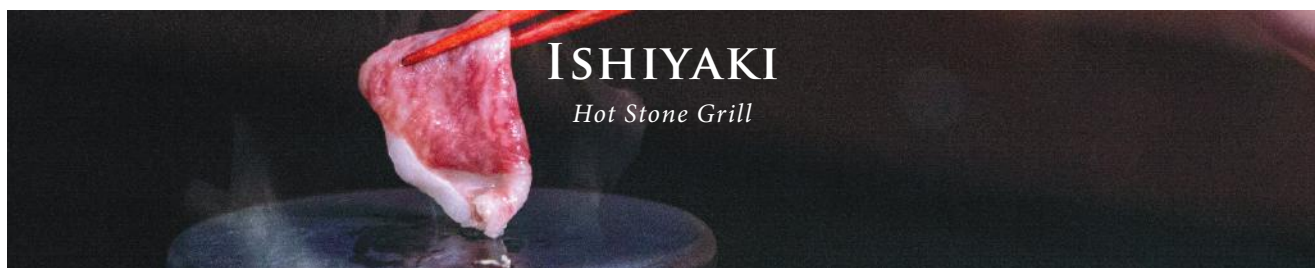


SHABU-TATSU

MENU

APPETIZERS & SMALL ORDERS

Edamame lightly salted boiled soy beans	6	Teriyaki Tofu bite-sized teriyaki tofu w/ sesame seeds & scallion	11
Kimchee chinese cabbage	5	Squid Teriyaki stir-fried squid marinated w/ teriyaki sauce	15
Namulu seasoned boiled vegetables w/ crushed sesame	7	Salmon Teriyaki salmon marinated w/ triyaki sauce	15
Gyoza pan-fried dumplings (6 pcs) choice of pork or shrimp	8	Roasted Duck slices of roasted duck w/ side of shredded scallions & mustard sauce	13
Umaki eel wrapped in egg omelette	15	Steamed Rice	3
Buta Kimchee sautéed pork w/ kimchee (spicy)	12	Small Green Salad served with homemade ginger dressing	4
Yook-Hwe w/Egg beef tartare w/ raw egg	13	Ice Cream choice of Green Tea, Red Bean, Chocolate, Vanilla	3
Assorted Mushrooms pan-fried mushrooms marinated with white wine, butter & soy sauce	13		



Ishiyaki Grade A5 Wagyu Beef 45



Ishiyaki Prime Rib Eye Beef 38



Ishiyaki Gyutan (Beef Tongue) 35



Ishiyaki Snow Crab Claw 28

SHABU-SHABU

Thinly-sliced meats & vegetables stirred in boiling water,
all enjoyed by dipping in ponzu or sesame sauce.
Shabu-Shabu means “Shake-Shake” in Japanese.



All Shabu-Shabu courses come with assorted vegetables (Hakusai cabbage, scallion, carrot, shiitake mushroom, watercress, tofu, kishimen flat noodle & shirataki noodle), salad, rice & ice cream.

Minimum 2 choices / No Substitutions

Wagyu Rib Eye Beef	80
Prime Rib Eye Beef	45
Rib Eye Beef	40
Shrimp	45
Pork	35
Chicken	35

SUKIYAKI

Thinly-sliced beef, tofu, vegetables & noodles slowly
simmered in a special sweet sauce.
Dip in raw egg ▲ for authentic flavor.



All Suki-yaki courses come with assorted vegetables (Hakusai cabbage, scallion, carrot, shiitake mushroom, watercress, tofu, kishimen flat noodle & shirataki noodle), salad, rice & ice cream.

Minimum 2 choices / No Substitutions

Wagyu Rib Eye Beef	80
Prime Rib Eye Beef	45
Rib Eye Beef	40
Shrimp	45
Pork	35
Chicken	35

SHABU-SHABU & SUKIYAKI SIDE ORDERS

Wagyu Rib Eye Beef	65	Assorted Vegetables	15
Selected Prime Rib Eye Beef	35	Yuba Raw Tofu Strips	12
Choice Rib Eye Beef	30	Carrot / Onion / Scallion / Shiitake Mushroom	5 (ea.)
Thinly Sliced Beef Tongue	30	Hakusai Cabbage / Watercress / Tofu / Enoki Mushroom	6 (ea.)
Shrimp	35	Mochi Kinchaku (Sticky rice cake wrapped in bean curd / 2pcs)	7
Pork	30	Udon Noodles	7
Chicken	30	Wonton (Shrimp Dumpling / 6pcs)	7 (ea.)
Snow Crab Claw (4pcs)	28	Kishimen Flat Noodles / Shirataki Noodles / Clear Noodles	7



BIBIM BAP (FRIED RICE)

unique bibim bap in a sizzling stoneware. Cooked and served at your table.

Beef Bibim Bap rib eye beef, vegetables, egg & rice	18	Tofu Bibim Bap tofu, vegetables & rice	16
Beef Tongue Bibim Bap sliced beef tongue, vegetables & rice	18	Mushroom Bibim Bap mushroom, vegetables & rice	16
Pork Kimchee Bibim Bap pork kimchee, egg & rice	18	Eel Bibim Bap grilled eel, zenmai & rice	18
Chicken Bibim Bap chicken, vegetables & rice	17	Salmon Bibim Bap salmon, vegetables & rice	18

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. ▲Marked items are serviced to be eaten by raw or undercooked.

YAKINIKU BBQ

A La Carte (indoor dining ONLY)



CREATE YOUR OWN BBQ

Indoor Dining ONLY.

Choose 2 a la carte items below.

*Add extra \$10 for salad, kimchee, namul,
rice & ice cream*

Wagyu Rib Eye Beef	60
Selected Prime Rib Eye Beef	35
Choice Rib Eye Beef	30
Short Rib Beef	27
Selected Short Rib with Bone	29
Thinly-sliced Beef Tongue	30
Boneless Chicken Thigh	25
Boneless Chicken Breast	25
Pork Rib Belly (Salt, Miso or Marinated with Sauce)	25
Shrimp	35
Snow Crab Claw (4pcs)	25

*Minimum 2 choices for table cooking / grilled in kitchen - extra \$3 per item

BBQ SIDE ORDERS

Squid / Salmon Cooked in Foil	13 _(ea.)
A La Carte Vegetables	5 _(ea.)
Green Pepper / Carrot / Onion / Garlic / Scallion / Eggplant / Red Pepper / Tofu / Shiitake Mushroom / Sweet Potato	
Enoki Mushroom / Asparagus	6 _(ea.)
Your Choice of 3 Vegetables	13