

SHABU x SHABU

>>>>> *JAPANESE STYLE HOT-POT* <<<<<

COOKED AT THE TABLE ONLY serves 2-3 people
served with banchan and your choice of white or dokebi rice

SHABU-SHABU

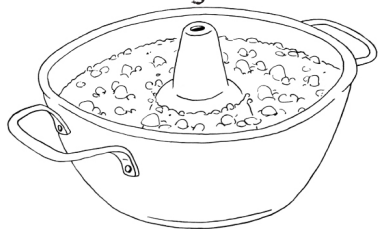
style of Japanese nabemono that is served with thinly sliced, grass-fed black angus ribeye, udon + cellophane noodles, assortment of asian and homegrown mushrooms, vegetables, tofu and is meant to be cooked in hot boiling water piece by piece and dipped in either house ponzu dipping sauce or sesame dipping sauce ... 58

VEGGIE-SHABU ... 36

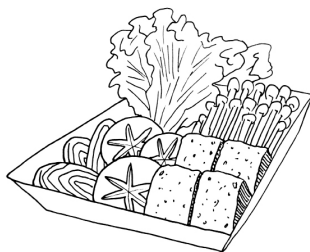
~ extra plate of ribeye ... 27

HOW TO SHABU SHABU

1. wait till water is
boiling



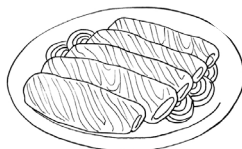
2. add desired veggies
into broth



3. dip meat in hot
water until cooked
(5-10 sec)



4. dip cooked meat or
veggies into the sauces
and enjoy



5. at the end, add noodles, use salt
and pepper to taste for the broth