

Shabu Shabu

✓ Up to 5 items each time, per guest, unlimited orders.

Step 1. Choose 2 Soup Bases

Please select 2 soup bases at the start of your meal.
Once chosen, they cannot be changed.



Tonkotsu



Creamy, Rich Pork Bone Broth.
Deep, Savoury Japanese Classic.

Sukiyaki



Savoury Beef Broth.
with Sweet Soy Flavour.

Spicy Miso



Rich Japanese Pork Bone Broth.
Medium Spice & Chili Oil.

Soy Garlic



Savoury Beef Broth
with Rich Soy Garlic Butter.

Step 2. Choose Your Proteins & Vegetables & Noodles



Beef Brisket



Chicken Breast



Pork Belly



Squid



Oden



Vegetables
(Daily Leafy Green)



Bean Sprouts



Mushroom
(Wood Ear Mushroom)



Tofu



Ramen



Udon



Vermicelli

How to Enjoy Shabu Shabu

1. Enjoy Shabu Shabu after sushi, tempura, and kushiyaki.
2. Start with meat or seafood.
3. Enjoy noodles last with the broth leftover.
4. Finish with ice cream after your Shabu Shabu!



✓ Up to 5 items each time, per guest, unlimited orders.

Sushi & Cold Dish



Chicken Avo Roll

Chicken Roll with Sweet Avocado Puree



Prawn Avo Roll

Prawn Roll with Sweet Avocado Puree



Vegetable Sushi

Avocado, Cucumber, Capsicum, Mayo, Pumpkin Puree, Salsa



Seaweed Salad



Kimchi

Kushiyaki

Japanese Charcoal BBQ Grilled with Sweet Soy Sauce



Chicken Thigh



Pork Belly



Pork Loin



Squid

Others



Buta Kakuni
Braised Pork Belly, Red Onion



Edamame



Miso Soup



Bowl of Rice

Dessert



Self Service

Ice Cream

Self-serve ice cream available at the front counter.

✓ Up to 5 items each time, per guest, unlimited orders.

Agemono

Japanese-style fried dishes



Enjoy with our tempura sauce!
Ten Tsuyu, Daikon, Spring Onion



Chicken Tempura



Squid Tempura



White Fish Tempura



Chicken Sushi Tempura



Prawn Sushi Tempura



Chicken Katsu

Tartar Sauce



Pork Katsu

Tonkatsu Sauce



Vege Croquette

Tonkatsu Sauce



Karaage Chicken

Mayo



Spicy Chicken

Hot Chilli Sauce, Nuts



Soy Garlic Chicken

Sweet Garlic Sauce, Nuts



Mini Oden

Ponzu, Tartar Sauce



Spicy Beef Roll

Chilli Mayo



Pork Gyoza

Ponzu, Spring Onion



Vege Gyoza

Ponzu, Spring Onion



Agedashi Tofu

Ten-Tsuyu, Spring Onion