

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 Ribeye



Beef Sirloin



Beef Oyster Blade



Beef Brisket



Beef Tongue



Lamb Rump



Lamb Brisket



Chicken Breast



Pork Belly



Pork Ribeye



Prawn



Scallop



Mussel



Squid



Oden



Vegetables (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!

Midori

Premium Shabu Buffet

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Sushi & Cold Dish



Salmon Nigiri



Tuna Nigiri



White Fish Nigiri (Daily White Fish)



Prawn Nigiri



Beef Nigiri (Sirloin, Teriyaki)

Our house-made salsa with red onion, chives, cucumber, red capsicum and pineapple



Sashimi Plate

Akaroa King Salmon, Tuna, Daily White Fish



Salmon Sashimi

Akaroa King Salmon



Beef Tataki

Sirloin, Red Onion, Ponzu, Spring Onion



Miso Ceviche

Salmon, White Fish, Avocado, Miso, Lemon, Salsa



White Fish Carpaccio

Daily White Fish, Chilli Oil, Lime, Salsa



Taco Sunomono

Marinated Octopus, Cucumber, Soy, Yuzu, Plum, Salsa



Salmon Belly Aemono

Seasoned Salmon Belly, Lemon, Garlic, Egg Yolk, Chive



Beef Tartar

Sirloin, Lemon, Garlic, Egg Yolk, Salsa, Crispy Nori



Prawn Octopus Salad

Cucumber, Lemon, Sesame, Edamame Beans



Midori Salad

Capsicum, Pumpkin Puree, Edamame Beans, Mayo, Lemon



Eel Sushi Cracker

Japanese Eel, Crispy Nori, Teriyaki, Lemon, Spring Onion



Tuna Sushi Cracker

Tuna Sashimi, Crispy Nori, Soy, Yuzu, Plum



Scallop Sushi Cracker

Japanese Scallop Sashimi, Crispy Nori, Soy, Yuzu, Plum, Salsa



Prawn Sushi Cracker

Steamed Prawn Cutlet, Crispy Nori, Yum Yum Sauce



Sushi Ceviche

Avocado, Cucumber, Capsicum, Salmon, White Fish, Sweet Miso, Lemon



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

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Agemono

— Japanese-style fried dishes



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

 Soft Shell Crab	 Prawn Tempura	 Scallop Katsu <i>Tartar Sauce</i>	 Mussel Katsu <i>NZ Green Mussel, Tartar Sauce</i>	
 Chicken Tempura	 Squid Tempura	 Lamb Rack Katsu <i>Red Wine Sauce</i>	 Beef Katsu <i>Sirloin, Red Wine Sauce</i>	
 White Fish Tempura	 Pumpkin Tempura	 Chicken Katsu <i>Tonkatsu Sauce</i>	 Pork Katsu <i>Tonkatsu Sauce</i>	
 Chicken Sushi Tempura <i>Teriyaki Sauce</i>	 Prawn Sushi Tempura <i>Teriyaki Sauce</i>	 Prawn Katsu <i>Tartar Sauce</i>	 Vege Croquette <i>Tonkatsu Sauce</i>	
 Karaage Chicken <i>Mayo</i>	 Spicy Chicken <i>Hot Chilli Sauce, Nuts</i>	 Soy Garlic Chicken <i>Sweet Garlic Sauce, Nuts</i>	 Nanban Chicken <i>Ponzu, Tartar Sauce</i>	 Spicy Shrimp <i>Chilli Mayo</i>
 Mini Oden <i>Fish Cake, Mayo</i>	 Spicy Beef Roll <i>Chilli Mayo</i>	 Prawn Gyoza <i>Ponzu, Spring Onion</i>	 Pork Gyoza <i>Ponzu, Spring Onion</i>	 Vege Gyoza <i>Ponzu, Spring Onion</i>
 Kakiage <i>Mixed Vege Tempura</i>	 Takoyaki <i>Tonkatsu Sauce, Katsuo-bushi</i>	 Agedashi Tofu <i>Ten-Tsuyu, Spring Onion</i>	 Lotus Chips	

Kushiyaki

Japanese Charcoal BBQ Grilled with Sweet Soy Sauce

 Beef Eye Fillet	 Beef Oyster Blade	 Beef Brisket	 Chicken Thigh	 Pork Belly	 Pork Loin	 Vegetable
 Lamb Loin	 Lamb Tsukune <i>Minced Lamb with Herbs</i>	 Scallop	 Salmon	 Prawn	 Squid	 Green Mussel

Others

 Buta Kakuni <i>Brasied Pork Belly, Red Onion</i>	 Edamame	 Seaweed Salad	 Miso Soup	 Bowl of Rice	 Kimchi
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Dessert

 Banana Tempura <i>Crispy, Sweet Banana Fritters</i>	 Green Tea Ice Cream Mochi <i>Chewy Rice Cake Filled with Ice Cream</i>	 Fruit Cocktail <i>Mixed Fruit in Light Syrup</i>	 Ice Cream <i>Self Service</i> <i>Help yourself to our self serve ice cream bar in front of the counter!</i>
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