

Shabu-Shabu

Please enjoy it with our special yuzu-flavored ponzu sauce and rich homemade sesame sauce.



Japanese Beef Shabu-Shabu

Japanese Beef Shoulder Loin

Shabu-Shabu Kiyomaro Course Meal

◆Meat ◆Three kinds of side dishes ◆Vegetables ◆Fruits
◆Please choose from Udon Noodles, Chinese Noodles or White Rice.

- [Meat Course Meal (150g)] 4,500 yen
- [Meat Course Meal (200g)] 5,500 yen
- [Additional Meat (100g)] 2,000 yen



What is Kiyomaro?
They are a cattle born from the crossbreeding of Japanese Black cattle and dairy cattle. The beef contains a lot of glutamic acid, which is an umami component, and has a good balance of lean meat and fat. The meat is named after "Wake-no-Kiyomaro," a historical person from Wake Town, Okayama Prefecture.



Wagyu Shabu-Shabu

Wagyu Beef Rib

Shabu-Shabu Japanese Wagyu Beef Course Meal

◆Meat ◆Three kinds of side dishes ◆Vegetables ◆Fruits
◆Please choose from Udon Noodles, Chinese Noodles or White Rice.

- [Meat Course Meal (150g)] 6,500 yen
- [Meat Course Meal (200g)] 8,500 yen
- [Additional Meat (100g)] 3,000 yen



Chiya Beef Shabu-Shabu

Chiya Beef Rib

Shabu-Shabu Chiya Beef Course Meal

◆Meat ◆Three kinds of side dishes ◆Vegetables ◆Fruits
◆Please choose from Udon Noodles, Chinese Noodles or White Rice.

- [Meat Course Meal (150g)] 8,300 yen
- [Meat Course Meal (200g)] 10,500 yen
- [Additional Meat (100g)] 4,500 yen



Pork Shabu-Shabu

Kurobuta Pork Loin and Kurobuta Pork Belly from Okayama Prefecture



Shabu-Shabu Kurobuta Pork Course Meal

◆Meat ◆Three kinds of side dishes ◆Vegetables ◆Fruits
◆Please choose from Udon Noodles, Chinese Noodles or White Rice.

The unique sweetness of the light fat of Kurobuta Pork. The meat is fine and tender, with less meat smell and less scum that comes out when it is boiled.

- [Meat Course Meal 200g (100g each of loin and belly)] 3,800 yen
- [Additional Meat 100g (50g each of loin and belly)] 1,300 yen
- [Additional Meat 100g (100g of loin)] 1,300 yen
- [Additional Meat 100g (100g of belly)] 1,300 yen



Pork Shabu-Shabu

Bisei Sangen Tonchinkan Pork Loin and Tonchinkan Pork Belly from Okayama Prefecture



Shabu-Shabu Tonchinkan Pork Course Meal

◆Meat ◆Three kinds of side dishes ◆Vegetables ◆Fruits
◆Please choose from Udon Noodles, Chinese Noodles or White Rice.

Branded pork raised on feed containing sweet bread, etc. The meat has a lot of sweetness and excellent nutritional value.

- [Meat Course Meal 200g (100g each of loin and belly)] 3,500 yen
- [Additional Meat 100g (50g each of loin and belly)] 1,000 yen
- [Additional Meat 100g (100g of loin)] 1,000 yen
- [Additional Meat 100g (100g of belly)] 1,000 yen



Chicken Shabu-Shabu

Thigh meat of Olive Local Sanuki Cochin Chicken from Kagawa Prefecture

Shabu-Shabu Olive Local Sanuki Cochin Chicken Course Meal

◆Meat ◆Three kinds of side dishes ◆Vegetables ◆Fruits
◆Please choose from Udon Noodles, Chinese Noodles or White Rice.

"Sanuki Cochin" and "Seto Akadori" chickens from Kagawa Prefecture, raised with "olive feed." It's filled with delicious umami flavor.

- [Meat Course Meal 150g] 2,800 yen
- [Meat Course Meal 200g] 3,000 yen
- [Additional Meat 100g] 800 yen

Finish off the meal with homemade Mentsuyu (noodle soup)

We offer homemade noodle soup to finish off your Shabu-Shabu with udon noodles or Chinese noodles. Mentsuyu goes very well with pork and chicken shabu-shabu, and can be enjoyed as a sauce. Please dilute it a little with the soup stock in the pot and adjust the taste to your preference. It also goes perfectly with the flavors of green onions and momiji oroshi (grated radish with chili pepper).

Shabu-Shabu Additional Menu

Shrimp Dumplings 400 yen (5 pcs.)	Raw Egg 100 yen	Udon Noodles 250 yen	Chinese Noodles 250 yen
Mochi (rice cakes) 150 yen (2 pcs.)	Green Onions for Seasoning 100 yen	Momiji Oroshi (grated radish with chili pepper) 100 yen	Vegetables for Shabu-Shabu 880 yen (for 1 person)

Various Vegetables 150 yen (Each)

Chinese cabbage, mizuna (pot herb mustard), cabbage, shiitake mushrooms, enoki mushrooms, eringi mushrooms, shimeji mushrooms, carrots, Japanese leeks, green onions, Chinese chives, bean sprouts, potatoes, kudzukiri (kudzu starch noodles), tofu, kikurage (wood ear mushrooms)