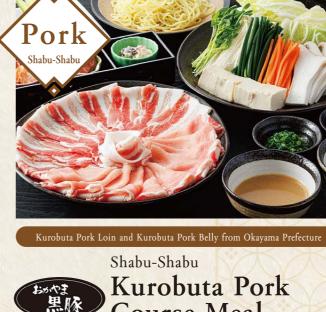
habu-Shabu

Bee 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





## 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

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.

Shabu-Shabu

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

[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 ven 1,000 yen

[Additional Meat 100g (100g of belly)]



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.

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

800 yen [Additional Meat 100g]

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).

# Vagyu

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



Chiva 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

Vegetables 150 yen (Each)

Shrimp Dumplings 400 yen (5 pcs.)

Mochi (rice cakes) 150 yen (2 pcs.)

Chinese cabbage, mizuna (potherb 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)

## Green Onions for Seasoning 100 yen

Raw Egg

(grated radish with chili pepper)

Shabu-Shabu Additional Menu Shabu-Shabu Additional Menu

100 yen Udon Noodles 250 yen Chinese Noodles 250 yen Momiji Oroshi 100 yen

Various

\*The prices shown include consumption tax. \*Drinking alcohol is prohibited for drivers and anyone under the age of 20, and alcoholic drinks will not be ser