

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



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

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

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



Pork Shabu-Shabu

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

Chicken Shabu-Shabu

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

"SHINRINDORI" Chicken thigh from Okayama Prefecture

Shabu-Shabu SHINRINDORI Chicken from Okayama Prefecture

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

"SHINRINDORI" Chicken has high moisture retention, remaining juicy and flavorful even when cooked. It has very little odor and is rich in vitamin E.

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

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

Various Vegetables 150yen (Each)

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), lettuce