

◦ EXTRAS ◦

NEW YORK BEEF

\$8 (REG) / \$16 (LRG)

CHOICE BEEF RIB EYE

\$10 (REG) / \$20 (LRG)

PRIME BEEF RIB EYE

\$13.5 (REG) / \$27 (LRG)

KOBE BEEF RIB EYE

\$29.5 (REG) / \$58 (LRG)

CENTER CUT PORK TENDERLOIN

\$8 (REG) / \$16 (LRG)

BONELESS CHICKEN BREAST

\$8 (REG) / \$16 (LRG)

NEW ZEALAND GREEN MUSSELS

\$9 (REG) / \$18 (LRG)

ATLANTIC SALMON

\$10 (REG) / \$20 (LRG)

GULF SHRIMP

\$10 (REG) / \$20 (LRG)

BAY SCALLOPS

\$10 (REG) / \$20 (LRG)

VEGGIE PLATE \$7

SINGLE VEGGIE \$3.5

UDON \$4

EDAMAME \$4

(SPICY OR SALTED)

JELLYFISH \$4

TAKUWAN \$3

PASTEURIZED EGG \$1

VEGGIE, RICE + SAUCE SET \$12

~~~~~ SPLIT CHARGE OF \$4 ~~~~~

CAL SHABU SERVES THE FOLLOWING FOODS IN RAW FORM WITH THE INTENT THAT YOU THE CONSUMER WILL BE COOKING THEM: BEEF, CHICKEN, PORK, SALMON, SHRIMP, SCALLOPS AND MUSSELS. CONSUMING THE ABOVE MENTIONED FOODS RAW MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS. BECAUSE YOU THE CONSUMER COOK YOUR OWN FOOD, CAL SHABU WILL NOT BE HELD RESPONSIBLE FOR ANY FOOD BORNE ILLNESS AS A RESULT OF EATING RAW OR UNDERCOOKED FOODS. IT IS YOUR RESPONSIBILITY TO DISCUSS ANY OF YOUR POSSIBLE FOOD ALLERGIES WITH YOUR SERVER. **OUR GOMA SAUCE CONTAINS PEANUTS AND OILS. OUR PONZU SAUCE CONTAINS GLUTEN. OUR SOUP BASE CONTAINS GLUTEN AND FISH.**



## ◦ LUNCH ◦

ALL ORDERS ARE SERVED WITH SEASONAL ASSORTED VEGETABLES, TOFU, UDON AND CHOICE OF WHITE OR BROWN RICE.

### CHOOSE YOUR SIZE + COURSE

|                                   | MINI   | REGULAR | LARGE  | JACK   | KING KONG | GODZILLA | DONKEY KONG |
|-----------------------------------|--------|---------|--------|--------|-----------|----------|-------------|
|                                   | 4PC    | 8PC     | 12PC   | 16PC   | 19PC      | 26PC     | 33PC        |
| <b>NEW YORK BEEF</b>              | \$13.5 | \$15    | \$17   | \$21   | \$24      | \$31     | \$38        |
| <b>CHOICE BEEF RIB EYE</b>        | \$15   | \$17    | \$21   | \$25   | \$28      | \$35     | \$42        |
| <b>PRIME BEEF RIB EYE</b>         | \$16.5 | \$20.5  | \$25.5 | \$30.5 | \$34.5    | \$43.5   | \$52.5      |
| <b>KOBE BEEF RIB EYE</b>          | \$30.5 | \$36.5  | \$47.5 | \$58.5 | \$68.5    | \$89.5   | \$110.5     |
| <b>BONELESS CHICKEN BREAST</b>    | \$13.5 | \$15    | \$17.5 | \$21   | \$24      | \$31     | \$38        |
| <b>CENTER CUT PORK TENDERLOIN</b> | \$13.5 | \$15    | \$17.5 | \$21   | \$24      | \$31     | \$38        |
| <b>ATLANTIC SALMON</b>            | \$15   | \$17    | \$21   | \$25   | \$28      | \$35     | \$42        |
| <b>BAY SCALLOPS</b>               | \$15   | \$17    | \$21   | \$25   | \$28      | \$35     | \$42        |
| <b>GULF SHRIMP</b>                | \$15   | \$17    | \$21   | \$25   | \$28      | \$35     | \$42        |
| <b>NEW ZEALAND GREEN MUSSELS</b>  | \$15   | \$17    | \$21   | \$25   | \$28      | \$35     | \$42        |
| <b>VEGETARIAN \$17</b>            |        |         |        |        |           |          |             |

A CORNUCOPIA OF SEASONAL VEGGIES, YUM!

## ◦ COMBOS ◦

**MIX + MATCH!** GO HALF AND HALF WITH BEEF AND PORK, OR TRY SALMON AND SHRIMP.

### ONE ITEM + NEW YORK BEEF\*

\$16 (REG) / \$19 (LRG)

### TWO ITEMS + NEW YORK BEEF\*

\$19 (REG) / \$24.5 (LRG)

**UPGRADE TO CHOICE RIB EYE (+\$3)**

**PRIME (+\$5) KOBE (+\$13)**

### TWO SEAFOOD ITEMS

\$17 (REG) / \$21 (LRG)

### THREE SEAFOOD ITEMS

\$21 (REG) / \$29 (LRG)

## ◦ SWEET TOOTH ◦

### ICE CREAM \$2.5

BLACK SESAME, GREEN TEA, PLUM WINE, RED BEAN, VANILLA, CHOCOLATE, STRAWBERRY

### SHERBERT \$2.5

MANGO, LYCHEE

### MOCHI (1) \$2.5

GREEN TEA, RED BEAN, MANGO, BLACK SESAME, VANILLA, CHOCOLATE, STRAWBERRY



## ◦ HOW TO ◦ SHABU SHABU

### sha·bu–sha·bu (noun)

A YUMMY JAPANESE DISH CONSISTING OF THINLY SLICED MEATS AND FRESH VEGGIES COOKED IN SIMMERING BROTH AT THE TABLE. TRANSLATES TO SWISH-SWISH.

1. SEASON WATER + SAUCES
2. COOK MEAT + VEGGIES
3. DIP IN SAUCES, EAT WITH RICE
4. ENJOY!



# CAL SHABU

## BEER

### SAPPORO

SAPPORO / 5% ABV

\$6 (GLASS) / \$22 (PITCHER)

Hoppy, Crisp, Refreshing

### KIRIN ICHIBAN

KIRIN / 5% ABV

\$6 (GLASS) / \$22 (PITCHER)

Smooth, Clean, Full-bodied

### ASAHI

ASAHI / 5% ABV

\$7 (GLASS) / \$26 (PITCHER)

Pure, Crisp, Dry

### ROTATING IPA

\$7 (GLASS) / \$26 (PITCHER)

Clean, Refreshing, Hoppy

### DOC'S HARD APPLE CIDER

DOC'S / 5% ABV

\$7 (GLASS) / \$26 (PITCHER)

Semi-dry, Effervescent, Apple

### ORION

ORION / 4.7% ABV

\$9 (BOTTLE, 22OZ)

Sweet, Light, Crisp

### KIRIN LIGHT

KIRIN / 3.3% ABV

\$8 (BOTTLE, 22OZ)

Hoppy, Smooth, Full-bodied

### ASAHI BLACK

ASAHI / 5% ABV

\$6 (BOTTLE, 11.3OZ)

Rich, Bold, Smooth

### HITACHINO NEST

HITACHINO / 5% ABV

\$10 (BOTTLE, 11.1OZ)

Belgian-styled, Coriander, Nutmeg

### SUNRISE

KAWABA / 5% ABV

\$7 (BOTTLE, 11.6OZ)

Refreshing, Smooth, Malty

### SNOW WEISEN

KAWABA

\$7 (BOTTLE, 11.6OZ)

Light, Wheat, Banana

## SAKE

### HOUSE COLD + HOT SAKE (14% ABV)

\$8 (300 ML)

### DRAFT

HAKUTSURU / 14% ABV

\$9 (300 ML) / \$23 (720 ML)

Light, Fresh, Smooth

### HANA LYCHEE, PEACH, OR FUJI APPLE

TAKARA / 8% ABV

\$10 (300 ML) / \$22 (750 ML)

Aromatic, Sweet, Fruity

### NIGORI

SHO CHIKU BAI / 15% ABV

\$10 (375 ML) / \$18 (750 ML)

Silky, Mild, Sweet

### SAYURI NIGORI

HAKUTSURU / 12.5% ABV

\$12 (300 ML) / \$26 (720 ML)

Refreshing, Sweet, Smooth

### KARATAMBA

OZEKI / 15% ABV

\$13 (300 ML) / \$28 (720 ML)

Dry, Crisp, Full-Bodied

### HANNYA TOUTOU DEVIL'S FURY SAKE

IPPONGI / 12.5% ABV

\$15 (250 ML)

### KIMOTO

KUROSAWA / 15.5% ABV

\$18 (300 ML) / \$42 (720 ML)

Smooth, Dry, Earthy

### JUNMAI GINJO

KIKUSUI / 15% ABV

\$19 (300 ML) / \$44 (720 ML)

Fragrant, Light, Pure

### JUNMAI DAIGINJO

IPPIN / 16-17% ABV

\$21 (300 ML) / \$48 (720 ML)

Rich, Fruity, Double Gold Winner

## SHOCHU

### YATSUSHIKA

GINZA NO SUZUME / 20% ABV

\$14 (300 ML) / \$36 (720 ML)

Barley, Crisp, Clean

### KOMASA JYOZO

MIGAKI SOCHU / 24% ABV

\$18 (300 ML) / \$45 (720 ML)

Whiskey-esque, Barrel Aged, Bold

## WINE

### PLUM WINE

HAKUTSURU / 12% ABV

\$7 (GLASS) / \$26 (750 ML)

### RED BLEND

THE CRUSHER / 13.5% ABV

\$7 (GLASS) / \$25 (750 ML)

### CHARDONNAY

THE CRUSHER / 13.5% ABV

\$7 (GLASS) / \$25 (750 ML)

## DRINKS

JAPANESE ICED COFFEE \$3.5

ICED GREEN TEA \$3

ICED OOLONG TEA \$3

ICED TEA \$2.5

RAMUNE FIZZY SODA \$3

APPLE/ORANGE JUICE \$3

FOUNTAIN SODA \$2.5

COCA-COLA, DIET COKE, CHERRY COKE,  
ROOT BEER, SPRITE, RASPBERRY ICED TEA  
OR LEMONADE

CALPICO \$3

ORIGINAL FLAVOR

HOT TEA (ON THE HOUSE!)

### PI WATER

We use a special Japanese water filtration system. The result is Pi-water, which is very similar to your living body water. Plus it's super crisp and tasty!

**\*FREE REFILLS ON ICED TEAS + FOUNTAIN SODA**

## HAPPY HOUR!

**\$3.5 PINTS / \$12 PITCHERS**

KIRIN OR SAPPORO

**\$3.5 HOUSE SAKE**

HOT OR COLD

**MONDAY - THURSDAY FROM 5-7PM**