

▫ DINNER ▫

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

CHOOSE YOUR SIZE + COURSE

MINI 5PC	REGULAR 9PC	LARGE 13PC	SUMO 17PC	KING KONG 21PC
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CHOICE BEEF RIB EYE

\$18 \$21 \$25 \$29 \$32

Light to moderate marbling, leaner than Prime beef, but just enough to give the meat great flavoring.

PRIME BEEF RIB EYE

\$20 \$23 \$28 \$33 \$37

High degree of marbling throughout each slice. Tender, juicy and flavorful with each bite!

KOBE BEEF RIB EYE

\$33 \$39 \$50 \$61 \$71

The King of Meats! Kobe is renowned for its superior flavor, tenderness and exceptionally well-marbled texture.

BONELESS CHICKEN BREAST

\$16 \$19 \$22 \$26 \$29

Fresh hand sliced chicken breast. Thinly sliced, cooked quickly, tender, and goes great with both sauces.

CENTER CUT PORK TENDERLOIN

\$16 \$19 \$22 \$26 \$29

Great tasting center cut pork tenderloin. Lean, yet still extremely juicy with a nice soft texture.

ATLANTIC SALMON

\$18 \$21 \$25 \$29 \$32

Our salmon is never frozen, and is hand sliced from fresh sashimi grade fillets which are prepared fresh every day.

BAY SCALLOPS

\$18 \$21 \$25 \$29 \$32

Hand-sliced jumbo Atlantic wild-caught scallops. Our top U10 sized scallops are the best in quality and taste.

GULF SHRIMP

\$18 \$21 \$25 \$29 \$32

Succulent Black Tiger shrimp, served head off, de-veined and tail on. Pairs beautifully with the Ponzu and our hot drops.

NEW ZEALAND GREEN MUSSELS

\$18 \$21 \$25 \$29 \$32

Beautiful New Zealand green lipped mussels. Peach colored mussels are female while the white colored mussels are male, both equally flavorful.

VEGETARIAN \$18

A CORNUCOPIA OF SEASONAL VEGGIES, YUM! Our seasonal vegetable selection which may include mushrooms, kabocha squash, white onions, tofu, and broccoli.



▫ EXTRAS ▫

REG = 8PC / LRG= 12PC

CHOICE BEEF RIB EYE

\$10 (REG) / \$14 (LRG)

PRIME BEEF RIB EYE

\$12 (REG) / \$17 (LRG)

KOBE BEEF RIB EYE

\$23 (REG)/ \$38 (LRG)

CENTER CUT PORK TENDERLOIN

\$9 (REG)/ \$12 (LRG)

BONELESS CHICKEN BREAST

\$9 (REG) / \$12 (LRG)

NEW ZEALAND GREEN MUSSELS

\$10 (REG)/ \$14 (LRG)

ATLANTIC SALMON

\$10 (REG)/ \$14 (LRG)

GULF SHRIMP

\$10 (REG) / \$14 (LRG)

BAY SCALLOPS

\$10 (REG)/ \$14 (LRG)

VEGGIE PLATE \$8

SINGLE VEGGIE \$4

UDON \$4

EDAMAME \$4

(SPICY OR SALTED)

JELLYFISH \$4

TAKUWAN \$3

PASTEURIZED EGG \$1

VEGGIE, RICE + SAUCE SET \$12

PI-WATER

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



▫ COMBOS ▫

REG = 5PC each / LRG= 7PC each

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

ONE ITEM + CHOICE BEEF*

\$21 (REG) / \$25(LRG)

TWO ITEMS + CHOICE BEEF*

\$25 (REG) / \$33 (LRG)

*UPGRADE TO PRIME (+2) KOBE (+10)

TWO SEAFOOD ITEMS

\$21 (REG) / \$25 (LRG)

THREE SEAFOOD ITEMS

\$27 (REG) / \$33 (LRG)

▫ SWEET TOOTH ▫

ICE CREAM \$3

BLACK SESAME, GREEN TEA, RED BEAN, VANILLA

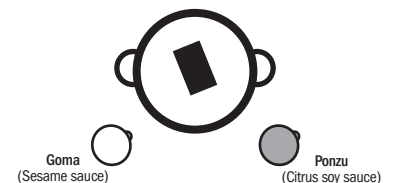
SHERBERT \$3

MANGO, LYCHEE

MOCHI (2) \$4.50

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. MIX DIPPING SAUCES
2. COOK VEGGIES + MEAT
3. DIP IN SAUCES, EAT WITH RICE
4. MAKE SOUP BOWL
5. ENJOY!

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. **OUR SAUCES CONTAIN PEANUT AND SEED OIL.** IT IS YOUR RESPONSIBILITY TO DISCUSS ANY OF YOUR POSSIBLE FOOD ALLERGIES WITH YOUR SERVER.

SPLIT CHARGE OF 5

▫ LUNCH ▫

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

CHOOSE YOUR SIZE + COURSE

MINI 4PC	REGULAR 8PC	LARGE 12PC	SUMO 16PC	KING KONG 20PC
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CHOICE BEEF RIB EYE

\$15	\$18	\$22	\$26	\$29
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Light to moderate marbling, leaner than Prime beef, but just enough to give the meat great flavoring.

PRIME BEEF RIB EYE

\$17	\$21	\$26	\$31	\$35
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High degree of marbling throughout each slice. Tender, juicy and flavorful with each bite!

KOBE BEEF RIB EYE

\$31	\$33	\$44	\$55	\$65
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The King of Meats! Kobe is renowned for its superior flavor, tenderness and exceptionally well-marbled texture.

BONELESS CHICKEN BREAST

\$14	\$16	\$19	\$22	\$25
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Fresh hand sliced chicken breast. Thinly sliced, cooked quickly, tender, and goes great with both sauces.

CENTER CUT PORK TENDERLOIN

\$14	\$16	\$19	\$22	\$25
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Great tasting center cut pork tenderloin. Lean, yet still extremely juicy with a nice soft texture.

ATLANTIC SALMON

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VEGETARIAN \$17

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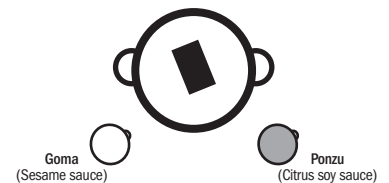
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SPLIT CHARGE OF 5

CAL SHABU

CALIFORNIA SHABU SHABU / HEALTHY. FRESH. FUN.

DRINKS

JAPANESE ICED COFFEE \$4

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, COKE ZERO, SPRITE, ROOT BEER, OR LEMONADE

CALPICO \$3

STRAWBERRY, MANGO, LYCHEE, ORIGINAL

FIJI WATER \$4

HOT TEA (ON THE HOUSE!)

BEER

HEINEKEN (5% ABV)

\$5 (12OZ)

ASAHI (5% ABV)

\$6 (12OZ)

Pure, crisp, super dry with a lavish amount of hops.

DRAFT

KIRIN ICHIBAN (5% ABV)

\$6 (16OZ) / 20 (pitcher)

A distinctively smooth, clean, and full-bodied beer, yet with none of the bitter aftertaste.

SAPPORO (5% ABV)

\$6 (16OZ) / 22 (pitcher)

With lush use of aroma hops, amazing crisp taste, refreshing flavor, and refined bitterness.

MILLER LITE (4.2% ABV)

\$4 (16OZ) / 14 (pitcher)

STELLA ARTOIS (5.2% ABV)

\$5.5 (16OZ) / 20 (pitcher)

BLUE MOON (5.4% ABV)

\$5.5 (16OZ) / 20 (pitcher)

DEVILS BACKBONE (5.2% ABV)

\$5.5 (16OZ) / 20 (pitcher)

SAKE

COLD FLAVORED SAKE

STRAWBERRY, MANGO, LYCHEE

\$4 (150ML)

\$7 (300ML)

HOT SAKE

\$4 (150 ML)

\$7 (300 ML)

NIGORI SAKE

SHO CHIKU BAI SILKY MILD (15% ABV)

\$10 (375 ML)

Coarsely-filtered and the sweetest of all our sake. Especially delicious with spicy foods.

WINE

PLUM WINE (12% ABV)

\$7 (GLASS)

WHITE

CHARDONNAY (13% ABV)

\$7 (GLASS)

PINOT GRIGIO (12% ABV)

\$7 (GLASS)

SAUVIGNON BLANC BLEND (12% ABV)

\$7 (GLASS)

RED

CABERNET SAUVIGNON (14% ABV)

\$7 (GLASS)

MERLOT (14.5% ABV)

\$7 (GLASS)

PINOT NOIR (13.5% ABV)

\$7 (GLASS)