



CAL SHABU



## HOW TO SHABU SHABU



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### PICK YOUR PROTEIN

BEEF • CHICKEN  
PORK • SEAFOOD  
VEGETARIAN PLATTER  
OR A COMBO

### AND BROTH

- **TRADITIONAL** (Kombu broth)
- **SPICY MISO** +1 • **TONKOTSU** +1  
(chicken and pork stock)
- **TOMATO** (vegetarian) +1



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### MIX DIPPING SAUCES

**GOMA**, sesame peanut sauce  
**ADD**

- green onion • garlic • ichimi
- sesame seed • chili oil

**PONZU**, citrus soy sauce  
**ADD**

- green onion • daikon radish • ichimi

*\*Ask for our hot drops*



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### COOK MEAT OR SEAFOOD & VEGGIES

- Season broth to taste
- Add some veggies in simmering pot
- Cook your meat or seafood one at a time
- Dip into sauces and enjoy it with your rice
- Make noodle soup at the end

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.



## LUNCH • DINNER

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

### CHOOSE YOUR SIZE + PROTEIN

		MINI	REGULAR	LARGE	SUMO	KING KONG
	LUNCH	4 pieces	8 pieces	12 pieces	16 pieces	20 pieces
	DINNER	5 pieces	9 pieces	13 pieces	17 pieces	21 pieces
<b>"CHOICE" BEEF RIB EYE</b> .....	LUNCH	15	18	22	26	29
Light to moderate marbling, leaner than Prime beef, but just enough to give the meat great flavoring.	DINNER	18	21	25	29	32
<b>PRIME BEEF RIB EYE</b> .....	LUNCH	17	21	26	31	35
High degree of marbling throughout each slice. Tender, juicy and flavorful with each bite!	DINNER	20	23	28	33	37
<b>KOBE BEEF RIB EYE</b> .....	LUNCH	31	33	44	55	65
The King of Meats! Kobe is renowned for its superior flavor, tenderness and exceptionally well-marbled texture.	DINNER	33	39	50	61	71
<b>CHICKEN BREAST</b> .....	LUNCH	14	16	19	22	25
Freshly hand sliced chicken breast. Thinly sliced, cooked quickly, tender, and goes great with both sauces.	DINNER	16	19	22	26	29
<b>CENTER CUT PORK TENDERLOIN</b> .....	LUNCH	14	16	19	22	25
Great tasting center cut pork tenderloin. Lean, yet still extremely juicy with a nice soft texture.	DINNER	16	19	22	26	29
<b>ATLANTIC SALMON</b> .....	LUNCH	15	18	22	26	29
Our salmon is hand sliced from fresh sashimi grade fillet which are prepared fresh every day.	DINNER	18	21	25	29	32
<b>BAY SCALLOPS</b> .....	LUNCH	15	18	22	26	29
Hand-sliced jumbo Atlantic wild-caught scallops. Our top U10 sized scallops are the best in quality and taste.	DINNER	18	21	25	29	32
<b>GULF SHRIMP</b> .....	LUNCH	15	18	22	26	29
Succulent jumbo shrimp, served head off, de-veined and tail on. Pairs beautifully with our Ponzu sauce and hot drops.	DINNER	18	21	25	29	32
<b>NEW ZEALAND GREEN MUSSELS</b> .....	LUNCH	15	18	22	26	29
Beautiful New Zealand green lipped mussels. Peach colored mussels are female while the white colored mussels are male, both equally flavorful.	DINNER	18	21	25	29	32
<b>VEGETARIAN</b> <i>A CORNUCOPIA OF SEASONAL VEGGIES, YUM!</i> .....	LUNCH	17				
Our seasonal vegetable selection which may include: mushrooms, kabocha squash, white onions, tofu, and broccoli.	DINNER	18				

FREE NAPA REFILLS ON ALL ORDERS

**WHAT IS 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 super crisp and tasty!

## COMBOS

	REGULAR	LARGE
LUNCH	4 pieces each	6 pieces each
DINNER	5 pieces each	7 pieces each

### MIX + MATCH!

TRY BEEF AND SALMON, PORK, OR WITH ANY OTHER PROTEIN

### "CHOICE" BEEF + ONE PROTEIN

LUNCH	19 (REG)	23 (LRG)
DINNER	22 (REG)	26 (LRG)

### "CHOICE" BEEF + TWO PROTEINS

LUNCH	23 (REG)	29 (LRG)
DINNER	27 (REG)	33 (LRG)

UPGRADE TO PRIME BEEF (+3)  
KOBE BEEF (+10)

### TWO SEAFOOD ITEMS

LUNCH	18 (REG)	22 (LRG)
DINNER	22 (REG)	26 (LRG)

### THREE SEAFOOD ITEMS

LUNCH	23 (REG)	29 (LRG)
DINNER	27 (REG)	33 (LRG)

SHARING CHARGE 4  
(Includes sauces and rice)

## WANT A LITTLE MORE?

REGULAR = 8 pieces each  
LARGE = 12 pieces each

### "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)

## SMALL BITES

EDAMAME .....	4
(Spicy or salted)	
JELLY FISH .....	4
SEAWEED SALAD .....	4
AGEDASHI TOFU .....	6
JAPANESE CHICKEN WINGS .....	7
CHICKEN GYOZA .....	7
SQUID KARAAGE .....	7
OKONOMIYAKI TATER TOTS .....	8

## EXTRAS

VEGGIE PLATE .....	7
DELUXE VEGGIE PLATE .....	10
Seasonal vegetable selection which may include mushrooms, kabocha squash, white onion, and broccoli	
SINGLE VEGGIE PLATE .....	4
Enoki, mushrooms, carrot, broccoli, spinach, kabocha squash, wakame, and white onion	
UDON OR MALONY .....	4
TOFU OR FRIED TOFU .....	4
ORGANIC EGG .....	1
VEGGIE, RICE + SAUCE SET .....	12



## 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, Vanilla, Black Sesame, Chocolate, Strawberry



**CAL SHABU**



# Drink menu

## House Sake

Hot Sake	150 ml	\$4.00
	300 ml	\$7.00
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Cold Flavored Sake	150 ml	\$4.00
Strawberry, Mango, Lychee	300 ml	\$7.00

## Nigori Sake

<b>SHO CHIKU BAI SILKY MILD</b> (15% ABV) (SMV-20) Coarsely-filtered and the sweetest of all our sake. Especially delicious with spicy foods.	350 ml	\$10.00
<b>HAKUTSURU SAYURI "Little Lilly"</b> (12.5% ABV) (SMV-11) A refreshing aroma, natural sweetness and smooth aftertaste.	300 ml 720 ml	\$16.00 \$34.00

## Sake Sampler (2oz each)



<b>SAMURAI</b> : Kurosawa Hakutsuru Junmai Ginjo Sho Chiku Bai Nigori	<b>SHOGUN</b> : Mu Dassai 50 Hakutsuru Sayuri Nigori
\$10.00	\$14.00



## Premium Sake

	<b>KUROSAWA JUNMAI KIMOTO</b> (15.5% ABV) (SMV+2) Full-bodied, earthy, yet light. Exquisitely balanced and masterfully brewed as the almighty sake.	300 ml 720 ml 1800 ml	\$18.00 \$36.00 \$72.00
	<b>HAKUTSURU DRAFT JUNMAI</b> (14% ABV) (SMV+4) Draft Sake has its refined freshness and is characterized by its light, fresh and smooth taste.	300 ml	\$10.00
	<b>HAKUTSURU "White Crane" JUNMAI GINJO</b> (14.5% ABV) (SMV+3) Brew with meticulous care and traditional method. Flowery fragrant with silky and well-balanced smoothness.	720 ml	\$38.00
	<b>HAKUTSURU SHO-UNE JUNMAI DAI GINJO</b> (15.5% ABV) (SMV+2) Dry and full bodied sake wrapped in a delicate texture that drinks like poetry. Fruity aromas with velvety smoothness.	720 ml	\$52.00
	<b>KIKUSUI "Chrysanthemum Mist" JUNMAI GINJO</b> (15% ABV) (SMV+1) Fermented at a low temperature for a long period of time giving it an overall light and comfortably dry complexion.	300 ml 720 ml	\$24.00 \$52.00
	<b>MU "Nothingness" JUNMAI DAIGINJO</b> (15.5% ABV) (SMV+1) Fruity and well rounded body with extremely clean impact along with smooth after taste.	720 ml	\$54.00

	<b>KUBOTA SENJYU GINJO</b> (15.5% ABV) (SMV+5) Elegant comforting aroma with clean and crisp flavor. This honjozo is a touch on the dry side with a real food friendly vibe.	300 ml 720 ml	\$28.00 \$58.00
	<b>DASSAI 50 JUNMAI DAIGINJO</b> (15.5% ABV) (SMV+3) Clean, soft and very subtle, the balanced aromas and a mild sweetness envelop the senses, enjoyable on its own, or with a meal of refined cuisine.	300 ml 720 ml	\$28.00 \$58.00
	<b>WAKATAKE ONIKOROSHI "Demon Slayer" JUNMAI DAIGINJO</b> (16.5% ABV) (SMV+/- 0) Flavorful type. Beautifully round and alluring sake with a silky texture. Deep taste and slight sweetness stemming from elegant, fruity aromas and superb acidity.	720 ml	\$82.00
	<b>KAMOTSURU TOKUSEI "Gold Flakes" DAIGINJO</b> (15.5% ABV) (SMV+2) First Daiginjo sake ever produced. Extremely well balanced, harmonizing the fruity, dry, full and crisp aspects of the flavor spectrum. Very fragrant and velvety smooth as it glides on the palate	180 ml 720 ml	\$20.00 \$86.00
	<b>DASSAI 23 JUNMAI DAIGINJO</b> (15.5% ABV) (SMV+4) One of the greatest achievements in the world of sake with unprecedented 23% refined polish leads to an intense fruity nose. Complex taste with a well balanced sweetness and acidity.	720 ml	\$180.00



## Wine

Hakutsuru Plum	Glass Bottle	750 ml	\$7.50	\$30.00
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<b>WHITE</b>				
Chardonnay	Glass Bottle	750 ml	\$7.00	\$28.00
.....				
Pinot Grigio	Glass Bottle	750 ml	\$7.00	\$28.00
.....				
Sauvignon Blanc	Glass Bottle	750 ml	\$7.00	\$28.00
.....				
<b>RED</b>				
Cabernet Sauvignon	Glass Bottle	750 ml	\$7.00	\$28.00
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Pinot Noir	Glass Bottle	750 ml	\$7.00	\$28.00

## Beer

JPOP	12 oz	\$6.00	
<i>Tokyo Sparkling Cocktail</i>			
Heineken	12 oz	\$5.00	
Asahi	12 oz	\$6.00	
<b>DRAFT</b>			
Kirin Ichiban	16 oz	\$6.00	Pitcher \$20
Sapporo	16 oz	\$6.50	Pitcher \$22
Miller Lite	16 oz	\$4.00	Pitcher \$14
Stella	16 oz	\$6.00	Pitcher \$20
Blue Moon	16 oz	\$6.00	Pitcher \$20
DB Vienna	16 oz	\$6.00	Pitcher \$20

## Non-Alcoholic drink

JAPANESE ICED COFFEE	\$4.00
ICED GREEN TEA	\$3.00
ICED OOLONG TEA	\$3.00
ICED TEA	\$2.50
RAMUNE FIZZY SODA	\$3.00
APPLE/ORANGE JUICE	\$3.00
FOUNTAIN SODA	\$2.50
<i>COCA-COLA, DIET COKE, COKE ZERO, SPRITE, ROOT BEER, OR LEMONADE</i>	
CALPICO	\$3.00
<i>STRAWBERRY, MANGO, LYCHEE, ORIGINAL</i>	
FIJI WATER	\$4.00
PERRIER	\$4.00
HOT COFFEE	\$3.00
HOT TEA	ON THE HOUSE



# SIGNATURE COCKTAILS



**CAL SHABU**

1) **CAL SHABU MOJITO** ..... \$10  
Rum, Mint Leaves, Lemon, Lime & Sugar  
\*CLASSIC \*LYCHEE \*MANGO

2) **HANDCRAFTED SCREWDRIIVER** .... \$10  
Tito's Vodka & Fresh Squeezed Orange Juice

3) **CHERRY BLOSSOM MAGARITA** ..... \$9  
Tequila, Sake, Grenadine & Lemon

4) **GEISHA GIRL** ..... \$8  
Malibu Rum, Melon & Pineapple

5) **BLUSHING JAPANESE MARTINI**..... \$9  
Stoli Raspberry Vodka, Malibu Mango Rum, Grenadine, Lime, Cranberry & OJ

6) **LYCHEE MARTINI**..... \$9  
Vodka, Lychee & Grenadine

7) **MANGOTINI**..... \$9  
Vodka, Mango Puree, Orange, Lemon & Lime

8) **STRAWBERRY SHORTCAKE** ..... \$9  
Bailey, Pineapple & Grenadine

9) **MOSCOW MULE**..... \$10  
Tito's Vodka, Lime Juice, & Ginger Beer

10) **LONDON MULE**..... \$10  
Premium Gin, Lime Juice, & Ginger Beer

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