



HOW TO SHABU SHABU



1

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



2

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*



3

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
"CHOICE" BEEF RIB EYE	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
PRIME BEEF RIB EYE	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
KOBE BEEF RIB EYE	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
CHICKEN BREAST	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
CENTER CUT PORK TENDERLOIN	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
ATLANTIC SALMON	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
BAY SCALLOPS	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
GULF SHRIMP	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
NEW ZEALAND GREEN MUSSELS	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
VEGETARIAN <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