

すき屋

SUKI-YA

eat all you can sukiyaki & shabu shabu

(80mins) Drinks Included

LUNCH
\$22.90⁺⁺ /pax

Children - \$15.90⁺⁺/pax
(5-12 years old)

(80mins) Drinks Included

DINNER
\$27.90⁺⁺ /pax

Children - \$18.90⁺⁺/pax
(5-12 years old)

Additional \$3.00⁺⁺
for Fri - Sun, PH,
Special Occasions
& their respective eves.

ALL YOU CAN EAT

Sukiyaki & Shabu-Shabu すき焼き&しゃぶしゃぶ



TOMATO トマトスープ

Boiled with fresh tomatoes for hours to achieve a rich, tangy and flavourful consistency that excites your palate.



SHABU-SHABU しゃぶしゃぶ

A classic broth made from simmered kelp and kombu stock that is low in calories and light on the palate.



SUKIYAKI すき焼き

A Japanese favourite, Sukiyaki is a perfect blend of sugar and bonito stock added to a base of brewed soy sauce.



Additional
\$2

FRESH SOY MISO 豆乳味噌

A wildly popular Japanese winter broth that combines miso and soy milk for a delicious yet nutritious meal.



KIMUCHI キムチ

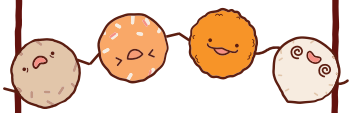
Made of authentic kimuchi, spicy miso and simmered vegetables, this soup is perfect to spice up your palate.



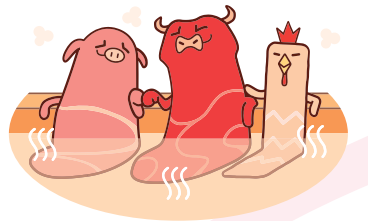
BUTANIKU ぶたにく

A rich pork based soup base for a full-flavoured Shabu-Shabu dining experience.

QUALITY MEAT 品質の肉



DIPPING SAUCES ディッピングソース



BEEF
SHORT
PLATE



PORK



BEEF
CHUCK
ROLL



CHICKEN



PONZU

A citrus base sauce that is traditionally enjoyed with Shabu Shabu.

Grated radish & chopped spring onion may be added according to your preference.



GOMATARE SAUCE

A creamy, nutty, Japanese sesame sauce known as Goma Dare. It's perfect for dipping pork and veggies.



FRESH EGG

Freshly beaten egg, a traditional dipping sauce, gives the cooked meat a silky texture.



MAKE YOUR SAUCES MORE INTERESTING!

Add garlic, chopped chillies, spring onion or grated radish to create a delectable dip!



CHOOSE FROM 6 TYPES OF SOUP BASES WITH UNLIMITED QUALITY MEAT & FEAST AT OUR DELICIOUS HEALTHY BAR!

FREE FLOW
Ice Cream during Lunch
\$1.00



B 4% sugar



B 4% sugar



B 4% sugar



B 4% sugar



B 4% sugar

NUTRI-GRADE
A B C D

Nutri-Grade is based on default preparation (before addition of ice).

すき屋

SUKI-YA

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LUNCH
\$32.90⁺⁺ /pax

Children

\$22.90⁺⁺/pax
(5-12 years old)

(80mins) Drinks Included

DINNER
\$38.90⁺⁺ /pax

Children

\$28.90⁺⁺/pax
(5-12 years old)

Additional \$3.00⁺⁺
for Fri - Sun, PH,
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PREMIUM MEAT プレミアム肉



WAGYU
BEEF



IBERICO
PORK



HALF-SHELL
SCALLOPS



TIGER
PRAWNS



DUROC
PORK COLLAR



SEAFOOD
MEAT BALL



BLACK
MUSSELS



SALMON

FREE FLOW PREMIUM MEAT

Wagyu beef, Iberico
pork,
Duroc Pork Collar
and Seafood

* Regular menu included

BEER & SAKE ビール&日本酒



KIRIN BEER
\$7.50⁺⁺



TIGER BEER
\$7.50⁺⁺



Amber BEER
\$7.50⁺⁺



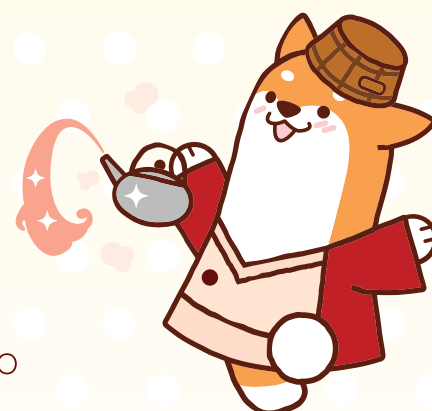
NAMACHOZO
\$19.00⁺⁺



TAKARA SHOCHIKUBAI
GOKAI NAMA SAKE
\$16.90⁺⁺



KYO-NO-IZUMI GINJO
KARAKUCHI
\$26.00⁺⁺



managed by
creative
eateries

Sharing of free flow drinks is not allowed
Images are for illustration purposes only. All prices are subject to service charge & prevailing government tax.

www.suki-ya.com.sg

Sukiya.sg