

# ALL YOU CAN EAT

Sukiyaki & Shabu-Shabu すき焼き&しゃぶしゃぶ

(80mins)

**LUNCH**  
**\$22.90<sup>++</sup>** /pax

Children - \$15.90<sup>++</sup>/pax  
 (5-10 years old)

(80mins)

**DINNER**  
**\$27.90<sup>++</sup>** /pax

Children - \$18.90<sup>++</sup>/pax  
 (5-10 years old)

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



**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**



**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



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

# すき屋金

SUKI-YA KIN  
eat all you can sukiyaki & shabu shabu

## SIGNATURE SOUP BASE



**Suki-yaki**  
すき焼き

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



**Truffle Mushroom (V)**  
トリュフきのこ

Brewed with 3 types of mushrooms for hours to bring out the best flavour and health benefits of its ingredients

(80mins)  
**LUNCH**  
**\$38.90<sup>++</sup>** /pax  
Children - \$22.90<sup>++</sup>/pax  
(5-10 years old)

(80mins)  
**DINNER**  
**\$48.90<sup>++</sup>** /pax  
Children - \$24.90<sup>++</sup>/pax  
(5-10 years old)

Additional \$3<sup>++</sup> for Fridays to Sundays, Public Holidays, Special Occasions and their respective Eves.

## COLLAGEN SOUP BASE



**ORIGINAL**  
金チキンコラーゲン

**TOMATO**  
トマトスープ

**BUTANIKU**  
ぶたにく

**MALA MISO**  
辛いミソ

**SOY MISO**  
トニユミソ

### APPETIZER



Tako Yaki Ball



Cheese Croquettes



Hokkaido Potato Salad



Kimchi Cabbage



Chuka Wakame



(Dinner Only)

Chawanmushi

### SASHIMI



Salmon Sashimi



Tuna Sashimi



(Dinner Only)

Swordfish Sashimi

### MEATS



Australia Wagyu Short Ribs



U.S. Beef Short Plate



Beef Chuck Roll



Katara-Su Pork Collar



Kurobuta Pork Belly



Chicken Thighs



Homemade Chicken Paste



(Dinner Only)

Australia Wagyu Oysterblade

### SEAFOOD



Chef's Selection

- Seafood Platter (only 1 plate per table)
- Hoso Tiger Prawn
- Half Shell Scallop
- White Fish Fillet Shabu
- Tobiko Fish Paste

(Dinner Only)

Salmon Shabu

ENJOY UNLIMITED QUALITY MEATS BALL, VEGETABLES, DIPPING SAUCE & DESSERT AT OUR HEALTHY BAR!

**FREE FLOW**  
Ice-Cream, Soft Drinks,  
& Green Tea  
**\$3.90<sup>++</sup>/pax**



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**creative**  
eateries

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