

# すき屋

## SUKI-YA

eat all you can sukiyaki & shabu shabu

(80mins) Drinks Included

### LUNCH

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

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

(80mins) Drinks Included

### DINNER

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

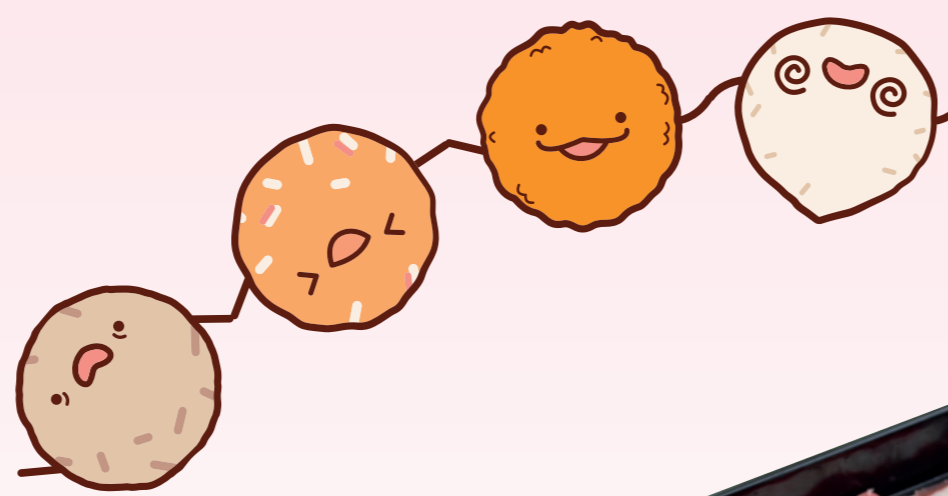
Children - \$18.90<sup>++</sup>/pax  
(5-10 years old)

Additional \$3.00<sup>++</sup>  
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

## QUALITY MEAT 品質の肉



CHICKEN MEAT BALL



BEEF SHORT PLATE



PORK



BEEF CHUCK ROLL



CHICKEN



## 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!



B 4% sugar



B 4% sugar



B 4% sugar



B 4% sugar



B 4% sugar

## SOUP BASES



### 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.



Additional \$2

### HOT & SPICY 辛い

A heartwarming blend of Mala and Kimuchi that gives a spicy kick to your hotpot experience.



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.



### 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.



SCAN FOR NUTRITIONAL FACTS

## FREE FLOW \$1.00

Ice Cream during Lunch

CHOOSE FROM 7 TYPES OF SOUP BASES WITH UNLIMITED QUALITY MEAT & FEAST AT OUR DELICIOUS HEALTHY BAR!



# すき屋

## SUKI-YA

eat all you can sukiyaki & shabu shabu

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### LUNCH

# \$34.90<sup>++</sup>

/pax

Children

\$24.90<sup>++</sup>/pax  
(5-10 years old)

(80mins Drinks Included)

### DINNER

# \$39.90<sup>++</sup>

/pax

Children

\$29.90<sup>++</sup>/pax  
(5-10 years old)

Additional \$3.00<sup>++</sup>  
for Fri - Sun, PH,  
Special Occasions  
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### FREE FLOW PREMIUM MEAT

Wagyu beef,  
Iberico pork,  
Duroc Pork Collar  
and Seafood

\* Regular menu included



# ALL YOU CAN EAT

Sukiyaki & Shabu-Shabu すき焼き&しゃぶしゃぶ



## PREMIUM ITEMS プレミアム



KANPYO INARI  
MAKI



CALIFORNIA  
MAKI



TIGER  
PRAWNS



WAGYU  
BEEF



DUROC  
PORK COLLAR



IBERICO  
PORK



HALF-SHELL  
SCALLOPS



BLACK  
MUSSELS



SALMON



SEAFOOD  
MEAT BALL



MENTAIKO  
CHICKEN KARAAGE



MENTAIKO  
CHICKEN GYOZA

## BEER & SAKE ビール&日本酒



KIRIN BEER  
\$7.50<sup>++</sup>



TIGER BEER  
\$7.50<sup>++</sup>



AMBER BEER  
\$7.50<sup>++</sup>



TAKARA  
SHOCIKUBAI  
GOKAI NAMA SAKE  
\$16.90<sup>++</sup>



KIREI UMESHU  
WITH  
COLLAGEN  
\$19.00<sup>++</sup>



MIO  
SPARKLING  
SAKE  
\$18.00<sup>++</sup>



JUNMAI  
DAIGINJO  
NAMASAKE  
\$29.90<sup>++</sup>



TAKARA KYOTO  
FUSHIMIZU  
JITATE JUNMAI  
\$20.00<sup>++</sup>



NIGORI  
\$25.90<sup>++</sup>



NAMA SAKE  
\$25.90<sup>++</sup>

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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