

Appetizers

SPICY GARLIC EDAMAME	7	FRIED TOFU	6
CHICKEN KARAAGE	10	SHRIMP TEMPURA	10
GYOZA	7	FRIES	6
FRIED FISHBALL W/ ROE	8	CORN CHEESE	10
WAGYU FRIES	12	IKA KARAAGE	11
		(SQUID)	

STEP 1: PICK YOUR BROTH

SPICY SICHUAN - MILD/MEDIUM/SPICY

Accentuates a combination of spicy, burning, and numbing sensation to create an original and unique experience.

MISO - NON-SPICY/SPICY

Made from fermented soybeans and salt, this broth is high in protein and rich in vitamins and minerals which will nourish your body.

TONKOTSU - NON-SPICY/SPICY

Made from pork with all its unctuous and dense flavor. Rich and heavy in taste.

TOM YUM

A spicy, sour, and aromatic soup

TRADITIONAL SEAWEED KOMBU

A simple broth, made from dried kombu. Very light water and provides a lot of umami from the kombu itself.

CREAMY VEGETARIAN

Delicious combination of cabbage, onions, garlic, soy beans. Recommended for vegetarians.

STEP 2: PICK YOUR ENTREE

INCLUDES: ASSORTED VEGETABLES AND CHOICE OF RICE OR VERMICELLI

RECOMMENDED 1 ENTREE PER PERSON

	M 6oz	L 8oz	XL 10oz
AMERICAN WAGYU	23	26	29
ANGUS	21	24	27
BEEF BELLY TORO	21	24	27
PREMIUM LAMB	22	25	28
PREMIUM PORK SHOULDER	21	24	27
JAPANESE A5 WAGYU (4oz)	50	-	-
SEAFOOD PLATTER (fishballs, shrimps, mussels, lobster tail,)	-	36	-
VEGETARIAN	-	18	-

STEP 3: PICK YOUR RICE OR NOODLES

RICE VERMICELLI UDON +\$2 INSTANT RAMEN +\$2

EXTRA SAUCES: HOT DROPS | SHACK SAUCE +1 |

SIDES

AMERICAN WAGYU M/L/XL	15/18/21	POTSTICKERS	6	MUSHROOM	5
ANGUS M/L/XL	13/16/19	BEEF TENDON BALLS	6	SPINACH	5
BEEF BELLY M/L/XL	13/16/19	FISH BALLS WITH ROE	7	RAW EGG	2
NEW ZEALAND LAMB M/L/XL	14/17/20	MUSSELS	9	CARROT	2
PREMIUM PORK M/L/XL	13/16/19	VEGGIE BOWL	7	RICE	2
A5 WAGYU	43	NAPA CABBAGE	4	INSTANT RAMEN	3
LOBSTER TAIL	15	KABOCHA PUMPKIN	5	VERMICELLI	3
SHRIMP	9	TOFU	3	UDON	4



SHABU SHACK

LUNCH SPECIAL

Everyday 11:30 AM - 2:30 PM

PROTEIN	M	L	XL
AMERICAN WAGYU	21	24	27
ANGUS	19	22	25
BEEF BELLY TORO	19	22	25
PREMIUM LAMB	20	23	26
PREMIUM PORK	19	22	25
A5 WAGYU	-	-	50
SEAFOOD PLATTER	-	-	36
VEGETARIAN	-	-	18

SHABU COMBO RING

FEEDS 2-4 PEOPLE

UP TO 3 SOUPS	\$110
THREE CHOICES OF MEAT - 1.5 lbs	
TWO LARGE VEGGIE PLATES	
FOUR RICE/ NOODLES (UDON, RAMEN, VERMECELLI)	
TWO SIDES	
CHOICES: FISH BALLS W/ ROE, BEEF BALLS, POTSTICKERS, SHRIMP +\$3, MUSSEL +\$3,	

DESSERTS

MOCHI ICE CREAM (2) - GREEN TEA, MANGO, STRAWBERRY	5
ICE CREAM 2 SCOOPS <small>(Ask for flavor of the week)</small>	4



SHABU SHACK

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

DRINKS

SAKE	1. HAKUTSURU SAYURI NIGORI SAKE 15 300 ML, 12.5% UNFILTERED SAKE WITH HINTS OF WHITE GRAPE AND CHERRY BLOSSOM, CREATING A LUSH, CREAMY SAKE, AND SMOOTH FINISH.
	2. OZEKI NIGORI SAKE 13 375 ML, 14.5% UNFILTERED (CLOUDY), CREAMY, SWEET SAKE WITH A CRISP, VIBRANT TASTE.
	3. HAKUTSURU JUNMAI GINJO SAKE 15 300 ML, 14.5% FLOWERY FRAGRANT SAKE, WELL-BALANCED SMOOTHNESS. AN AROMATIC CONCOCTION OF MELON, GRAPE, AND SWEET RICE. DRY FINISH.
	4. DASSAI 45 JUNMAI DAIGINJO 17 300 ML, 16% CLEAN, SOFT, AND VERY SUBTLE, FRUITY BALANCED AROMAS AND A MILD SWEETNESS.
	5. SAKE JUNMAI ALADDIN 14 300 ML, 10% DRY, REFRESHING TASTE THAT IS SERVED IN OUR ELEGANT BLUE BOTTLE. FULL OF FRUITY AROMA.
	6. SAKE JUNMAI YUZU ALADDIN 14 300 ML, 10% JUNMAI SAKE AND YUZU JUICE IN A UNIQUE BOTTLE. CITRUS AROMA, SWEET AND SOUR TASTE.
	7. SAKE GINJO OKUNOMATSU 30 720 ML, 15-16% SMOOTH FINISH. KNOWN FOR ITS BALANCE BETWEEN ACIDITY AND SWEETNESS
	8. SAKE JUNMAI NARAMAN 30 720 ML, 15.5% SUBTLE, MELON AROMA LEADS TO A PERFECT BALANCE BETWEEN SWEET AND DRY.
	9. BANZAI BUNNY 28 500 ML, 9% SWEET FLAVORED JUNMAI-SHU MANGO, VERY BERRY, YOGURT, LYCHEE
	BEER & MORE
SAPPORO, ASAHI, BLUE MOON 6	
RED WINE, WHITE WINE 8	
FLAVORED SOJU 13	
SOFT DRINKS	SODA 2 (COKE, DIET COKE, SPRITE)
	RAMUNE JAPANESE SODA 4
	THAI TEA 5
	HOT TEA 2
	CREAM SODA (MELON, MANGO) 4

ALL YOU CAN EAT

SOUPS

MISO NON-SPICY/SPICY

SPICY SICHUAN
MILD/MED/SPICY

TONKOTSU NON-SPICY/SPICY

TOM YUM

CREAMY VEGETARIAN

KOMBU

PROTEIN OPTIONS

AMERICAN WAGYU

CERTIFIED ANGUS BEEF

BEEF BELLY TORO

PREMIUM LAMB

PREMIUM PORK

SELECT SEAFOOD

**\$39 PER
PERSON**

SIDES & SEAFOOD INCLUDED

- Assorted veggies
- Instant ramen
- Mushroom
- Potstickers
- Rice
- Shrimp
- Vermicelli
- Carrots
- Tofu
- Egg
- Mussels
- Udon
- Kabocha pumpkin
- Spinach
- Beef tendon balls
- Napa cabbage
- Fishball w/ roe

ADD ALL YOU CAN DRINK BEER

\$12

*Whole party does not have to do all you can drink

COMPLIMENTARY ICE CREAM INCLUDED

Rules:

- Whole party must do ayce
- Half price for kids (age 5-10)
- Time limit: 90 minutes
- Wasted food fee \$5 / person
- No To-Go allowed

SPECIALTY MENU



COCKTAILS

Lychee Lagoon	\$12
Mango Madness	\$12
Strawberry Splash	\$12
Peachy Passion	\$12



SOJU TOWER

Lychee	\$45
Mango	\$45
Peach	\$45