

APPETIZERS

EDAMAME	5	FRIED TOFU	6
CHICKEN KARAAGE	9	SHRIMP TEMPURA	10
GYOZA	7	FRIES	6
FRIED FISHBALL W/ ROE	8	IKA KARAAGE (SQUID)	11

NEW

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
AMERICAN WAGYU	22	25
CERTIFIED LEAN ANGUS	20	23
BEEF BELLY TORO	20	23
NEW ZEALAND LAMB	21	24
PREMIUM PORK SHOULDER	20	23
JAPANESE A5 WAGYU (5oz)	50	-
SEAFOOD PLATTER (fishball, shrimp, mussel, lobster tail)	-	36
VEGETARIAN PLATTER	-	18

STEP 3: PICK YOUR RICE OR NOODLES

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

EXTRA SAUCES: SHACK SAUCE +\$1 | HOT DROPS | CHILI OIL

SIDES

AMERICAN WAGYU M/L	15/18	POTSTICKERS	6	MUSHROOM	5
ANGUS M/L	13/16	BEEF TENDON BALLS	6	SPINACH	5
BEEF BELLY M/L	13/16	FISH BALLS WITH ROE	7	EGG	2
PREMIUM LAMB M/L	14/17	MUSSELS	9	CARROT	2
PREMIUM PORK M/L	13/16	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	
AMERICAN WAGYU	20	23	
ANGUS	18	21	
BEEF BELLY TORO	18	21	
PREMIUM LAMB	19	22	
PREMIUM PORK	18	21	
A5 WAGYU	-	-	50
SEAFOOD PLATTER	-	-	36
VEGETARIAN	-	-	18

SHABU COMBO SPECIAL

FEEDS 2-4 PEOPLE

UP TO 3 SOUPS	\$105
THREE CHOICES OF MEAT - 1.5 lbs	
TWO LARGE VEGGIE PLATES	
FOUR RICE/ NOODLE S	
TWO SIDES	
CHOICES: FISH BALLS W/ ROE, BEEF BALLS, POTSTICKERS, SHRIMP +\$3, MUSSEL +\$3	

NEW

DESSERTS

MOCHI ICE CREAM (2) - GREEN TEA, MANGO, STRAWBERRY	6
MANGO CHEESECAKE	8
GREEN TEA CHEESECAKE	8



SHABU SHACK

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

DRINKS

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

SAKE

BEER & MORE

SOFT DRINKS

HOT SAKE	7
SAPPORO/ ASAHI	6
LYCHEE COCKTAIL	8
MANGO COCKTAIL	8
RED WINE	8
WHITE WINE	8
FLAVORED SOJU	13
SODA (COKE, DIET COKE, SPRITE)	2
CREAM SODA	4
MELON, MANGO	4
RAMUNE JAPANESE SODA (ORIGINAL, STRAWBERRY, LYCHEE, PEACH, GRAPE)	4
HOT GREEN TEA	2

ALL YOU CAN EAT

MONDAY - THURSDAY ONLY (EXCLUDING HOLIDAYS)

**\$38 PER
PERSON**

SOUPS

MISO NONSPICY/SPICY

SPICY SICHUAN
MILD/MED/SPICY

TONKOTSU NONSPICY/SPICY

TOM YUM

CREAMY VEGETARIAN

KOMBU

PROTEIN OPTIONS

AMERICAN WAGYU

CERTIFIED ANGUS BEEF

BEEF BELLY TORO

NEW ZEALAND LAMB

PREMIUM PORK SHOULDER

SELECT SEAFOOD

SIDES & SEAFOOD INCLUDED

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

ADD ALL YOU CAN DRINK BEER PER PERSON

\$10

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

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