



SHABU SHACK

SMALL PLATES

A5 WAGYU HOT STONE SET	60	FRIED TOFU	6
CHICKEN KARAAGE	10	SHRIMP TEMPURA	10
GYOZA	7	FRIES	6
FRIED FISHBALL W/ ROE	8	SPICY GARLIC EDAMAME	7
KOBE FRIES	14	EDAMAME	5

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 KOBE	25	28	
ANGUS	23	26	
BEEF BELLY TORO	23	26	
PREMIUM LAMB	25	28	
PREMIUM PORK	24	27	
JAPANESE A5 WAGYU (4oz)	-	-	55
SEAFOOD PLATTER	-	-	39
(Lobster tail, Fishballs, Mussels, Shrimp)			
VEGETARIAN	-	-	23

STEP 3: PICK YOUR RICE OR NOODLES

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

AMERICAN KOBE M/L	18/21	POTSTICKERS	6	MUSHROOM	5
ANGUS M/L	16/19	BEEF TENDON BALLS	6	SPINACH	5
BEEF BELLY M/L	16/19	FISH BALLS WITH ROE	7	EGG	2
PREMIUM LAMB M/L	17/20	MUSSELS	9	CARROT	2
PREMIUM PORK M/L	16/19	VEGGIE BOWL	8	RICE	2
A5 WAGYU	47	NAPA CABBAGE	4	INSTANT RAMEN	3
LOBSTER TAIL	19	KABOCHA PUMPKIN	5	VERMICELLI	3
SHRIMP	13	TOFU	3	UDON	4
				ICE CREAM	3

LUNCH SPECIAL

MONDAY - FRIDAY | 11:30 AM - 2:30 PM
EXCLUDING HOLIDAYS

PROTEIN	M	L	
AMERICAN KOBE	23	26	
ANGUS	21	24	
BEEF BELLY TORO	21	24	
PREMIUM LAMB	22	25	
PREMIUM PORK	21	24	
A5 WAGYU	-	-	55
SEAFOOD PLATTER	-	-	39
VEGETARIAN	-	-	23

SHABU COMBO RING

FEEDS 2-4 PEOPLE

2-3 SOUPS

\$125

THREE CHOICES OF MEAT - 1.5 lbs

TWO LARGE VEGGIE PLATES

FOUR RICE/ NOODLES

TWO SIDES

CHOICES: FISH BALLS W/ ROE, BEEF

BALLS, POTSTICKERS, SHRIMP +\$3,

MUSSEL +\$3

ELK GROVE

7419 LAGUNA BLVD. STE #220
ELK GROVE CA

SOUTH SAN FRANCISCO

200 GRAND AVE
SOUTH SAN FRANCISCO CA

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

DRINKS

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 18

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 35

720 ML, 15-16%

SMOOTH FINISH. KNOWN FOR ITS BALANCE BETWEEN ACIDITY AND SWEETNESS

8. SAKE JUNMAI NARAMAN 35

720 ML, 15.5%

SUBTLE, MELON AROMA LEADS TO A PERFECT BALANCE BETWEEN SWEET AND DRY.

SAKE

BEER & MORE

SOFT DRINKS

HOT SAKE 7

SAPPORO 6

ASAHI 6

LYCHEE COCKTAIL 8

MANGO COCKTAIL 8

RED WINE 8

WHITE WINE 8

FLAVORED SOJU 13

COKE, DIET COKE, SPRITE, COKE ZERO, ORANGE 4

LEMONADE, SWEET TEA (Free Refills)

RAMUNE JAPANESE SODA 4

OI OCHA GREEN TEA BOTTLE 4

HOT GREEN TEA 2

COCKTAIL MENU



SIGNATURE

Lychee Lagoon **\$12**

Mango Madness **\$12**

Pineapple Punch **\$12**

Mint Mojito **\$12**

Peachy Paloma **\$12**

ALL YOU CAN EAT

SOUPS

MISO NONSPICY/SPICY

SPICY SICHUAN
MILD/MED/SPICY

TONKOTSU NONSPICY/SPICY

TOM YUM

CREAMY VEGETARIAN

KOMBU

PROTEIN OPTIONS

AMERICAN KOBE

CERTIFIED ANGUS BEEF

BEEF BELLY TORO

NEW ZEALAND LAMB

PREMIUM PORK SHOULDER

SELECT SEAFOOD

**\$44 PER
PERSON**

SIDES & SEAFOOD INCLUDED

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

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

Tea Menu

Milk Tea

Black Milk Tea \$5

Matcha Milk Tea \$5

Jasmine Milk Tea \$5



Fruit Tea

Lychee Sunset \$5

Mango Bliss \$5

Strawberry Splash \$5

Peachy Miami \$5

