

# Shabu Shabu

## BLACK ANGUS BEEF SET

Breed : Aberdeen Angus  
Location : Gippsland, Victoria, Australia  
Feed : Barley Fed 200 days

- **Angus Choice Ribeye** \$ 39.90
- **Angus Prime Boneless Short Rib** \$ 49.90

## AUSTRALIAN WAGYU BEEF SET (Air Flown Chilled)

Breed : Karoge washu bred wagyu  
Location : Victoria highlands, Australia  
Feed: 450 Days grain fed

- **Australian Wagyu Short Ribs MB 4-5** \$65.90

## JAPANESE WAGYU BEEF SET (Air Flown Chilled)

Breed : Full blood Kuroge Wagyu  
Location : Minamisatsuma, Kagoshima, Japan  
Feed : Grains breeding

- **A5 Wagyu Striploin** \$ 99.90

### EACH SET COMES WITH:

- **Starter (Choose One)**
  - Ikura Shot
  - Hotate Sashimi
  - Fresh Hyogo Oyster
- **Mixed Vegetable Platter**
- **Rice or Udon**
- **Dessert**

*prices are NOT inclusive and will be subjected to 10% service charge and 7% gst*

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## KUROBUTA BERKSHIRE PORK SET

Breed : Black Berkshire (Japan's Native pig)  
Location : Japan  
Feed : Grain-fed

- **Kurobuta Pork Collar** **\$ 39.90**
- **Kurobuta Pork Belly** **\$ 39.90**

## IBERICO SPANISH PORK SET

Breed : Iberian  
Location : Jabugo, Spain  
Feed : 100% Acorns

- **Iberico Pork Collar** **\$ 39.90**
- **Iberico Pork Belly** **\$ 39.90**

### EACH SET COMES WITH:

- **Starter (Choose One)**
  - Ikura Shot
  - Hotate Sashimi
  - Fresh Hyogo Oyster
- **Mixed Vegetable Platter**
- **Rice or Udon**
- **Dessert**

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## SEAFOOD SET

**Hokkaido King Crab Platter** **\$ 99.90**

- Alaskan King Crab
- Tiger Prawn
- Hokkaido Scallop
- Barramundi
- Asari Clams
- Squid
- Mussel

**Whole Boston Lobster Platter** **\$ 119.90**

- Whole Boston Lobster
- Tiger Prawn
- Hokkaido Scallop
- Barramundi
- Asari Clams
- Squid
- Mussel

### EACH SET COMES WITH:

**- Starter (Choose One)**

- Ikura Shot
- Hotate Sashimi
- Fresh Hyogo Oyster

**- Mixed Vegetable Platter**

**- Rice or Udon**

**- Dessert**

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## ADD ONS

### BEEF

- Angus Choice Ribeye \$ 23.90
- Angus Prime Boneless Short Rib \$ 33.90
- Australian Wagyu Boneless Short Ribs \$ 43.90
- A5 Wagyu Striploin \$ 83.90

### PORK

- Kurobuta Pork Collar \$ 23.90
- Kurobuta Pork Belly \$ 23.90
- Iberico Pork Collar \$ 23.90
- Iberico Pork Belly \$ 23.90

### SEAFOOD

- Asari Clams \$ 9.90
- Barramundi Fish slices \$ 15.90
- Tiger Prawn \$ 15.90
- Hokkaido Scallop \$ 15.90
- Hokkaido King Crab Legs \$ 65.90
- Whole Boston Lobster \$ 85.90

### OTHERS

- Vegetable Platter \$ 15.00
- Rice / Udon \$ 2.50

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## SIDES

- Edamame \$ 6.00
- Shisamo \$ 8.00
- Gyoza \$ 8.00
- Ikura Shot \$ 9.00
- Hotate Sashimi (5 pieces) \$ 35.00
- Fresh Hyogo Oyster with Ikura (5 pieces) \$ 35.00

## AGEMONO

(Deep Fried)

- Tako Karaage (Boneless Chicken Thigh) \$ 14.00
- Tori Karaage (Squid) \$ 14.00
- Tebasaki (Japanese Style Chicken Wings) \$ 14.00
- Pork Tonkatsu \$ 14.00
- French Fries with Truffle Oil & Mentaiko sauce \$ 14.00
- Ebi Tempura \$ 18.00

## YAKIMONO

(Grilled)

- Yaki Saba (Salt Grilled Mackerel) \$ 15.00
- Salmon Teriyaki \$ 20.00
- Kurobuta pork collar steak \$ 20.00
- Yaki Ebi ( 5 Tiger Prawns) \$ 25.00
- Truffle Yakiniku (Truffle with Angus Beef) \$ 38.00
- Grilled Whole Boston Lobster \$ 89.00

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## BENTO

- **Tori Karaage Bento** \$ 18.00
- **Chicken Teriyaki Bento** \$ 18.00
- **Tonkatsu Bento** \$ 18.00
- **Kurobuta Pork Bento** \$ 25.00
- **Salmon Teriyaki Bento** \$ 25.00
- **Waygu Beef Bento** \$ 38.00

## KUSHIYAKI

(skewered and grilled meat and vegetables)

- **Negima ( Chicken with leek )** \$ 2.90
- **Yakitori ( Chicken skewer )** \$ 2.90
- **Kawa ( Chicken skin)** \$ 2.90
- **Tsukune ( Chicken meat ball )** \$ 3.90
- **Uzura ( Quail egg )** \$ 2.90
- **Aspara bacon ( Asparagus with bacon )** \$ 2.90
- **Buta Bara ( Pork belly with onion )** \$ 2.90
- **Enoki bacon ( Enoki with bacon )** \$ 2.90
- **Hotate Bacon ( Scallop wrapped in bacon )** \$ 4.90
- **Tamago Bacon ( Japanese omelette wrapped in bacon)** \$ 3.90
- **Shitake mushrooms** \$ 2.90
- **Japanese Leek** \$ 2.90
- **Long beans** \$ 2.90
- **Sweet corn** \$ 2.90

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## BEVERAGES

### Non-alcoholic:

- Japanese Green Tea (Hot/Iced) \$ 3.00
- Mineral water (Bottled) \$ 3.50
- Coke \$ 4.50
- Sprite \$ 4.50
- Apple Juice \$ 5.50
- Mango Juice \$ 5.50
- Orange Juice \$ 5.50

### Beer :

- Heineken (Bottle) \$ 12.00
- Heineken Bucket ( 6 btls) \$ 68.00
- Asahi (Bottle) \$ 13.50
- Asahi Bucket ( 6 btls) \$ 78.00

### Liquor :

- Chivas 18 yrs \$ 228
- Martell Vsop \$ 228
- Martell Cordon Bleu \$ 418
- Macallan 12 yrs \$ 258
- Macallan 18 yrs \$ 888

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## SAKE

### **Dassai Junmai Daiginjo 23**

<b>300 ml</b>	<b>720 ml</b>
<b>\$ 128</b>	<b>\$ 258</b>

One of the top ranking sake in Japan. The fruity bouquet offers apple, peach and nashi pear. The initial impression is that of the clean flavour with an aftertaste that combines the sweetness of fruit with a soft mellowness. It is made with rice that has been milled so that only 23% of the original size of the grains remains, this is the highest degree of milling of any sake in the world. A sake that is the pinnacle of refined elegance, subtlety and delicate flavours and aromas.

### **Dassai Junmai Daiginjo 39**

<b>300 ml</b>	<b>720 ml</b>
<b>\$ 88</b>	<b>\$ 198</b>

Soft, sweet scents of cotton candy, hints of banana and Japanese pears. The mild palate gives a crisp, clean and dry taste. A very smooth, clear and refined sake. Excellent harmony of flavour and scent.

### **Dassai Junmai Daiginjo 45**

<b>300 ml</b>	<b>720 ml</b>
<b>\$ 48</b>	<b>\$ 98</b>

Light, balanced, clean and easy to drink. This sake is a star. Wonderful for beginners to get into sake and fantastic for others to simply enjoy. Very low level of koji presence. Nice and thick body. Dry velvety mouthfeel

### **Dassai Beyond (720 ml)**

**\$ 1,388**

Be prepared for an experience beyond all your expectations of sake. Unparalleled smoothness and clean, complex flavours engulf the entire palate, followed by a stunning length of finish.

### **Hakuryu Junmai Daiginjo (720 ml)**

**\$ 228**

Fresh, lively, elegant type. Notes of green apples and fruit drops in the background. Amazingly smooth mouthfeel, no traces of cloying. Very soft rice umami spreads in the palate. Flamboyant, distinctive sake. Very clean and fresh finish.

### **Atagonomatsu Junmai Daiginjo (720 ml)**

**\$ 218**

This Junmai daiginjo, the top of the line sake in our Atagonomatsu lineup, made from specially selected sake rice polished down to 40%. Fruity flavours of grape and pear are well balanced by a comforting acidity in this special sake.

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