DINNER

ALL ORDERS ARE SERVED WITH SEASONAL ASSORTED VEGETABLES, TOFU, UDON AND CHOICE OF WHITE OR BROWN RICE.

CHOOSE YOUR SIZE + COURSE

MINI REGULAR LARGE SUMO KING KONG
5PC 9PC 13PC 17PC 21PC

ANGUS BEEF RIB EYE

\$19 \$22 \$27 \$30 \$33 Light to moderate marbling, leaner than Prime beef, but just enough to give the meat great flavoring.

PRIME BEEF RIB EYE

\$21 \$24 \$29 \$34 \$38 High degree of marbling throughout each slice. Tender, juicy and flavorful with each bite!

KOBE BEEF RIB EYE

\$34 \$40 \$51 \$62 \$72

The King of Meats! Kobe is renowned for its superior flavor, tenderness and exceptionally well-marbled texture.

BONELESS CHICKEN BREAST

\$16 \$19 \$22 \$26 \$29

Fresh hand sliced chicken breast.

Thinly sliced, cooked quickly, tender, and goes great with both sauces.

·····CENTER CUT PORK TENDERLOIN

\$16 \$19 \$22 \$26 \$29 Great tasting center cut pork tenderloin. Lean, yet still extremely juicy with a nice soft texture.

ATLANTIC SALMON

\$18 \$21 \$25 \$29 \$32

Our salmon is never frozen, and is hand sliced from fresh sashimi grade fillets which are prepared fresh every day.

BAY SCALLOPS

\$18 \$21 \$25 \$29 \$32 Hand-sliced jumbo Atlantic wild-caught scallops.

Our top U10 sized scallops are the best in quality and taste.

GULF SHRIMP

\$18 \$21 \$25 \$29 \$32

Succulent Black Tiger shrimp, served head off, de-veined and tail on. Pairs beautifully with the Ponzu and our hot drops.

.... NEW ZEALAND GREEN MUSSELS.....

\$18 \$21 \$25 \$29 \$32

Beautiful New Zealand green lipped mussels. Peach colored mussels are female while the white colored mussels are male, both equally flavorful.

VEGETARIAN \$18

A CORNUCOPIA OF SEASONAL VEGGIES, YUM!

Our seasonal vegetable selection which may include mushrooms, kabocha squash, white onions, tofu, and broccoli.



EXTRAS

REG = 8PC / LRG= 16PC

ANGUS BEEF RIB EYE \$11 (REG) / \$21 (LRG)

PRIME BEEF RIB EYE

\$14 (REG) / \$27 (LRG)

KOBE BEEF RIB EYE \$29 (REG)/ \$55 (LRG)

CENTER CUT PORK TENDERLOIN BONELESS CHICKEN BREAST

\$9 (REG) / \$17 (LRG)

NEW ZEALAND GREEN MUSSELS

\$10 (REG)/ \$19 (LRG)

ATLANTIC SALMON GULF SHRIMP BAY SCALLOPS

\$11 (REG)/ \$21 (LRG)

VEGGIE PLATE \$8 SINGLE VEGGIE \$4 UDON \$4 EDAMAME \$4 JELLYFISH \$4

VEGGIE. RICE + SAUCE SET \$12

ORGANIC EGG \$1

PORK GYOZA \$6 CHICKEN GYOZA \$6 CAJUN FRIES \$5

SWEET POTATO FRIES \$5
SHRIMP SHUMAI \$7
TAKOYAKI OCTOPUS BALLS \$7

PI-WATER

We use a special Japanese water filtration system. The result is Pi-water. Pi-water is revitalized energy water which



is similar to your living body water. Plus, it's supper crisp and tasty!

· COMBOS ·

REG = 5PC / LRG= 7PC

MIX + MATCH! GO HALF AND HALF WITH BEEF AND PORK, OR TRY SALMON AND SHRIMP

ONE ITEM + ANGUS BEEF*

\$23 (REG) / \$27(LRG)

TWO ITEMS + ANGUS BEEF*

\$28 (REG) / \$34 (LRG)

*UPGRADE TO PRIME (+2) KOBE (+17)

TWO SEAFOOD ITEMS

\$21 (REG) / \$25 (LRG)

THREE SEAFOOD ITEMS

\$27 (REG) / \$33 (LRG)

SWEET TOOTH •

ICE CREAM \$3

BLACK SESAME, GREEN TEA, RED BEAN, VANILLA

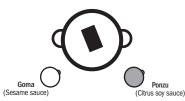
SHERBERT \$3

MANGO, LYCHEE

MOCHI (2) \$4.50

GREEN TEA, RED BEAN, MANGO, BLACK SESAME, VANILLA, CHOCOLATE, STRAWBERRY

" HOW TO " SHABU SHABU



sha·bu-sha·bu (noun)

A YUMMY JAPANESE DISH CONSISTING OF THINLY SLICED
MEATS AND FRESH VEGGIES COOKED IN SIMMERING
BROTH AT THE TABLE. TRANSLATES TO SWISH-SWISH.

- 1. MIX DIPPING SAUCES
- 2. COOK VEGGIES + MEAT
- 3. DIP IN SAUCES, EAT WITH RICE
- 4. MAKE SOUP BOWL
- 5. ENJOY!

CAL SHABU SERVES THE FOLLOWING FOODS IN RAW FORM WITH THE INTENT THAT YOU THE CONSUMER WILL BE COOKING THEM: BEEF, CHICKEN, PORK, SALMON, SHRIMP, SCALLOPS AND MUSSELS. CONSUMING THE ABOVE MENTIONED FOODS RAW MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS. BECAUSE YOU THE CONSUMER COOK YOUR OWN FOOD, CAL SHABU WILL NOT BE HELD RESPONSIBLE FOR ANY FOOD BORNE ILLNESS AS A RESULT OF EATING RAW OR UNDERCOOKED FOODS. OUR SAUCES CONTAIN PEANUT AND SEED OIL. IT IS YOUR RESPONSIBILITY TO DISCUSS ANY OF YOUR POSSIBLE FOOD ALLERGIES WITH YOUR SERVER.

SPLIT CHARGE OF 5



House Sake

\$4.00 \$7.00 Hot Sake 150 ml 300 ml 150 ml \$4.00 Cold Flavored Sake 300 ml \$7.00 Strawberry, Mango, Lychee

igori 🕽 a

350 ml \$10.00 SHO CHIKU BAI SILKY MILD Coarsely-filtered and the sweetest of all our

sake. Especially delicious with spicy foods.

300 ml \$16.00 HAKUTSURU SAYURI "Little Lilly" (12.5% ABV) (SMV-11) 720 ml \$34.00

À refreshing aroma, natural sweetness and smooth aftertaste.

Sake Sampler (202 each)



SAMURAI Kurosawa Hakutsuru Junmai Ginjo \$10.00 Sho Chiku Bai Nigori

SHOGUN Mu Dassai 50

\$14.00 Hakutsuru Sayuri Nigori





Slightly Dry

300 ml

720 ml

300 ml

720 ml

\$28.00

\$58.00

\$28.00

\$58.00

\$20.00

\$86.00

720 ml \$180.00

remium Sake



KUROSAWA JUNMAI KIMOTO 300 ml \$18.00 (15.5% ABV) (SMV-\$36.00 720 ml Full-bodied, earthy, yet light. Exquisitely 1800 ml \$72.00 balanced and masterfully brewed as the almighty sake.



HAKUTSURU DRAFT JUNMAI 300 ml \$10.00 (14% ABV) (SMV+4)

Draft Sake has its refined freshness and is characterized by its light, fresh and smooth taste.



HAKUTSURU "White Crane" JUNMAI GINJO 720 ml \$38.00

(14.5% ABV) (SMV+3)

Brew with meticulous care and traditional method. Flowery fragrant with silky and well-balanced smoothness.



HAKUTSURU SHO-UNE JUNMAI DAI GINJO (15.5% ABV) (SMV+2) 720 ml \$52.00

Dry and full bodied sake wrapped in a delicate texture that drinks like poetry. Fruity aromas with velvety smoothness.

KIKUSUI "Chrysanthemum Mist" JUNMAI GINJO (15% ABV) (SMV+1) Fermented at a low temperature for a long 300 ml \$24.00 720 ml \$52.00 period of time giving it an overall light and comfortably dry complexion.

720 ml

\$54.00



MU "Nothingness" JUNMAI DAIGINJO (15.5% ABV) (SMV+1) Fruity and well rounded body with extremely clean impact along with smooth after taste.



KUBOTA SENJYU GINJO (15.5% ABV) (SMV+5)

Elegant comforting aroma with clean and crisp flavor. This honjozo is a touch on the dry side with a real food friendly vibe.



DASSAI 50 JUNMAI DAIGINJO (15.5% ABV) (SMV+3)

Clean, soft and very subtle, the balanced aromas and a mild sweetness envelop the senses, enjoyable on its own, or with a meal of refined cuisine.



WAKATAKE ONIKOROSHI "Demon Slayer" JUNANI DAIGINJO 720

720 ml \$82.00 (16.5% ABV) (S)

Flavorful type. Beautifully round and alluring sake with a silky texture. Deep taste and slight sweetness stemming from elegant, fruity aromas and superb acidity.



KAMOTSURU TOKUSEI "Gold Flakes" 180 ml DAIGINJO (15.5% ABV) (SMV+2) 720 ml 720 ml

First Daiginjo sake ever produced. Extremely well balanced, harmonizing the fruity, dry, full and crisp aspects of the flavor spectrum. Very fragrant and velvety smooth as it glides on the palate



DASSAI 23 JUNMAI DAIGINJO (15.5% ABV) (SMV+4

One of the greatest achievements in the world of sake with unprecedented 23% refined polish leads to an intense fruity nose. Complex taste with a well balanced sweetness and acidity.



Wine

Beer

Hakutsuru Plum	Glass Bottle	750 ml	\$7.50 \$30.00
WHITE			
Chardonnay	Glass Bottle	750 ml	\$7.00 \$28.00
Pinot Grigio	Glass Bottle	750 ml	\$7.00 \$28.00
Sauvignon Blanc	Glass Bottle	750 ml	\$7.00 \$28.00
RED			
Cabernet Sauvignon	Glass Bottle	750 ml	\$7.00 \$28.00
Pinot Noir	Glass Bottle	750 ml	\$7.00 \$28.00

Non-Alcoholic drink

JAPANESE ICED COFFEE	\$4.00
ICED GREEN TEA	\$3.00
ICED OOLONG TEA	\$3.00
ICED TEA	\$2.50
RAMUNE FIZZY SODA	\$3.00
APPLE/ORANGE JUICE	\$3.00
FOUNTAIN SODA	\$2.50
COCA-COLA, DIET COKE, COKE ZERO, SPRITE	. ,
ROOT BEER, OR LEMONADE	
CALPICO	\$3.00
STRAWBERRY, MANGO, LYCHEE, ORIGINAL	
FIJI WATER	\$4.00
PERRIER	\$4.00
HOT COFFEE	\$3.00
HOT TEA	ON THE HOUSE

JP0P	12 oz	\$6.00		
Tokyo Sparkling Cockta	ail			
Heineken	12 oz	\$5.00		
Asahi	12 oz	\$6.00		
DRAFT				
Kirin Ichiban	16 oz	\$6.00	Pitcher	\$20
Sapporo	16 oz	\$6.50	Pitcher	\$22
Miller Lite	16 oz	\$4.00	Pitcher	\$14
Stella	16 oz	\$6.00	Pitcher	\$20
Blue Moon	16 oz	\$6.00	Pitcher	\$20
DB Vienna	16 oz	\$6.00	Pitcher	\$20

