

すき屋

SUKI-YA

eat all you can sukiyaki & shabu shabu

(80mins)

LUNCH

\$22.90⁺⁺ /pax

Children - \$15.90⁺⁺/pax
(5-10 years old)

(80mins)

DINNER

\$27.90⁺⁺ /pax

Children - \$18.90⁺⁺/pax
(5-10 years old)

Additional \$3.00⁺⁺
for Fri - Sun, PH,
Special Occasions
& their respective eves.

ALL YOU CAN EAT

Sukiyaki & Shabu-Shabu すき焼き&しゃぶしゃぶ



TOMATO トマトスープ

Boiled with fresh tomatoes for hours to achieve a rich, tangy and flavourful consistency that excites your palate.

SHABU-SHABU しゃぶしゃぶ

A classic broth made from simmered kelp and kombu stock that is low in calories and light on the palate.

SUKIYAKI すき焼き

A Japanese favourite, Sukiyaki is a perfect blend of sugar and bonito stock added to a base of brewed soy sauce.



FRESH SOY MISO 豆乳味噌

A wildly popular Japanese winter broth that combines miso and soy milk for a delicious yet nutritious meal.



KIMUCHI キムチ

Made of authentic kimuchi, spicy miso and simmered vegetables, this soup is perfect to spice up your palate.

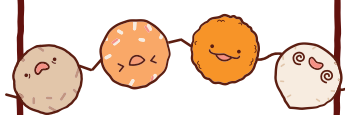


BUTANIKU ぶたにく

A rich pork based soup base for a full-flavoured Shabu-Shabu dining experience.

Additional
\$2

QUALITY MEAT 品質の肉



DIPPING SAUCES ディッピングソース



BEEF
SHORT
PLATE



PORK



BEEF
CHUCK
ROLL



CHICKEN



PONZU

A citrus base sauce that is traditionally enjoyed with Shabu Shabu.

Grated radish & chopped spring onion may be added according to your preference.



GOMATARE SAUCE

A creamy, nutty, Japanese sesame sauce known as Goma Dare. It's perfect for dipping pork and veggies.



FRESH EGG

Freshly beaten egg, a traditional dipping sauce, gives the cooked meat a silky texture.



MAKE YOUR SAUCES MORE INTERESTING!

Add garlic, chopped chillies, spring onion or grated radish to create a delectable dip!



CHOOSE FROM 6 TYPES OF SOUP BASES WITH UNLIMITED QUALITY MEAT & FEAST AT OUR DELICIOUS HEALTHY BAR!

FREE FLOW
Ice Cream during Lunch
\$1.00



B 4%
sugar



B 4%
sugar



B 4%
sugar



B 4%
sugar



B 4%
sugar



Nutri-Grade is based on default preparation (before addition of ice).

すき屋

SUKI-YA

eat all you can sukiyaki & shabu shabu

(80mins)

LUNCH

\$34.90⁺⁺ /pax

Children

\$24.90⁺⁺/pax

(5-10 years old)

(80mins)

DINNER

\$39.90⁺⁺ /pax

Children

\$29.90⁺⁺/pax

(5-10 years old)

Additional \$3.00⁺⁺
for Fri - Sun, PH,
Special Occasions
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ALL YOU CAN EAT

Sukiyaki & Shabu-Shabu すき焼き&しゃぶしゃぶ



CHICKEN COLLAGEN
金チキンコラーゲン

A rich and flavourful soup base that is abundant in collagen. Perfectly balanced and a delightful accompaniment to any hotpot meal.

SHABU-SHABU
しゃぶしゃぶ

A classic broth made from simmered kelp and kombu stock that is low in calories and light on the palate.

SUKIYAKI
すき焼き

A Japanese favourite, Sukiyaki is a perfect blend of sugar and bonito stock added to a base of brewed soy sauce



FRESH SOY MISO
豆乳味噌

A wildly popular Japanese winter broth that combines miso and soy milk for a delicious yet nutritious meal.

TRUFFLE MUSHROOM
トリュフきのこ

Brewed with 3 types of mushrooms for hours to bring out the best flavour and health benefits of its ingredients

BUTANIKU
ぶたにく

A rich pork based soup base for a full-flavoured Shabu-Shabu dining experience.

Additional
\$2

FREE FLOW
PREMIUM
MEAT

Wagyu beef, Iberico
pork,
Duroc Pork Collar
and Seafood

PREMIUM ITEMS
プレミアム



WAGYU
BEEF



IBERICO
PORK



BLACK
MUSSELS



SALMON



CALIFORNIA
MAKI



KANPYO INARI
MAKI



DUROC
PORK COLLAR



SEAFOOD
MEAT BALL



HALF-SHELL
SCALLOPS



TIGER
PRAWNS



TEMPURA
(Mushroom, Shisamo,
Yasai)



TEMPURA
MAKI

* Regular menu included

BEER & SAKE ビール&日本酒



KIRIN BEER
\$7.50⁺⁺



TIGER BEER
\$7.50⁺⁺



Amber BEER
\$7.50⁺⁺



NAMACHOZO
\$19.00⁺⁺



TAKARA SHOCHIKUBAI
GOKAI NAMA SAKE
\$16.90⁺⁺



Gensen-sozai Junmai
Shu
\$26.00⁺⁺



Kirei Umeshu
with Collagen
\$19.00⁺⁺



Mio Sparkling Sake
\$18.00⁺⁺

managed by

creative
eateries

Sharing of free flow drinks is not allowed

Images are for illustration purposes only. All prices are subject to service charge & prevailing government tax.

www.suki-ya.com.sg

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