

(80mins) Drinks Included

LUNCH \$22.90⁺⁺/pax

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

(80mins) Drinks Included

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.

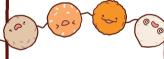
KIMUCHI キムチ

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.

QUALITY MEAT 品質の肉



DIPPING SAUCES ディッピングソース









A citrus base sauce that is traditionally enjoyed with Shabu

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



MAKE YOUR SAUCES **MORE INTERESTING!**

Add garlic, chopped chillies, spring onion or grated radish



GOMATARE SAUCE

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



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





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























(80mins) inks Included

LUNCH \$32.90⁺⁺/pax

Children \$22.90⁺⁺/pax (5-10 years old)

(80mins) inks Included

DINNER \$38.90⁺⁺/pax

Children \$28.90⁺⁺/pax (5-10 years old)

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DUROC PORK COLLAR



IBERICO PORK



MEAT BALL



PREMIUM MEAT プレミアム肉

SCALLOPS

HALF-SHELL

BLACK MUSSELS



FREE FLOW PREMIUM MEAT

Wagyu beef, Iberico pork, Duroc Pork Collar and Seafood



* Regular menu included

BEER & SAKE ビール&日本酒



KIRIN BEER \$7.50++



TIGER BEER \$7.50++



\$7.50++



NAMACHOZO \$19.00++



TAKARA SHOCHIKUBAI Gensen-sozai Junmai **GOKAI NAMA SAKE** \$16.90++



Shu \$26.00++



Kirei Umeshu with Collagen \$19.00++



Mio Sparkling Sake \$18.00++



