APPETIZERS

EDAMAME	
CHICKEN KARAAGE	
GYOZA	

FRIED TOFU	
SHRIMP TEMPURA	
FRIES	

6

8 5

+\$2





ENTREE

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.

5

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 - +\$2

Made from pork with all its unctuous and dense flavor. Rich and heavy in taste.

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 PROTEIN

IINCLUDES: ASSORTED VEGETABLES AND CHOICE OF RICE OR VERMICELLI RECOMMEND 1 ENTREE PER PERSON

	Μ	L	
AMERICAN KOBE	20	23	
ANGUS	18	21	
BEEF BELLY TORO	18	21	
PREMIUM LAMB	19	22	
PREMIUM PORK	18	21	
A5 WAGYU			41
SEAFOOD PLATTER			35
VEGETARIAN			17

STEP 3: PICK YOUR RICE OR NOODLES

			INSTANT RAMEN
RICE	VERMICELLI	UDON +\$2	INSTANT KAIVIEN

SIDES

16	VEGGIE BOWL	8
14	NAPA CABBAGE	4
14	KABOCHA PUMPKIN	4
15	TOFU	3
14	MUSHROOMS	4
15	SPINACH	4
6	EGG	2
6	RICE	2
6	INSTANT RAMEN	3
9	VERMICELLI	3
9	UDON	4
	14 14 15 14 15 6 6 9	14NAPA CABBAGE14KABOCHA PUMPKIN15TOFU14MUSHROOMS15SPINACH6EGG6RICE6INSTANT RAMEN9VERMICELLI

LUNCH SPECIAL

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

PROTEIN	Μ	L	
AMERICAN KOBE	18	21	
ANGUS	16	19	
BEEF BELLY TORO	16	19	
PREMIUM LAMB	17	20	
PREMIUM PORK	16	19	
A5 WAGYU			41
SEAFOOD PLATTER			35
VEGETARIAN			17

SHABU COMBO SPECIAL

TWO SOUPS

THREE CHOICES OF MEAT - 1.5 lbs

TWO LARGE VEGGIE PLATES

FOUR RICE/ NOODLE S

TWO SIDES

CHOICES: FISH BALLS W/ ROE, BEEF BALLS,

POTSTICKERS, SHRIMP +\$3, MUSSEL +\$3

ELK GROVE

7419 LAGUNA BLVD. STE #220 ELK GROVE, CA 95758 (916) 585-5714

> SAN JOSE 171 JACKSON ST. SAN JOSE, CA 95112 (408) 275-1888



DRINKS

1. HAKUTSURU SAYURI NIGORI SAKE

SAKE

BEER & MORE

SOFT DRINKS

\$100

I. HAKU I SUKU SAYUKI NIGUKI SAKE	
300 ML, 12.5% UNFILTERED SAKE WITH HINTS OF WHITE GRAPE AND CHERRY BLOSSOM, CREATING A LUSH, CREAMY SAKE, AND SMOOTH FINISH.	15
2. OZEKI NIGORI SAKE	
375 ML, 14.5% UNFILTERED (CLOUDY), CREAMY, SWEET SAKE WITH A CRISP, VIBRANT TASTE.	13
3. HAKUTSURU JUNMAI GINJO SAKE	
300 ML, 14.5% FLOWERY FRAGRANT SAKE, WELL-BALANCED SMOOTHNESS. AN AROMATIC CONCOCTION OF MELON, GRAPE, AND SWEET RICE. DRY FINISH.	15
4. DASSAI 45 JUNMAI DAIGINJO	
300 ML, 16% CLEAN, SOFT, AND VERY SUBTLE, FRUITY BALANCED AROMAS AND A MILD SWEETNESS.	17
5. SAKE JUNMAI ALADDIN	
300 ML, 10% DRY, REFRESHING TASTE THAT IS SERVED IN OUR ELEGANT BLUE BOTTLE. FULL OF FRUITY AROMA.	14
6. SAKE JUNMAI YUZU ALADDIN	
300 ML, 10% JUNMAI SAKE AND YUZU JUICE IN A UNIQUE BOTTLE. CITRUS AROMA, SWEET AND SOUR TASTE.	14
7. SAKE GINJO OKUNOMATSU	
720 ML, 15-16% SMOOTH FINISH. KNOWN FOR ITS BALANCE BETWEEN ACIDITY AND SWEETNESS	30
8. SAKE JUNMAI NARAMAN	
720 ML, 15.5% SUBTLE, MELON AROMA LEADS TO A PERFECT BALANCE BETWEEN SWEET AND DRY.	30
HOTSAKE	7
SAPPORO	6
ASAHI	6
LYCHEE COCKTAIL	8
MANGO COCKTAIL	8
RED WINE	8
WHITEWINE	8
ELAVORED SOUL	12

SODA	3
(COKE, DIET COKE, SPRITE)	
RAMUNE JAPANESE SODA	4
OI OCHA GREEN TEA BOTTLE	4
HOT TEA	2

13

-LAVORED SOJU