

APPETIZERS

EDAMAME	5	FRIED TOFU	6
CHICKEN KARAAGE	9	SHRIMP TEMPURA	10
GYOZA	7	FRIES	6
FRIED FISHBALL W/ ROE	8		

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.

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

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 ENTREE

INCLUDES: ASSORTED VEGETABLES AND CHOICE OF RICE OR VERMICELLI

RECOMMENDED 1 ENTREE PER PERSON

	M	L
AMERICAN KOBE	21	24
ANGUS	19	22
BEEF BELLY TORO	19	22
PREMIUM LAMB	20	23
PREMIUM PORK	19	22
A5 WAGYU	50	-
SEAFOOD PLATTER	-	35
VEGETARIAN	-	17

STEP 3: PICK YOUR RICE OR NOODLES

RICE VERMICELLI UDON +\$2 INSTANT RAMEN +\$2

SIDES

AMERICAN KOBE M/L	14/17	POTSTICKERS	6	MUSHROOM	5
ANGUS M/L	12/15	BEEF TENDON BALLS	6	SPINACH	5
BEEF BELLY M/L	12/15	FISH BALLS WITH ROE	7	EGG	2
PREMIUM LAMB M/L	13/16	MUSSELS	9	CARROT	2
PREMIUM PORK M/L	12/15	VEGGIE BOWL	7	RICE	2
A5 WAGYU	43	NAPA CABBAGE	4	INSTANT RAMEN	3
LOBSTER TAIL	15	KABOCHA PUMPKIN	5	VERMICELLI	3
SHRIMP	9	TOFU	3	UDON	3



SHABU SHACK

LUNCH SPECIAL

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

PROTEIN	M	L	
AMERICAN KOBE	19	22	
ANGUS	17	20	
BEEF BELLY TORO	17	20	
PREMIUM LAMB	18	21	
PREMIUM PORK	17	20	
A5 WAGYU	-	-	50
SEAFOOD PLATTER	-	-	35
VEGETARIAN	-	-	17

SHABU COMBO SPECIAL

TWO SOUPS	\$100
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

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



DRINKS

SAKE	1. HAKUTSURU SAYURI NIGORI SAKE	15
	300 ML, 12.5% UNFILTERED SAKE WITH HINTS OF WHITE GRAPE AND CHERRY BLOSSOM, CREATING A LUSH, CREAMY SAKE, AND SMOOTH FINISH.	
	2. OZEKI NIGORI SAKE	13
	375 ML, 14.5% UNFILTERED (CLOUDY), CREAMY, SWEET SAKE WITH A CRISP, VIBRANT TASTE.	
	3. HAKUTSURU JUNMAI GINJO SAKE	15
	300 ML, 14.5% FLOWERY FRAGRANT SAKE, WELL-BALANCED SMOOTHNESS. AN AROMATIC CONCOCTION OF MELON, GRAPE, AND SWEET RICE. DRY FINISH.	
	4. DASSAI 45 JUNMAI DAIGINJO	17
	300 ML, 16% CLEAN, SOFT, AND VERY SUBTLE, FRUITY BALANCED AROMAS AND A MILD SWEETNESS.	
5. SAKE JUNMAI ALADDIN	14	
300 ML, 10% DRY, REFRESHING TASTE THAT IS SERVED IN OUR ELEGANT BLUE BOTTLE. FULL OF FRUITY AROMA.		
6. SAKE JUNMAI YUZU ALADDIN	14	
300 ML, 10% JUNMAI SAKE AND YUZU JUICE IN A UNIQUE BOTTLE. CITRUS AROMA, SWEET AND SOUR TASTE.		
7. SAKE GINJO OKUNOMATSU	30	
720 ML, 15-16% SMOOTH FINISH. KNOWN FOR ITS BALANCE BETWEEN ACIDITY AND SWEETNESS		
8. SAKE JUNMAI NARAMAN	30	
720 ML, 15.5% SUBTLE, MELON AROMA LEADS TO A PERFECT BALANCE BETWEEN SWEET AND DRY.		
BEER & MORE	HOT SAKE	7
	SAPPORO	6
	ASAHI	6
	LYCHEE COCKTAIL	8
	MANGO COCKTAIL	8
	RED WINE	8
	WHITE WINE	8
	FLAVORED SOJU	13
SOFT DRINKS	SODA (COKE, DIET COKE, SPRITE)	2
	RAMUNE JAPANESE SODA	4
	OI OCHA GREEN TEA BOTTLE	4
	HOT TEA	2