



S H A B U W A Y

JAPANESE STYLE HOT POT

SHABUWAY PROUDLY SERVES SHABU SHABU, A TRADITIONAL JAPANESE STYLE HOT-POT, IN THE SF BAY AREA SINCE 2004. OUR GOAL HAS BEEN VERY SIMPLE SINCE THE BEGINNING—TO PROVIDE AN EXQUISITE, AUTHENTIC YET AFFORDABLE SHABU SHABU EXPERIENCE TO THE CUSTOMER IN THE US. PLEASE ENJOY OUR FLAVORFUL BROTHS, CAREFULLY SELECTED PREMIUM MEATS, FARM FRESH VEGETABLES, AND COOK-IT-YOURSELF EXPERIENCE!

SAN MATEO, CA | 650.548.2483 | SHABUWAY.COM

ORDERING AT SHABUWAY IS EASY AS 1, 2, 3!

Your Shabu Shabu entree includes your selection of meat, broth, vegetable plate, dipping sauces, and white rice. Please try our All-You-Can-Eat special as well!



1. PICK ENTREE



2. CHOOSE BROTH



3. ADD MORE

1. PICK A SHABU SHABU ENTRÉE*

Includes traditional vegetable plate, dipping sauces, and white rice.

ALL-YOU-CAN-EAT SPECIALS (AYCE)

Includes traditional vegetable plate, dipping sauces, ramen, udon, shrimp dumplings, white rice, and ice cream

- Everyone must order the same AYCE at the table if you choose that option. (Please **do not share** between AYCE and single orders if you are at the counter.)

- One plate of meat per person at the time. **Half plate of meat for the last order only.**

- **90 minutes limit; last call at 75 minutes (Last call is 30 minutes before closing.)**

- Any **uneaten food will be charged \$10 per person** and not to-go for any AYCE option.

- Kids 10 and up will be charged full price. Kids 4-9 will be charged half price (Excl. bar seat.)

A. ANY MEATS \$43.99

B. ANGUS & PORK ONLY \$36.99

ANGUS PRIME BEEF

Top 20% USDA grade Angus beef from Niman or Meyer ranch.

M \$24.49 / L \$27.49

AMERICAN KOBE BEEF

Cross-bred Angus and Wagyu. Exceptional balance of marble and meatiness.

M \$26.49 / L \$29.49

AMERICAN KOBE LEAN BEEF

Lean cuts of American Kobe beef, less marble, with plenty of flavor.

M \$25.49 / L \$28.49

PUREBRED BERKSHIRE KUROBUTA PORK

Tender, juicy 100% Berkshire pork, distinct, rich flavor with fine streaks of marble.

M \$25.49 / L \$28.49

NIMAN RANCH PREMIUM LAMB

All natural, pasture raised lamb, fresh and savory.

M \$27.49 / L \$30.49

VEGETABLE SHABU SHABU

Napa cabbage, spinach, bok choy, broccoli, kabocha squash, carrots, mushrooms (enoki, king oyster, shimeji), tofu, and malony noodles.

\$20.99

SHRIMP DUMPLINGS SHABU SHABU (10PCS)

10pcs of shrimp dumplings served with vegetable plate.

\$20.99

KID'S SHABU SHABU (10 OR YOUNGER)

Kids' portion of **PREFERRED MEAT(4oz)**, kids' veggie plate, and white rice.

\$15.49

SHABU SHABU COMBINATIONS

PRIME ANGUS & KUROBUTA PORK

M \$24.99 / L \$27.99

PRIME ANGUS & PREMIUM LAMB

M \$25.99 / L \$28.99

AMERICAN KOBE & KUROBUTA PORK

M \$25.99 / L \$28.99

AMERICAN KOBE & AMERICAN KOBE LEAN

M \$26.99 / L \$29.99

AMERICAN KOBE & PREMIUM LAMB

M \$27.49 / L \$29.99

KUROBUTA PORK & PREMIUM LAMB

M \$26.49 / L \$29.49

LUNCH SPECIALS - 5oz (MON-FRI ONLY)

A. KUROBUTA PORK

\$20.49

D. AMERICAN KOBE LEAN BEEF

\$21.49

B. ANGUS PRIME BEEF

\$19.49

E NIMAN RANCH PREMIUM LAMB

\$22.99

C. AMERICAN KOBE BEEF

\$22.49

AT THE BAR: Minimum one entrée per person or \$7 spot fee will be charged.

AT THE TABLE: Minimum one entrée per person or \$7 spot fee per table will be charged, except for kids 3 and under. At least two full entrees are required.

2. CHOOSE BROTH

TRADITIONAL SEAWEED BROTH

A basic seaweed & water broth that is extremely rich in umami, which enhances the natural flavors of our meats and vegetables. We use filtered, softened water to maximize flavor, and Umami.

MISO BROTH

Our homemade original miso broth, made by carefully blending various types of miso and vegetables. The spices add zest, while the miso brings depth and complexity to the broth.

Choose: NO SPICY / MILD / SPICY / EXTRA SPICY

TONKOTSU BROTH (\$3.99 ADDITIONAL)

Rich pork bone soup full of umami seasoned with soy sauce.

Choose: NO SPICY / MILD / SPICY / EXTRA SPICY



3. SELECT A VEGETABLE PLATE

TRADITIONAL VEGETABLE PLATE

Nappa cabbage, bok choy, spinach, carrots, king oyster mushrooms, tofu, broccoli.

CALIFORNIA VEGETABLE PLATE (\$3.50 ADDITIONAL)

Nappa cabbage, bok choy, spinach, broccoli, pumpkin, mushrooms(enoki, king oyster, shimeji), carrots, tofu, malony noodles.

ADDITIONAL ORDERS (OPTIONAL)

EXTRA MEAT

PRIME ANGUS BEEF	S \$14	M \$16.50	L \$19
AMERICAN KOBE BEEF	S \$16	M \$18.50	L \$21
LEAN AMERICAN KOBE BEEF	S \$15	M \$17.50	L \$20
KUROBUTA PORK	S \$14	M \$17.50	L \$20
NIMAN RANCH PREMIUM LAMB	S \$16	M \$18.50	L \$21

SHABU SHABU SIDES

TRADITIONAL VEGETABLE PLATE	\$8.99	KING OYSTER MUSHROOMS	\$6.00
CALIFORNIA VEGETABLE PLATE	\$10.99	SHIMEJI MUSHROOMS	\$6.00
ASSORTED MUSHROOMS	\$9.00	ENOKI MUSHROOMS	\$6.00
SINGLE VEGETABLE (ADD-ON)	\$5.25	UDON NOODLES	\$3.75
Nappa cabbage, bok choy, spinach, broccoli, pumpkin, carrots, tofu, malony noodles.		RAMEN NOODLES	\$3.75
SHRIMP DUMPLINGS (5PCS)	\$7.50	RICE	\$3.00
EXTRA BROTH	\$3.99	EGG	\$1.00
		DIPPING SAUCE	\$4.00

APPETIZERS

EDAMAME	\$6.49	TAKOYAKI (5PCS)	\$6.99
SEAWEED SALAD	\$6.49		

SAKE

JUNMAI	300ml \$14.00
SHIRAKABE GURA Tokubetsu Junmai	300ml \$15.50
NIGORI - CLOUDY SAKE	375ml \$10.95
NIGORI - SILKY MILD	375ml \$11.95
HOUSE HOT SAKE	Small \$6.00 / Large \$9.00

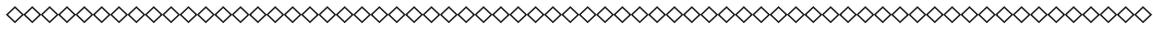
BEERS

SAPPORO DRAFT	Pitcher \$18.75 / Glass \$7.00
ASAHI SUPER DRY	Small \$6.00 / Large \$8.25

Corkage fee: \$15/bottle. Maximum 2 bottles per party.

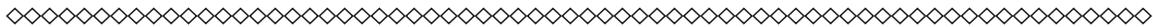
SOFT DRINKS

COKE	\$2.75
DIET COKE	\$2.75
SPRITE	\$2.75
CALPICO Refreshing, sweet & tangy – citrus and yogurt	\$3.50
RAMUNE Classic Japanese soda	\$3.50
ICED OOLONG TEA	\$3.25
OI OCHA Unsweetened, bold and flavorful bottled iced green tea	\$3.99
UCC COFFEE	\$3.50
SPARKLING WATER	\$2.99



WHAT'S SHABU SHABU

SHABU SHABU IS A VERY HEALTHY AND ALL-NATURAL MEAL, WHERE ALL THE EXCESS FAT FROM THE MEAT IS COOKED OFF AND STAYS IN THE POT. THE MEANING OF "SHABU SHABU" SAID TO COME FROM THE SOUND THAT IS MADE AS THE MEAT GENTLY "SWISH SWISH" BACK AND FORTH THROUGH THE BROTH. OUR SHABU SHABU BROTH IS VERY LIGHT SO IT WON'T DISRUPT THE NATURAL FLAVORS OF THE MEAT, AND IS NOT INTENDED TO BE ENJOYED "AS IS." ONCE YOUR MEAT AND VEGETABLES ARE COOKED IN THE POT, DIP THEM INTO OUR HOUSE MADE DIPPING SAUCES. AT THE END OF YOUR MEAL, IT'S COMMON TO COOK NOODLES IN THE BROTH. "SHI-ME," WHICH MEANS, "CLOSING DISH," IS THE PERFECT ENDING FOR YOUR SHABU SHABU EXPERIENCE.



*FOOD ALLERGY NOTICE - Please be advised that food prepared here may contain these ingredients: Milk, eggs, wheat, soybean, sesame, shellfish an any other natural ingredients that may be allergens to some of our guest. If you do have any allergies to certain foods, please let the server and management know.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illnesses.

SHABUWAY QUALITY

WE PERSONALLY VISIT LOCAL RANCHES TO MAKE SURE ALL THE ANIMALS ARE RAISED IN AN EXTREMELY CLEAN AND STRESS-FREE ENVIRONMENT. WE BELIEVE ONLY THE HEALTHIEST ANIMALS PRODUCE THE SAFEST, FRESHEST AND BEST TASTING MEATS. ALL OF OUR MEATS ARE:

- **RAISED IN THE U.S.A**
- **GROWTH HORMONE FREE**
- **GMO(GENETICALLY MODIFIED ORGANISMS) FREE**
- **ANTIBIOTIC FREE**
- **RAISED WITH 100% VEGETARIAN FEED**



TO LEARN MORE, VISIT WWW.SHABUWAY.COM

As community concerns grow, we want to assure you that we are taking every step to protect the safety of our guests and staff. In addition to our extensive daily cleaning and sanitation procedures, we are also complying with all CDC and World Health Organization recommendations for additional safety and sanitization protocols. We hope that all of our guests stay healthy and want to assure you all that we are taking every precaution for your health and safety.