



kombu dashi broth & yasai moriawase

napa cabbage, carrots, shaved daikon, leeks, mizuna
maaitake, white & brown shimeji mushroom, tofu

served with oroshi ponzu and gomadare

牛

gyu

featuring a trio of premium beef selections

american ribeye
demkota ranch

australian wagyu
margaret river

a-5 japanese wagyu
kagoshima prefecture

75 / person

additional servings

4 oz american ribeye	25
4 oz australian wagyu	50
4 oz a-5 japanese wagyu	75
yasai moriawase	12
udon	4

shabu shabu every sunday | 5:00 pm - 8:30 pm

酒

the pairings

thoughtfully selected to complement your shabu experience

beer ビール

bottle

kirin ichiban

14

sapporo lager

14

sake 日本酒

glass / carafe / bottle

ozumo seitoku junmai ginjo, gunma

10 / 38 / 70

dewazakura cherry bouquet ginjo, yamagata

15 / 57 / 105

konteki tears of dawn daiginjo, kyoto

18 / 68 / 126

wine ワイン

glass / bottle

nv laurent-perrier la cuvée brut champagne france 32 / 125

21 mathieu cosme vouvray les promenards loire, france 17 / 68

23 freeman ryu-fu chardonnay sonoma coast, ca 21 / 80

22 pence ranch pinot noir santa rita hills, ca 16 / 68

21 baldacci cabernet sauvignon napa, ca 17 / 68

20 chateau trapoud st.- emilion bordeaux, france 25 / 92

cocktail カクテル

ozumo highball 13

suntory toki whisky, toki soda, lemon

the yakuza old fashioned 18

A5 wagyu japanese whisky, smoky earl gray, orange, bitters

aka negroni spirit free negroni 12

dhos distillery n/a gin, bitter liqueur, botanical tea blend

premium whisky ウイスキー

1.5 oz / 3 oz

suntory world ao 18 / 36

hibiki harmony 21 / 42

yamazaki single malt 12yr 58 / 116

please inquire with your server for our complete beverage menu