



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 JOSE, CA | 408.252.9970 | 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. SELECT ENTREE



2. PICK BROTH



3. ADD MORE (OPTIONAL)

1. PICK A SHABU SHABU ENTREE*

ALL-YOU-CAN-EAT SPECIALS

Includes vegetable plate, dipping sauces, noodles, and white rice

PLEASE DO NOT SHARE BETWEEN ALL-YOU-CAN-EAT CUSTOMER & A LA CARTE CUSTOMERS

ANGUS PRIME BEEF

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

AMERICAN KOBE BEEF

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

AMERICAN KOBE LEAN BEEF

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

PUREBRED BERKSHIRE KUROBUTA PORK

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

NIMAN RANCH PREMIUM LAMB

All natural, pasture raised lamb, fresh and savory

VEGETABLE SHABU SHABU

Napa cabbage, spinach, carrot, shimeji mushroom, shitake mushroom, tofu, malony noodles, pumpkin, broccoli

SHRIMP DUMPLINGS SHABU SHABU (10PCS)

10pcs of shirimp dumplings served with vegetable plate

KID'S SHABU SHABU (12 OR YOUNGER)

Kids' portion of **PREFERRED MEAT**, kids' veggie plate, and white rice

A. ANY MEATS \$42.49

B. Prime Angus ONLY \$36.49

M \$24.49 / L \$27.49

M \$26.49 / L \$29.49

M \$25.49 / L \$28.49

M \$25.49 / L \$28.49

M \$27.49 / L \$30.49

\$18.49

\$19.99

\$15.49

SHABU SHABU COMBINATIONS

PRIME ANGUS & KUROBUTA PORK

M \$24.49 / L \$27.49

PRIME ANGUS & PREMIUM LAMB

M \$24.99 / L \$28.49

AMERICAN KOBE & KUROBUTA PORK

M \$25.49 / L \$28.49

AMERICAN KOBE & AMERICAN KOBE LEAN

M \$25.49 / L \$29.49

AMERICAN KOBE & PREMIUM LAMB

M \$26.49 / L \$29.49

KUROBUTA PORK & PREMIUM LAMB

M \$25.49 / L \$28.99

ENTREE INCLUDES...

VEGETABLE PLATE

Napa cabbage, spinach, carrot, enoki mushroom, shiitake mushroom, tofu, and malony noodle

SPECIAL DIPPING SAUCES

Ponzu sauce and Gomadare sesame sauce. (All natural, peanut free)

WHITE RICE OR RAMEN NOODLES

2. SELECT 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

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

Choose: **NO SPICY / MILD / SPICY / EXTRA SPICY**

VEGETABLE BROTH

Garlic, ginger, onion, carrot, cabbage, celery and more vegetables.

Choose: **NO SPICY / MILD / SPICY / EXTRA SPICY**

TONKOTSU CURRY BROTH

Rich pork bone soup seasoned with curry.

Choose: **NO SPICY / MILD / SPICY / EXTRA SPICY**

HALF & HALF **

Enjoy any 2 of our broth served in a specially designed double broth hot pot

(**Additional \$3 if only one entree is ordered)



3. ADDITIONAL SIDES (OPTIONAL)

PREMIUM ANGUS BEEF	S \$12.5	M \$15.5	L \$18.5
AMERICAN KOBE BEEF	S \$14.5	M \$17.5	L \$20.5
LEAN AMERICAN KOBE BEEF	S \$13.5	M \$16.5	L \$19.5
KUROBUTA PORK	S \$13.5	M \$16.5	L \$19.5
NIMAN RANCH PREMIUM LAMB	S \$14.5	M \$17.5	L \$20.5

VEGETABLE PLATE \$8.99

Napa cabbage, spinach, carrot, enoki mushroom, shiitake mushroom, tofu, and malony noodle

NAPA CABBAGE \$4.75

SPINACH \$4.75

CARROT \$4.75

TOFU \$4.75

PUMPKIN \$4.75

BROCCOLI \$4.75

BROTH \$7.5

SHRIMP DUMPLINGS (5PCS) \$7.5

ENOKI MUSHROOM \$5.5

SHIITAKE MUSHROOM \$5.5

MALONY NOODLES \$4.75

UDON NOODLES \$3.75

RAMEN NOODLES \$3.75

WHITE RICE \$3

SAUCE SET \$3.5

SAUCE BOTTLES S \$6 / L \$11

SAKE

NIGORI SILKY MILD Unfiltered, sweet rice wine	375ml \$9.5
SHIRAKABE GURA Tokubetsu Junmai	300ml \$15
SUIGEI Tokubetsu Junmai	300ml \$25
HOUSE HOT SAKE	S \$5 / L \$9

BEERS

SAPPORO DRAFT	Pitcher \$18.75 / Glass \$7
ASAHI SUPER DRY	Small Bottle (12oz) \$5.5

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

SOFT DRINKS

COKE	\$2.5
DIET COKE	\$2.5
SPRITE	\$2.5
CALPICO Refreshing, sweet & tangy – citrus and yogurt	\$3
RAMUNE Classic Japanese soda	\$3
OI OCHA Unsweetened, bold and flavorful bottled iced green tea	\$3.5



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.



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.

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

MESSAGE FROM THE OWNER

THANK YOU FOR DINING WITH US! OUR GOAL IS SIMPLE; TO PROVIDE AN EXQUISITE, AUTHENTIC YET AFFORDABLE SHABU SHABU EXPERIENCE. THIS HASN'T CHANGED SINCE 2004, WHEN I BEGAN THE FIRST SHABUWAY IN SAN MATEO.

WE HAVE BUILT PARTNERSHIPS WITH THE TOP RANCHES IN THE NATION AND WE ARE THE ONLY SHABU SHABU RESTAURANT IN THE US THAT OPERATES ITS OWN MEAT AGING TRIMMING FACILITIES. WE ALSO OWN A COMMISSARY KITCHEN, WHERE WE MAKE OUR DIPPING SAUCES & BROTHS FROM SCRATCH.

WE WILL CONTINUE TO TRY OUR HARDEST TO ACHIEVE OUR GOALS. THAT IS OUR COMMITMENT TO YOU, OUR VALUED CUSTOMERS. I HOPE YOU ENJOY OUR DELICIOUS SHABU SHABU!

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EIICHI MOCHIZUKI, OWNER