

LUNCH

MENU

DIP



CHOOSE YOUR PLATE

ALL PLATES COME WITH VEGGIES, NOODLES & YOUR CHOICE OF WHITE OR BROWN RICE

(ALL ENTRÉES ARE INDIVIDUAL ORDERS)

Additional \$4.99 For Splitting An Entrée Which Includes Extra Rice, Sauces & Personal Pot

*TAX + GRATUITY NOT INCLUDED



HUNGRY!
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XL HUNGRY
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XXL HUNGRY
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PRIME RIB

A Flavorful Ribeye, Cut From the Most Tender & Under-Worked Part of the Cattle

NINJA \$22.99
RONIN \$25.99
SUMO \$34.99

DIP CHOICE CUT

Owner's Choice Prized for its Marbling, Fine Texture & Richly Beef Flavor

NINJA \$17.99
RONIN \$21.99
SUMO \$24.99

US WAGYU BEEF

Renowned for its Superior Flavor, Tenderness, Cherry Red Coloring, & Exquisite White Marbled Texture

NINJA \$28.99
RONIN \$37.99
SUMO \$46.99

CHICKEN BREAST

Thinly Sliced Pieces Of Lean Breast Meat. Great For A Low Calorie Meal

NINJA \$14.99
RONIN \$17.99
SUMO \$20.99

KUROBUTA PORK

Heritage Berkshire™ Pork Is a Purebred Hog Famous for Being Labeled as the Wagyu of Pork

NINJA \$17.99
RONIN \$19.99
SUMO \$27.99

VEGGIE MEDLEY

Vegan Option Napa Cabbage, Spinach, Broccoli, Carrot, Onion, Tofu, Enoki Mushrooms, Shiitaké Mushroom, Seaweed+ Noodle Options

ONE SIZE \$13.99

SWAI FISH

Swai Is a White Fish With a Sweet Mild Taste & a Light Flakey Texture

NINJA \$17.99
RONIN \$19.99
SUMO \$27.99

WHITE SHRIMP

Peeled White Shrimp, Prized For Their Large Size & Firm Texture. Combines A Clean & Sweet Flavor

NINJA \$19.99
RONIN \$22.99
SUMO \$34.99

ATLANTIC SALMON

Atlantic Salmon Is Full Flavored & Tender. Best When Lightly Cooked

NINJA \$18.99
RONIN \$21.99
SUMO \$33.99

DIP COMBO

Choose a Ninja Sized Plate of Chicken, Salmon, Pork, or Seafood That's Paired With a Ninja Sized Angus Beef Plate

CHICKEN \$22.99
PORK \$24.99
SALMON \$27.99
SWAI FISH \$24.99
SHRIMP \$26.99



CHOOSE YOUR STYLE

*ALL BROTH OPTIONS BELOW ARE MADE IN HOUSE

GOMA WHITE SESAME DIP **PONZU** CITRUS + SOY SAUCE **EGG** PASTURIZED EGG **SAMURAI SAUCE** SIGNATURE HOUSE SAUCE

SHABU SHABU

Japanese Shabu-Shabu Is Served In Dashi, A Kombu Seaweed Broth, & Is Accompanied By Two Dipping Sauces, A Citrus-Soy Ponzu & A White Sesame Goma Sauce.

GOMA
PONZU

SUKIYAKI

Our Signature Sweet Broth Comes With A Traditional Fresh Pasteurized Egg Used For Dipping.

EGG

ADD \$2

SPICY MISO

A Spicy Twist On A Japanese Classic Miso Broth Accompanied By (2) Dipping Sauces, A Citrus-Soy Ponzu & A White Sesame Goma Sauce.

GOMA **ADD \$2**
PONZU

SINIGANG



This Filipino Inspired Broth Is Sour & Savory & Most Associated With Tamarind

PONZU

ADD \$2

TONKATSU



This Broth Is Milky White & Unctuous, Thanks To Pork Marrow Bones & Fat Cooked For Hours.

GOMA
PONZU

ADD \$3

YAKINIKU [GRILL]



Served On A Flat Top Grill With Assorted Fresh Vegetables Wrapped In A Foil Papillote For Steaming

SAMURAI SAUCE



ADD NOODLES

ENHANCE YOUR SHABU SHABU EXPERIENCE BY ADDING NOODLES

UDON

[THICK NOODLES]

Udon Noodles Are a Thick, Chewy Wheat Noodles Made With Wheat Flour, Water, & Salt.

HARUSAME

[GLASS NOODLES]

A Japanese Transparent Noodle Made From Starch & Water. Best Used To Enhance Soups, Stir-Fried Dishes, or Spring Rolls.

RAMEN

[THIN NOODLES]

Ramen Noodles Are A Packaged, Instant Type of Noodle Made From Wheat Flour, Various Vegetable Oils & Flavorings

APPETIZERS

SPICY EDAMAME \$3.99 **SPAM MUSUBI \$3.50**
GYOZA [4PCS - VEGGIE OR PORK] \$5.99 **SUKIYAKI MUSUBI \$3.50**
SUKIYAKI BEEF BOWL \$6.99

DESSERTS

BANANAS FOSTER \$9.99 **ICE CREAM SCOOP \$2.99**
Vanilla Ice Cream on Top of Banana Bread With Sliced Bananas Flambéed in Caramel
[CHOOSE BELOW]
• GREEN TEA
• VANILLA
RAMUNE FLOAT \$5.49 **MOCHI ICE CREAM \$3.99**
Japanese Marble Soda With Vanilla Ice Cream
[CHOOSE BELOW]
• GREEN TEA
• STRAWBERRY
• BLACK SESAME MOCHI
MANGO SORBET \$6.99 **MATCHA GELATO \$6.99**
Refreshing Mango Sorbet Served In A Natural Mango Shell
Green Tea Matcha Gelato Truffle Covered With White Chocolate

CHOCOLATE FONDUE

[GOOD FOR 2-3 PEOPLE] [CHOOSE ONE]
FRUIT & PASTRIES \$11.99 ♦ GREEN TEA WHITE CHOCOLATE
STRAWBERRIES \$10.99 ♦ MILK CHOCOLATE
STRAWBERRIES & BANANAS \$10.99 ♦ DARK CHOCOLATE

EXTRAS

PONZU SAUCE \$1.49
GOMA SAUCE \$1.49
SAMURAI SAUCE \$1.49
SINGLE EGG \$1.99
NOODLES \$2.99
SIDE VEGGIES \$3.99
DIP CHOICE CUT [N] \$9.99
DIP CHOICE CUT [R] \$13.99
PRIME RIB [N] \$14.99
PRIME RIB [R] \$20.99
VEGGIE BOWL \$6.99

US WAGYU [N] \$20.99
US WAGYU [R] \$30.99
PORK [N] \$14.99
PORK [R] \$15.99
CHICKEN [N] \$7.99
CHICKEN [R] \$9.99
SWAI FISH [N] \$11.99
SWAI FISH [R] \$14.99
SHRIMP [N] \$15.99
SHRIMP [R] \$20.99
SALMON [N] \$16.99
SALMON [R] \$20.99

SIDE SUMO

DIP CHOICE CUT \$18.99
PRIME RIB \$27.99
US WAGYU BEEF \$39.99
CHICKEN \$13.99
PORK \$19.99
SWAI \$19.99
SHRIMP \$30.99
SALMON \$31.99

PLEASE LET US KNOW ABOUT ANY FOOD ALLERGIES.

Although We Make Every Effort To Keep Shellfish & Other Allergens Separated, all Allergens Are Present & Airborne in our Kitchen. Therefore We Cannot Guarantee Separation & Cannot Take Responsibility for any Adverse Reaction That Might Occur.

* EATING RAW OR UNDER COOKED FOODS MAY INCREASE THE RISK OF FOOD-BORNE ILLNESSES.

DRINK
MENU

DIP



BEVERAGE SELECTION

*TAX + GRATUITY NOT INCLUDED

SIGNATURE TEA BLENDS

SERVED IN A TEA INFUSER!

EARL GREY LAVENDER	\$3.99
FRUIT MEDLEY TEA	\$3.99
SEASONAL TEA	\$3.99

DRINK SELECTION

PEPSI*	\$3	SIGNATURE GREEN TEA*	\$3	CALPICO® Japanese Yogurt Soft Drink	\$4
DIET PEPSI*	\$3	ARNOLD PALMER-SAN*	\$3	RAMUNE Japanese Marble Cap Soda	\$4
SIERRA MIST*	\$3	LEMONADE*	\$3		
MOUNTAIN DEW*	\$3				
ORANGE CRUSH*	\$3				

* REFILLABLE BEVERAGE

SPECIALTY SAKE



FUKUJU “ETERNAL HAPPINESS”

JUNMAI GINJO - CRISP & REFRESHING

The aroma starts off with ripe tree fruits such as green apple & white peach followed by citrus notes such as nectarine & kumquat. Finish is soft, reminiscent of German Riesling

GLASS CARAFE

\$10	\$24



AKI ONI “RED DEMON”

BARLEY SHŌCHŪ CLEAN & SHARP

Light-bodied barley Shōchū with subtle aromas of celery & mizuna leave with a touch of mineral & white pepper. Flavor of well ground barley with a metallic nuance

GLASS CARAFE

\$7	\$16

BOTTLE \$42⁰⁰



SHICHIDA “SEVEN FIELDS”

JUNMAI RICH & COMPLEX

The aroma of melon, cucumber, & green apple with a hint of kiwi. Beautifully clean on the palate, the sake provides a refined acidity reminding you of orange blossoms

GLASS CARAFE

\$11	\$25



YUKI STRAWBERRY “STRAWBERRY NIGORI SAKE” BOTTLE

STRAWBERRY & SAKE FLAVOR

This sake beautifully combines the mellow, sweet, and full-bodied flavor of unfiltered nigori sake with the refreshingly tangy and sweet flavor of strawberries for a sake liqueur that will appeal to fans of sweet and fruity drinks alike



\$22



SUEHIRO “LEGENDARY BREW”

YAMAHAI JUNMAI SAVORY & SMOOTH

The Aroma of melon, winter gourd, & zucchini, followed by grains such as oats & rye with a hint of chai spices. Flavor is packed with umami, layered with a combination of fruits & grains

GLASS CARAFE

\$8	\$19



HANA KOHAKU “PLUM SAKE”

JUNMAI GINJO BLENDED WITH NATURAL JAPANESE PLUM EXTRACT

As the leading sake brewer in Nishinomiya, famed throughout Japan for its “miyamizu”, water reputed to be the best for making sake, we are dedicated to producing the finest

BOTTLE



\$18



YUKI LYCHEE “LYCHEE NIGORI SAKE”

LYCHEE & SAKE FLAVOR

Pretty aromas of lychee fruit and rose petals lead into a creamy palate with silky texture. Lightly tart, fresh fruit balances the sweetness

BOTTLE



\$22

COCKTAILS ARE ONLY FOR RESPONSIBLE ADULTS OF LEGAL DRINKING AGE IN THE UNITED STATES OF AMERICA (21 YEARS OLD OR OLDER).

PLEASE DO NOT DRINK AND DRIVE. IF YOU NEED TRANSPORTATION, USE A DESIGNATED DRIVER OR A TAXI SERVICE. DIP SHABU SHABU DOES NOT ADVOCATE OR ENCOURAGE THE ABUSE OF ALCOHOLIC BEVERAGES. PLEASE DRINK RESPONSIBLY AND WITH MODERATION.

SAKE

HOT PLUM SAKE		\$8.49
HOT HOUSE SAKE		\$7.49
SAKE BOMB		\$4.99

[1 SHOT SAKE HOUSE SAKE + REG BEER]

BOTTLED BEER

SAPPORO REGULAR		\$4.49
SAPPORO [LARGE]		\$7.49
ASAHI [REGULAR]		\$4.49
ASAHI [LARGE]		\$7.49

WINES



THREE PINES “HOUSE RED & WHITE WINE”

This wine combines opulent, ripe, almost sweet fruit flavors with good, firm tannins in an appealing way. It tastes full-bodied, drenched with blackberries and finds a good balance that makes it appetizing.

GLASS BOTTLE

\$7	\$23



MADDELENA “PREMIUM WHITE WINE”

The Maddalena wine portfolio is made up of seven varietals whose bold, yet humble flavors reflect the fiery passion and personality of their namesake

GLASS BOTTLE

\$9	\$29



HIGHLANDS 41 “PREMIUM RED WINE”

Highland 41 Cabernet Sauvignon shows ripe red fruit, including raspberry, plum, and spicy black cherry.

GLASS BOTTLE

\$10	\$32

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