

MEATS

BEVERAGES

DINNER LUNCH

1. MR. SHABU BEEF RIB EYE
Thinly sliced mouth-watering & tender steak cut from rib primal
2. USDA PRIME BEEF CHUCK EYE
Rich flavor and good tenderness from upper shoulder of beef
3. MR. SHABU BEEF KARUBI EYE
Well-trimmed thinly sliced cut from beef belly, most popular for shabu-shabu
4. MR. SHABU PORK SINGLE RIB BELLY
Thinly sliced premium pork belly including intercostal meat
5. US WAGYU BEEF ROUND EYE
Leaner cut with savory taste from special breed of wagyu beef
6. US WAGYU BEEF CLOD EYE
Juicy & lean cut from special wagyu beef chuck primal for a healthier choice
7. MR. SHABU BEEF BONELESS SHORT RIB
Superior marbled sliced cut from the rib primal, Mr. Shabu's favorite
8. MR. SHABU PORK COLLAR BUTT
Intense marbled cut from pork shoulder
9. MR. SHABU LAMB SHOULDER
Traditional meat cut for shabu-shabu

NON-ALCOHOLIC DRINKS

COCA-COLA PRODUCTS 3.00
Coke, Diet Coke, Sprite, Dr. Pepper, Mello Yello, Fanta Orange, Minute Maid Lemonade, Gold Peak Unsweetened Tea, and Gold Peak Sweet Black Tea

TEA (Imported Osulloc) 5.00
Jeju Green Tea, Tropical Black Tea, Jeju Canola Flower & Honey Tea

BOTTLED WATER 3.00
Acqua Panna

SPARKLING WATER 3.00
San Pellegrino

ALCOHOLIC DRINKS

MR SHABU SPECIALTY DRINKS 4.00
Yakult Soju Cocktail, Samac (Soju + Beer), Lychee Soju

IMPORTED BEER 7.00
Sapporo, Asahi, Tsing Tao, Stella Artois

LOCAL BEER 6.00
Squatters Hop Rising Double IPA, Wasatch Ghost Rider White IPA, Epic Brewing Company Big Bad Baptista Imperial Stout

OTHER BEER 6.00
Angry Orchard Hard Cider, New Belgium Fat Tire

SOJU 12.00
Fresh, Grapefruit, Plum, Grape

SAKE 8.00
Ozaki & Ikezo Peach Jelly Sake
Gekkeikan 10.00
Momokawa Silver 12.00
Tozoi Snow Maiden Junmai Nigori 12.00



MR. SHABU

THE GATEWAY

159 S RIO GRANDE ST
SALT LAKE CITY UT 84101

MRSHABU_GATEWAY
MR SHABU GATEWAY
MR SHABU

HOW TO SHABU

- STEP 1:** Select your broth
- STEP 2:** Order meat through your server
- STEP 3:** Check out the salad bar to create your own shabu-shabu ingredients and sauces
- STEP 4:** When the broth is boiling, cook the firmer vegetables first. Then add meat and/or seafood and the rest of your vegetables.
- STEP 5:** Dip the cooked meat, seafood and vegetables in sauces to enjoy
- STEP 6:** Add noodles to the broth according to your preference

* Because our meat is thinly sliced, 20 seconds or more is the advised cooking time.

LUNCH ALL YOU CAN EAT 21.97
VEGETARIAN 18.97
CHILDREN 5-10 YEARS OLD 11.97
4 & UNDER FREE

DINNER ALL YOU CAN EAT 29.97
VEGETARIAN 24.97
CHILDREN 5-10 YEARS OLD 11.97
4 & UNDER FREE

* 18% gratuity will be added for parties of 5 or more.

BROTHS



MR. SHABU'S



TONKOTSU



SUKIYAKI



GALBI BEEF BONE



SPICY HOTPOT



TOMATO

APPETIZERS

CORN CHEESE TONKATSU
ROSEMARY FRIES GYOZA
CREAM CHEESE WONTONS EDAMAME
CUCUMBER/SEAWEED SALAD
KOREAN FRIED CHICKEN

SALAD BAR

SEAFOOD & MEAT

SHRIMP FISHBALL
OCTOPUS DUMPLING
CLAM & MORE

VEGETABLE

NAPA CABBAGE CORN
CARROTS POTATO
BOK CHOY & MORE
TOFU

NOODLE

RICE NOODLE EGG NOODLE
UDON GLASS NOODLE
RAMEN & MORE

* Rice is available upon request
** All appetizers are upon availability

*** The consumption of raw or undercooked eggs, seafood, meat or shellfish may increase your risk of food borne illness. Please avoid touching the hot pot directly. If necessary, please ask your server. Please keep children next to you as our servers are carrying hot food. Time limit is 2 hours. There will be an additional charge of \$5 left over plate.