

MEATS

BEVERAGES

DINNER

LUNCH

1. MR. SHABU RIB EYE

Thinly sliced mouth-watering & tender steak cut from rib primal

2. OYSTER BLADE MUSCLE

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 intercoastal 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, Coke Zero, Sprite, Dr. Pepper, Fanta Orange, Minute Maid Lemonade, Gold Peak Unsweetened Tea, and Gold Peak Sweet Black Tea

TEA (NUMI ORGANIC)

5.00

Green Tea, Black Tea, Chamomile Tea

BOTTLED WATER

3.00

Fiji

SPARKLING WATER

3.00

San Pellegrino

ALCOHOLIC DRINKS

MR SHABU SPECIALTY DRINKS

8.00

Yakult Soju Cocktail, Somac (Soju + Beer), Lychee Soju, Strawberry Soju Cocktail

BEER

8.00

Sapporo

Kirin Ichiban

Asahi

Corona Extra

Uinta Hopnosh

Miller Lite

SOJU

14.00

Fresh, Grapefruit, Plum, Green Grape, Peach

SAKE

Gekkeikan

12.00

Momokawa Silver

16.00

Tozai Snow Maiden Junmai Nigori

16.00



MR. SHABU

THE GATEWAY

159 S RIO GRANDE ST
SALT LAKE CITY UT 84101

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 23^{.97}

VEGETARIAN 20^{.97}

CHILDREN 5-10 YEARS OLD 12^{.97}

4 & UNDER FREE

DINNER ALL YOU CAN EAT 31^{.97}

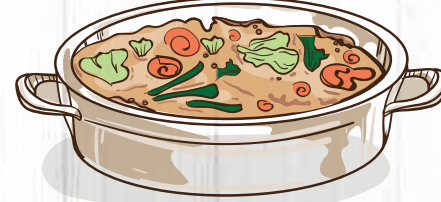
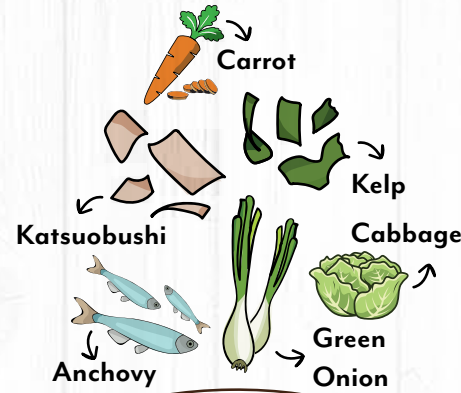
VEGETARIAN 26^{.97}

CHILDREN 5-10 YEARS OLD 15^{.97}

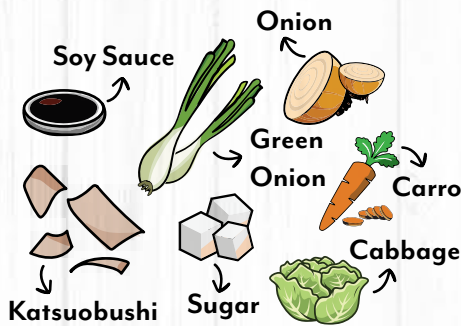
4 & UNDER FREE

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

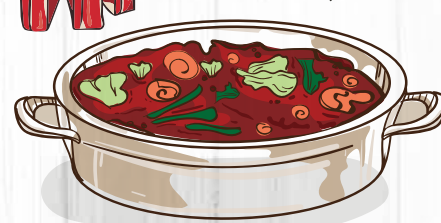
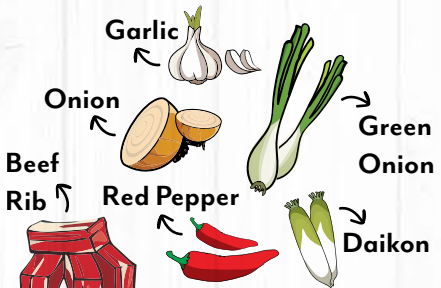
BROTHS



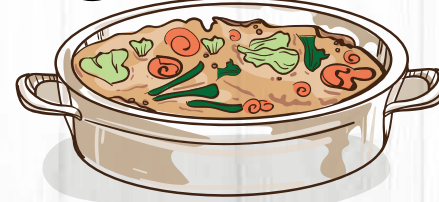
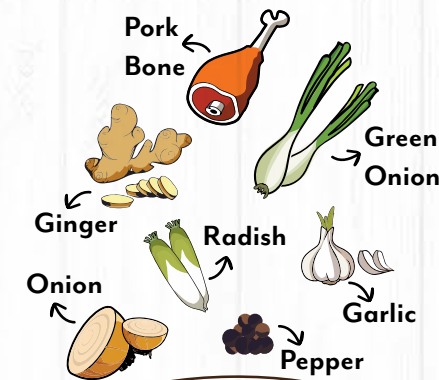
MR. SHABU'S



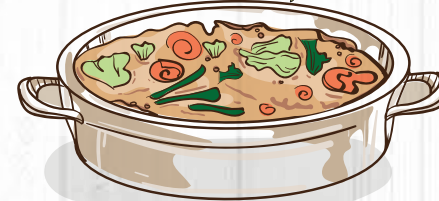
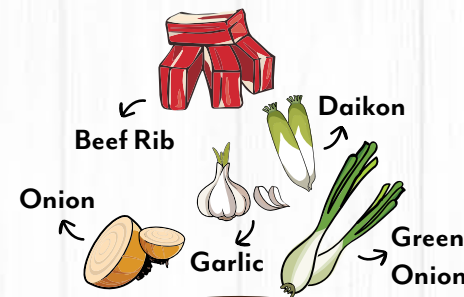
SUKIYAKI



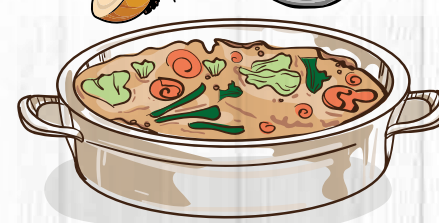
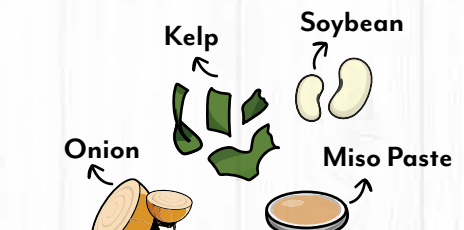
SPICY HOTPOT



TONKOTSU



GALBI BEEF BONE



MISO

Gluten Free & Vegetarian

APPETIZERS

ROSEMARY FRIES
CREAM CHEESE WONTONS
CUCUMBER SALAD
GREEN BEAN TEMPURA
KOREAN FRIED CHICKEN

TONKATSU
GYOZA
EDAMAME
CORN CHEESE

SALAD BAR

SEAFOOD & MEAT



SHRIMP
OCTOPUS
CLAM

FISHBALL
DUMPLING
& MORE

VEGETABLE



NAPA CABBAGE
CARROTS
BOK CHOY
TOFU

CORN
POTATO
& MORE

NOODLE



RICE NOODLE
UDON
RAMEN

EGG NOODLE
GLASS NOODLE
& 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.