

## MEATS

## BEVERAGES

DINNER

LUNCH

### 1. MR. SHABU RIB EYE

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

### 2. BEEF TOP BLADE FLAT IRON

*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. KUROBUTA BERKSHIRE LOIN

*Premium heritage black hog known for exceptional tenderness and rich, clean finish*

### 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

3.99

*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 24.99**

VEGETARIAN 21.99

CHILDREN 5-10 YEARS OLD 14.99

4 & UNDER FREE

**DINNER ALL YOU CAN EAT 33.99**

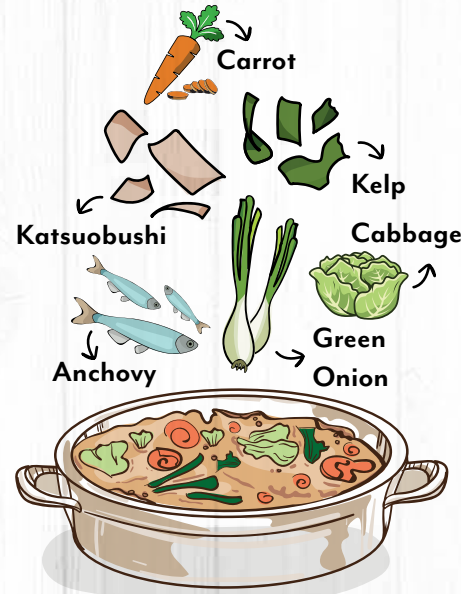
VEGETARIAN 28.99

CHILDREN 5-10 YEARS OLD 18.99

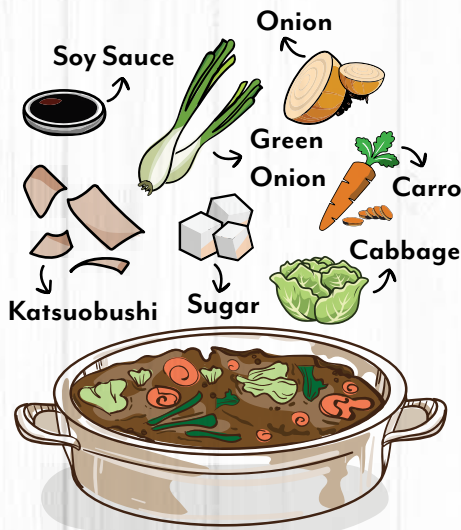
4 & UNDER FREE

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

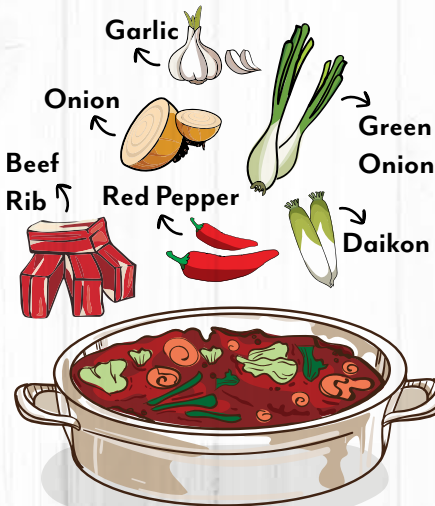
# BROTHS



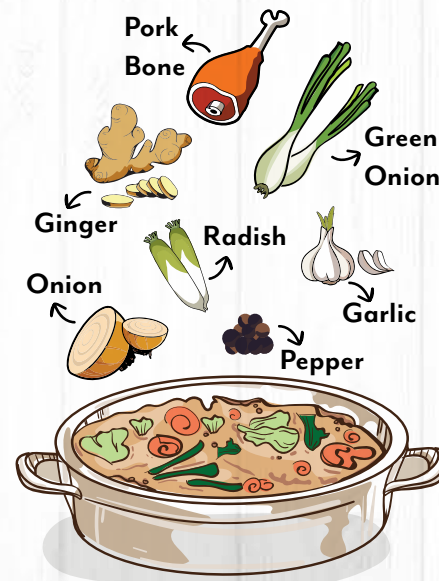
**MR. SHABU'S**



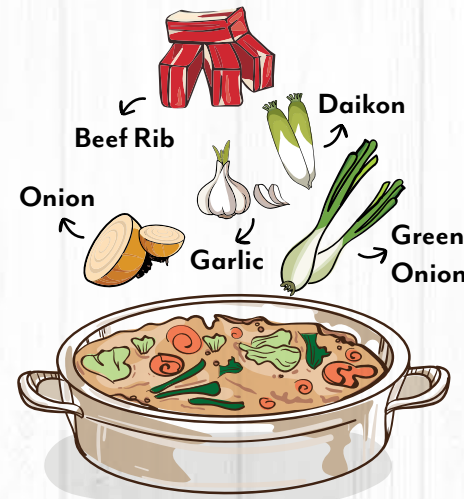
**SUKIYAKI**



**SPICY HOTPOT**



**TONKOTSU**



**GALBI BEEF BONE**



**MISO**

Gluten Free & Vegetarian

# APPETIZERS

ROSEMARY FRIES

CREAM CHEESE WONTONS

CUCUMBER SALAD

GREEN BEAN TEMPURA

KOREAN FRIED CHICKEN

GYOZA

EDAMAME

CORN CHEESE

MUSHROOM

BEEF

# 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 subject to 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.