

雲丹ロブスターしゃぶしゃぶ

Uni, Lobster Shabu Shabu



Introducing our **Uni Lobster Shabu Shabu**, the Uni Lobster Shabu Shabu Stands as the epitome of comfort and communal dining within countless Japanese households. Our rendition boasts a uni broth meticulously crafted over 24 hours, elevating this traditional delicacy to a luxurious seafood spectacle. Immerse yourself in the delightful array of carefully selected seafood, complemented by our classic hotpot add-ons.

Uni, Lobster Shabu Shabu

268

Including in the hotpot:

Lobster, Mussel, Snapper, Scallop, Tofu,
Assorted Vegetables

Add-On Options:

Lobster (Whole Cut In Half)	128
Snapper (250g)	40
M9 Australian Wagyu Striploin (100g)	45
A5 Japanese Wagyu Striploin (100g)	95
Assorted Vegetables	25

Hokkaido Yumeprika Rice. 10

Japanese Udon 10



タラバガニ鍋物

King Crab Nabemono



Introducing our **Nabemono**, an ultimate winter soul - warming food for many Japanese families. Our take on this traditional delicacy would be a luxurious selections of seafood, follow by our classic hotpot add-on selections. The broth would naturally absorb all the essence from the ingredients, so we strongly suggest you to finish off with the perfect Zosui - a Japanese style congee with Hokkaido Yumepirika Rice. To be shared among 2-4 guests.

King Crab Seafood Nabemono

168

Including in the hotpot:

King Crab, Tiger Prawn, Abalone, Scallop,
White fish, Squid, Mussels, Tofu,
Shirataki, Assorted vegetables

Add-On Options:

M9 Australian Wagyu Striploin (110).	45
A5 Japanese Wagyu Striploin (110).	95
King Crab (200g).	80
Tiger Prawn (2pcs).	26
Assorted Vegetables	25

Hokkaido Yumeprika Rice. 10

Japanese Udon 10

