

Mongolian Hot Pots

Shabu-Shabu

Minimum of 2 persons

This dish originated in the 13th Century as a way for Genghis Khan to efficiently feed his soldiers. Shabu-Shabu was reintroduced in Japan with the opening of a Shabu-Shabu Restaurant in Osaka. This entertaining dish is called Shabu-Shabu because the ingredients are swished back and forth in a pot of aromatic broth.

This Selection Includes:

Thinly Sliced Sirloin Beef, Tofu

Bok Choy, Napa Cabbage, Nori, Onions, Carrots

Shitake Mushrooms, Enoki Mushrooms

Peanut Sauce, Ponzu Sauce

Or

Noodle Bar

Minimum of 2 Persons

**Enjoy This Traditional Soup Pot of Ginger Chicken Broth with Chicken Breast
Noodle Selection Includes:**

Rice Noodles, Udon Noodles, Shanghai Noodles, Rice Vermicelli

Your Dumpling Selection Includes:

Vegetable Dumplings, Pork Dumplings, Shrimp Wontons

The Vegetable Selection Includes:

Watercress, Bok Choy, Snow Peas, Fresh Mushrooms, Broccoli

Dinner Includes

Both Choices Include the Following Options

Steamed Edamame

Chilled Seaweed Salad

Choice of Mochi Ice Cream or Fresh Fruit Sashimi

Cover Charge of \$15 Per Person Applies