

▣ DINNER ▣

ALL ORDERS ARE SERVED WITH SEASONAL ASSORTED VEGETABLES, TOFU, UDON AND CHOICE OF WHITE OR BROWN RICE.

PICK YOUR BROTH

TRADITIONAL KOMBU
 SPICY MISO \$1
 TONKOTSU CREAMY PORK \$1
 CREAMY CHICKEN \$1
 TOMATO \$1 (Vegetarian)

CHOOSE YOUR SIZE + COURSE

MINI	REGULAR	LARGE	SUMO	KING KONG
5PC	9PC	13PC	17PC	21PC

ANGUS BEEF RIB EYE

\$19	\$22	\$27	\$30	\$33
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Light to moderate marbling, leaner than Prime beef, but just enough to give the meat great flavoring.

PRIME BEEF RIB EYE

\$21	\$24	\$29	\$34	\$38
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High degree of marbling throughout each slice. Tender, juicy and flavorful with each bite!

KOBE BEEF RIB EYE

\$34	\$40	\$51	\$62	\$72
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The King of Meats! Kobe is renowned for its superior flavor, tenderness and exceptionally well-marbled texture.

BONELESS CHICKEN BREAST

\$16	\$19	\$22	\$26	\$29
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Fresh hand sliced chicken breast. Thinly sliced, cooked quickly, tender, and goes great with both sauces.

CENTER CUT PORK TENDERLOIN

\$16	\$19	\$22	\$26	\$29
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Great tasting center cut pork tenderloin. Lean, yet still extremely juicy with a nice soft texture.

ATLANTIC SALMON

\$18	\$21	\$25	\$29	\$32
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Our salmon is never frozen, and is hand sliced from fresh sashimi grade fillets which are prepared fresh every day.

BAY SCALLOPS

\$18	\$21	\$25	\$29	\$32
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Hand-sliced jumbo Atlantic wild-caught scallops. Our top U10 sized scallops are the best in quality and taste.

GULF SHRIMP

\$18	\$21	\$25	\$29	\$32
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Succulent Black Tiger shrimp, served head off, de-veined and tail on. Pairs beautifully with the Ponzu and our hot drops.

NEW ZEALAND GREEN MUSSELS

\$18	\$21	\$25	\$29	\$32
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Beautiful New Zealand green lipped mussels. Peach colored mussels are female while the white colored mussels are male, both equally flavorful.

VEGETARIAN \$18

A CORNUCOPIA OF SEASONAL VEGGIES, YUM!
 Our seasonal vegetable selection which may include mushrooms, kabocha squash, white onions, tofu, and broccoli.



▣ SMALL BITES ▣

EDAMAME \$4
 JELLY FISH \$4
 SEAWEED SALAD \$4
 CAJUN FRIES \$5
 SWEET POTATO FRIES \$5
 PORK GYOZA \$6
 CHICKEN GYOZA \$6
 JAPANESE CHICKEN WINGS \$6
 TACOYAKI OCTOPUS BALLS \$7
 PREMIUM SHRIMP SHUMAI \$7

▣ EXTRAS ▣

REG = 8PC / LRG= 16PC

ANGUS BEEF RIB EYE

\$11 (REG) / \$21 (LRG)

PRIME BEEF RIB EYE

\$14 (REG) / \$27 (LRG)

KOBE BEEF RIB EYE

\$29 (REG) / \$55 (LRG)

CENTER CUT PORK TENDERLOIN BONELESS CHICKEN BREAST

\$9 (REG) / \$17 (LRG)

NEW ZEALAND GREEN MUSSELS

\$10 (REG) / \$19 (LRG)

ATLANTIC SALMON

GULF SHRIMP

BAY SCALLOPS

\$11 (REG) / \$21 (LRG)

VEGGIE PLATE \$8

DELUXE VEGGIE PLATE \$10

SINGLE VEGGIE \$4

Enoki or Cremini Mushrooms, carrot, broccoli, spinach, kabocha squash, or white onion.

TOFU or FRIED TOFU \$4

UDON or MALONY NOODLES \$4

ORGANIC EGG \$1

VEGGIE, RICE + SAUCE SET \$12

SPLIT CHARGE OF \$4

CAL SHABU SERVES THE FOLLOWING FOODS IN RAW FORM WITH THE INTENT THAT YOU THE CONSUMER WILL BE COOKING THEM: BEEF, CHICKEN, PORK, SALMON, SHRIMP, SCALLOPS AND MUSSELS. CONSUMING THE ABOVE MENTIONED FOODS RAW MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, BECAUSE YOU THE CONSUMER COOK YOUR OWN FOOD, CAL SHABU WILL NOT BE HELD RESPONSIBLE FOR ANY FOOD BORNE ILLNESS AS A RESULT OF EATING RAW OR UNDERCOOKED FOODS. OUR SAUCES CONTAIN PEANUT AND SEED OIL. IT IS YOUR RESPONSIBILITY TO DISCUSS ANY OF YOUR POSSIBLE FOOD ALLERGIES WITH YOUR SERVER. **OUR PONZU SAUCE CONTAINS GLUTEN. OUR SOUP BASE CONTAINS GLUTEN AND FISH.**

▣ DINNER COMBOS ▣

ALL ORDERS ARE SERVED WITH SEASONAL ASSORTED VEGETABLES, TOFU, UDON AND CHOICE OF WHITE OR BROWN RICE.

MIX + MATCH! GO HALF AND HALF WITH BEEF AND PORK, OR TRY SALMON AND SHRIMP

REG = 5PC EA. / LRG= 7PC EA.

ONE ITEM + ANGUS BEEF*

\$23 (REG) / \$27(LRG)

TWO ITEMS + ANGUS BEEF*

\$28 (REG) / \$34 (LRG)

*UPGRADE TO PRIME (+2) KOBE (+17)

TWO SEAFOOD ITEMS

\$21 (REG) / \$25 (LRG)

THREE SEAFOOD ITEMS

\$27 (REG) / \$33 (LRG)

▣ SWEET TOOTH ▣

ICE CREAM \$3

BLACK SESAME, GREEN TEA, RED BEAN, VANILLA

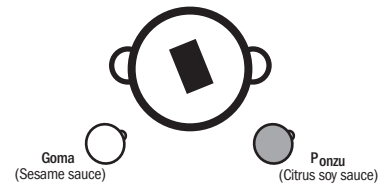
SHERBET \$3

MANGO, LYCHEE

MOCHI (2) \$4.50

GREEN TEA, RED BEAN, MANGO, BLACK SESAME, VANILLA, CHOCOLATE, STRAWBERRY

▣ HOW TO ▣ SHABU SHABU



sha·bu·sha·bu (noun)

A YUMMY JAPANESE DISH CONSISTING OF THINLY SLICED MEATS AND FRESH VEGGIES COOKED IN SIMMERING BROTH AT THE TABLE. TRANSLATES TO **SWISH-SWISH.**

1. MIX DIPPING SAUCES
2. COOK VEGGIES + MEAT
3. DIP IN SAUCES, EAT WITH RICE
4. MAKE SOUP BOWL
5. ENJOY!

PI-WATER

We use a special Japanese water filtration system. The result is Pi-water. Pi-water is revitalized energy water which is similar to your living body water. Plus, it's supper crisp and tasty!



FREE NAPA REFILLS ON ALL ORDERS



CAL SHABU



Drink menu

House Sake

Hot Sake	150 ml	\$4.00
	300 ml	\$7.00
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Cold Flavored Sake	150 ml	\$4.00
Strawberry, Mango, Lychee	300 ml	\$7.00

Nigori Sake

SHO CHIKU BAI SILKY MILD (15% ABV) (SMV-20) Coarsely-filtered and the sweetest of all our sake. Especially delicious with spicy foods.	350 ml	\$10.00
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HAKUTSURU SAYURI "Little Lilly" (12.5% ABV) (SMV-11) A refreshing aroma, natural sweetness and smooth aftertaste.	300 ml	\$16.00
	720 ml	\$34.00

Sake Sampler (2oz each)



SAMURAI : Kurosawa Hakutsuru Junmai Ginjo Sho Chiku Bai Nigori	SHOGUN : Mu Dassai 50 Hakutsuru Sayuri Nigori
\$10.00	\$14.00



Premium Sake

	KUROSAWA JUNMAI KIMOTO (15.5% ABV) (SMV+2) Full-bodied, earthy, yet light. Exquisitely balanced and masterfully brewed as the almighty sake.	300 ml	\$18.00
		720 ml	\$36.00
		1800 ml	\$72.00
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	HAKUTSURU DRAFT JUNMAI (14% ABV) (SMV+4) Draft Sake has its refined freshness and is characterized by its light, fresh and smooth taste.	300 ml	\$10.00
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	HAKUTSURU "White Crane" JUNMAI GINJO (14.5% ABV) (SMV+3) Brew with meticulous care and traditional method. Flowery fragrant with silky and well-balanced smoothness.	720 ml	\$38.00
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	HAKUTSURU SHO-UNE JUNMAI DAI GINJO (15.5% ABV) (SMV+2) Dry and full bodied sake wrapped in a delicate texture that drinks like poetry. Fruity aromas with velvety smoothness.	720 ml	\$52.00
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	KIKUSUI "Chrysanthemum Mist" JUNMAI GINJO (15% ABV) (SMV+1) Fermented at a low temperature for a long period of time giving it an overall light and comfortably dry complexion.	300 ml	\$24.00
		720 ml	\$52.00
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	MU "Nothingness" JUNMAI DAIGINJO (15.5% ABV) (SMV+1) Fruity and well rounded body with extremely clean impact along with smooth after taste.	720 ml	\$54.00

	KUBOTA SENJYU GINJO (15.5% ABV) (SMV+5) Elegant comforting aroma with clean and crisp flavor. This honjozo is a touch on the dry side with a real food friendly vibe.	300 ml	\$28.00
		720 ml	\$58.00
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	DASSAI 50 JUNMAI DAIGINJO (15.5% ABV) (SMV+3) Clean, soft and very subtle, the balanced aromas and a mild sweetness envelop the senses, enjoyable on its own, or with a meal of refined cuisine.	300 ml	\$28.00
		720 ml	\$58.00
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	WAKATAKE ONIKOROSHI "Demon Slayer" JUNMAI DAIGINJO (16.5% ABV) (SMV+/- 0) Flavorful type. Beautifully round and alluring sake with a silky texture. Deep taste and slight sweetness stemming from elegant, fruity aromas and superb acidity.	720 ml	\$82.00
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	KAMOTSURU TOKUSEI "Gold Flakes" DAIGINJO (15.5% ABV) (SMV+2) First Daiginjo sake ever produced. Extremely well balanced, harmonizing the fruity, dry, full and crisp aspects of the flavor spectrum. Very fragrant and velvety smooth as it glides on the palate	180 ml	\$20.00
		720 ml	\$86.00
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	DASSAI 23 JUNMAI DAIGINJO (15.5% ABV) (SMV+4) One of the greatest achievements in the world of sake with unprecedented 23% refined polish leads to an intense fruity nose. Complex taste with a well balanced sweetness and acidity.	720 ml	\$180.00



Wine

Hakutsuru Plum Glass Bottle 750 ml \$7.50
\$30.00

WHITE

Chardonnay Glass Bottle 750 ml \$7.00
\$28.00

Pinot Grigio Glass Bottle 750 ml \$7.00
\$28.00

Sauvignon Blanc Glass Bottle 750 ml \$7.00
\$28.00

RED

Cabernet Sauvignon Glass Bottle 750 ml \$7.00
\$28.00

Pinot Noir Glass Bottle 750 ml \$7.00
\$28.00

Non-Alcoholic drink

JAPANESE ICED COFFEE \$4.00

ICED GREEN TEA \$3.00

ICED OOLONG TEA \$3.00

ICED TEA \$2.50

RAMUNE FIZZY SODA \$3.00

APPLE/ORANGE JUICE \$3.00

FOUNTAIN SODA \$2.50

COCA-COLA, DIET COKE, COKE ZERO, SPRITE,
ROOT BEER, OR LEMONADE

CALPICO \$3.00

STRAWBERRY, MANGO, LYCHEE, ORIGINAL

FIJI WATER \$4.00

PERRIER \$4.00

HOT COFFEE \$3.00

HOT TEA ON THE HOUSE

Beer

JPOP 12 oz \$6.00

Tokyo Sparkling Cocktail

Heineken 12 oz \$5.00

Asahi 12 oz \$6.00

DRAFT

Kirin Ichiban 16 oz \$6.00 Pitcher \$20

Sapporo 16 oz \$6.50 Pitcher \$22

Miller Lite 16 oz \$4.00 Pitcher \$14

Stella 16 oz \$6.00 Pitcher \$20

Blue Moon 16 oz \$6.00 Pitcher \$20

DB Vienna 16 oz \$6.00 Pitcher \$20



SIGNATURE COCKTAILS



CAL SHABU

1) **CAL SHABU MOJITO** \$10
Rum, Mint Leaves, Lemon, Lime & Sugar
*CLASSIC *LYCHEE *MANGO

2) **HANDCRAFTED SCREWDRIIVER** \$10
Tito's Vodka & Fresh Squeezed Orange Juice

3) **CHERRY BLOSSOM MAGARITA** \$9
Tequila, Sake, Grenadine & Lemon

4) **GEISHA GIRL** \$8
Malibu Rum, Melon & Pineapple

5) **BLUSHING JAPANESE MARTINI**..... \$9
Stoli Raspberry Vodka, Malibu Mango Rum, Grenadine, Lime, Cranberry & OJ

6) **LYCHEE MARTINI**..... \$9
Vodka, Lychee & Grenadine

7) **MANGOTINI**..... \$9
Vodka, Mango Puree, Orange, Lemon & Lime

8) **STRAWBERRY SHORTCAKE** \$9
Bailey, Pineapple & Grenadine

9) **MOSCOW MULE**..... \$10
Tito's Vodka, Lime Juice, & Ginger Beer

10) **LONDON MULE**..... \$10
Premium Gin, Lime Juice, & Ginger Beer

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