shabu shabu omakase!
japanese hot pot 69, vegetarian 55.
available at certain tables only,
from 11:30 – 4 pm

assorted organic seasonal vegetables + tofu
thin-sliced angus beef
chicken meatball tsukune
soy dashi and/or kombu broth
ponzu, daikon oroshi/scallions, creamy sesame sauce, noodles + house chile to finish

choice of two small plates to start:
tsukemono
gobo fry
vegetarian brussels sprouts
gyoza
agedashi tofu
enjoy these while your shabu shabu cooks!

how to shabu: bring broth to a boil, add tsukune.
place all veggies in each broth as desired.
mix daikon oroshi and scallions with ponzu.
grind sesame seeds for sauce. add salt for kick.
cook times vary 5-10 min. shiitakes and tofu take longer and get very hot! swish meat briefly to cook. enjoy with all the sauces.

add extras: tofu, bean sprouts, shungiku, shiitake, won bok, bok choy, carrots 3. each
add extra basket of organic vegetables + tofu 19.
add chicken meatball tsukune 6.
add thin-sliced angus beef 12.

wait until the end for the "shime"
add noodles to the reduced and luscious broth
ladle noodles and broth to bowl + add chile paste
extra noodles 3.