

ALL YOU CAN EAT!

すき焼き & しゃぶしゃぶ Suki-yaki & Shabu-shabu

ソースの選択 Sauce Gallery

Sauces are made from the freshest ingredients.



ポン酢
(Shoyu with Vinegar)
 A citrus base sauce that is traditionally enjoyed with Shabu Shabu. Grated radish & chopped spring onion may be added according to your preference.



ゴマタレ
(Sesame Sauce)
 A special sesame sauce made from white sesame that goes well with most ingredients.



Spicy Miso Tare
(Soybean Paste Sauce)
 A savory sauce of simmered miso that complements most ingredients. Chopped spring onion, garlic or chilies may be added according to your preference.



Make your sauce more interesting!
 Add garlic, chopped chilies, spring onion or grated radish to create a delicious dip!

LUNCH

(Weekdays & Weekends - 80 mins)

Adult **\$18.90⁺⁺** /pax

Children - \$14.90⁺⁺/pax

DINNER

(Weekdays - 100 mins / Weekends - 80 mins)

Adult **\$24.90⁺⁺** /pax

Children - \$17.90⁺⁺/pax

additional \$2.00⁺ for Friday - Sunday, PH & Eve of PH



しゃぶしゃぶ
Shabu Shabu

Made from healthy konbu stock & simmered kelp, our Shabu Shabu broth is low in calories & light on the palate.

すき焼き
Suki-yaki

Suki-yaki, a Japanese favourite, is a combination of soy sauce, sugar & mirin.

キムチ
Kimuchi

Made with authentic Kimuchi, spicy Miso & simmered vegetables, this mildly spicy soup is great for those who want to spice up their meals.

味噌
Tonpu Miso

A widely popular Japanese winter dish, Tonpu is combined with miso for a nutritious and delicious soup base.

ぶたにく
Butaniku

This pork based broth provides a healthy soup base for hotpot dining.

Beef

Pork

Chicken

Choose from 5 Types of Soup Bases with Unlimited Premium Meat & Feast at Our Delicious Healthy Bar!

All Day Wagyu Special!

Top up \$5.90⁺⁺/pax to enjoy free flow of Wagyu beef cuts



Images are for illustration purposes only. All prices are subject to service charge & prevailing government tax.

Singapore • Malaysia • Taiwan • Chengdu