

SHABU

Appetizers

Pot Stickers \$10

Filled with beef and pork, pan seared until crispy, flash steamed and served with a sweet chili, apricot glaze and a green papaya salad.

Seafood Donabe \$18

Grilled assortment of seasonal seafood and mixed vegetables presented in a clay pot and finished with Yuzu soy and basil.
Entrée size \$35

Tempura Calamari \$14

Tender bona ika squid, lightly fried and served with a Mandarin sweet and sour sauce.

Firecracker Shrimp \$16

Rock shrimp fried in a light tempura batter and tossed in creamy spicy sauce with tobiko.

Lobster Summer Roll \$12

Fresh Maine lobster, mint, cilantro, carrot, cellophane noodles and daikon sprouts wrapped in a Vietnamese rice paper. Served with nuac cham dipping sauce.

Ginger Lemongrass Poached Shrimp Cocktail \$12

Served with wasabi cocktail sauce, hiyashi seaweed, jumbo lump crab.

Shabu House Salad \$10

Summer greens, Mandarin orange supremes, avocado, toasted honey almonds, heirloom tomatoes, and a ginger, carrot, citrus vinaigrette.
Served with a yuzu dill crouton.

Noodle Big Bowls

\$9.95 add shrimp \$3
add chicken / beef \$2

Coconut Red Curry • Pad Thai
Teriyaki • Veggie / Tofu
Choice of noodles:
Soba, Yaki Soba, Udon or Rice

Reservations Recommended

Open Nightly 5 pm - 11 pm • Closed Mondays
Park City's only Sake martini bar

Big Plates

Sweet Miso Glazed Black Cod \$26

Shiro miso marinated and broiled golden brown, served with an Asian noodle egg foo young, and kung pow vegetables.

Seared Two Way Scallops \$28

Glazed with miso mustard sauce and Asian pesto, atop seasoned rice cakes & surrounding wok seared vegetables.

Braised Beef Short Ribs \$24

Slow braised and served with a honey, hoisin cornbread, a watermelon and jicama salad and a sweet Thai dressing.

Grilled Beef Tenderloin \$32

Grilled beef tenderloin served with Pad Thai demi-glace, grilled asparagus and a golden, green onion hashbrown.

Coconut Crusted Tofu \$18

Crispy fried and arranged on a bed of stir-fry vegetables, enhanced with sweet soy sauce.

Aromatic Game Hen \$18

Roasted in a toban pot with fingerling potatoes, baby vegetables and a honey soy jus.

Sushi/Sashimi

Ask for our full sushi selection

Genghis Kahn Roll \$11

Tempura shrimp, spicy aioli, green onion, tobiko, and eel sauce.

Salmon Crunch \$13

Crab, cream cheese and avocado topped with salmon and crunchies.

Martini

Ginger Snap

Sake, fresh ground ginger, Grey Goose vodka and a dash of simple syrup

Live Acoustic Music • Private Parties Up to 100

For Delivery, call Speedy Fernandez
at (435) 631-0040 or 631-0032

FREESTYLE ASIAN CUISINE

333 Main Street • Second Level • 435.645.Sake (7253) • ShabuPC.com