shabu LIN

ALL YOU CAN EAT PREMIUM SHABU SHABU

We provide only the freshest vegetables and meat/seafood.

吃到饱的火锅

LUNCH

11:30 am – 3 pm
Except holidays and weekends

$21.99/ person

Soup Option # 1 – 5
Meat Option # 6 – 9

DINNER

$32.99/ person

Soup Option # 1 – 6
Meat Option # 1 – 9

CHILDREN

4 – 10 years old

Lunch
$2.10/ per age

Dinner
$3.20/ per age

SENIOR

65+ years old

Lunch Only $19.99/ person

Add Dinner Meat Selection $6
Add Dinner Soup Selection $3

Left over charge $5.99 per pot and plate

剩下的食物 / 肉每碟将罚款 $5.99

NOTICE TO OUR CUSTOMERS

• Please inform a server about any food allergy. • Items may vary from pictures. • Please avoid touching hotpot directly. If it is necessary, please ask your server. • Teas are very hot. Please be careful when drinking them. • Please keep children under control since our servers are carrying hot food all the time. It's very dangerous for them to leave their seats. • In accordance with health department regulations, the consumption of raw or undercooked eggs, seafood or shellfish may increase your risk of food borne illness.

STEP 1 CHOOSE YOUR SOUP

Soup Change $3 Spicy Option Available

1. House Special Shrimp

—

Broth oh shrimp, dried fish, kombu, seven fresh vegetables and **Shabu LIN** recipe boiled for a long period time

2. Pork Bone Broth

—

Premium pork bone boiled for a long period of time

3. Korean Army Soup (Kimchi & Cheese)

—

Vegetable based Korean traditional style with **Shabu LIN** special recipe

4. Miso Soup

—

Organic miso with vegetable broth arranged with **Shabu LIN** special ingredients

BEKSEJU
:Herbal Rice wine

백세주 **$13.99**

375ML - 13% Alc./Vol.

Asias No.1 herbal wine BEK SE JU is made from specially rice 'Seolgaeng', Nuruk (yeast & enzyme) and choicest **12 oriental herbs** including **Ginseng, Ginger,** Liquorice Root, Lycil Fruit, Cinnamon Bark, Hibiscusm, Citrus Peel, Cichory, Green Tea, Tumeric, Rose Hip and Zedoary.

CHOOSE YOUR SOUP

5. Sukiyaki

—

Japanese style soy sauce combined with **Shabu LIN** special soy sauce for sweet people!

6. Vegetable Broth

—

Seven fresh vegetables arranged with perfect percentage

7. Ginseng Chicken / Dinner

—

Boiled ginseng and chicken. Iconic healthy soup in Korea

Asian ginseng (P. Ginseng) is believed to boost energy, lower blood sugar and cholesterol levels, reduce stress, promote relaxation, treat diabetes, and increase stamina.

8. Mala / Dinner (Pork or Vegie)

—

Spicy, oily, and numbing Chinese soup with Sichuan peppercorn, chili pepper, suimiyacai and various spices

명작 복분자

$14.99

375ML-13% Alc./Vol.

NO SULFITES ADDED

MYUNGJAK BOKBUNJA
: Raspberry wine

MyungJak Bokbunja made with carefully chosen raspberries that are grown in the yellow soil zone where there is a clean ocean breeze. It has a dark purplish color with a **unique floral aroma and deep honey flavor.**

STEP 2 CHOOSE YOUR MEAT

1. USDA Wagyu Eye of Round

Fatty ○ ○ ○ ○ ● Lean

2. Prime Top Blade

Fatty ○ ○ ○ ● ○ Lean

3. Shabu LIN Special Chuck Eye Steak

Fatty ○ ○ ● ○ ○ Lean

4. Mugi Fuji Pork Collar

Fatty ○ ○ ● ○ ○ Lean

5. Lamb Leg

6. Shabu LIN Special Angus Chuck Roll

Fatty ○ ○ ● ○ ○ Lean

7. Premium Short Plate

Fatty ● ○ ○ ○ ○ Lean

8. Premium Pork Belly

Fatty ○ ● ○ ○ ○ Lean

9. Basa Fish

Check the fatty to lean meter to find which meat is most preferable to you.

To ensure the quality of our meats, there may be times some meats are unavailable. We apologize for the inconvenience.

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