

SHIKI

SHABU SHABU

DINNER MENU SET		Reg	Set	BROTH FLAVORS	
				⑤ VEGETARIAN	
A1	USDA Prime Beef Rib Eye 霜降牛肉	26	33	Tomato Veggie ⑤ 番茄蔬菜湯	7
A2	USDA Prime Boneless Beef Short Ribs 雪花牛小排	26	33	Mushroom ⑤ 滋補雜菌湯	7
A3	USDA Prime Sirloin Beef 沙朗牛肉	23	30	Japanese Miso ⑤ 味噌湯	7
A4	USDA Prime Beef 精選牛肉	18	25	Tomato Beef 番茄牛肉湯	8
A5	Lamb 特級羊肉	18	25	Kimchee 泡菜湯	8
A6	Pork 梅花豬肉	15	22	Tonkotsu 豚骨濃湯	8
A7	Chicken 特選雞肉	15	22	Tom Yum 冬陰功湯	8
A8	Vegetarian Delight 時令蔬菜	17	23	House Pork Bone 豬骨湯	3
A9	Seafood Platter 海鮮盤	19	26		
A10	USDA Prime Beef Combo Rib Eye & Boneless Short Ribs 特級雙拼盤 霜降牛肉 & 雪花牛小排	29	36		
A11	Deluxe Meat Combo Two Choices of Beef, Pork, Chicken or Lamb 綜合雙拼盤 四選二：牛肉, 羊肉, 豬肉, 雞肉	19	26		

All dinner sets (except A8) are served with seasonal vegetables, house broth and your choice of udon, vermicelli, rice, or upgrade to ramen for additional \$4.

A8 set does not include additional seasonal vegetables.

以上套餐 (除A8) 均配送一份時令蔬菜和豬骨湯底, 任選一份烏冬面、粉絲、白飯, 或加\$4可配日式拉麵。
A8套餐不另配送蔬菜。

For your convenience, 18% gratuity will be added to parties of 6 or more.

All entrees come raw and should be cooked to order by customer.

Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food-borne illness.

Before placing your order, please inform your server if a person in your party has a food allergy.

Subject to Massachusetts & local meals tax. Prices, items & offers are subject to change without notice.

Not responsible for lost or stolen item.

SIDE ORDERS

MEAT 肉類

Ton-Toro Pork Cheek 黑豚面頰肉	14
Beef Tongue 牛舌	10
Berkshire Sausages 黑豚香腸	8
Spam 午餐肉	8
Meatballs:	6
Squid/Fish/Beef/Pork/Beef Tendon/Shrimp	
魷魚丸/魚丸/牛肉丸/豬肉丸/蝦丸	
Meatball Sampler 綜合肉丸拼盤 (2 each/各2粒)	12

TOFU 豆腐類

Fried Tofu Skin 響鈴卷	8
Fresh Tofu 鮮豆腐	6
Fried Tofu 炸豆腐	6
Fried Tofu Puffs 豆腐泡	6
Tofu Skin 腐竹	6

SEAFOOD 海鮮類

Lobster Tail 龍蝦尾	15
Sea Bass 鱸魚	11
Tiger Shrimp 老虎蝦	11
Homemade Fish Paste 魚滑	10
Cod Fish 鱈魚	9
Jumbo Shrimp 明蝦	9
Crab Stick 蟹肉棒	8
New Zealand Mussels 青口	8
Atlantic Salmon 鮭魚	8
Scallops 扇貝	8
Squid 魷魚	8
Little Neck Clams 蛤蜊	7
Fish Tofu 魚豆腐	6

MUSHROOMS 菌類

Enoki 金針菇	6
King Oyster 杏鮑菇	6
Shimeji 秀珍菇	6
Shiitake 鮮香菇	6
Straw Mushrooms 草菇	6
Wood Ear Mushroom 黑木耳	5
Mushroom Platter 雜菌拼盤	12

VEGETABLES 蔬菜類

Seasonal Vegetables Platter 時令蔬菜拼盤	9
Cabbage Heart 紹菜心	7
Bok Choy 上海苗	6
Broccoli 西芥蘭	6
Corn 玉米	6
Lotus Root 蓮藕	6
Kabocha Squash 南瓜	6
Korean Green 茼蒿	6
Radish 白蘿蔔	6
Romaine Lettuce 羅馬生菜	6
Taro 芋頭	6
Watercress 西洋菜	6
Baby Corn 玉米筍	5
Carrot 紅蘿蔔	5
Napa Cabbage 紹菜	5
Tomato 番茄	5

RICE/NOODLES/DUMPLINGS 主食類

Pork Dumpling 豬肉餃子	7
Vegetables Dumplings 蔬菜餃子	7
Ramen 拉麵	7
Rice 白飯	4
Rice Cake 年糕	4
Vermicelli 粉絲	4
Udon 烏冬面	4

PREMIUM SAUCES AND CONDIMENTS

特調醬汁及配料

Chilli Oil 辣椒油	2
Japanese Sesame Sauce 日式芝麻醬	2
Ponzu Sauce 柑桔醋汁	2
Shacha Sauce 沙茶醬	2
Thai Chilli Pepper 泰國辣椒	2
Thai Sukiyaki Sauce 泰國壽喜燒醬	2

*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food-borne illness.

APPETIZERS

COLD 涼菜

Baby Octopus 小章魚沙拉
Goma Cucumber 芝麻醬拌黃瓜
Squid Salad 魷魚沙拉
Wasabi Squid 芥末魷魚*
Seaweed Salad 海帶沙拉
Kimchi 韓國泡菜

8
7
7
7
6
5

HOT 熱菜

Marinated Prime Short Rib Cubes 香煎牛小排粒	12
Pan Fried Berkshire Sausage 香煎黑毛豬肉腸	10
Fried Squid Karaage 酥炸魷魚	9
Pan Fried Spam 香煎午餐肉	9
Shrimp Tempura (3pcs) 日式炸蝦	9
Takoyaki 章魚燒	9
Buta Kashira (3pcs) 日式串燒豬頸肉	9
Edamame 日本毛豆	6

COCKTAILS

High Passion	14
<i>Japanese whiskey, Yuzuri, Passion fruit, Lemon juice</i>	
Japanese Cocktail	14
<i>Cognac, Orgeat, Bitters</i>	
Japanese Paloma	14
<i>Japanese whiskey, Yuzuri, Lime juice, Grapefruit soda</i>	
Espresso Martini	13
<i>Vodka, Espresso, Baileys, Kahlua</i>	
Lemon Drop Martini	13
<i>Citron vodka, Triple Sec, Lemon juice, Simple syrup</i>	
Lychee Martini	13
<i>Vodka, Lychee liquor, Lychee syrup</i>	
Japanese Cosmopolitan	13
<i>Sake, Vodka, Triple Sec, Lemon juice, Cranberry juice</i>	
Japanese Slipper	13
<i>Midori, Triple Sec, Lemon juice</i>	
Tokyo Mule	13
<i>Vodka, Sake, Lime juice, ginger beer</i>	
Mai Tai	12
<i>Dark rum, Orange Curaçao, Orgeat, Lime juice</i>	

*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food-borne illness.

SAKE

House Sake - Junmai	250ml	12	750ml	25
Tozai "Night Swim" - Futsu Shu	180ml	12		
Tozai "Snow Maiden" - Junmai Nigori	300ml	18		
Kubota Hyakujyu Tokubetsu Honjozo	300ml	27	720ml	48
Kiku Masamune Souza - Koujo Junmai	300ml	18	720ml	39
Rihaku "Dreamy Clouds" - Junmai Nigori	300ml	28		
Rihaku "Wondering Poet" - Junmai Ginjo	300ml	32		
Suigei Shuzo "Drunken Whale" Tokubetsu Junmai	300ml	33	720ml	62
Fukucho "Seaside Sparkling" - Junmai			500ml	63
Fukucho "Moon on the Water" - Junmai Ginjo	300ml	42	720ml	84
Gekkeikan "Horin" - Junmai Daiginjo	300ml	39	720ml	70
Dassai 45 Nigori Junmai Daiginjo	300ml	40	720ml	76
Dassai 39 Nigori Junmai Daiginjo	300ml	49	720ml	99

RED WINE

Carson Scott Cabernet Sauvignon <i>California</i>	10/34
McManis Merlot <i>California</i>	10/34
Castle Rock Pinot Noir <i>California</i>	9/32

WHITE & ROSE

Hahn Chardonnay <i>California</i>	10/34
Sages La Perrier Rose <i>Loire Valley France</i>	10/34
Heinz Eifel Riesling <i>Rheinhessen Germany</i>	9/32
La Fiera Pinot Grigio <i>Veneto Italy</i>	8/29

BUBBLES

Valdo Prosecco Brut <i>Veneto Italy</i>	9/32
---	------

SOJU

Original	17
Strawberry	15
Peach	15
Citron	15
Green Apple	15

BEER

Sapporo Silver	22oz 11
Echigo Flying	11
Brut Rose Cider	10
Harpoon IPA	7
Asahi	6.5
Corona Extra	6.5
Heineken	6.5
Sam Adams Boston Lager	6.5
Sapporo	6.5
Singha	6.5
Tsing Tao	6.5

SOFT DRINKS

Ice Lemon Tea	4
Herbal Tea	4
Jasmine Green Tea (unsweetened)	4
Apple/ Orange/ Cranberry Juice	3.5
Coke/ Diet Coke/ Sprite/ Ginger Ale	3
Sparkling Water	3

