



## Shabu-shabu Menu

« Shabu-shabu » is a Japanese hot pot, a comfort food prepared mainly in winter.

A pot of broth is heated on a portable stove in the center of the table and the guests dip the meat and vegetables into it with their chopsticks. The ingredients are then dipped in a Ponzu sauce (soy sauce and citrus juice).

Next, the tasting!

We emphasize that : **We have selected the famous Japanese meat, WAGYU, specially imported from Japan for the Shabu-shabu menu.**

The origin of the term « Shabu-shabu » is the sound beef makes when it is immersed in hot broth.

### Amuse-bouche

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**Mozuku (seaweed) in vinegar**

Or

**Seaweed salad**

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**Shabu-shabu with rice**

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**Dessert**

**Price : CHF 100.- per person**

**Reservation 24 hours in advance**

**Beef : Wagyu (Japan)**