

**\$35**  
for 2 ppl

# しゃぶしゃぶ セット 有ります!

## SHABU SHABU Combo is AVAILABLE NOW!

**1**

### Pick Your TWO Soup Broth 2種類の出汁をお選び下さい



**Kelp**



**Tomato**



**Tonkotsu**



**Curry**



**White  
Cream**



**Spicy  
Miso**

**2**

### Pick Your Protein

Comes with assorted vegetables,  
your choice of ramen noodles, udon noodles, or rice,  
and egg or cheese.



**AAA 3A**

**3A Rib Eye**



**大麦豚**

**Barley Fed Pork**



**鶏胸**

**Chicken Breast**



**ラムショルダー**

**Lamb Sholder**



**grouper**

**Grouper**

### Three Steps to a Delicious Shabu Shabu Meal

1. First, "shabu-shabu" the meat, fish, and/or veggies and enjoy their fresh flavours. If you wish, you can dip them in our house made \*ponzu or/and \*\*sesame sauce.
2. After having all of your ingredients, add rice or noodles to the soup and enjoy the infused flavours of both the meat and veggies. The rice / noodles should be boiled for a short time, allowing the flavours of the soup to seep inside and making them exceptionally delicious. Also, try adding eggs or cheese for a fantastic flavourful experience!

\* \*\*our house made ponzu and sesame sauce are vegetarian friendly

## ODEN MENU

### WHAT IS ODEN?

Oden is a traditional Japanese dish made by simmering various ingredients together in a single pot. The assorted ingredients slowly simmer, becoming soft and flavourful, and the broth draws out and gains the various flavours from its contents. Please enjoy a bowl of steaming hot oden!

### A UNIQUE DISH CREATED WITH ODEN INGREDIENTS

Try Guu Davie's Delicious Original Oden Creations!



**V Tomato** 7.00

丸ごとトマトの冷製仕立て 柚子かんずりジュレと共に  
Cold Oden Stewed Tomato With Yuzu & Kanzuri Gelee



**V Ganmo** 8.00

おっきな手作りがんもどき  
House Made Deep Fried Tofu Mixed Vegetables



**Potato** 7.00

ころころポテトのチーズ揚げだし  
Battered Oden Stewed Potato With Cheese In Oden Broth



**Tamanegi** 7.00

丸ごと玉ねぎにシラスと佃煮が出会った  
Oden Stewed Whole Onion With Simmered Shiitake  
Mushroom, Kelp & Dried Japanese Anchovy

## ODEN MENU



### Avocado 9.00

いくらとカニ詰めアボカドの汁びたし

Oden Stewed Avocado Stuffed Crab Meat, Salmon Roe With  
Bechamel & Mayonnaise In Oden Dashi Broth



### Satsumaage 8.00

紫蘇かおるおっきな手作りさつま揚げ

House Made Deep Fried Shrimp, Fish, Minced Barley Fed Pork &  
Vegetables Cake With Shiso



### Horumon 8.00

おでんの汁で煮込んだホルモン

Oden Stewed Pork Intestine & Gobo Burdock With Spicy Miso



### Roll Cabbage 9.00

おでんの汁で煮込んだ手作りロールキャベツ

Stewed House Made Minced Barley Fed Pork Wrapped With  
Cabbage In Oden Broth



### Kakuni 9.00

当たり前田の大根角煮

Oden Stewed Daikon Radish With KAKUNI (Stewed Sweet &  
Tender Simmered Pork Belly)

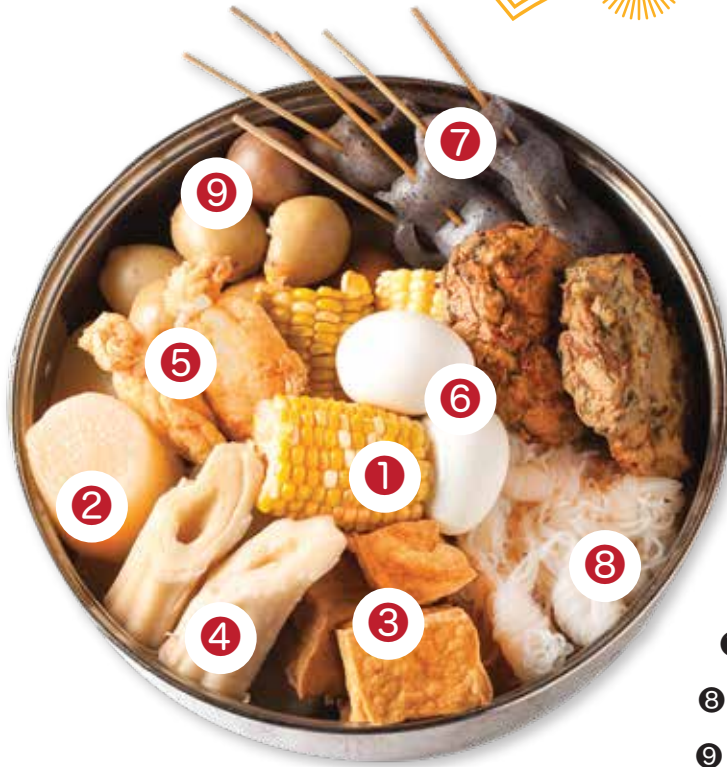


### Warabi Mochi (Dessert Style Oden) 6.00

まるでデザート!ワラビ餅のような揚げ豆腐

Deep Fried Battered Oden Tofu With Vanilla Ice Cream,  
Black Sugar Sauce & Roasted Soy Bean Powder

# ODEN MENU



## Classic Oden

- ①  もろこし Sweet Corn 2.00
- ②  当たり前田の大根 Daikon Radish 2.30
- ③  揚げ豆腐 Deep Fried Tofu 2.30
- ④  ちくわぶ Flour Paste Stick 2.50
- ⑤  もち巾着 Tofu Stuffed Rice Cake 2.50
- ⑥ まだまだ半熟卵 Half Boiled Egg 2.30
- ⑦  串刺し板こん Taro Potato Skewer 2.30
- ⑧  結びこんにゃく Taro Potato Noodle 2.30
- ⑨  ころころポテ Whole Nugget Potato 2.00

## おでん盛り Oden Mori 8.90

5 kinds assorted oden, please pick your selection or chef's choice  
\* no more than 2 of each item

- 棒はんぺん Puffed Fish Cake 2.50 ⑩
- 牛串 Beef Shank Skewer 3.00 ⑪
- チー串 Fish Cake 2.50 ⑫




Vegetarian Friendly

# IZAKAYA MENU

## STARTER

-  **Chibita's Oden** チビ太のおでん3種串刺し 9.00  
3 kinds of chef choice assorted oden on skewer (ask server)
- Edamame** 揚げ漬枝豆 6.00  
deep fried sweet soy marinated edamame beans
-  **Tsukemono** 本日の丸ごとお野菜のお漬け物 7.00  
house made assorted Japanese style pickled vegetable
-  **On Yasai** 盛り盛り温野菜 13.00  
steamed assorted vegetables with tofu & anchovy dipping sauce
- Buddha Style Bang-Bang Salad** 棒棒鶏サラダ 15.00  
steamed chicken breast with quinoa, seasonal chunky veggies,  
sesame-peanut dressing, & mixed nuts

## IZAKAYA

- Koji Karaage** 塩麹漬け若鶏のジューシー唐揚げ 8.00 / small 15.00 / large  
salt rice-malt marinated deep fried chicken thigh comes  
with garlic mayo, edamame sauce, black sesame sauce, & sweet soy sauce
- Oyster Fritter** 牡蠣のフリッター 12.00  
oyster fritter with edamame sauce, sesame sauce, & tomato basil (6pc)
- Saba Sub** 鯖サンド 14.00  
pickled seared mackerel sandwich on a baguette
- Ebi Taco** 海老タコス 15.00  
beer battered prawns & ground pork taco with lettuce, salsa,  
radish, carrots, guacamole & cheese (2pc)
- Guuu'd Poutine** 石焼きカレープーティーン 15.00  
Japanese beef curry poutine in hot stone bowl
- Lamb Chop** ラムチョップ西京味噌漬け焼き 25.00  
saikyo miso marinated grilled lamb chop (2pc)
-  **Healthy Namul** ヘルシーナムル石焼き飯 15.00  
assorted namul on rice with spicy garlic sauce in hot stone bowl
- Kaisen Meshi** 石焼き海の恵飯 20.00  
real crab flake, salmon roe & sea urchin paste on rice with  
seaweed sauce in hot stone bowl

## SWEETS

- Daifuku** 求肥で雪見大福 7.80  
matcha ice cream wrapped with mochi sheet & home made strawberry sauce
- Sundae** 白玉サンデェ黒蜜がけ 9.00  
Guuu'd sundae with siratama, warabi mochi, vanilla & matcha ice cream,  
black sugar sauce on the top
- Amazake Terrine** 酒粕の甘酒テリーヌ 7.00  
sake lees amazake with cream cheese terrine, red bean paste, ginger cream,  
& palm sugar

 Vegetarian Friendly



"Kizuna Project"

When you order a dish with this logo on the menu, \$1 will be donated directly to elementary schools in Miyagi prefecture which need support after the earthquake & tsunami affected Japan's Tohoku region on March 11, 2011. Thank you for supporting Tohoku through the Kizuna Project.