



SAKE

Hot Sake	\$7.00
Cold Sake	\$8.00
Sake Bomb	\$7.00
Silky Mild Nigori	\$15.00
Aladdin Bottle Junmai	\$22.00
Otokoy Sake Junmai	\$15.00
Strawberry Nigori	\$17.00
Mango Nigori	\$17.00
Hana Lychee	\$17.00
Plum Wine glass	\$6.50

NON ALCOHOLIC

Coke Product	\$2.95
Sweet or Unsweet Tea	\$2.95
Hot Tea (green tea or jasmine tea)	\$2
Japanese Soda	\$3.95
Milk	\$2.95
Orange or Apple Juice	\$2.95
Fiji Water	\$3.25
Sparkling Water	\$2.95
Thai Tea(no refill)	\$3.95

Bubble Tea: 5.00

- Strawberry
- Taro
- Green Tea
- Mango

Slushes : 5.50

- Strawberry
- Taro
- Green tea
- Mango
- Melon

BOTTLED BEER

Kirin Ichiban	\$4.50
Sapporo	\$4.50
Asahi	\$4.50
Corona	\$4.50
Heineken	\$4.50
Blue Moon	\$4.50
Kirin Light	\$4.50



PLEASE DRINK RESPONSIBLY

WINE LIST

HOUSE WINE **\$6.50** (GLASS)

Chardonnay | Pinot Grigio | Moscato
Cabernet Sauvignon | Merlot

SPARKLING

Kenwood Yulupa Brut, California
-187ml \$8.50|750ml \$26.00

WHITE WINE

Riesling
Kendall-Jackson Chardonnay
William Hill Chardonnay
Whiteheaven Sauvignon Blanc

Glass	Bottle
\$7	\$24
\$9	\$29
\$8	\$26
\$10	\$35

RED WINE

Merlot, Black Stone
Pinot Noir, Le Grand Noir, France
Cabernet Sauvignon, Louis Martini, California

Glass	Bottle
\$8	\$25
\$8	\$26
\$9	\$30

**PLEASE DRINK
RESPONSIBLY**





Hot Pot Is a Asian Cooking Method, Prepared With a Simmering Pot of Soup Stock At The Dining Table, Containing a Variety of East Asian Foodstuffs And Ingredients. While The Hot Pot Is Kept Simmering, Ingredients Are Placed Into The Pot and Are Cooked at The Table, in a Manner Similar To Fondue. Typical Hot Pot Dishes Include Thinly Sliced Meat, Leaf Vegetables, Mushrooms, Wontons, Egg Dumplings, Tofu, and Seafood. The Cooked Food Is Usually Eaten with a Dipping Sauce.

ALL YOU CAN EAT

Enjoy BBQ Or Hot Pot **29.95**
 BBQ + Hot Pot add **5.00**

Hot Pot

BBQ

Adult **\$29.99** / Each
 Child **\$15.99** / Each

Adult **\$29.99** / Each
 Child **\$15.99** / Each

Enjoy Both BBQ and Hot Pot

Just Add **\$5.00** To Base Price

Soup Base



Szechwan Spicy Broth



Mushroom Broth



Rattan Pepper Soup Base



Thai Tom Yum Soup Base



Herb Soup Base



Pig Bone Soup Base



Original Soup Base



Tomato Broth

LIMITED DINING TIME OF 2-HOURS.

MENU IS SUBJECT TO CHANGE AND AVAILABILITY BASED ON LOCATION.

Sliced Meats



Sliced Pork



Sliced Pork Belly



Sliced Beef Belly



Prime Brisket



Sliced Lamb



Sliced Chicken



Lamb



Beef Tongue

Meat / Sides



Pork Blood



Krab Meat



Spam



Mini Sausages



Shrimp Dumplings



Cattle Tripe



Quail Eggs



Tempura



Gyoza



Lobster Balls



Beef Meatballs



Fish Meatballs



Fish Roe Balls



Fish Cakes



Fish Tofu

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Seafood



Jumbo Shrimp



Swai Fish



Mussel



Squid



Clam

Soy Bean



Fried Tofu



Soft Tofu



Bean Curd Stick



Fried Tofu Skin

Noodles



Vermicelli



Ramen Noodle



Udon



Rice Cake

**LIMITED DINING TIME OF 2-HOURS.
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Vegetable



Spinach



Crown Daisy



Watercress



Napa



Broccoli



**King Oyster
Mushroom**



**Shitake
Mushroom**



**Sliced
Pumpkins**



**Enoki
Mushroom**



**White
Mushroom**



Seaweed Knots



Daikon



Fresh Corn



Black Fungus



Lotus Root



Fried Taro



Bok Choy



**Green Leaf
Lettuce**



Potato



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鍋天下
HOT POT WORLD
BBQ

Korean Barbecue (gogigui , "Meat Roast") refers to the popular method in Korean cuisine of grilling meat, typically beef, pork or chicken, that you prepare yourself at your simple. Grill your meat and vegetable to perfection, spread out some lettuce leaves or wrap your cooked meat in the lettuce toss on some sliced pepper and kimchi and a dash of "k-pot special sauce" fold it over add some rice. Haven in the lips. There are three basic booze options when it comes to drinking with your KBBQ: Soju(basic rice wine), Takju(a cloudy rice wine) and Korean Light Beer

BBQ Meats



Beef Bulgogi
Thinly Sliced & Marinated Beef



Spicy Beef Bulgogi
Thinly Sliced & Marinated Beef with Spicy Sauce



Angus Chuck Flap Tail



Prime Brisket



Beef Belly



Rid Eye Steak



Beef Short Ribs



Hanging Steak



Chicken Bulgogi
Thinly Sliced & Marinated Chicken



Cumin Lamb



Spicy Chicken Bulgogi
Thinly Sliced & Marinated Chicken With Spicy Sauce



Garlic Chicken
Marinated Chicken with Garlic Sauce



Pork Belly
Regular Style Sliced Pork Belly



Spicy Pork Belly
Marinated Pork Belly with Spicy Sauce



Beef Strips



Cumin Beef



Lamb with House Special Sauce

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BBQ Seafood



Mussel



Spicy Fish Fillet
Marinated Fish Fillet
with Spicy Sauce



Garlic Shrimp
Marinated Shrimp with
Garlic Sauce



Spicy Baby Octopus
Marinated Baby Octopus
w. Spicy Sauce



Jumbo Shrimp



BBQ Vegetable



Eggplant



Sliced Pumpkins



Onion



Potato



Zucchini



Sweet Potato



King Oyster Mushroom



Green Leaf Lettuce



Shiitake Mushroom



Garlic

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