OWNER LEONARD CHAN

DEFINITION

Shabu-Shabu: A yummy Japanese dish consisting of thinly sliced meats and fresh veggies cooked in simmering broth at the table. Translates to swish-swish.

- 1. Season Water + Sauces
- 2. Cook Meat + Veggies
- 3. Dip in Sauces, Eat with Rice
- 4. Enjoy!

ABOUT

Cal Shabu is the first concept by the whimsically creative restauranteur Leonard Chan. Shabu Shabu is a Japanese soup dish where guests get the pleasure of playing with their food table side. Thinly sliced meats and vegetables are presented uncooked, and accompanied by sauces, spices and hot plates that make this Japanese experience come to life in California.

MENU

At Cal Shabu-you're the chef! Cook your choice of meat and veggies (at your own pace) in a pot of boiling water seasoned to your liking. Dip each bite in Ponzu, a citrus-based soy sauce, or in Goma, which is a sesame and peanut based sauce. Create a taste all your own with a variety of condiments, including pressed garlic, green onions and white radish. Like spicy? Ask for hot drops.

Choice Beef New York, Center Cut Pork Tenderloin, Boneless Chicken, Atlantic Salmon, Bay Scollops: Presented in the option of 5-34 pieces. Can be ordered as extra, single or make it a combo. Served with seasonal assorted vegetables, tofu, udon and choice of white or brown rice.

HOURS OF OPERATION

Open Daily

Lunch: 11:30 a.m. - 2:00 p.m. Dinner: 5:00 p.m. - 10:00 p.m.

LOCATIONS

Costa Mesa 801 Baker St Costa Mesa, CA 92626

Fountain Valley



For more information or interview requests please contact Bobby Navarro at 100eats - Events and Promotions.

<u>bobby@100eats.com</u>
714.673.8117

<u>100eats.com</u>