English MENU

Shabu-shabu

new KOBE

Dojima

Homemade sesame sauce
自家製胡麻タレ

new KOBE has been making a homemade sesame sauce by taking time. It became fragrant and tasteful by roasting and adding 21 kinds of seasoning. Artificial preservatives are never used, and the additive-free foods are surely safe.

Thinly sliced meat
肉を薄切りスライス

new KOBE would slice the meat in open kitchen. Good meat will be sliced thinly so that it would match the sauce better, and the collaboration of good sauce and the good meat makes shabu-shabu much more delicious.

Copper pot
銅鍋

Copper pot is good for cooking meat and vegetable because it conducts the heat better. You can enjoy shabu-shabu with a real copper pot and a bar in marble.

For customers with food allergies:

The following ingredients are included in the sauces used in our restaurant.

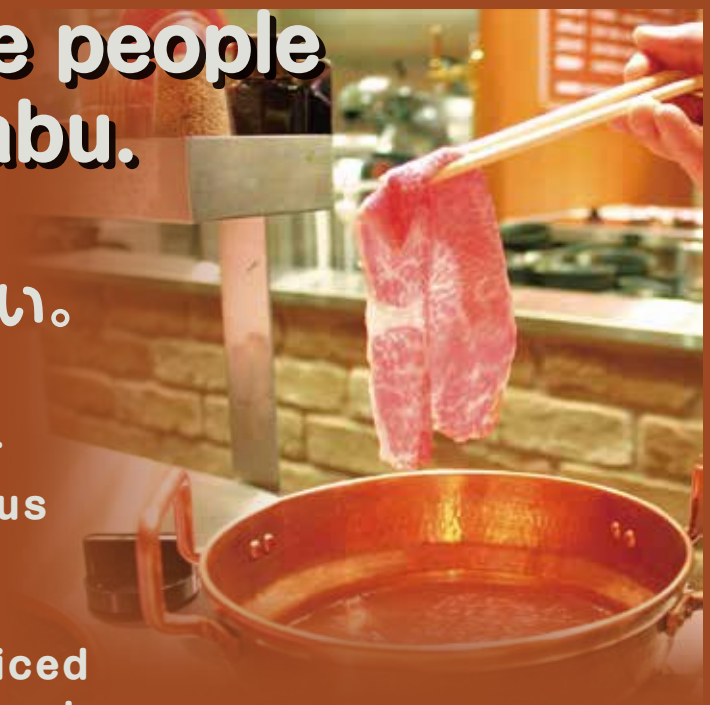
Ponzu vinegar: Wheat, soy, apples

Sesame sauce: Milk, wheat, peanuts, mackerel, soy,chicken, pork, gelatin, sesame

Please ask our staff for details.

We would like more people to enjoy shabu-shabu.

しゃぶしゃぶをもっと気軽に多くの皆様に食べていただきたい。



We use carefully selected ingredients at new KOBE in our pursuit of new levels of delicious taste. Our dishes are sure to satisfy everyone!
Please enjoy the reasonably priced and authentic shabu-shabu served at new KOBE.

How to eat shabu-shabu

しゃぶしゃぶの召し上がり方

*Put the spice into the sauce as you like.
Raw garlic and cayenne pepper goes with the sesame sauce very well. The sauce would be more fragrant if you grind the sesame in hand.
Ponzu (juice pressed from bitter oranges) would be more tasty if you put a little bit of welsh onion in it.

*Take a slice of beef with the chopstick and dip it into the boiled soup.

*Please boil the pork a little longer than the beef.

*Let the staff member know when the sauce gets thin.

DINNER

～High quality meat with
a reasonable price～

※Mixed loin shabu

shabu shabu しゃぶしゃぶ

With mixed vegetables, udon or rice
野菜盛り合わせ、うどん又はごはん付

Pork loin shabu (dom SPF chuck) 豚ロース（国産SPF肩ロース）	¥1,820
Sirloin shabu (the best qualified rib) 牛ロース（上リブロース）	¥2,980
Mixed loin shabu (mixed pork & beef) ミックスロース（豚・牛盛合せ）	¥2,480
Japanese black wagyu loin shabu (Japanese black wagyu ranked as A4) 黒毛和牛（黒毛和牛A4ランクリブロース）	¥4,950
Japanese black wagyu. mixed pork shabu 黒毛和牛・豚ミックス	¥3,980

Beer set

～shabu-shabu drink set pursuing cost-performance～
With mixed vegetables (s),mini udon + beer

※rice is not available for this set.

	Ssize	Msize	Lsize
Pork shabu 豚しゃぶ	¥1,640	¥1,770	¥1,890
Beef shabu 牛しゃぶ	¥2,070	¥2,320	¥2,570
Mixed shabu ミックスしゃぶ	¥1,850	¥1,990	¥2,130

※the grade of meat & vegetables are the same as lunch.
※any drinks are available.
※S (Small), M (Medium) and
L (Large) indicate the amount of
meat to be served per person.

※Mix Msize

DRINKS

Beer ¥590
ビール (中瓶)

Draft beer ¥590
生ビール (500ml)

Sake 180ml 一合 ¥450
日本酒 360ml 二合 ¥880

Sake.ice ¥880
冷酒

Shochu with soda ¥480
チューハイ
(lemon,grape,lime,plum)
(レモン・巨峰・ライム・梅)

shochu ¥480
焼酎
(potato/barley,rock,with boiled water,with water)
(芋/麦・ロック・湯割・水割)

Shochu mini bottle potato ¥1,300
焼酎ミニボトル (300ml) wheat ¥1,200

Bottle keep ¥3,500
ボトルキープ
(shochu for three months)
(焼酎3ヶ月間キープ)

Shochu with oolong ¥550
ウーロンハイ

Plum wine ¥480
梅酒
(rock,with boiled water,with water,with soda)
(ロック・湯割・水割・ソーダ)

glass of wine ¥500
(red/white)
ワイン グラス
(赤・白)

Half bottle wine ¥1,300
(red/white)
ハーフボトルワイン
(赤・白)

Whisky single ¥450
ウイスキー シングル

double ¥720
ダブル

high-ball ¥500
ハイボール

Premium high-ball ¥1,350
yamazaki
プレミアムハイボール 山崎

oolong ¥380
ウーロン茶

Coke, orange juice ¥380
コーラ・オレンジジュース

Mineral water ¥180
ミネラルウォーター

(堂島店用)

Additional menu

	Regular	half
KOBE Beef 神戸牛	¥5,950	¥2,980
Qualified Japanese black wagyu beef 特選黒毛和牛	¥4,450	¥2,230
sirloin 牛ロース	¥2,480	¥1,240
Pork loin 豚ロース	¥1,280	¥640
Mixed loin ミックスロース	¥1,980	¥990
Japanese black wagyu mixed pork 黒毛和牛・豚ミックス	¥3,400	¥1,700

	Ssize	Msize	Lsize
Regular pork 並豚追加	¥570	¥860	¥1,140
Regular beef 並牛追加	¥940	¥1,410	¥1,880
Regular mixed 並ミックス	¥770	¥1,120	¥1,470

Additional menu

Mixed vegetables 野菜盛り合わせ	Large ¥720 small ¥500
Nappa cabbage 白菜	¥480
Bean sprouts , Enoki mushroom もやし・えのき	each ¥380
Rice ご飯	¥260
Udon うどん	¥260
Mochi もち	¥250
Tofu 豆腐	¥380
Ramen(from 5pm) ラーメン (PM5時より)	¥500
Japanese rice soup(from 5pm) 雑炊 (PM5時より)	¥580

(堂島店用)

A la carte

Steamed fish Paste with wasabi いたわさ	¥480
Broiled sardine めざし	¥480
Cold tofu 冷奴	¥380
Green soybeans 枝豆	¥380

※Mix Msize

LUNCH
(until 5pm)

～new KOBE' s time service lunch～

With mixed vegetables (s), mini udon + rice

※S (Small), M (Medium) and L (Large) indicate the amount of meat to be served per person.

	Ssize	Msize	Lsize
Pork shabu 豚しゃぶ	¥1,050	¥1,180	¥1,300
Beef shabu 牛しゃぶ	¥1,480	¥1,730	¥1,980
Mixed shabu ミックスしゃぶ	¥1,260	¥1,400	¥1,540
Best qualified Pork shabu 上豚しゃぶ	¥1,220	¥1,480	¥1,740
Best qualified beef shabu 上牛しゃぶ	¥1,820	¥2,350	¥2,880
Best qualified mixed shabu 上ミックスしゃぶ	¥1,540	¥1,960	¥2,380
Japanese black wagyu shabu 黒毛和牛しゃぶ	¥2,750	¥3,800	¥4,850
Japanese black wagyu. mixed pork shabu 黒毛和牛・豚ミックス	¥2,420	¥3,200	¥3,980

神戸牛ディナー

KOBE Beef DINNER

Chuck Roll Rank A5
(肩ロースA5ランク)

¥6,450

Please be satisfied with the taste that syabu syabu new kobe chose most carefully.

しゃぶしゃぶ new KOBEが厳選した極上の味をご堪能下さいませ。

ADDITIONAL ORDER 追加MENU	Premium Beef (KOBE Beef) 神戸牛	Regular レギュラー	half ハーフ
		¥5,950	¥2,980

All displayed prices are tax included ※表示価格は全て税込価格です。

(堂島店用)

神戸牛ランチ

KOBE Beef LUNCH

Chuck Roll Rank A5
(肩ロースA5ランク)

small ¥4,150 | medium ¥5,250 | Large ¥6,350

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(堂島店用)