



# English MENU

Shabu-shabu  
new KOBE



# 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 (お替り自由) 付

Pork loin shabu (dom SPF chuck) ¥1,600  
豚ロース (国産SPF肩ロース)

Sirloin shabu (the best qualified rib) ¥2,640  
牛ロース (上リブロース)

Mixed loin shabu (mixed pork & beef) ¥2,160  
ミックスロース (豚・牛盛合せ)

Japanese black wagyu loin shabu ¥4,280  
(Japanese black wagyu ranked as A4)  
黒毛和牛 (黒毛和牛A4ランクリブロース)

Japanese black wagyu. mixed pork shabu ¥3,480  
黒毛和牛・豚ミックス

# Beer set

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

	Ssize	Msize	Lsize
Pork shabu 豚しゃぶ	¥1,430	¥1,530	¥1,630
Beef shabu 牛しゃぶ	¥1,650	¥1,810	¥1,970
Mixed shabu ミックスしゃぶ	¥1,580	¥1,710	¥1,840

※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.

※rice is not available for this set.



※Mix Msize

# DRINKS

Beer ビール (中瓶)	¥550	Shochu with oolong ウーロンハイ	¥500
Draft beer 生ビール (480ml)	¥550	Plum wine 梅酒	¥450
Sake 日本酒	180ml 一合 ¥420 360ml 二合 ¥840	glass of wine (red/white) ワイン グラス (赤・白)	¥450
Sake.ice 冷酒	¥830	Half bottle wine (red/white) ハーフボトルワイン (赤・白)	¥1,080
Shochu with soda チューハイ (lemon,grape,lime,plum) (レモン・巨峰・ライム・梅)	¥450	Whisky single ウイスキー シングル	¥380
shochu 焼酎 (potato/barley,rock,with boiled water,with water) (芋/麦・ロック・湯割・水割)	¥440	double ダブル	¥650
Shochu mini bottle 焼酎ミニボトル (300ml)	potato ¥1,200 wheat ¥1,100	high-ball ハイボール	¥450
Bottle keep ボトルキープ (shochu for three months) (焼酎3ヶ月間キープ)	¥3,300	oolong ウーロン茶	¥310
		Coke, orange juice コーラ・オレンジジュース	¥310
		Mineral water ミネラルウォーター	¥160

# Additional menu

	Regular	half
KOBE Beef 神戸牛	¥4,900	¥2,450
Qualified Japanese black wagyu beef 特選黒毛和牛	¥3,700	¥1,850
sirloin 牛ロース	¥2,060	¥1,030
Pork loin 豚ロース	¥1,020	¥510
Mixed loin ミックスロース	¥1,580	¥790
Japanese black wagyu mixed pork 黒毛和牛・豚ミックス	¥2,900	¥1,450

	Ssize	Msize	Lsize
Regular pork 並豚追加	¥480	¥580	¥680
Regular beef 並牛追加	¥700	¥860	¥1,020
Regular mixed 並ミックス	¥630	¥760	¥890

# Additional menu

Mixed vegetables 野菜盛り合わせ	Large ¥620 small ¥400
Nappa cabbage 白菜	¥420
Bean sprouts , hack berry もやし・えのき	each ¥280
Rice(additional free) ご飯 (お替り自由)	¥220
Udon , Mochi うどん もち	each ¥220
Tofu 豆腐	¥310
Ramen(from 5pm) ラーメン (PM5時より)	¥440
Japanese rice soup(from 5pm) 雑炊 (PM5時より)	¥560





# A la carte

Steamed fish Paste with wasabi  
いたわさ ¥420

Broiled sardine  
めざし ¥420

Cold tofu  
冷奴 ¥310

Green soybeans  
枝豆 ¥310





※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	¥900	¥1,000	¥1,100
Beef shabu 牛しゃぶ	¥1,120	¥1,280	¥1,440
Mixed shabu ミックスしゃぶ	¥1,050	¥1,180	¥1,310
Best qualified Pork shabu 上豚しゃぶ	¥1,050	¥1,280	¥1,510
Best qualified beef shabu 上牛しゃぶ	¥1,580	¥2,020	¥2,460
Best qualified mixed shabu 上ミックスしゃぶ	¥1,380	¥1,700	¥2,020
Japanese black wagyu shabu 黒毛和牛しゃぶ	¥2,350	¥3,240	¥4,130
Japanese black wagyu. mixed pork shabu 黒毛和牛・豚ミックス	¥2,120	¥2,800	¥3,480

神戸牛ディナー

# KOBE Beef DINNER

Chuck Roll Rank A5  
(肩ロースA5ランク)



# ¥5,480

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

**¥4,900**

half ハーフ

**¥2,450**

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

神戸牛ランチ

# KOBE Beef LUNCH

Chuck Roll Rank A5  
(肩ロースA5ランク)



small ¥3,430

medium ¥4,350

Large ¥5,270

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