

## SHABU SHABU OZEN

INCLUDES:

### KOMBU DASHI

(v) yamadashi  
kelp

### MISO SMOKEY

(v) spicy &  
smoky chipotle

### TONKOTSU

50 hour pork  
bone broth

### TONYU NABE

(v) banrai soy  
milk & shio koji

### KOSHIHIKARI RICE

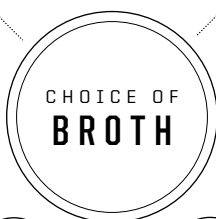
RICE

DIP

DIP

### SESAME GOMADARE DIP

CITRUS PONZU DIP



### MAKE IT SPICY NABE

fortified chili oil, coriander,  
green peppercorns, & black cardamom

## ADDITIONAL DIP DIP DIPS

*signature dips*

### TRUFFLE SUKIYAKI ☉

warishita soy, 45 minute egg, San Cesareo truffle

### KEEP AUSTIN DIPPING (v)

shiso kosho queso, steamed bun

### KAGOSHIMA

mentsuya soy, brown butter, roasted flying fish dashi

### SPICY FUNK ☉

kimchi ranch, garlic chive oil, fresh herbs, ichimi powder

# A LA CARTE

## SHABU SLICES

### BEEF CERTIFIED ANGUS

*Niman Ranch*

ribeye  
NY strip  
belly

*Strube Ranch, TX*

Texas Wagyu sirloin

*Hereford, TX*

boneless short rib  
top sirloin

### WAGYU BEEF A5 MIYAZAKI SIRLOIN

Kyushu Island,  
Japan

### PORK KUROBUTA

*Mugifuji*

loin  
belly

*West, TX*


Texas Iberico

### VEGGIES

Konnyaku (v)

Yuba tofu skin (v)

## MEATBALLS

beef, caramelized onion, shiitake 

pork, ginger, pink peppercorn

chicken, shiso, sansho peppers

shrimp, cod, kaffir lime\* +1

## POT POCKETS (stuffed tofu skin)(ea)

Reading raclette (*Antonelli's*), maitake mushrooms (v)

cheddar grits, pork sausage

## SUI GYOZA WONTONS (2 PC)

blue crab, lemon butter\*

shrimp, spicy cheddar grits\*

beef & tallow

## VEGGIE BOX (v)

fresh, local,  
seasonal veggies



## OMAKASE

CHEF SELECTIONS (PER PERSON)

### HOUSE OMAKASE

Shabu Shabu Ozen

Truffle Sukiyaki Dip 🍷

Top sirloin (*Hereford, TX*)

Kurobuta pork loin (*Mugifuji*)

Choice of Meatball: Beef - Pork - Chicken - Shrimp\*+1

Pot Pockets: raclette and mushroom (v)

Sui Gyoza: shrimp, spicy cheddar grits\*

### TATSU-YA OMAKASE

Shabu Shabu Ozen

Truffle Sukiyaki Dip 🍷

Texas Wagyu (*Strube Ranch*)

Kurobuta pork belly (*Mugifuji*)

Chicken meatball: shiso, shanso peppers

Pot Pockets: raclette and mushroom (v)

Sui Gyoza: blue crab, lemon butter\*

Sui Gyoza: shrimp, spicy cheddar grits\*

Gyu Maki: Niman Ranch beef, foie gras, braised daikon

Noodle of the day

### BALLER OMAKASE

Shabu Shabu Ozen

Truffle Sukiyaki Dip 🍷

Keep Austin Dipping Dip

A5 Wagyu (*Kyushu Island, Japan*)

Ribeye (*Niman Ranch*)

Kurobuta pork loin (*Mugifuji*)

Shrimp Meatball: cod, kaffir lime\*

Pot Pockets: raclette and mushroom (v)

Sui Gyoza: crab and lemon butter\*

Gyu Maki: Niman Ranch beef, foie gras, braised daikon

# 龍合 AISUYA DRINKS

## COCKTAILS

### KAIZEN WHISKEY

small batch bourbon, kokuto, bergamot, bitters

### GIBU MARTINI

Irish gin, barley shochu, dry vermouth, rakkyo pickle

### PERFECT HIGHBALL

Suntory Toki, yuzu, super fizz

### SECOND SPRING

Imo Shochu, Yaupon Gin, sudachi, blackberry

### BASHŌ

rye whiskey, plum whiskey, sweet vermouth, maple

### MELTING POT

unaged brandy, blanco tequila, yuzu, Oloroso sherry

### TAKĒ TWO

dry sherry, vermouth, taruzake, lemongrass

## BEER

### KIRIN ICHIBAN LAGER

malted barley lager / Japan

### LIVE OAK BERLINER WEISSE

berliner-weisse/ Austin TX

### ST. ELMO "CARL"

kolsch/ Austin TX

### ST. ELMO "CHICO"

pale ale/ Austin TX

### LONE PINT "YELLOW ROSE"

American IPA / Magnolia, TX

### AUSTIN BEERWORKS

#### "SOUR CHERRY EINHORN"

sour wheat/ Austin TX

### SHACKSBURY DRY CIDER

dry farmhouse cider / Vergennes, VT

# 龍合

## WINE

### WHITE

#### MAISON SEYELA ROSÉ

grenache / Cotes de Provence FRA

#### JUSTIN GIRADIN 2016

chardonnay / Bourgogne FRA

#### SOUTHOLD 'DON'T FORGET TO SOAR'

roussanne / Fredricksberg, TX

#### TEUTONIC CROW VALLEY 2016

gewürtztraminer / Willamette, OR

#### REINHOLD HAART 2016

riesling / Moselle, GER

#### CRISTOM 2016

pinot gris / Willamette, OR

#### TRIMBACH 2014

pinot gris / Alsace, FRA

### RED

#### SELVANPIANA POMINO PETROGNANO 2012

sangiovese, cab sauv, merlot / Tuscany, ITA

#### CHATEAU MARIS 'LA TOUGE' 2016

syrah / Languedoc-Roussillon, FRA

#### INVOLUNTARY COMMITMENT RED 2016

cabernet sauvignon / Columbia Valley, WA

#### TATOMER 2016

pinot noir / Santa Barbara, CA

#### GROS-TOLLOT MINERVOIS L'O VIE

syrah / Languedoc FRA

#### CALOT MORGON VIELLES VIGNES 2016

gamay / Beaujolais FRA

#### CAYMUS CAB 2016

cabernet sauvignon / Napa, CA

### SPARKLING

#### DONKEY & GOAT LILY'S CUVÉE PET NAT

chardonnay / Berkeley, CA

#### CHAMPAGNE DEUTZ 'CLASSIC' BRUT

pinot noir, chardonnay / Aÿ Champagne FRA

#### MOËT CHANDON ROSE IMPERIAL

pinot noir, chardonnay / Epernay Champagne FRA

# 龍合 SAKE

## MASUMI "MIRROR OF TRUTH" JUNMAI

Miyasaka Shuzo, Nagano - Est. 1662  
smooth, round, melon, banana

## SUIGEI "KOIKU 54" JUNMAI GINJO

720ml | Suigei Shuzo, Kochi - Est. 1872  
dry, bright, grape, fennel

## HOYO GENJI "SHINING PRINCE" JUNMAI

720ml | Uchigasaki Shuzoten, Miyagi - Est. 1661  
crisp, dry, cedar, apple

## GOZENSHU "MISTY MOUNTAIN" NIGORI

720ml | Tsuji Honten, Okayama - Est. 1804  
bright, complex, green apple, bubble gum

## SEIKYO "LIVE HEIRLOOM" NAMA GINJO

720ml | Nakao Shuzo, Hiroshima - Est. 1871  
fruity, green apple, earthy, bright

## SHICHIDA YAMAHAI JUNMAI

720ml | Tenzan Shuzo, Saga - Est. 1861  
smooth, banana, canteloupe, coffee

## RIHAKU "ORIGIN OF PURITY"

### NAMA GENSHU

720ml | Rihaku Shuzo, Shimane - Est. 1882  
round, earthy, toasted cereal, peach

## SHICHIDA JUNMAI GINJO MUROKA NAMA

720ml | Tenzan Shuzo, Saga - Est. 1861  
fruity, lively, ripe pear, honeydew

## NON-ALCOHOLIC

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TOPO CHICO

COKE

GREEN TEA