



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) ¥1,480
豚ロース (国産SPF肩ロース)

Sirloin shabu (the best qualified rib) ¥2,450
牛ロース (上リブロース)

Mixed loin shabu (mixed pork & beef) ¥1,980
ミックスロース (豚・牛盛合せ)

Japanese black wagyu loin shabu ¥3,980
(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 ¥3,180
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	¥1,340	¥1,440	¥1,540
Beef shabu 牛しゃぶ	¥1,520	¥1,660	¥1,800
Mixed shabu ミックスしゃぶ	¥1,480	¥1,600	¥1,720

※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	¥480
Draft beer 生ビール (480ml)	¥550	Plum wine 梅酒	¥400
Sake 日本酒	180ml 一合 ¥400 360ml 二合 ¥780	glass of wine (red/white) ワイン グラス (赤・白)	¥400
Sake.ice 冷酒	¥800	Half bottle wine (red/white) ハーフボトルワイン (赤・白)	¥1,000
Shochu with soda チューハイ (lemon,grape,lime,plum) (レモン・巨峰・ライム・梅)	¥420	Whisky single ウイスキー シングル	¥350
shochu 焼酎 (potato/barley,rock,with boiled water,with water) (芋/麦・ロック・湯割・水割)	¥400	double ダブル	¥600
Shochu mini bottle 焼酎ミニボトル (300ml)	potato ¥1,150 wheat ¥1,050	oolong ウーロン茶	¥300
Bottle keep ボトルキープ (shochu for three months) (焼酎3ヶ月間キープ)	¥3,000	Coke, orange juice コーラ・オレンジジュース	¥300
		Mineral water ミネラルウォーター	¥150

Additional menu

	Regular	half
KOBE Beef 神戸牛	¥4,550	¥2,280
Qualified Japanese black wagyu beef 特選黒毛和牛	¥3,350	¥1,780
sirloin 牛ロース	¥1,790	¥900
Pork loin 豚ロース	¥820	¥470
Mixed loin ミックスロース	¥1,320	¥710
Japanese black wagyu mixed pork 黒毛和牛・豚ミックス	¥2,750	¥1,480

	Ssize	Msize	Lsize
Regular pork 並豚追加	¥340	¥480	¥620
Regular beef 並牛追加	¥520	¥740	¥950
Regular mixed 並ミックス	¥480	¥670	¥860

Additional menu

Mixed vegetables 野菜盛り合わせ	Large ¥580 small ¥380
Nappa cabbage 白菜	¥380
Bean sprouts , hack berry もやし・えのき	each ¥250
Rice(additional free) ご飯 (お替り自由)	¥200
Udon , Mochi うどん もち	each ¥200
Tofu 豆腐	¥280
Ramen(from 5pm) ラーメン (PM5時より)	¥400
Japanese rice soup(from 5pm) 雑炊 (PM5時より)	¥300

※Please cook yourself.
※お客様ご自身で調理頂きます。



A la carte

Steamed fish Paste with wasabi ¥380
いたわさ

Broiled sardine ¥380
めざし

Cold tofu ¥280
冷奴

Green soybeans ¥280
枝豆





※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	¥820	¥920	¥1,020
Beef shabu 牛しゃぶ	¥1,000	¥1,140	¥1,280
Mixed shabu ミックスしゃぶ	¥960	¥1,080	¥1,200
Best qualified Pork shabu 上豚しゃぶ	¥950	¥1,170	¥1,350
Best qualified beef shabu 上牛しゃぶ	¥1,450	¥1,750	¥1,980
Best qualified mixed shabu 上ミックスしゃぶ	¥1,280	¥1,530	¥1,880
Japanese black wagyu shabu 黒毛和牛しゃぶ	¥2,180	¥2,990	¥3,800
Japanese black wagyu. mixed pork shabu 黒毛和牛・豚ミックス	¥1,950	¥2,570	¥3,180

神戸牛ディナー

KOBE Beef DINNER

Chuck Roll Rank A5
(肩ロースA5ランク)



¥4,980

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

¥4,550

half ハーフ

¥2,280

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 ¥3,180

medium ¥3,990

Large ¥4,800

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