

あぐー葱しゃぶ

当店のあぐーは全て我那覇畜産の「やんばるあぐー」です。

おすすめ

① ロース葱しゃぶ ¥1880

(YANBARU AGU Pork loin + Heaping of spring onion + Homemade Shabushabu soup)

② バラ葱しゃぶ ¥1880

(YANBARU AGU Pork belly + Heaping of spring onion + Homemade Shabushabu soup)

③ もも葱しゃぶ ¥1480

(YANBARU AGU Pork legs + Heaping of spring onion + Homemade Shabushabu soup)



Topping

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|----------------------------------|-------|--|------|
| ④ あぐーロース (AGU Pork loin) | ¥1580 | ⑧ 野菜盛り合わせ (Assortment of vegetables) | ¥500 |
| ⑤ あぐーバラ (AGU Pork Belly) | ¥1580 | ⑨ 烏豆腐 (Tofu) | ¥300 |
| ⑥ あぐーもも (AGU Pork legs) | ¥1180 | ⑩ 粥の雑炊 (White rice porridge comes with egg and onions on the side) | ¥450 |
| ⑦ 山盛り葱 (Heaping of spring onion) | ¥400 | ⑪ 粥の沖縄そば (Okinawan noodles) | ¥300 |

~ Put spring onions in, when the soup is heated ~

After the onions are in, wait for the soup to heat up again. Soak the meat for few seconds (while letting it swim in the soup! "Shabushabu") then eat together with the onions. Dipping them in the "Homemade Shabushabu soup" is recommended. The soup is made from KONBU (seaweed), full of "UMAMI", which goes very well with Aguu pork.



Tax not included Display.