

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。

Yanbaru Agu Syabu-Syabu 안마루 아구돼지 샤브샤브



① ロース葱しゃぶ **¥1880**

(등심+ 파)

②バラ葱しゃぶ **¥1880**

(삼겹살+파)

③もも葱しゃぶ **¥1480**

(허벅다리살+파)



Topping

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|----------------|--------------|--------------------------|-------------|
| ④ あぐーロース(등심) | ¥1580 | ⑧ 野菜盛り合わせ (계란, 백미, 파 포함) | ¥500 |
| ⑤ あぐーバラ(삼겹살) | ¥1580 | ⑨ 烏豆腐 (두부) | ¥300 |
| ⑥ あぐーもも(허벅다리살) | ¥1180 | ⑩ 〆の雑炊 죽(미, 파 포함) | ¥450 |
| ⑦ 山盛り葱(파) | ¥400 | ⑪ 〆の沖縄そば (국수) | ¥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 Agu pork.



세금제외 가격입니다