

鍋 VS 焼肉」を「鍋
× 焼肉」にしたら二
倍以上も楽しくなっ
た。

APPETIZER

Salted Edamame	5
Korean Kimchi	6
Pork Gyoza	6
Japanese Sausage	6
Takoyaki Balls	7
Fried Oyster	7
Fried Squid	8
Japanese Fried Chicken	8
Wagyu Bulgogi Fries	8
Beef Carpaccio (Filet Mignon)	10

*An 18% service charge will be added to parties of 5 or more.
*Items on this menu are served raw and will be cooked by you, the consumer. Consuming raw/undercooked meat, poultry or seafood may increase your risk of contracting foodborne illnesses. Halves will not be held responsible for any illnesses caused by undercooked food by the consumer.

*Bottle service \$10 per bottle.



HALVES

BEST SELLER

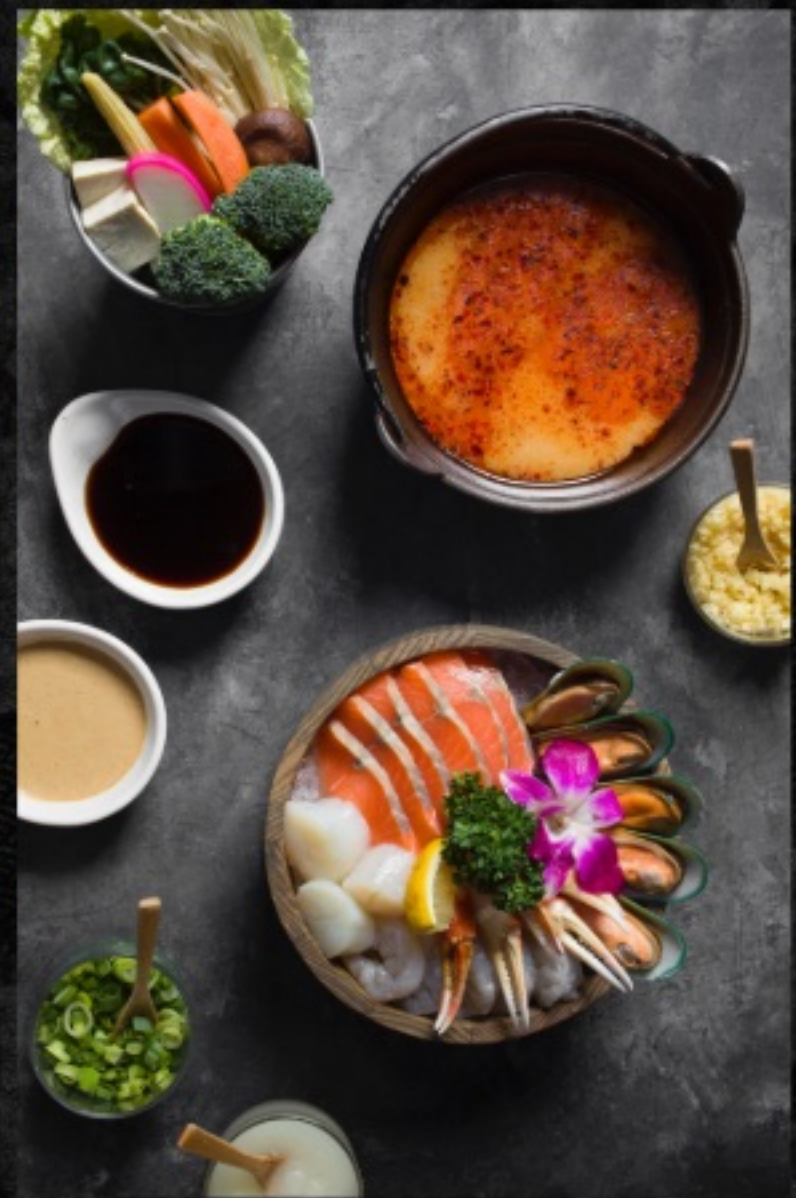
Halves Boiling Pot offers a unique dining experience with interactive Shabu Shabu and sizzling BBQ grill. Enjoy tender meats, fresh vegetables, and noodles in savory broths while grilling premium ingredients on a smokeless BBQ grill



TEPPAN

GRILL

At Halves, savor Japanese "Yakiniku" (焼肉) - grilled meat - with small, succulent bites of meat and vegetables. Our high-quality ingredients and house-made Yakiniku BBQ sauce ensure a delightful experience



SHABU

HOTPOT

Shabu-shabu, a popular hot pot dish from Japan, features thinly sliced meat and vegetables cooked in a boiling pot and served with dipping sauce. At Halves, we prioritize providing fresh, high-quality ingredients and premium meats to our customers

JAPANESE WAGYU

A5 GRADE JAPANESE WAGYU IS THE HIGHEST QUALITY RATING FOR WAGYU BEEF, INDICATING EXCEPTIONAL MARBLING, TENDERNESS, AND FLAVOR. THIS GRADE IS AWARDED BASED ON STRICT CRITERIA, INCLUDING FAT QUALITY, COLOR, AND TEXTURE. THE INTENSE MARBLING ENSURES A RICH, BUTTERY TASTE AND MELT-IN-YOUR-MOUTH EXPERIENCE. RENOWNED WORLDWIDE, A5 WAGYU OFFERS AN UNPARALLELED DINING EXPERIENCE, MAKING IT A SOUGHT-AFTER DELICACY FOR ITS LUXURIOUS TASTE AND SUPERIOR QUALITY.



SHABU | HALVES

#1



PICK A BROTH

Kombu

Traditional Japanese Dashi (dried kelp) clear broth. very light in flavor

FREE

Tonkotsu / Spicy Tonkotsu

Pork bone broth simmered for hours to perfection

2.5

Sukiyaki w/ Egg

House-made sweet Japanese soy sauce broth crafted with care

2.5

Chinese Spicy

The traditional Chinese hotpot base infused with Sichuan peppercorn and chilies

2.5

Umami Miso

Expertly crafted with the ideal ratio of red and white miso

2.5

Umami Spicy Miso

Precisely balanced with the red and white miso, and enhanced with handcrafted chili oil

2.5

Mongolian Classic

A recipe blending over 20 herbs to create an unforgettable flavor

2.5

Mongolian Spicy

A millennia-old recipe, we combine over 20 herbs to craft an unforgettable flavor

2.5

#2



PICK SHABU MEAT

1855 Angus Cut

Small Large Halves

28 30 32

Beef Toro Iowa Premium Angus

28 30 32

Pork Belly Butabara

28 30 32

Signature New York USDA Prime

35 40 40

Creekstone Short Rib USDA Prime

35 40 40

Black Angus Ribeye USDA Prime

Small Large Halves

35 40 40

American Wagyu 100% All Natural

32 35 35

Miyazaki A5 Wagyu BMS 8-12

65 75 75

Seafood Deluxe No Grill Meat Option

43 46

Veggie Fresh Mix Hotpot Only

22

#3



PICK GRILL MEAT

Angus Short Rib

Free Option w/ Halves Combo

Premium Pork Belly

Free Option w/ Halves Combo

Double Ranch Ribeye USDA Prime

+4

Cheekstone Prime Short Rib USDA Prime

+4

Beef Tongue Snake River American Wagyu

+8

3-Meat Combo

+6

USDA Prime Short Rib, Wagyu Beef Tongue, Angus Short Rib

Signature Combo

+20

USDA Prime Short Rib, Wagyu Beef Tongue, Japanese Wagyu Short Rib

MIYAZAKI A5 Combo

+30

Japanese A5 Wagyu Short Rib

TEPPANYAKI

Small Large

Angus Short Rib Black Angus

30 34

Premium Pork Butabara

30 34

USDA Prime Ribeye RR Ranch

38 42

Creekstone Short Rib USDA Prime

38 42

3-Meat Combo

40

USDA Prime Short Rib, Wagyu Beef Tongue, Angus Short Rib

Signature Combo

60

USDA Prime Short Rib, Wagyu Beef Tongue, Japanese Wagyu Short Rib

Miyazaki Wagyu Steak

80

A5 BMS 8-12 Grade 8 oz. Steak

ADD-ON'S

Pot Only

1855 Angus Cut	12
Beef Toro	12
USDA Prime New York	16
All Natural American Wagyu	14
Atlantic Salmon	13

Grill Only

Angus Short Rib	13
SRF American Wagyu Tongue	13

Pot / Grill

Pork Butabara	12
Creekstone Prime Short Rib	16
Double Ranch Prime Ribeye	16
Japanese A5 Wagyu	42
Shrimp	13
Lobster Tail	20
Mussel	12
Veggie Set	6

Individual Item

Rice (White / Brown)	2
Individual Veggie Item	2
Udon	2
Wasabi Sauce	2
Garlic Butter	2
Egg	2

DESSERT

Japanese Style Shaved	
Strawberry	7
Mango	7
Match Green Tea	8



BEVERAGE

Coke / Diet Coke / Sprite	3
Sparkling Water	4
Jasmine Iced Green Tea <small>Free Refill</small>	3
Hot Green Tea <small>Free Refill</small>	3
Orange Juice	3.5
Apple Juice	3.5



ALCOHOL

SAKE

House Sake (Hot / Cold) 300ml	9
Kikushui Ginjo 300ml / 720ml	18 / 45
Uji Green Tea 300ml / 720ml	18 / 45
Yuzu Aladdin 300ml	18
Kurosawa Nigori 300ml	13
Kurosawa Junmai Kimoto 300ml	15
Dassai 23 雑穀二割三分 300ml	45



WINE

Raymond R. Collection Cabernet	8 / 35
Raymond R. Collection Chardonnay	8 / 35



IMPORTED BEER

Sapporo Premium <small>Draft</small>	6 / 18
Lucky Dog Session IPA	7
Lucky Chicken Red IPA	7
Lucky Cat White Ale	7

DRAFT BEER

Blue Moon Belgian White	6 / 18
New Belgium Fat Tire	7 / 19
Ballast Point Sculpin	7 / 19

