



#HALVES\_RESTAURANT | HALVESUSA.COM



### BOILING POT

Shabu-shabu was introduced in Japan in the early 20th century and soon it became a popular hot pot dish in Japan, consisting of thinly sliced meat and bite-sized vegetables cooked in boiling hot pot served with dipping sauce. Shabu Shabu is simply the Asian way of doing Fondue. Here at Halves, we strive to provide the freshest ingredients and premium meat selections to our beloved customers.

### GRILL

Yakiniku (焼き肉 or 焼肉) in Japanese, means “grilled meat”. Japanese Yakiniku simply refers to Japanese BBQ cuisine with small bite-size meat and vegetables. At Halves, we provide you with our high quality succulent meats with vegetables and our house made Yakiniku BBQ sauce.

### HALVES

We know people love Shabu Shabu and Japanese BBQ all at once. Therefore, at Halves, we created a concept there you can enjoy both cuisines side by side. You will be served with both our Shabu meat, yakiniku meat, Shabu vegetables and grill vegetables. It's definitely the premium way to satisfy your palate.



### 100% JAPANESE WAGYU ★★★★★

What Is Miyazaki A5 Wagyu?

IMPORTAED



Miyazaki Wagyu is considered the top brand of Japanese Wagyu, having won the "Wagyu Olympics", a tournament held once every 5 years where more than 470 Wagyu cattle compete for best quality.

Miyazaki Wagyu was the first and only brand ever to win the title of "Champion Cow" consecutively. Fed for over 600 days on a special grain diet that promotes intense marbling throughout the cattle, it is a unique once-in-lifetime dining experience.

# BOILING POT / HALVES

## 1 PICK A BROTH

 Vegetarian  Spicy Level

Kombu  <i>gluten free</i> <i>Traditional Japanese Dashi (dried kelp) clear broth. very light in flavor</i>	free	Tomato  <i>House-made broth with signature tomato sauce</i>	2.5
Tonkotsu <i>Pork bone broth simmered for hours</i>	2.5	Awase Miso  <i>Our own miso blend with the perfect ratio of red and white miso</i>	2.5
Spicy Tonkotsu  <i>Pork bone broth simmered for hours</i>	2.5	Awase Spicy Miso   <i>Our own miso blend with the perfect ratio of red and white miso</i>	2.5
Sukiyaki (come w/egg)  <i>House-made sweet Japanese soy sauce broth</i>	2.5	Mongolian Classic  <i>Thousand year old recipe, mixing over 20 herbs to create a flavor you won't forget</i>	2.5
Chinese Spicy    <i>The traditional Chinese hotpot base with Sichuan peppercorn and chiles</i>	2.5	Mongolian Spicy   <i>Thousand year old recipe, mixing over 20 herbs to create a flavor you won't forget</i>	2.5

## 2 PICK A MEAT FOR BOIL

*(Small 6oz / Large 8oz for boiling pot only)*

	Small	Large	Halves		Small	Large	Halves
1855 Angus Cut	26	28	30	Black Angus Ribeye <i>(USDA Prime)</i>	35	39	39
Beef Toro <i>(Iowa Premium)</i>	26	28	30	American Wagyu <i>(100% All Natural)</i>	30	32	35
Premium Pork Butabara	26	28	30	Miyazaki A5 Wagyu Ribeye <i>(BMS 8-12)</i>	65	75	75
Signature New York <i>(USDA Prime)</i>	35	39	39	Seafood Deluxe <i>(No Grill Meat Option)</i>	42	45	
Creekstone Short Rib <i>(USDA Prime)</i>	35	39	39	Veggie Mix <i>(Broil Only)</i>			21

## 3 PICK A MEAT FOR GRILL

Angus Short Rib		3-Meat Combo	+5
Premium Pork Butabara		<i>(Prime short rib, Premium beef tongue, USDA Angus beef)</i>	
Double R Ranch Ribeye <i>(USDA Prime)</i>	+3	Signature Combo	+20
Creekstone Prime Short Rib	+3	<i>(Prime short rib, Premium beef tongue, Miyazaki A5)</i>	
Beef Tongue	+15	Miyazaki A5 Wagyu	+30

*Entree' includes sauce set, rice and veffie set.*

### GRILL *(No Grill Change)*

#### PICK A MEAT FOR GRILL

	Small 6oz	Large 8oz		
Angus Short Rib	29	32	3-Meat Combo	39
Premium Pork Butabara	27	29	<i>(Prime short rib, Premium beef tongue, USDA Angus beef)</i>	
Double R Ranch Ribeye <i>(USDA Prime)</i>	37	40	Signature Combo	55
Creekstone Prime Short Rib	37	40	<i>(Prime short rib, Premium beef tongue, Miyazaki A5)</i>	
			Miyazaki A5 Wagyu Steak <i>(8oz)</i>	75

*Entree' includes sauce set, rice and veffie set.*



\*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.

Dinner  
Menu

## ADD - ON

1855 Angus Cut (Pot Only)	12
All Natural American Wagyu (Pot Only)	13
Double R Ranch Prime Ribeye (Pot / Grill)	16
New York Striploin (Pot Only)	16
Angus Short Rib Beef (Grill Only)	12
Creekstone Prime Short Rib (Pot / Grill)	16
Beef Toro (Pot Only)	12
Premium Pork Butabara (Pot / Grill)	11
Premium Beef Tongue (Pot / Grill)	16
Miyazaki A5 Wagyu (Pot / Grill)	42
Shrimp (Pot / Grill)	13
Atlantic Salmon (Pot Only)	13
Lobster Tail (Pot / Grill)	18
Mussel (Pot / Grill)	12
Veggie Set (Pot / Grill)	6
Individual Beggie Item	2
Rice (White / Brown)	2
Udon	2
Wasabi Sauce	2
Garlic Butter	2
Egg	1

## APPETIZER

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



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Reservation available for parties of 5 or more.

Entire party must be present in order to be seated.

(Reservations will only be held for a maximum of 15 minutes)



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## BEVERAGE

Coke/Diet Coke/Sprite	3
Sparkling Water	4
Jasmine Iced Green Tea (Free Refill)	3
Hot Green Tea (Free Refill)	3
Apple Juice	3.5
Orange Juice	3.5

## ALCOHOL

### SHAKE

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

### WINE

House Red	8/35
House White	8/35

### BEER

	16oz/64oz
Sapporo Premium	6/18
Blue Moon Belgian White	6/18
New Belgium Fat Tire	7/19
Ballast Point Sculpin	7/19

## DESSERT

Shave Ice	
· Strawberry	7
· Mango	7
· Matcha	8