



新 撰 組

Shin-Sen-Gumi Sumiyaki & Shabu-Shabu Dining

www.SHINSENGUMIGROUP.com

Cold Tapas



Green Salad

グリーンサラダ

Mixed Baby Greens
w/ House Dressing

6



California Salad

カリフォルニアサラダ

Mixed Greens & Cherry Tomato
w/ Special Crab Mix

7



Caramel Corn Potato Salad

ホテサラキャメルコーン

Mashed Potato topped w/ Caramel Corn

5.5



Kobe Yukke

神戸イチボのユッケ

Marinated Kobe Sirloin Cutlets
Sashimi w/ Special Sauce and
Egg Yolk

12.5



Yakko

冷奴

Cold Tofu Served Topped w/
Dried-Bonito, Green Onion,
and Grated Ginger

3.5



Chuka Yakko

中華奴

Cold Tofu Served w/
Cucumber & Spicy Sauce

5

Crispy Cheese & Bacon Salad

クリスピーチーズ&ベーコンサラダ

Mixed Greens, Crispy Tomato
Crispy Cheese & Bacon
w/ House Dressing

8.5



Kyuri Tataki

キュウリタタキ

Cracked Japanese Cucumber
w/ Spicy Dressing

5



Oshinko

白菜漬け

Japanese Nappa Pickles

4



Miraku Kimchi

味実のキムチ

Korean Style Fermented Cabbage

4



Beef Sashimi w/ Uni & Caviar

高級ウニとキャビアの牛肉のせ

Premium Sea Urchin, Caviar
on Beef Sashimi

16.5

Prime Beef Tataki

ミズジのキタタキホワイソース

Seared Prime Beef (Inner Shoulder)
Sashimi w/ Red Wine Sauce

10.5



Miso Cheese

クリームチーズの味噌漬け

Miso Pickled Cream Cheese
w/ Crackers (Spc)

6

Warm Tapas



Ginkgo
塩炒り銀杏

Salt Roasted Ginkgo Nuts
4.75



Edamame

枝豆
Boiled Soy Bean w/ Salt
3.5



Fried Garlic
ニンニク揚げ

Lightly Salted
Deep Fried Garlic
4



Ebi Harumaki

海老の春巻き
Shrimp and Shiso Basil in
Hot Egg Roll Skins

7



Ebi Kara

川海老の素揚げ
Deep Fried Shrimp

5.5



Gobo Kara

ごぼうの唐揚げ
Deep Fried Burdock Root

6



Pork Kakuni

豚の角煮
Soy Sauce Flavored
Braised Pork Belly Block

7



Jido Kara

地鶏の唐揚げ
Deep Fried Range-Free
Chicken

7



Nan Kara

軟骨の唐揚げ
Deep Fried Chicken
Cartilage

6.5



Geso Kara

ゲソの唐揚げ
Deep Fried Squid Legs

7



Shrimp Wonton

海老ワンタン
Boiled Shrimp Wonton
w/ Ponzu Sauce

6



Tonsho Gyoza

毛所餃子
Shin-Sen-Gumi Style Pan Fried
Dumpling w/ Garlic Flavor

6



Takoyaki

揚げたこ焼き
Deep Fried Octopus
Pancake Balls

6

Shabu-Shabu

Shabu-Shabu Set comes with your choice of Meat, Mixed Vegetables, Ponzu Dipping Sauce and Sesame Dipping Sauce

Meat

① Prime Chuck Flap Beef Set

プライムチャックフラップビーフセット

[M]^(4oz) 23 [L]^(6oz) 26

Additional Meat Plate [M] 18 [L] 21

② US Kobe Rib Eye Set

US神戸リブアイセット

[M]^(4oz) 42 [L]^(6oz) 50

Additional Meat Plate [M] 37 [L] 45

③ Prime Beef & US Kobe Set

プライムビーフ & US神戸セット Half & Half

[M]^(4oz) 32 [L]^(6oz) 38

Additional Meat Plate [M] 27 [L] 33

④ Angus Beef Set

アングスビーフセット

[M]^(4oz) 21 [L]^(6oz) 24

Additional Meat Plate [M] 16 [L] 19

⑤ Kurobuta Pork Set

黒豚セット

[M]^(4oz) 20 [L]^(6oz) 23

Additional Meat Plate [M] 15 [L] 18

Soup Base

① Regular ^(Kelp Stock) no charge

② Spicy Additional 2

③ Sukiyaki Additional 3

Additional Order

White Rice	ご飯	1.5
Organic Raw Egg	地鶏の玉子	1
Extra Ponzu Sauce	追加ポン酢	.50
Extra Sesame Sauce	追加ゴマだれ	.50
Nappa Cabbage	白菜	1.5
Shiitake Mushroom	椎茸	1
Tofu	豆腐	1.5
Vegetable Set	野菜セット	5
Porridge (for 2)	雑炊(2人前)	4
Malony	マロニー	2
Udon Noodle	うどん	2.5
Champon Noodle	ちゃんぽん麺	2.5

*Porridge comes with an egg. 雑炊には玉子が付きます。

Magokoro Shabu-Shabu 22.5

comes w/ Kurobuta Pork, Special Dipping Soup, and Veggies (Alfalfa Sprouts & Sliced Onion)

Additional Order

Home-Made Style Udon	新選組自家製うどん	4
Additional Meat	追加黒豚	15
Additional Veggies	追加野菜	2.5



Motsu-Nabe



Shin-Sen-Gumi style Motsu Nabe is made from beef intestines. The hot-pot is filled with soup, prepared with the beef, and boiled into the hot-pot for a while with cabbage and garlic. After eating those beef and vegetables, champon noodles are often put into the pot and boiled to complete the dish.

Soup Base

- ① Hakata Motsu Nabe (Soy Sauce Flavor)
- ② Shio Motsu Nabe (Salt Flavor)
- ③ Spicy Motsu Nabe (Spicy Flavor)

Size

[R] 30 (for 2~3 people)

[L] 42 (for 4~5 people)

Additional Order

Additional Intestines	追加モツ	10
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•Vegetable Set	•野菜セット	
•Shrimp	•エビ	4.75
•Scallop	•ホタテ	4.75
•Gyoza	•餃子	3.5
•Shrimp Wonton	•エビ入りワンタン	3.75
•Porridge w/ Cheese (for 2 people)	•チーズ雑炊(2人前)	5
•Porridge (for 2 people)	•雑炊(2人前)	4
•Champon Noodle	•ちゃんぽん麺	2.5

*Porridge comes with an egg. 雑炊には玉子が付きます。

Rice & Noodle



Reimen

冷麺

Korean Style
Cold Noodle

9



Bibim Men

ビビン麺

Cold Noodle w/ Spicy Sauce,
Cucumber, and Boiled Egg

9



Kalbi Reihan

カルビ冷飯

Cold Soup Rice
w/ Kalbi & Kimchi

8

Soup (for 2~3 people)



Wakame
ワカメスープ

Wakame Seaweed
Soup

5



Yukejang

ユッケジャンスープ

Spicy Soup w/ Short Rib
and Mushroom

9



Ox Tail

牛テールスープ

Ox Tail Soup
w/ Tomato

10.5

Dessert



Crème Brûlée

クレームブリュレ

6



Whole Peach Sorbet

丸ごとピーチシャーベット

7



Mochi Ice Cream

もちアイス

5.5



Fondant Chocolate

フォンダンショコラ

8

Drink Menu

Beer

Sapporo Draft Beer

(Large 480ml) 5.25
(Pitcher 1.8L) 18



Asahi Draft Beer

(Medium 435ml) 6.95
*One Size Only



Orion Beer

(Large Bottle 21oz) 7.25



Mimosa

Orange

Mango

Cranberry

11 each



Soft Drink

★Unlimited Free Refill

- Ice Oolong Tea (unsweetened)
- Ice Green Tea (unsweetened)
- Raspberry Ice Tea (sweetened)
- Coke
- Diet Coke
- Sprite
- Lemonade
- Calpico



All 2.5

Wine



Woodbridge

-California
Chardonnay / Cabernet Sauvignon
Glass Only 6



Caymus Conundrum

-California
Bottle Only 38

The taste is best described as exotic, with layers of peach, apricot nectar, green melon and pear, overlaid with subtle notes of citrus zest and spicy vanilla.



Santa Cristina Le Maestrelle

-Italy
Bottle Only 33

Ruby red in color with purple highlights, the wine shows intense aromas of red fruit together with chocolate and mint. It is enjoyed as well with a finish and aftertaste which call back the aromas first felt on the nose.



Choya Plum Wine

チョーヤ梅酒
-Japan
Glass 6
Bottle 30

Cocktail Style Shochu

Green Tea • Oolong Tea 6.95
JPOP Grapefruit 6

VOSS Bottled Water

Flat Water 3
Sparkling Water 4



Japanese Sake



House Sake (Hakushika)

黒松白鹿 (兵庫)

Small (180ml) 6.75
Large (360ml) 12.5



Otokoyama

男山 (北海道)

Small (180ml) 11.5
Large (360ml) 20
Bottle (720ml) 50
Bottle (1800ml) 90

Dry and Spicy, Hot or Cold, great either way



Kubota Manju

久保田 萬寿 (新潟)

Bottle Only (720ml) 110

Soft, Fruity, Spicy Flavor



Shichida

七田 (佐賀)

Bottle Only (720ml) 60

Mellow, Sweet, Fruity Aroma



Dassai Daiginjo

獺祭 大吟醸 (山口)

Bottle Only (300ml) 60

Semi Dry, Fruity Aroma



Hakkaisan

八海山 (新潟)

Bottle Only (300ml) 32

Very Smooth and Dry



Kikusui

菊水 (新潟)

Bottle Only (300ml) 19.5

Dry, Sharp, Elegant Smooth



Nigori Silky Mild

にごり酒 (California)

Bottle Only (300ml) 11

Heavy Nigori, Super Sweet Undertones

Shochu



Ginza No Suzume

銀座のすずめ (大分)

[麦焼酎・Barley]
Glass 6.95
Bottle 35



Iichiko

いいちこ (大分)

[麦焼酎・Barley]
Glass 6.95
Bottle 37



Shiranami

白波 (鹿児島)

[芋焼酎・Sweet Potato]
Glass 7.25
Bottle 40



Kuroisa Nishiki

黒伊佐錦 (鹿児島)

[芋焼酎・Sweet Potato]
Glass 7.25
Bottle 37



Lento

れんと (奄美大島)

[黒糖・Brown Sugar]
Glass 8
Bottle 45



Awamori・Kamejikomi

泡盛・壺仕込み (沖縄)

[米・Rice]
Glass 8
Bottle 45

◆Side for Shochu◆

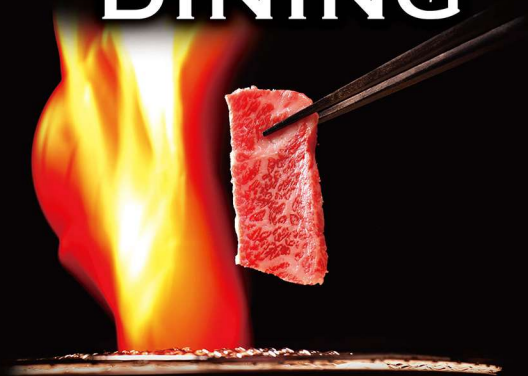
• Oolong Tea Pitcher 4.75
• Cut Lemon (8pcs) 1.00
• Sour Plum (3 pcs) 0.50

* We will keep your bottle for 2 months.



ENJOY OUR JAPANESE STYLE
GRILLED BARBEQUE.

SUMIYAKI & SHABU-SHABU DINING



誠新撰組
Shin-Sen-Gumi

BEEF

Kobe prime short rib \$19.50

Kobe 焼肉片ヒレ
Well marbled with rich flavors.
約100g/3.5oz (重量は目安です)

Kobe sirloin culotte \$16.00

Kobe 焼肉ヒレ
A new cut limited to just 200 per table.
The most marbled cut in the single serving is a very specific piece.
一皿に200g/7oz (重量は目安です) 一皿に200g/7oz (重量は目安です)
一皿に200g/7oz (重量は目安です) 一皿に200g/7oz (重量は目安です)

Kobe hanging tender \$15.00

Kobe 焼肉チロリ

Prime short rib \$12.50

上肉片ヒレ

Bottom flap \$10.00

カイノ

Outside skirt \$10.50

ハラ

Prime short rib Aburi style \$15.00

炙り (上肉片ヒレ)

Our signature dish consisting of one entire slice of
Prime short rib, seared in soy sauce.
一皿に200g/7oz (重量は目安です) 一皿に200g/7oz (重量は目安です)
一皿に200g/7oz (重量は目安です) 一皿に200g/7oz (重量は目安です)

Potted outside skirt \$19.50

ハラ

Tongue \$10.50

タン

Prime tongue \$15.00

特選タン

SASHIMI

Marinated raw Kobe sirloin culotte \$12.50

Kobe 焼肉ヒレのソテー

lightly seared iron skirt \$10.50

炙りのハラ

Premium sea urchin, caviar & beef sashimi \$16.50

特選ウニとカビアと牛肉の刺身

Potted outside skirt
ハラ \$19.50

Marinated raw Kobe sirloin culotte
Kobe 焼肉ヒレのソテー \$12.50

Prime tongue
特選タン \$15.00

Limited
Rare cut!

Kobe prime short rib
Kobe 焼肉片ヒレ \$19.50

SUMIYAKI & SHABU-SHABU DINING

Crispy cheese bacon salad
チーズソーセージ・ベーコンサラダ \$8.50

Assorted vegetables
野菜盛り \$8.50

Premium sea urchin, caviar & beef sashimi
特選ウニとカビアと牛肉の刺身 \$16.50

Limited
Rare cut!

Kobe sirloin culotte
Kobe 焼肉ヒレ \$16.00

HOLMONN

Intestine \$7.50

ホルモン

Abomasum \$7.50

マア

Tripe \$8.50

シ

CHICKEN

Chicken thigh \$7.00

チキン

PORK

Pork ribs \$8.50

豚バラ

Pork loin \$8.00

豚ロース

Pork jowl \$8.00

豚ヒ

SEAFOOD

Shrimp \$9.00

エビ

Scallop \$10.50

タコ

OTHERS

Sausage \$6.00

ソーセージ

Spicy sausage \$6.00

スパイスソーセージ

Assorted vegetables \$8.50

野菜盛り

Grilled Mushroom, Yellow Bell Pepper, Eggplant, Broccoli, Cucumber, Shishito Pepper, Asparagus, Bean, Tomato
焼肉、ピーマン、エビ、アスパラ、豆、トマト

SALAD

Crispy cheese bacon salad \$8.50

チーズソーセージ・ベーコンサラダ

IF YOU DO NOT KNOW
WHAT TO ORDER.

COMBO

Kobe prime beef combo \$26.00

Kobe 特選ミックス

Kobe prime short rib, Kobe sirloin culotte,
Kobe hanging tender

Kobe 特選カルビ、Kobe 特選イチボ、kobe 特選サガリ



Beef combo \$16.00

牛肉ミックス

Prime short rib, Outside skirt, Bottom flap
上カルビ、ハラミ、カイノミ



Pork combo \$12.00

豚肉ミックス

Pork ribs, Pork loin, Pork jowl
豚カルビ、豚コース、豚トロ

FOR
TWO

IF YOU LIKE TO OUR VALUE MEAL.

COURSE MEAL



Standard set \$60.00

スタンダード セット

Tongue, Prime short rib, Outside skirt,
Pork ribs, Pork jowl

タン塩、上カルビ、ハラミ、豚カルビ、豚トロ



Premium set \$90.00

プレミアム セット

Prime tongue, Kobe prime short rib, Kobe sirloin culotte,
Potted outside skirt, Shrimp, Scallop

特上タン塩、Kobe 特選カルビ、Kobe 特選イチボ、煮ハラミ、えび焼き、ほたて焼き

kimchi, Namul, House potato salad, Crispy cheese bacon salad, and Ox tail soup are included in the course meals.

コースミールには、キムチ、ナムル、特製ポテトサラダ、クリスピーチーズベーコンサラダ、テールスープがつきます。