

HOW TO MAKE A DELICIOUS HOTPOT

1

Choose your soup base.

QQ Cool Boy (Pork Bone)

QQ Hot Girl (Sichuan Spicy)



QQ Chicken Mushroom

Thai Tom Yum (Lemongrass) *

QQ Scallops in the Sea
(Winter Melon)

Thai Tom Kha Kar (Coconut) *

Japanese Seaweed Miso *

**Vegan soup upon Request*

2

Choose your meats, seafood, and dumplings from our buffet table. Choose your vegetables and noodles from our magnetic conveyor belt.

3

Create your own dipping sauces from our sauce bar.

4

Bring soup to a boil. Once soup is at a boil, slowly add your food items into your soup.

5

Allow your food items to cook on high for approx. 2-4 minutes.

6

Use your soup ladle to serve cooked items into your soup bowl. Enjoy your delicious hotpot!

Consuming raw, undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

BEVERAGES

SAKE

Hot Sake Lg \$8/ Sm \$5

Cold Sake

Ozeki Sake Dry \$8

Hakushika Snow Beauty \$14

Hakushika Junmai Ginjo \$14

Bunraku \$20

Sake-tini \$9

(Lychee, White Peach, Yozu)

BEER

DOMESTIC \$4 IMPORT \$5

Budweiser Tsingtao

Bud Light Kirin Ichiban

Miller Lite Kirin Light

Sapporo

Corona

Heineken



NON-ALCOHOLIC

House Plum Tea (Carafe) \$5.5

Juice (Orange, Apple) \$2.5

Aqua Panna Water (500mL) \$4

Fountain Soda (Free refills) \$2.5

(Coke, Diet Coke, Sprite, Ginger Ale,
Fanta Orange, Minute Maid Lemonade)



WINE

Plum Wine \$9/\$24

RED WINE

Josh Cellars \$9/\$24

Cabernet Sauvignon

Mark West \$9/\$24

Pinot Noir

WHITE WINE

Stellina Di Notte \$9/\$24

Pinot Grigio

Kung Fu Girl \$9/\$24

Riesling

Sonoma \$9/\$24

Chardonnay

Ferrari Carano \$9/\$24

Sauvignon Blanc

HOUSE WINE

\$6/\$20

\$10 OPEN CORK FEE