

# I'M A CHEF!

YOUR CHOICE OF MEAT TOPPED W/ SESAME SEEDS, GREEN SALAD W/ TOMATO & GYU-KAKU DRESSING, WHITE RICE, FRIED GYOZA DUMPLINGS, APPLE JUICE & A S'MORE

\$7<sup>00</sup>

## SELECT YOUR MEAT!

TERIYAKI CHICKEN **OR**  
YAKI-SHABU BEEF  
SWEET SOY



▶ FLIP THE MENU FOR THE INSTRUCTIONS



\*Image may differ from actual serving

\*\*Please let us know if you have allergies. Our food may contain MSG, eggs, soy, milk, wheat and/or nuts. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of foodborne illness. Request a manager if you have any special diet or allergy concerns before ordering food.

## HOW TO MAKE YOUR OWN MEAL?



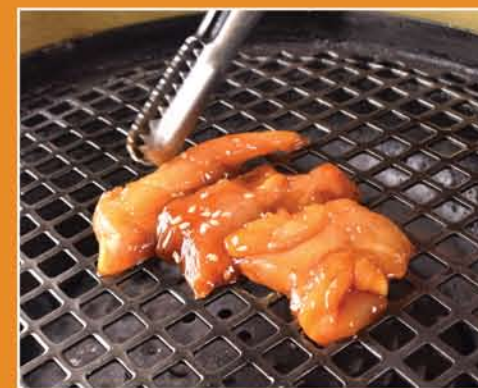
### CAUTION



TO AVOID INJURY, PLEASE KEEP PAPER FAN AWAY FROM GRILL & OPEN FIRE. THIS IS NOT A TOY AND IS NOT SUITABLE FOR CHILDREN UNDER THE AGE OF 3. CHILDREN MUST BE SUPERVISED AT ALL TIMES.



1. Pick up the meat using your tongs.
2. When the grill is hot & ready, put the meat on the grill.



3. Cook your Chicken for 2-3 minutes on each side or cook your Yaki-Shabu Beef for 30-45 seconds on each side. Do not use chopsticks or any other utensils.



4. Make sure it's cooked well. And put the meat on your plate with your tongs.
- Now, it's time to ENJOY!**