



FACT SHEET

Concept	<p>Japanese Fine Dining</p> <p>Shabu Shabu Gen opened in 2009 to cater to the high-end Japanese Shabu Shabu market in Singapore.</p> <p>Whilst one can find high-end sushi, sashimi, tempura and even yakitori restaurants in Singapore, there is a lack of shabu shabu equivalents. This has changed with Shabu Shabu Gen, which aims to fill this void by elevating Japanese hotpot into a fine-dining experience in an equally stunning setting.</p> <p>Owner Chef Kunio Aoki is the brainchild behind this concept. In addition to sourcing prime Japanese beef from boutique cattle houses, this accomplished but unassuming Japanese chef selected the exquisite handmade crockery himself. The result is arguably the finest shabu shabu restaurant in Singapore, if not Southeast Asia.</p> <p>Shabu Shabu Gen is located a few doors away from its elder sibling Aoki, at Shaw Centre (Singapore) and The Plaza in Jakarta (Indonesia).</p>
Cuisine	<p>A wide range of Japanese cuisine, such as prized Japanese beef like Ohmi Wagyu from Shiga prefecture, Iberico Pork and Hokkaido Tsuru Kinki shabu shabu. For appetisers, the outlet offers a mouth-watering selection of grilled or tempura items, and even sashimi which can be ordered from the neighbouring Aoki restaurant.</p>
Location	<p>Orchard Road, in the heart of the shopping district.</p>
Address	<p>1 Scotts Road #01-15 Shaw Centre Singapore 228208 (opposite HSBC Bank)</p>
Website	<p>www.aoki-restaurant.com.sg</p>
Reservations	<p>Telephone : (65) 6836 5155 Facsimile : (65) 6836 5755 Email: lesamis@lesamis.com.sg</p>
Culinary Team	<p>Head Chef: Kunio Aoki</p>
Signature Dishes	<p>Wagyu beef/shabu shabu</p>
Opening Hours	<p>Mondays to Saturdays : Lunch 12noon to 3pm (Last seating at 2.30pm) Dinner 6.30pm to 11pm (Last seating at 10.30pm)</p>
Dress Code	<p>Smart elegant</p>

Prices

Lunch S\$ 48+++ per person and above
Dinner S\$148+++ per person and above
Corkage charge : From S\$40++ per bottle

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