

The Dolar Shop Hot Pot

Summer 2026 Restaurant Week

Dinner Menu \$45 (Not including Weekends and Public Holidays)

Step 1 Appetizer and Sauce

Available Anytime at Market Table

Step 3 Choice of Meat

Wagyu Short Plate

Rib-Eye (Prime)

Fresh Thick Sliced Wagyu (Limited Availability)

Beef Boneless Short Rib

Step 5 Choice of Starch

White Rice

Udon Noodle

Hand-Drawn Noodle

Wines and Cocktails

Black's Station, Cabernet \$11.99/\$30

Domaine De Saint, White Mix \$11.99/\$30

Dr Loosen, Riesling \$11.99/\$30

Tender Melody \$11.99

Crush Grape Gummy \$11.99

Step 2 Choice of Broth

Chef's Creamy Pork Broth

Mushroom Broth (Halal)
(Chicken Based)

Original Pork

Spicy Broth
(Pork Based)

Tomato Broth
(Pork Based)

Vegan Broth

Combination of Two
Spicy+Tomato
Chef Creamy+Spicy
Chef Creamy+Tomato

Step 4 Choice of Plater

Assorted

Shrimp Pate, Pork Spam, Quail Eggs, Imitation Crab
Stick, Fried Bean Curd, Napa Cabbage, Broccoli, Enoki, Corn,
Tofu, Shiitake

Deluxe Veggie

Broccoli, Spinach, Japanese Pumpkin, Soft Tofu, Shiitake
Mushroom, Enoki Mushrooms, Baby Potatoes

Dessert

Market Table Dessert Included

Unlimited Vanilla Ice Cream

Draft Beer by the Glass \$7.99

Brooklyn IPA

Kirin Ichiban

Sam Adam Boston Lager

*Please inform staff of any food allergies.

*Parties 7 or more will have gratuity automatically included.

The Dolar Shop Hot Pot

Summer 2026 Restaurant Week

Lunch Menu \$30 (Not including Weekends and Public Holidays)

Step 1 Appetizer and Sauce

Available Anytime at Market Table

Step 3 Choice of Meat

Lamb Flap (Halal)

Pork Belly

Wagyu Short Plate

Rib-Eye (Prime)

Step 5 Choice of Starch

White Rice

Udon Noodle

Hand-Drawn Noodle

Wines and Cocktails

Black's Station, Cabernet \$11.99/\$30

Domaine De Saint, White Mix \$11.99/\$30

Dr Loosen, Riesling \$11.99/\$30

Tender Melody \$11.99

Crush Grape Gummy \$11.99

Step 2 Choice of Broth

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Mushroom Broth (Halal)
(Chicken Based)

Original Pork

Spicy Broth
(Pork Based)

Tomato Broth
(Pork Based)

Vegan Broth

Combination of Two
Spicy+Tomato
Chef Creamy+Spicy
Chef Creamy+Tomato

Step 4 Choice of Plater

Assorted

Shrimp Pate, Pork Spam, Quail Eggs, Imitation Crab
Stick, Fried Bean Curd, Napa Cabbage, Broccoli, Enoki, Corn,
Tofu, Shiitake

Deluxe Veggie

Broccoli, Spinach, Japanese Pumpkin, Soft Tofu, Shiitake
Mushroom, Enoki Mushrooms, Baby Potatoes

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