DINNER

Monday - Friday: After 5 PM

Saturday - Sunday - Bank Holidays: All Day

DINNER	36
BUFFET ONLY DINNER	31
4–10 YEAR OLD	20

LUNCH SPECIAL

Not Valid During Bank Holidays

Monday - Friday: Before 3 PM

LUNCH SPECIAL	25.5
BUFFET ONLY LUNCH	19.5
4–10 YEAR OLD	15

20% **gratuity** applied to parties of 5 people or more

In order to reduce food waste, leftovers will be charged $10/plate

Dining time is limited to
two (2) hours from seating.

Broth

1. pick one or mix two

Tonkotsu
pork bone stock, sesame, garlic, soy sauce, spices
Includes: pork, tree nuts, gluten, allium, soy

Tom Yum
pork bone stock, fish sauce, lime, onion, thai spices
Collaboration w/ Madam Mam's
Includes: pork, fish, allium, capsicum

Mala
pork bone stock, butter, soy sauce, sz echuan spices
extra spicy on request
Includes: pork, dairy, allium, soy, gluten, capsicum

Shiitake
vegetable stock, shiitake mushroom
Includes: mushroom

Miso Dashi
fish stock, kelp, soy miso paste, mirin
Includes: soy, fish, alcohol

Tomato
vegetable stock, *chicken, tomato
Includes: chicken, mushroom
*chicken may be requested off

** Stocks are interchangeable upon request

Meat

2. order unlimited plates, two per person at a time

PORK

Berkshire Shoulder (Dinner)
lean, high flavor

Belly
fatty, high contrast

Jowl
tender, marbling

LAMB

New Zealand Shank (Dinner)
grassy, lean

POULTRY

Chicken Breast
lean, light, halal

BEEF

Prime Angus Shoulder (Dinner)
textured, marbling, high flavor

Angus Ribeye (Dinner)
tender, marbling, high flavor

Angus Brisket
lean, gentle marbling

Angus Toro
fatty, high contrast

Eye of Round
very lean

Chuck Tender
lean, tender

Sirloin Tip
textured, light marbled

Tongue
chewy, strongly flavored

Tripe
organ, light flavor, texture

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.
Avoid overflowing your hot pot vessel, as hot fluids may leak onto your lap.

Our Story

We're a family-run hot pot restaurant in Austin built around simple, well-made food and shared meals. Hot pot has a long history of community eating. Our mom, Jin, learned to cook in rural China, where fresh ingredients and from-scratch cooking were part of everyday life, and along with her sons, Nelson and Nick, continues that approach by making our broths patiently from fresh bones and balanced heat.

How to Soup

Pick Soup



Pick Meats



Go To Buffet



Cooking Guide

Open the guide



TONKOTSU



TOM YUM



MALA



SHIITAKE



MISO



TOMATO



Drinks

COCKTAILS

Frozen Lychee Marg 8
espolon tequila blanco, lychee liqueur, lime

Mango Sticky Rice 12
captain morgan coconut rum, mango, rice milk, coconut, lime

Blue Koi 12
deep eddy vodka, blueberry, ginger, simple, lemon, aromatic bitters

Tokyo Mule 12
sake, ginger beer, ginger, yuzu, lime

SAKE

House Sake (Hot / Cold) 9
kikumasa kimoto junmai

Kikusui Junmai Ginjo 25
chubu, japan

Kinushiro Junmai Nigori 29
kinki, japan

Kubota Junmai Daiginjo 35/76
chubu, japan

WINE

Gls/Btl

Luchi – Pinot Grigio 8/30
italy

Le Petit Jardin – Sauvignon Blanc 8/30
touraine, loire valley, france

Josh – Cabernet Sauvignon 8/30
lodi, california

BEER

Baby Jasmine Tea Lager 10
master gao; china

Bottles 6
tsingtao, sapporo, sapporo light, kirin, asahi, (512)

SOJU

Jinro 14

Goodday (peach, lychee) 14

NON-ALCOHOLIC

Mango Blast 7
mango, rice milk, coconut, lime

Melon Calpico Slush 7
melon, calpico, lemon

Blueberry Ginger Lemonade 7
blueberry, ginger, simple, lemon, aromatic bitters

Fiery Ginger 7
ginger beer, ginger, yuzu, lime

Shirley Temple / Roy Rogers 4
grenadine, maraschino

Sodas + Teas 3
coke, diet coke, orange fanta, lemonade, sprite, dr. pepper, green tea, black tea

SHARED DRINKS

Soju Mixer 20
flavors: lychee, mango, strawberry, peach, melon calpico, yogurt