



SHŌGUN

DINING MENU

This menu is valid at these locations

LA VERNE • TEMECULA

CORONA

SAKE

The traditional Japanese alcoholic beverage made from rice.
Sake is rated on a scale of -30 (sweeter) to +20 (drier).



SHOGUN HOT SAKE, California

14 (Tokkuri)

LIGHT AND SMOOTH SAKE

Pairs well with sushi and appetizers

300ml

720ml

Hakutsuru Draft, Hyogo, +4

Characterized by its light, fresh and smooth taste. Slightly dry.

21

Karatamba, Hyogo, +7

Crisp, dry, and easy to drink. Pairs with almost everything on the menu!

21

47

Hakutsuru, Junmai Ginjo, Hyogo +3

A flowery and fragrant sake with silky, well balanced smoothness notes of blueberry and melon with flavors of pear and strawberry.

27

61

Okunomatsu, Ginjo, Fukushima +4

Awarded in 2018 Sake has depth and a wide range of flavor to balance of its acidity and sweetness.

35

79

MEDIUM TO FULL BODIED SAKE

Pairs well with teppan dishes

Dassai 45 Junmai Daiginjo, Yamaguchi +3

A rich structure full flavor sake with elegant notes of rice and exotic fruits.

35

79

Kirakucho Kara, Junmai Ginjo +14

This sake has combined taste characteristics of dry and rich. Has an elegant and clear aftertaste.

31

70

Ryjin "Bull Rider", Junmai Daiginjo, Gunma +5

With a name like "Bull Rider" you expect something bold. This sake delivers. Bursting with an aroma of tropical fruits and orange blossoms.

NA

88

Kikusui Senjyu, Ginjo, Niigata, +5

Full banana cream pie aroma with spicy flavors of clove and nutmeg.

31

70

Kikusui Junmai Ginjo, Niigata, +1

Light and comfortably dry, aroma of fresh cantaloupe and banana.

29

65

NIGORI SAKE

Ozeki Nigori, California, -30

Lightly filtered, creamy and sweet, with flavors of coconut and melon.

16 (375 ml)

35 (750ml)

Sayuri, Hyogo, -11

Hints of white grape and elements of cherry blossom, creamy sake with a deliciously smooth finish.

24 (300 ml)

54 (720 ml)

FRUIT FLAVORED SAKE

Fuji Apple, White Peach or Pineapple, CA

21 (375ml)

47 (750 ml)

SPARKLING SAKE

Mio Hyogo, -11

MIO is a festive, sparkling sake, bright with aromas of peach, ripe persimmon, freesia and fresh bread.

25 (300 ml)

58 (720 ml)

LOW ALCOHOL

Esshu "Sakura Biyori", Ginjo, Niigata +1

A Ginjo sake with light and comforting sweetness and a refined fragrance. Notes of sakura and light mint.

NA

89 (720 ml)

SAKE SAMPLER • 23

Your chance to get to know about sake!

Pick 3 of your choice of sake from the list below. 2oz pours of each.

CHOICES for the SAKE SAMPLER

Ozeki Nigori

Karatamba

Kubota Senjyu

Kikusui Junmai Ginjo



WINE




SOUTH COAST WINERY
RESORT & SPA
House wine produced by South Coast Winery

SPARKLING WINE

	GLASS	BOTTLE
Prosecco, Ruffino , Italy 1		14 (187ml)
Champagne Brut, Nicolas Feuillatte , France 3		67

ROSE

	GLASS	BOTTLE
Rose of Pinot Noir, Belle Glos , Sonoma Coast 2	12	44

WHITE WINE

SELECTED WHITE

	GLASS	BOTTLE
Pinot Grigio, Santa Cristina , Italy 1	12	44
Pinot Gris, Acrobat , Oregon 2	14	54
Sauvignon Blanc, Ferrari Carano Fume Blanc , Sonoma 2	15	58
Sauvignon Blanc, Wairau River , New Zealand 2		58

CHARDONNAY

By Shogun , South Coast Winery 3	12	44
Chateau St Michele , Washington 3	14	54
Kendall Jackson , California 3	14	54
Boen , Tri County Central Coast 4		67

REDS

CABERNET SAUVIGNON

By Shogun , South Coast Winery 2	12	44
Inception , Paso Robles 3	13	50
Unshackled by Prisoner , California 4	15	58
Quilt , Napa 4		67

MERLOT

Drumheller , Washington 2	12	44
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PINOT NOIR

Castle Rock Monterrey , California 2	12	44
Elouan , Oregon 3	14	54
Belle Glos , Clark & Telephone, Central Coast 4		67

RED BLENDS

Intrinsic , Washington 3	12	44
Prisoner , Napa 4		72

SWEET WINES

Moscato, Seven Daughters , California	12	44
Plum Wine, Hakutsuru	13	50



Light -> Full Bodied

SIGNATURE COCKTAILS

* For an additional \$5, enjoy your drink in Shogun's Lucky Cat mug.
Take it home as a souvenir!



SHOGUN ICED TEA 15

Nikka Vodka, Hornitos Plata Tequila, Malibu Original Rum, Suntory Roku Gin, Midori, Sweet and Sour, and Sprite.

SHOGUN PALOMA 14

Flecha Azul Blanco Tequila, Fresh Grapefruit Juice, Lime Juice, Agave Nectar, and Club Soda.

NEKO 14

Bacardi Rum, Brandy, Peach Schnapps, Grenadine, Pineapple Juice, and Sweet and Sour. Blended to the color of a Japanese Sunrise.

SHOGUN COSMO 13

Suntory Haku Vodka, Triple Sec, and Cranberry Juice.

SHOGUN MOJITO 13

Denizen white aged rum, fresh mint, lime juice, club Soda.
Your Choice of Strawberry, Mango, or Coconut.

LEMON DROP 13

Nikka Vodka, Triple Sec, Sweet and Sour, Fresh Squeezed Lemon, Simple Syrup.

ROYAL HAWAIIAN 22

Suntory Haku Vodka, Raspberry Liqueur, Guava Juice, Pineapple Juice, and Sweet and Sour. Poured into a Freshly Carved Maui pineapple .

BLOOD ORANGE CRUSH 13

Courvoisier VS Cognac, Luxardo Apertivo, Liquid Alchemist Blood Orange Syrup, Lemon Juice, and Club Soda.

GEISHA 14

Flecha Azul Blanco Tequila, Midori Melon, Sweet and Sour. A Citrus Margarita with a sweet taste of Melon.

CUCUMBER GIN & TONIC 12

Gray Whale Gin, Fever Tree Cucumber Tonic, lime juice.

TOKYO MULE 14

iichiko Saiten Premium Shochu, Liquid Alchemist Ginger Syrup, Lime Juice, and Ginger Ale.

SHOGUN PREMIUM HIGHBALLS 14

All drinks served with chilled bubbly club soda.

THE "TRADITIONAL"

Suntory Toki Japanese Whiskey

JIM BEAM HIGHBALL

Jim Beam White Bourbon

ROKU RICKEY

Suntory Roku Gin + Simple Syrup + Yuzu Juice

RANCH WATER

Hornitos Plata Tequila + Lime Juice

SHOGUN CLASSICS 14.75



SAMURAI

Malibu Original Rum, Midori, sweet & sour, pineapple juice.

SHOGUN MAI TAI

White and Dark Rum, Orange Juice, Pineapple Juice, Sweet and Sour and Myer's Rum Float.

KARATE PUNCH

Denizen Aged White Rum, triple sec, orgeat Syrup, pineapple juice, grenadine, sweet & sour.

PREMIUM COCKTAILS BY CASAMIGOS 14.75



WASABI CUCUMBER MARGARITA
Casamigos Tequila Blanco with Traditional Wasabi Salt, Lime Juice, Muddled Cucumber, and Basil.

SPICY MANGORITA
Casamigos Tequila Reposado, Yuzu Juice, Simple Syrup, and Mango Juice.



CASA LYCHEE
Casamigos Tequila Blanco, Soho Lychee Liqueur, Liquid Alchemist Ginger Syrup, Simple Syrup, and Lemon Juice.

CASA ESPRESSO MARTINI
Casamigos Tequila Reposado, Coffee, Kahlua and Baileys.



CASAMIGOS
Tequila
FLIGHT BOARD



Who wouldn't want to try all expressions of CASAMIGOS®? Get your evening started at Shogun with The Casamigos Tequila Flight Board! A taste of each of the expressions the team at Casamigos has to offer. Brought to you by those who drink it.

ONE OUNCE SERVING OF EACH:
Blanco, Reposado, Añejo & Mezcal
35.00
No Substitutions

FAVORITE SHOCHO COCKTAILS 14.75



CHILLI MANGO
Vacuum-Distilled Shochu, Chili Salt, Mango Juice, Lime, Jalapeño. A Favorite Spicy Japanese Cocktail.

UBE HORCHATA
Vacuum-Distilled Shochu, Horchata and Ube Milk. Beautifully Purple, Creamy, and Sweet, it's Perfect for pairing with Spicy Foods and Dessert.



PINEAPPLE MATCHA
iichiko Saiten Shochu, Tsujiri Matcha, Simple Syrup, Pineapple Juice, and Lemon Juice.

PIÑA COLADA
Japan-Influenced Piña Colada with iichiko Saiten Shochu, Pineapple Juice, Coconut Milk, and Coconut Syrup. A Japanese Influenced Piña Colada.

BEER



DRAFT BEER

Suntory Premium Malts
Sapporo

Ask Your Server About Additional Selections

BOTTLED BEER

Sapporo
Asahi
Modelo Especial
Corona
Bud Light
Coors Light
Michelob Ultra
805
Heineken Zero

PREMIUM SPIRITS SELECTIONS

JAPANESE WHISKEY

Suntory Toki
Suntory Hibiki
Nikka Days
Nikka Yoichi

WHISKEY

Jameson
Maker's Mark
Woodford
High West American Prairie

SCOTCH

Glenlivet 14 year
Johnny Walker Blue Label

RUM

Bacardi White
Denizen White
Bacardi Dark

TEQUILA/MEZCAL

Casamigos
Tres Generaciones
Clase Azul
Don Julio 1942
La Luna Mezcal

VODKA

Grey Goose
Belvedere
Haku
Nikka

GIN

Suntory Roku
135 EAST Hyogo Dry Gin
Gray Whale

NON-ALCOHOLIC BEVERAGES

REFRESHING FAVORITES

SPECIALTY SMOOTHIES 6.75

Strawberry, Mango, Coconut, Strawberry Colada or Mango Colada.

RAMUNE (MARBLE SODA) 5

Popular Japanese Children's Bottled Soda Original, Strawberry, Melon or Grape.

BOTTLED WATER 5

Fiji (500ml)
San Pellegrino (500ml)

REDBULL 4.50

COMPLEMENTARY REFILLS

SODA 4

Coca Cola, Diet Coke, Sprite, Dr. Pepper or Lemonade.

ICED TEA 4

Unsweetened, Strawberry, Mango, Raspberry, Passion Fruit, Peach or Green Tea.

SHOGUN FLAVORED LEMONADE 5

Passion Fruit, Strawberry, Mango, Raspberry or Peach.

HOT GREEN TEA 4

APPETIZERS

VEGETABLES

EDAMAME • 7.25

Boiled soybeans seasoned with sea salt.



SPICY EDAMAME

SPICY or GARLIC EDAMAME • 7.50

Boiled and sautéed with Japanese togarashi (7 spices chili mix), soy sauce and chili oil (very spicy!). Or, sautéed with garlic.



AGEDASHI TOFU

AGEDASHI TOFU • 8.50

Lightly fried tofu, served in sweet dashi soy sauce.

CUCUMBER BITES • 7.50

House pickled cucumbers, finished with chili oil.



CUCUMBER BITES

VEGETABLE TEMPURA • 9.25

Assorted vegetables, lightly battered and deep fried. Served with tempura dipping sauce.

SAUTÉED ASPARAGUS • 8.50

Lightly stir-fried with our signature teriyaki sauce.



SAUTEED ASPARAGUS

SHISHITO PEPPERS • 9.25

Flash fried Japanese shishito peppers, tossed in garlic sauce. Garnished with Bonito Flakes.



SHISHITO PEPPERS

SHOGUN FRIES • 6.50

Fries tossed in our signature seasoning. (Choice of plain, salted, garlic or cajun)

MEAT

CHICKEN KARAAGE • 10

Japanese style fried chicken served with sweet and sour and teriyaki dipping sauces.



KARAAGE

GYOZA (POT STICKERS) • 9.50

Pork or chicken dumplings, pan fried or deep fried, served with ponzu ginger sauce.



GYOZA

NIKU KUSHIYAKI • 13

Marinated skewered beef with Japanese shishito peppers. Served with spicy yuzu sauce and Japanese 7 spices chili mix on the side.

BEEF CARPACCIO • 14

Thin, tender slices of rare beef fillet, with a delicious dressing and fresh herbs and salad



BEEF CARPACCIO

CHICKEN YAKITORI • 10.50

Grilled chicken skewers, glazed with our signature teriyaki sauce.

Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Many of our offerings contain sesame seeds.

APPETIZERS

SEAFOOD

SHRIMP & VEGETABLE

TEMPURA • 11.75

Shrimp and assorted vegetables, lightly battered and deep fried. Served with tempura dipping sauce.



SHRIMP+VEGETABLE TEMPURA

CALAMARI RINGS • 11

Seasoned calamari rings, flash fried, served with sweet and sour sauce and remoulade sauce.



CALAMARI RINGS

FIRECRACKER SHRIMP • 10.75

Crispy tempura battered shrimp, topped with sriracha and dynamite sauces.



FIRECRACKER SHRIMP

SOFT SHELL CRAB • 12

Deep fried soft shell crab served with ponzu sauce.

SHRIMP & SCALLOP

DYNAMITE • 14

Shrimp and scallops baked golden brown with Shogun's original spicy mayo sauce.



SASHIMI APPETIZER

ASSORTED SASHIMI

APPETIZER (6 pcs) • 14.50

2 pcs each of tuna, yellowtail and salmon. (No Substitutions)

SUSHI APPETIZER (9 pcs) • 14.75

4 pcs of California roll, and 1 pc each of tuna, yellowtail, albacore, salmon and white fish sushi. (No Substitutions)

SHOGUN CARPACCIO • 14

Your choice of tuna, albacore, salmon or yellowtail fillets. Served with sliced jalapeños and garlic ponzu.



SHOGUN CARPACCIO

BAKED MUSSELS • 10.50

4 mussels on half shells, topped with dynamite and eel sauces, then baked to perfection. Finished with masago and green onion.

POKE TUNA • 14.50

Freshly chopped tuna and avocado, marinated in our spicy house poke sauce. Served on a bed of seaweed salad.



POKE TUNA

CRISPY RICE • 12.75

Spicy tuna served on crispy fried rice, topped with sliced jalapeño and red dragon sauce. Finished with green onion and sesame seeds.



CRISPY RICE

TUNA TARTAR • 13

Coarsely chopped sashimi grade tuna drizzled with yuzu mayo. Served on crispy wonton chips.

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SALADS

HOUSE SALAD • 6

CUCUMBER SALAD • 7

Sliced cucumber in citrus vinaigrette.

SEARED TUNA SALAD • 19

Seared tuna, seasoned with furikake, and placed on top of a bed of gourmet spring mix. Garnished with tomato, cucumber and kaiware radish. Finished with sesame vinaigrette dressing.



GRILLED CHICKEN SALAD • 17

Grilled chicken, fresh orange and tomato on a bed of gourmet spring mix and fresh lettuce. Served with sesame vinaigrette dressing.

SEAWEED SALAD • 8

Marinated seaweed with sesame oil, sesame seeds, gobo and kaiware.

SALMON SKIN SALAD • 17

Broiled salmon skin strips, topped with smelt egg on a bed of gourmet spring mix. Garnished with tomato, cucumber and kaiware radish. Served with a sesame vinaigrette.

SEARED ALBACORE SALAD • 18

Lightly seared albacore on a bed of gourmet spring mix, topped with crispy wonton strips and served with garlic ponzu sauce.

SASHIMI SALAD • 19

Tuna, yellowtail, salmon and albacore on a bed of gourmet spring mix. Served with a sesame vinaigrette.

SUSHI / SASHIMI

Served with soup (clear onion or organic soybean miso) and salad with ginger dressing.
(No Substitutions)



SHOGUN SUSHI DELUXE COMBO • 31

4 pcs of shrimp tempura roll, 3 pcs of tuna roll, 1 pc each of tuna, yellowtail, albacore, salmon, shrimp, and 4 pcs of today's fresh seasonal selections.

VEGGIE SUSHI COMBO • 17

6 pcs vegetable roll, 3 pc each of avocado roll and cucumber roll, and 2 pcs of inari.

SAMURAI SUSHI COMBO • 25

4 pcs of California roll, 3 pcs of tuna roll, 1 pc each of tuna, yellowtail, salmon, shrimp, and 3 pcs of today's fresh seasonal selections.



SASHIMI COMBO WITH STEAMED RICE • 25

2 pcs each of tuna, yellowtail, salmon, albacore, white fish and surf clam. Served with a bowl of steamed rice.

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SUSHI ROLLS



ALASKAN ROLL 🌶️ 🌸

Spicy tuna and cucumber inside, covered with salmon.

Half 9 • Full 15



ALBACORE DELIGHT ROLL 🌶️

Spicy albacore and cucumber inside. Covered with albacore and drizzled with garlic ponzu sauce.

Half 9 • Full 16



BSC ROLL 🌸

Baked scallops on top of a California roll, covered with dynamite sauce and a drizzle of eel sauce.

Half 9 • Full 15



CALIENTE ROLL 🌶️ 🌸

Tempura style spicy tuna roll with jalapeños and cream cheese inside. Topped with eel sauce and spicy mayo.

Half 8.50 • Full 14



CRAZY BOY ROLL 🌸

Tempura style California roll, drizzled with eel sauce and creamy sauce.

Half 8.25 • Full 14



CATERPILLAR ROLL 🌸

Fresh water eel and cucumber inside. Covered with avocado and drizzled with eel sauce.

Half 8.15 • Full 15



CRUNCHY ROLL 🌸

Shrimp tempura, kani-kama crab and avocado inside. Topped with eel sauce and crispy tempura flakes.

Half 8.25 • Full 14



CRUNCHY DRAGON ROLL 🌶️ 🌸

Crunchy roll topped with spicy tuna and crispy tempura flakes, drizzled with eel sauce and spicy mayo.

Half 9.25 • Full 16



DOUBLE SHRIMP ROLL 🌸

Shrimp tempura, kani-kama crab and avocado inside. Topped with shrimp and thinly sliced lemon.

Half 9 • Full 15



SPICY LOBSTER ROLL 🌶️

Asparagus tempura and avocado inside. Topped with a spicy lobster and kani-kama mix. Drizzled with eel sauce and creamy sesame sauce.

Half N/A • Full 18

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SUSHI ROLLS



GO GO ROLL 🌸

California roll topped with shrimp and seared yellowtail. Drizzled with spicy mayo and eel sauce.

Half 8.50 • Full 15



SALSA CEVICHE ROLL

California roll topped with fresh ceviche made with albacore, salmon, tuna, and yellowtail. Garnished with avocado slices and yuzu mayo.

Half 9.50 • Full 17



KAMIKAZE ROLL 🌶️ 🌸

Spicy tuna and cucumber inside. Covered with avocado and finished half and half with red dragon sauce and eel sauce.

Half 8.25 • Full 14



SUPER MEXICAN ROLL 🌶️

Shrimp tempura, spicy crab, cucumber and avocado inside. Topped with albacore, serrano peppers and spicy mayo. Finished with garlic ponzu sauce.

Half 9.50 • Full 17



RAINBOW ROLL

Fresh slices of tuna, salmon, yellowtail, albacore and avocado on top of a California roll.

Half N/A • Full 16



RED DRAGON ROLL 🌶️ 🌸

Zucchini and avocado, topped with sliced tuna and spicy red dragon sauce.

Half 9.25 • Full 16



SAN DIEGO ROLL 🌸

Kani-kama crab, salmon tempura and avocado inside. Topped with eel sauce.

Half 8 • Full 14



SEARED SALMON ROLL 🌸

Cream cheese and avocado roll covered with seared salmon. Topped with eel sauce and creamy sesame sauce.

Half 8.75 • Full 15



SHOGUN ROLL

Shrimp tempura roll with soy paper. Topped with diced premium fish assortment. Finished with eel sauce, creamy sesame sauce, green onion and masago.

Half N/A • Full 16



SPIDER ROLL

Soft shell crab, kani-kama crab, avocado, gobo, cucumber and radish sprouts inside. Topped with eel sauce.

Half N/A • Full 15

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SUSHI ROLLS



LAS VEGAS ROLL ❀

Shrimp tempura and kani-kama crab inside. Finished with eel sauce and crispy tempura flakes.

Half 8.50 • Full 15



WHITE HAWAIIAN ROLL 🌶️ ❀

Spicy tuna and cucumber inside. Topped with albacore, avocado and ponzu sauce. Finished with green onion and masago.

Half 8.50 • Full 15



MEXICAN ROLL 🌶️ ❀

Spicy kani-kama crab and cucumber inside. Covered with avocado and topped with sriracha sauce.

Half 8.25 • Full 14



SALMON CEVICHE ROLL 🌶️ ❀

Pico de gallo and cucumber inside. Topped with salmon and avocado. Served with Japanese yuzu pepper salsa.

Half 8.50 • Full 15



NEW YORK NEW YORK ROLL

Shrimp tempura, kani-kama crab and avocado inside. Topped with tataki style New York steak. Finished with garlic ponzu and green onion.

Half N/A • Full 18



N'SANE ROLL 🌶️

Shrimp tempura, kani-kama crab, spicy tuna, and asparagus wrapped in soy paper. Topped with cajun tuna, avocado, masago and crunchy tempura flakes. Drizzled with eel sauce and creamy sesame sauce.

Half 9.50 • Full 16.50



BBQ ROLL ❀

Shrimp tempura, kani-kama crab and avocado inside. Covered with seasoned seared tuna. Topped with Shogun's creamy sesame, red dragon & sweet sauces.

Half 9 • Full 15



GSC ROLL ❀

Baked Shrimp on top of a California roll, covered with dynamite garlic sauce and a drizzle of eel sauce.

Half 9 • Full 15

HALF ROLL TRIO

Choose any 3 half rolls listed with a (❀) for 25

New York New York, Spider, Rainbow and Spicy Lobster rolls not available in half orders.



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JAPANESE NOODLES

RAMEN

Japanese ramen noodles served in your choice of broth. Garnished with cha-shu pork, sweet corn, bean sprouts, green onion and sesame seeds.

TONKOTSU RAMEN • 17

Pork based broth.

MISO RAMEN • 17

Soybean based broth.

SPICY MISO RAMEN • 17.50

Spicy soybean based broth.



YAKISOBA

Egg noodles, white onions, carrots, cabbage, broccoli, bean sprouts and green onions all stir-fried in our original yakisoba sauce.

CHICKEN YAKISOBA • 18.50

STEAK YAKISOBA • 19.50

SHRIMP YAKISOBA • 19.50



UDON

PLAIN UDON • 14

Traditional Japanese noodles in soy dashi based broth. Topped with kamaboko, green onion, enoki mushroom and seaweed.

CHICKEN UDON • 16

Traditional Japanese noodles in soy dashi based broth. Topped with grilled chicken.

TEMPURA UDON • 17

Traditional Japanese noodles in soy dashi based broth. Topped with shrimp tempura.

NABEYAKI UDON • 19

Traditional Japanese noodles in soy dashi based broth. Topped with grilled chicken, fish cake, enoki mushrooms, white onion and a poached egg. Served with a side of shrimp tempura.



Some items on this page are not available at all stores.

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LUNCH

SERVED UNTIL 3PM

ENTRÉES

Served with soup (clear onion or organic soybean miso) or salad with ginger dressing, steamed rice and mixed vegetables.
Upgrade to chicken fried rice for 4

- | | | | |
|--------------------------|---------|-------------------------------------|---------|
| CHICKEN TERIYAKI | • 17.75 | SHRIMP AND VEGETABLE TEMPURA | • 17.25 |
| SALMON TERIYAKI | • 18.75 | SALMON KATSU | • 18.75 |
| STEAK TERIYAKI | • 19.75 | CHICKEN KATSU | • 17.50 |
| VEGETABLE TEMPURA | • 15.75 | CHICKEN KARAAGE | • 16.75 |
| TOFU ENTREE | • 14.75 | | |
- *Deep fried tofu, sauteed in your favorite sauce (Teriyaki, Miso or Spicy).

COMBINATIONS

Served with soup (clear onion or organic soybean miso) or salad with ginger dressing and steamed rice.
Upgrade to chicken fried rice for 4

2 ITEM • 21 • **3 ITEM • 24**

Chicken Teriyaki	Shrimp and Vegetable Tempura	Chicken Karaage
Salmon Teriyaki	Chicken Katsu	California Roll
Steak Teriyaki (\$1 extra)	Salmon Katsu	Spicy Tuna Roll
Tofu Teriyaki	Gyoza (Pot Sticker)	Sushi Assortment (\$1 extra)
Vegetable Tempura	Calamari Rings	Sashimi Assortment (\$1 extra)

ROLL AND APPETIZER COMBO • 21

Served with soup (clear onion or organic soybean miso) or salad with ginger dressing.
Choose ONE roll and ONE appetizer.

ROLL CHOICE

Crazy Boy Roll
Spicy Lobster Roll
Mexican Roll
Crunchy Roll
Kamikaze Roll
Crunchy Dragon Roll
San Diego Roll



APPETIZER CHOICE

Edamame
Vegetable Tempura
Chicken Karaage
Calamari Rings
Shrimp & Vegetable Tempura
Gyoza (Pot Sticker)
Firecracker Shrimp
Agedashi Tofu
Shishito Peppers
Seaweed Salad

SIDES

- | | | | |
|----------------------------------|--------|------------------------------|------|
| Clear Onion Soup | • 3.50 | 16 oz Bottles | • 10 |
| Organic Soybean Miso Soup | • 4.25 | Shogun Salad Dressing | |
| Fried Rice | • 4.50 | Shogun Seafood Sauce | |
| | | Shogun Ginger Sauce | |
| | | Shogun Garlic Butter | |



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LUNCH TEPPAN STYLE

SERVED UNTIL 3PM

ENTREES

Served with soup (clear onion or organic soybean miso) or salad with ginger dressing, steamed rice and mixed vegetables.

Upgrade to chicken fried rice for 4

CHICKEN TERIYAKI	• 18.75	CALAMARI STEAK	• 18.50
SESAME CHICKEN	• 18.75	SAMURAI SHRIMP	• 19.75
SPICY CHICKEN	• 18.75	COLOSSAL SHRIMP	• 22.75
LEMON CHICKEN	• 18.75	HIBACHI SCALLOPS	• 23.75
TERIYAKI STEAK	• 20.75	HALIBUT FILLET	• 23.25
NEW YORK STEAK	• 20.75	FILLET OF SALMON	• 19.75
FILET MIGNON	• 23.50	SEAFOOD COMBINATION	• 25.75
RIB EYE STEAK	• 23.50	Shrimp, Scallops, Calamari and Salmon. (No Substitutions)	

TOFU DELIGHT • 15.50

Deep fried Tofu, lightly sauteed on the grill with your favorite sauce (Teriyaki Miso or spicy). Served with organic soybean miso soup or salad with ginger dressing, hibachi mixed vegetables and steamed rice. Upgrade to chicken fried rice for 4.

LUNCH COMBINATIONS

SESAME CHICKEN

- with Calamari Steak • 22.50
- with Samurai Shrimp • 22.75
- with Hibachi Scallops • 23.75
- with Colossal Shrimp • 24.75

NEW YORK STEAK

- with Sesame Chicken • 22.75
- with Calamari Steak • 23.50
- with Samurai Shrimp • 24.50
- with Hibachi Scallops • 25.75
- with Colossal Shrimp • 24.50

FILET MIGNON

- with Sesame Chicken • 24.50
- with Calamari Steak • 24.50
- with Samurai Shrimp • 25.50
- with Hibachi Scallops • 26.75
- with Colossal Shrimp • 25.50

RIB EYE STEAK

- with Sesame Chicken • 24.50
- with Calamari Steak • 24.75
- with Samurai Shrimp • 25.75
- with Hibachi Scallops • 27.50
- with Colossal Shrimp • 26.50

SAMURAI SHRIMP

- with Calamari Steak • 22.75
- with Hibachi Scallops • 25.75

KIDS MEALS

(12 years old and under)

Served with Hibachi mixed vegetables and steamed rice.
Upgrade to chicken fried rice for 4

TERIYAKI NINJA • 13.25

Your choice of grilled chicken breast, steak or salmon, glazed with teriyaki sauce.

CHICKEN KATSU • 12.50

Hand breaded and deep fried sliced chicken breast.

Kodomo Chicken • 14.75

KID'S YAKISOBA • 12.25

Japanese style stir-fried egg noodles with vegetables.

KID'S HAND ROLL • 12.25

A hand roll comes with cucumber and avocado with choice of:
Kani-Kama Crab | Tuna | Shrimp Tempura

Kodomo Shrimp • 16.75

Kodomo Steak • 16.75

Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Many of our offerings contain sesame seeds.

DINNER

ENTRÉES

Served with soup (clear onion or organic soybean miso) and salad with ginger dressing, steamed rice and mixed vegetables.
Upgrade to chicken fried rice for 4

- | | | | |
|--------------------------|---------|-------------------------------------|---------|
| CHICKEN TERIYAKI | • 24.75 | SHRIMP AND VEGETABLE TEMPURA | • 23.75 |
| SALMON TERIYAKI | • 25.75 | SALMON KATSU | • 25.75 |
| STEAK TERIYAKI | • 27.75 | CHICKEN KATSU | • 24.75 |
| VEGETABLE TEMPURA | • 19.75 | CHICKEN KARAAGE | • 23.75 |
| TOFU ENTREE | • 20.75 | | |
- *Deep fried tofu, sauteed in your favorite sauce (Teriyaki, Miso or Spicy).

COMBINATIONS

Served with soup (clear onion or organic soybean miso) and salad with ginger dressing and steamed rice.
Upgrade to chicken fried rice for 4

2 ITEM • 26 • **3 ITEM • 29**

- | | | |
|-----------------------------------|-------------------------------------|---------------------------------------|
| Chicken Teriyaki | Shrimp and Vegetable Tempura | Chicken Karaage |
| Salmon Teriyaki | Chicken Katsu | California Roll |
| Steak Teriyaki (\$1 extra) | Salmon Katsu | Spicy Tuna Roll |
| Tofu Teriyaki | Gyoza (Pot Sticker) | Sushi Assortment (\$1 extra) |
| Vegetable Tempura | Calamari Rings | Sashimi Assortment (\$1 extra) |

ROLL AND APPETIZER COMBO • 26

Served with soup (clear onion or organic soybean miso) and salad with ginger dressing.
Choose ONE roll and ONE appetizer.

ROLL CHOICE

- Crazy Boy Roll
- Spicy Lobster Roll
- Mexican Roll
- Crunchy Roll
- Kamikaze Roll
- Crunchy Dragon Roll
- San Diego Roll



APPETIZER CHOICE

- | | |
|----------------------------|---------------------|
| Edamame | Gyoza (Pot Sticker) |
| Vegetable Tempura | Firecracker Shrimp |
| Chicken Karaage | Agedashi Tofu |
| Calamari Rings | Shishito Peppers |
| Shrimp & Vegetable Tempura | Seaweed Salad |

10 INGREDIENT FRIED RICE

Rice sauteed with garlic butter, soy sauce, eggs, onions, carrots, cabbage, broccoli, bell peppers, zucchini, asparagus, corn and your choice of meat. Served with organic soybean miso soup.

- | | |
|-----------------------|---------|
| with Vegetable | • 17.75 |
| with Chicken | • 19.75 |
| with Shrimp | • 20.75 |
| with Steak | • 21.75 |
| with all of the above | • 24.75 |



10 INGREDIENT FRIED RICE

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DINNER TEPPAN STYLE

ENTREES

Served with soup (clear onion or organic soybean miso) and salad with ginger dressing, shrimp appetizer, hibachi mixed vegetables and steamed rice.
Upgrade to chicken fried rice for 4

- PREMIUM GRILLED CHICKEN** • 28
Your choice of sesame, teriyaki, spicy, or lemon chicken breast, grilled to perfection.
- NEW YORK STEAK** • 32.75
Finely marbled New York strip steak grilled to your specification.
- FILET MIGNON** • 37.75
Succulent tenderloin steak grilled to your specification.
- RIB EYE STEAK** • 37.50
Finely marbled Certified Angus Beef, grilled to your specification.
- CALAMARI STEAK** • 28.75
Premium juicy calamari steak, seasoned with fresh squeezed lemon.
- SAMURAI SHRIMP** • 32.50
Succulent shrimp grilled to perfection, seasoned with fresh squeezed lemon.
- HIBACHI SCALLOPS** • 35.75
Sweet sea scallops grilled to perfection, seasoned with fresh squeezed lemon.
- COLOSSAL SHRIMP** • 35.50
Grilled colossal shrimp lightly seasoned with fresh squeezed lemon.
- HALIBUT FILLET** • 33.50
Perfectly grilled Halibut fillet, seasoned with fresh lemon.
- FILLET OF SALMON** • 32.75
Perfectly grilled fillet of salmon. Seasoned with your choice of flavor: teriyaki, miso or lemon.
- LOBSTER TAILS** • 57.25
Twin cold water lobster tails grilled hibachi style, seasoned with garlic butter and fresh squeezed lemon.
- SEAFOOD COMBINATION** • 40.50
Shrimp, Scallops, Calamari and Salmon. (No Substitutions)
- TOFU DELIGHT** • 24
Deep fried Tofu, lightly sauteed on the grill with your favorite sauce (Teriyaki, Miso or spicy). Served with appetizer (Your choice of edamame, vegetable tempura or shishito peppers), organic soybean miso soup, salad with ginger dressing, hibachi mixed vegetables and steamed rice. Upgrade to chicken fried rice for 4.

DINNER COMBINATIONS

- SESAME CHICKEN**
 - with Calamari Steak • 35
 - with Samurai Shrimp • 36
 - with Hibachi Scallops • 39
 - with Colossal Shrimp • 38
- NEW YORK STEAK**
 - with Sesame Chicken • 35
 - with Calamari Steak • 36
 - with Samurai Shrimp • 38
 - with Hibachi Scallops • 41
 - with Colossal Shrimp • 40
- FILET MIGNON**
 - with Sesame Chicken • 40
 - with Calamari Steak • 41
 - with Samurai Shrimp • 42
 - with Hibachi Scallops • 45
 - with Colossal Shrimp • 44
- RIB EYE STEAK**
 - with Sesame Chicken • 40
 - with Calamari Steak • 41
 - with Samurai Shrimp • 42
 - with Hibachi Scallops • 45
 - with Colossal Shrimp • 44
- SAMURAI SHRIMP**
 - with Calamari Steak • 38
 - with Hibachi Scallops • 43

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DONBURI BOWLS

All bowls served with organic soybean miso soup.

TUNA DONBURI • 21.75

Sashimi tuna on top of sushi rice. Garnished with fresh avocado slices.

UNAGI DONBURI • 22.75

Fillets of freshly grilled eel, on top of steamed rice, drizzled with special unagi sauce.

SAMURAI CHIRASHI • 26.75

Assorted variety of today's fresh fish, served on top of sushi rice

SHOGUN CHIRASHI • 32.75

Premium assortment of fresh fish, served on top of sushi rice. (Selection may vary by location).

TERIYAKI BOWL

Served with steamed vegetables over a bed of steamed rice.

Upgrade to chicken fried rice for 4

Chicken • 15.75

Steak • 18.75

Salmon • 17.75

TENDON • 19.75

Shrimp and assorted vegetable tempura on top of steamed rice.



TENDON BOWL



SHOGUN CHIRASHI



UNAGI DONBURI

DESSERT

MOCHI ICE CREAM • 8

Choose 3 Pieces
Mango | Green Tea | Strawberry |
Chocolate | Vanilla



FRIED BANANA A LA MODE • 9.50

The perfect combination of fried banana and vanilla ice cream. Drizzled with chocolate syrup and topped with whipped cream and a cherry.



SPECIAL CELEBRATION DESSERT • 8.50

Butter cake, served warm with a scoop of vanilla ice cream. Drizzled with chocolate syrup and topped with whipped cream and a cherry.



ICE CREAM • 5.75

Vanilla | Green Tea | Rainbow Sherbet

Some items on this page are not available at all stores.

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