

SHOGUN APPETIZERS

VEGETABLE

Edamame 5.75

Boiled soybeans seasoned with sea salt

Garlic Edamame 6.25

Boiled and sauteed with fresh chopped garlic and soy sauce

Spicy Edamame 6.25

Boiled and sauteed with Japanese tougarashi (7 spices chili mix) and chili oil (very spicy)

Vegetable Tempura 7.65

Assorted vegetables, lightly battered, and deep fried

Shogun Fries 4.95

Fries tossed in our signature seasoning. Choice of plain, salted, garlic, or Cajun

MEAT

Chicken Karaage 8.25

Japanese-style fried chicken, served with sweet and sour sauce

Potsticker (Gyoza) 7.85

Gyoza. Deep or pan-fried pork or chicken dumpling, served with ponzu ginger sauce

SEAFOOD

Shrimp and Vegetable Tempura 9.25

Shrimp and Assorted Vegetables, Lightly Battered and Deep Fried

ALCOHOL

BEERS

Sapporo

Kirin

Asahi

Modelo Especial

Firestone Walker 805

Bud Light

Coors Light

Michelob Ultra

SAKE

Hakutsuru Draft (180ml)

Sayuri Nigori Sake (300ml)

Choya Plum Sparkling (187ml)

MENU

TEPPAN STYLE DINNER

ENTREES

Served with Clear Onion Soup or Organic Soybean Miso Soup, Salad with Ginger Dressing, Grilled Shrimp Appetizer, Hibachi Mixed Vegetables, Two Signature Dipping Sauces and Steamed Rice
(Steamed Rice May be Substituted for Chicken Fried Rice for \$2.99 Extra)

CHICKEN AND STEAK

Sesame Chicken 21.95
Tender Chicken Breast Grilled and Seasoned with Soy Sauce & Sesame Seeds

Teriyaki Chicken 21.95
Tender Chicken Breast Grilled with Sliced Scallions & Onion in Savory Signature Teriyaki Sauce

Spicy Chicken 21.95
Tender Chicken Breast Seasoned with Shogun Signature Spicy Sauce

Lemon Chicken 21.95
Tender Chicken Breast Grilled and Finished with Fresh Squeezed lemon

Yakiniku BBQ 24.45
Thinly Sliced Steak Cooked with Japanese BBQ Sauce

Teriyaki Steak 26.45
New York Strip Steak Grilled with Sliced Scallions & Onions in Savory Signature Teriyaki Sauce

New York Steak 26.45
Sumo Cut 12oz 33.45
Finely Marbled New York Strip Steak Grilled to Your Specification

Filet Mignon 29.95
Sumo Cut 9oz 35.45
Succulent Tenderloin Steak Grilled to Your Specification

Rib Eye Steak 30.45
Sumo Cut 12oz 35.95
Finely Marbled Certified Angus Beef Grilled to Your Specification

SEAFOOD

Calamari Steak 23.95
Premium Juicy Calamari Steak, Seasoned with Fresh Squeezed Lemon

Samurai Shrimp 26.95
Succulent Shrimp Grilled to Perfection Seasoned with Fresh Squeezed Lemon

Colossal Shrimp 28.95
Grilled Colossal Shrimp Lightly Seasoned with Fresh Squeezed Lemon

Hibachi Scallop 29.95
Sweet Sea Scallop Grilled to Perfection, Seasoned with Fresh Squeezed Lemon

Seafood Combination 29.95
Shrimp, Scallop, Calamari and Salmon Grilled to Perfection.
No substitution

Fillet of Salmon 26.45
Perfectly Grilled Fillet of Salmon Glazed with our Original House Made Sweet Miso Sauce to Enhance the Taste

COMBINATION DINNER

Served with Clear Onion Soup or Organic Soybean Miso Soup, Salad with Ginger Dressing, Grilled Shrimp Appetizer, Hibachi Mixed Vegetables, Two Signature Dipping Sauces and Steamed Rice
(Steamed Rice May be Substituted for Chicken Fried Rice for \$2.99 Extra)

New York Steak

with Sesame Chicken 28.95
with Calamari Steak 29.95
with Samurai Shrimp 31.95
with Colossal Shrimp 33.45
with Hibachi Scallop 34.95

Filet Mignon

with Sesame Chicken 31.45
with Calamari Steak 32.45
with Samurai Shrimp 34.45
with Colossal Shrimp 35.95
with Hibachi Scallop 37.45

Rib Eye Steak

with Sesame Chicken 31.95
with Calamari Steak 32.95
with Samurai Shrimp 34.95
with Colossal Shrimp 36.45
with Hibachi Scallop 37.95

Sesame Chicken

with Calamari Steak 28.95
with Samurai Shrimp 30.95
with Colossal Shrimp 32.45
with Hibachi Scallop 33.95

Samurai Shrimp

with Calamari Steak 31.95
with Hibachi Scallop 36.95



Filet Mignon with Scallops



New York Steak with Calamari



Rib Eye Steak with Shrimp

CALL AHEAD FOR PICK UP

(858) 560-7399

OR ORDER ONLINE

www.restaurantshogun.com

Food Allergy Disclaimer

Shogun Restaurant makes every attempt to identify ingredients that may cause allergic reactions for those with food allergies. Please inform your server of any allergy questions or concerns you may have before placing your order so that we may inform the chef prior to preparing your request.

SUSHI ROLLS



ALASKAN ROLL

Spicy tuna and cucumber inside, covered with salmon
Half 7.95 • Full 13.25



CALIENTE ROLL

Tempura style spicy tuna roll with jalapeños
with cream cheese
Half 7.35 • Full 12.25



CRAZY BOY ROLL

Tempura style California roll topped with masago and
Shogun eel sauce
Half 7.35 • Full 12.25



CRUNCHY ROLL

Shrimp tempura, kani-kama crab and avocado topped with
special sweet sauce and crispy tempura flake
Half 7.35 • Full 12.25



CRUNCHY DRAGON

Shrimp tempura roll with kani-kama crab topped with spicy
tuna and crispy tempura flakes
Half 8.05 • Full 13.45



SPICY LOBSTER ROLL

Asparagus tempura and avocado roll topped with spicy
lobster
Half N/A • Full 14.25



SAN DIEGO ROLL

Kani-kama crab, salmon tempura, cucumber and avocado
with Shogun special sweet sauce
Half N/A • Full 10.95



KAMIKAZE ROLL

Spicy tuna and cucumber inside, topped with avocado (Half
sriracha & half sweet)
Half 7.35 • Full 12.25



SPIDER ROLL

Soft shell crab, kani-kama crab, avocado, gobo and cucumber,
topped with Shogun special sweet sauce
Half N/A • Full 11.95



MEXICAN ROLL

Spicy kani-kama crab and cucumber, topped with avocado
and Shogun special spicy sauce
Half 7.35 • Full 12.25

JAPANESE NOODLES

UDON うどん

Plain Udon

9.45

Traditional Japanese noodle in soy dashi based soup, topped with kamaboko, green onion, enoki mushroom, and seaweed

Chicken Udon

11.45

Traditional Japanese noodle in soy dashi based soup, topped with grilled chicken

Tempura Udon

12.45

Traditional Japanese noodle in soy dashi based soup, topped with shrimp tempura and sesame



FRIED RICE

Fried Rice	3.75
Chicken Fried Rice	6.95
Shrimp Fried Rice	7.95

ROLLS

California Roll	5.50
Spicy California Roll	5.50
Spicy Tuna Roll	5.50
Philadelphia Roll	5.50
Avocado Roll	5.00
Cucumber Roll	5.00

JAPANESE CURRY BOWLS

Served with Salad

Plain Curry	9.25
Chicken Curry	9.95
Shrimp Curry	11.95
Beef Curry	12.95