



## DINING MENU

[www.restaurantshogun.com](http://www.restaurantshogun.com)

# SAKE

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



**SHOGUN HOT SAKE** 13

**FLAVORED HOT SAKE** 14

*Fuji Apple, White Peach, or Pineapple*

## LIGHT AND SMOOTH SAKE

*Pairs well with sushi and appetizers*

**Hakutsuru Draft +4**

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

**Karatamba, +7**

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

**Hakutsuru, Junmai Ginjo, +3**

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

**Okunomatsu, Ginjo, +4**

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

## MEDIUM TO FULL BODIED SAKE

*Pairs well with teppan dishes*

**Dassai 45 Junmai Daiginjo, +3**

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

**Kirakucho Kara, Junmai Ginjo +14**

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

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

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

**Kubota Senjyu, Ginjo, +5**

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

**Kikusui Junmai Ginjo, +1**

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

## NIGORI SAKE

**Ozeki Nigori, -30**

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

**Sayuri, -11**

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

## FRUIT FLAVORED SAKE

*Fuji Apple, White Peach, or Pineapple*

## SPARKLING SAKE

**Mio, -11**

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

**SAKE SAMPLER** • 25

*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



300ml

720ml

23

NA

23

49

29

63

37

81

34

83

33

72

NA

90

33

72

31

67

16 (375 ml)

40 (750ml)

26 (300 ml)

56 (720 ml)

18 (375ml)

40 (750 ml)

18 (300 ml)

44 (720 ml)

SMV

-30

Sweet

+20

Dry

Sake Meter Value (SMV) measures the density of sake compared to water. Higher the number the dryer the sake. Lower the number sweeter the sake.

# WINE



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

## SPARKLING WINE

Prosecco, **Ruffino**, Italy 1  
Champagne Brut, **Nicolas Feuillatte**, France 3 3 3

GLASS	BOTTLE
NA	14 (187ml)
NA	69

## ROSE

Rose of Pinot Noir, **Belle Glos**, Sonoma Coast 2 2

GLASS	BOTTLE
14	54

## WHITE WINE

### SELECTED WHITE

Pinot Grigio, **Santa Cristina**, Italy 1  
Pinot Gris, **Acrobat**, Oregon 2 2  
Sauvignon Blanc, **Ferrari Carano Fume Blanc**, Sonoma 2 2  
Sauvignon Blanc, **Wairau River**, New Zealand 2 2

GLASS	BOTTLE
14	54
15	58
16	62
NA	60

### CHARDONNAY

**By Shogun**, South Coast Winery 3 3 3  
**Chateau St Michele**, Washington 3 3 3  
**Kendall Jackson**, California 3 3 3 3  
**Boen**, Tri County Central Coast 3 3 3 3

GLASS	BOTTLE
14	54
12	46
13.5	52
NA	69

## REDS

### CABERNET SAUVIGNON

**By Shogun**, South Coast Winery 2 2  
**Inception**, Paso Robles 3 3 3  
**Unshackled by Prisoner**, California 3 3 3 3  
**Quilt**, Napa 3 3 3 3

GLASS	BOTTLE
14	54
15	58
16	62
NA	69

### MERLOT

**Drumheller**, Washington 3 3 3

GLASS	BOTTLE
14	54

### PINOT NOIR

**Castle Rock Monterrey**, California 2 2  
**Elouan**, Oregon 3 3 3  
**Belle Glos**, Clark & Telephone, Central Coast 3 3 3 3

GLASS	BOTTLE
14	54
15	58
NA	69

### RED BLENDS

**Intrinsic**, Washington 3 3 3  
**Prisoner**, Napa 3 3 3 3

GLASS	BOTTLE
14	54
NA	78

## SWEET WINES

Moscato, **Seven Daughters**, California  
Plum Wine, **Hakutsuru**

GLASS	BOTTLE
12	46
10.5	40



Light -> Full Bodied

# SIGNATURE COCKTAILS

\* For an additional \$6, enjoy your drink in Shogun's Lucky Cat mug.  
Take it home as a souvenir!



## SHOGUN ICED TEA 16

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

## SHOGUN PALOMA 15

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

## NEKO 15

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

## SHOGUN COSMO 14

Suntory Haku Vodka, Triple Sec, and Cranberry Juice.

## SHOGUN MOJITO 14

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

## ROYAL HAWAIIAN 24

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

## BLOOD ORANGE CRUSH 14

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

## GEISHA 15

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

## CUCUMBER GIN & TONIC 13

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

## TOKYO MULE 15

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

## LEMON DROP 14

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

## SHOGUN PREMIUM HIGHBALL 14

### TRADITIONAL

Suntory Toki Japanese Whiskey

## SHOGUN CLASSICS 15



### 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 15



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

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



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

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



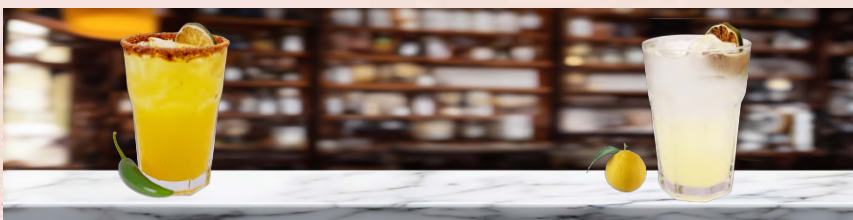
**CASAMIGOS**  
*Tequila*  
**FLIGHT BOARD**



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  
37  
**No Substitutions**

## FAVORITE SHOCHO COCKTAILS 15



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

**YUZU REFRESHER**  
Shochu, Yuzu  
Liqueur, Soda Water.



**PURPLE SKITTLE SHOCHU**  
Shochu, Raspberry Liqueur, Blue  
Curacao, Sprite, Sweet and Sour.

**PIÑA COLADA**  
Shochu, Pineapple Juice,  
Coconut Cream, Coconut  
Syrup. A Japan Influenced Piña  
Colada.

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# BEER

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## 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*

### AMERICAN 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*

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## NON-ALCOHOLIC BEVERAGES

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### REFRESHING FAVORITES

#### SPECIALTY SMOOTHIES 8

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

#### RAMUNE (MARBLE SODA) 5.5

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

#### BOTTLED WATER 5

*Fiji (500ml)  
San Pellegrino (500ml)*

#### REDBULL 4.5

### COMPLIMENTARY REFILLS

#### SODA 4.5

*Coca Cola, Diet Coke, Sprite, Mr. Pibb or Lemonade.*

#### ICED TEA 4.5

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

#### SHOGUN FLAVORED LEMONADE 5.5

*Passion Fruit, Strawberry, Mango, Raspberry or  
Peach.*

#### HOT GREEN TEA 4.5

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# APPETIZERS

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## VEGETABLES

### EDAMAME • 7.5

Boiled soybeans seasoned with sea salt.



SPICY EDAMAME

### SPICY or GARLIC EDAMAME • 8.5

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



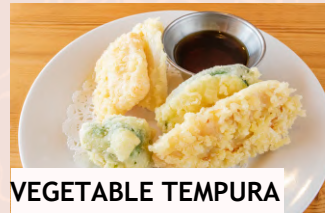
CUCUMBER BITES

### CUCUMBER BITES • 9

House pickled cucumbers, finished with chili oil.

### VEGETABLE TEMPURA • 10.5

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



VEGETABLE TEMPURA

### SAUTÉED ASPARAGUS • 10

Lightly stir-fried with our signature teriyaki sauce.



SHISHITO PEPPERS

### SHISHITO PEPPERS • 10

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

### SHOGUN FRIES • 7

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

## MEAT

### SHOGUN WINGS • 14

Breaded and Deep Fried. Served with Ranch and Our Signature Spicy Sauce.



SHOGUN WINGS

### CHICKEN KARAAGE • 11

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



CHICKEN KARAAGE

### GYOZA (POT STICKERS) • 11

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



GYOZA

### NIKU KUSHIYAKI • 14

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

### BEEF CARPACCIO • 17

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



BEEF CARPACCIO

### CHICKEN YAKITORI • 12

Grilled chicken skewers, glazed with our signature teriyaki sauce.

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# APPETIZERS

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## SEAFOOD

### SHRIMP & VEGETABLE TEMPURA • 13.5

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



SHRIMP+VEGETABLE TEMPURA

### CALAMARI RINGS • 12

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



CALAMARI RINGS

### FIRECRACKER SHRIMP • 13

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



FIRECRACKER SHRIMP

### SOFT SHELL CRAB • 13

*Deep fried soft shell crab served with ponzu sauce.*

### SHRIMP & SCALLOP DYNAMITE • 13

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



SASHIMI APPETIZER

### ASSORTED SASHIMI APPETIZER (6PCS) • 16

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

### SUSHI APPETIZER (9 pcs) • 15.5

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



SHOGUN CARPACCIO

### SHOGUN CARPACCIO • 15

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

### BAKED MUSSELS • 12

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

### POKE TUNA • 15.5

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



POKE TUNA

### CRISPY RICE • 13.5

*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 • 14

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

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# SALADS

## HOUSE SALAD • 5.5

## 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.



SEARED TUNA SALAD



GRILLED CHICKEN SALAD

## 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 • 7.5

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

## 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 • 32

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 • 18

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

## SAMURAI SUSHI COMBO • 26

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 • 26

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 9.5 • Full 16



## ALBACORE DELIGHT ROLL 🌶️

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

Half 9.5 • Full 17



## BSC ROLL 🌸

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

Half 9.5 • Full 16



## CALIENTE ROLL 🌶️ 🌸

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

Half 9 • Full 15



## CRAZY BOY ROLL 🌶️ 🌸

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

Half 8.5 • Full 15



## CATERPILLAR ROLL 🌸

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

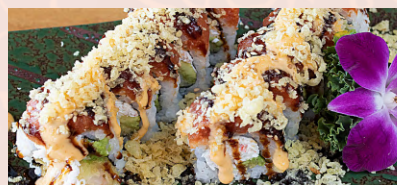
Half 9 • Full 16



## CRUNCHY ROLL 🌸

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

Half 8.5 • Full 15



## CRUNCHY DRAGON ROLL 🌸

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

Half 10 • Full 17



## DOUBLE SHRIMP ROLL 🌸

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

Half 9.5 • Full 16



## 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 NA • Full 19

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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 9 • Full 16



## SALSA CEVICHE ROLL

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

Half 10 • Full 18



## KAMIKAZE ROLL 🌶️🌸

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

Half 8.5 • Full 15



## 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 10 • Full 18



## RAINBOW ROLL

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

Half NA • Full 17



## RED DRAGON ROLL 🌶️🌸

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

Half 10 • Full 17



## SAN DIEGO ROLL 🌸

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

Half 8.5 • Full 15



## SEARED SALMON ROLL 🌸

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

Half 9 • Full 16



## 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 NA • Full 17



## SPIDER ROLL

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

Half N/A • Full 16

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# SUSHI ROLLS



## LAS VEGAS ROLL 🌸

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

Half 9 • Full 16



## WHITE HAWAIIAN ROLL 🌶️ 🌸

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

Half 9 • Full 16



## MEXICAN ROLL 🌶️ 🌸

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

Half 8.5 • Full 15



## SALMON CEVICHE ROLL 🌶️ 🌸

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

Half 9 • Full 16



## 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 NA • Full 19



## 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 10 • Full 17.5



## 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 9.5 • Full 16



## GSC ROLL 🌸

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

Half 9.5 • Full 16

# HALF ROLL TRIO

Choose any 3 half rolls listed with a (🌸) for 26  
New York New York, Spider, Rainbow and Spicy Lobster rolls not available in half orders.



🌶️ Items with this symbol are spicy.

🌸 Items with this symbol can be chosen for the half roll trio.

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# JAPANESE NOODLES

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## 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** • 18

*Pork based broth.*

**MISO RAMEN** • 18

*Soybean based broth.*

**SPICY MISO RAMEN** • 18.5

*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** • 19.5

**STEAK YAKISOBA** • 20.5

**SHRIMP YAKISOBA** • 20.5



## UDON

**PLAIN UDON** • 15

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

**CHICKEN UDON** • 17.5

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

**TEMPURA UDON** • 18

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

**NABEYAKI UDON** • 20

*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 4.5

- |                          |      |                                     |      |
|--------------------------|------|-------------------------------------|------|
| <b>CHICKEN TERIYAKI</b>  | • 18 | <b>SHRIMP AND VEGETABLE TEMPURA</b> | • 19 |
| <b>SALMON TERIYAKI</b>   | • 19 | <b>CHICKEN KARAAGE</b>              | • 18 |
| <b>STEAK TERIYAKI</b>    | • 22 | <b>SALMON KATSU</b>                 | • 20 |
| <b>VEGETABLE TEMPURA</b> | • 17 | <b>CHICKEN KATSU</b>                | • 19 |
| <b>TOFU ENTREE</b>       | • 16 | <b>PORK KATSU</b>                   | • 20 |
|                          |      | <b>CURRY KATSU</b>                  | • 20 |

\*Deep fried tofu, sauteed in your favorite sauce (Teriyaki, Miso or Spicy).



**CURRY KATSU**

## COMBINATIONS

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

Upgrade to chicken fried rice for 4.5

**2 ITEM • 23**

- |                            |                              |                                |
|----------------------------|------------------------------|--------------------------------|
| 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              | Pork Katsu                   | Sushi Assortment (\$1 extra)   |
| Vegetable Tempura          | Gyoza (Pot Sticker)          | Sashimi Assortment (\$1 extra) |
|                            | Calamari Rings               |                                |

## ROLL AND APPETIZER COMBO • 23

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
- Shogun Wings
- Shishito Peppers
- Seaweed Salad

## SIDES

- |                                  |     |                              |      |
|----------------------------------|-----|------------------------------|------|
| <b>Clear Onion Soup</b>          | • 4 | <b>16 oz Bottles</b>         | • 12 |
| <b>Organic Soybean Miso Soup</b> | • 4 | <b>Shogun Salad Dressing</b> |      |
| <b>Fried Rice</b>                | • 5 | <b>Shogun Seafood Sauce</b>  |      |
|                                  |     | <b>Shogun Ginger Sauce</b>   |      |
|                                  |     | <b>Shogun Garlic Butter</b>  |      |



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

# LUNCH TEPPAN STYLE

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 4.5

- |                                |  |
|--------------------------------|--|
| <b>CHICKEN TERIYAKI</b> • 20.5 | <b>CALAMARI STEAK</b> • 20.5                                     |
| <b>SESAME CHICKEN</b> • 20.5   | <b>SAMURAI SHRIMP</b> • 21.5                                     |
| <b>SPICY CHICKEN</b> • 20.5    | <b>COLOSSAL SHRIMP</b> • 23.5                                    |
| <b>LEMON CHICKEN</b> • 20.5    | <b>HIBACHI SCALLOPS</b> • 24.5                                   |
| <b>TERIYAKI STEAK</b> • 22.5   | <b>FILLET OF SALMON</b> • 21.5                                   |
| <b>NEW YORK STEAK</b> • 22.5   | <b>SEAFOOD COMBINATION</b> • 27.5                                |
| <b>FILET MIGNON</b> • 25       | <i>Shrimp, Scallops, Calamari and Salmon. (No Substitutions)</i> |
| <b>RIB EYE STEAK</b> • 25      |  |

### TOFU DELIGHT • 17

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 4.5

## LUNCH COMBINATIONS

- |                              |                              |
|------------------------------|------------------------------|
| <b>SESAME CHICKEN</b>        | <b>FILET MIGNON</b>          |
| with Calamari Steak • 23.5   | with Sesame Chicken • 26.5   |
| with Samurai Shrimp • 24.5   | with Calamari Steak • 26.5   |
| with Hibachi Scallops • 25.5 | with Samurai Shrimp • 27.5   |
| with Colossal Shrimp • 26    | with Hibachi Scallops • 29.5 |
|                              | with Colossal Shrimp • 29    |
| <b>NEW YORK STEAK</b>        | <b>RIB EYE STEAK</b>         |
| with Sesame Chicken • 24.5   | with Sesame Chicken • 26.5   |
| with Calamari Steak • 25.5   | with Calamari Steak • 26.5   |
| with Samurai Shrimp • 26.5   | with Samurai Shrimp • 27.5   |
| with Hibachi Scallops • 27.5 | with Hibachi Scallops • 29.5 |
| with Colossal Shrimp • 28    | with Colossal Shrimp • 29    |
| <b>SAMURAI SHRIMP</b>        |                              |
| with Calamari Steak • 24.5   |                              |
| with Hibachi Scallops • 27.5 |                              |

### ADD LOBSTER TO ANY MEAL SELECTION 23



## KIDS MEALS

(12 years old and under)

Served with Hibachi mixed vegetables and steamed rice. Upgrade to chicken fried rice for 4.5

- |  |  |                           |
|--|--|---------------------------|
| <b>TERIYAKI NINJA</b> • 14.5<br><i>Your Choice of grilled chicken breast, steak or salmon, glazed with teriyaki sauce.</i> | <b>KID'S YAKISOBA</b> • 12.5<br><i>Japanese style stir-fried egg noodles with vegetables.</i>  |                           |
| <b>CHICKEN KATSU</b> • 13.5<br><i>Hand breaded and deep fried sliced chicken breast.</i>                                   | <b>KID'S HAND ROLL</b> • 12.5<br><i>A hand roll comes with cucumber and avocado with choice of: Kani-Kama Crab   Tuna   Shrimp Tempura</i> |                           |
| <b>Kodomo Chicken</b> • 16   | <b>Kodomo Steak</b> • 18   | <b>Kodomo Shrimp</b> • 18 |

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# 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 4.5

- |   |      |                                     |      |
|---|------|-------------------------------------|------|
| <b>CHICKEN TERIYAKI</b>   | • 26 | <b>SHRIMP AND VEGETABLE TEMPURA</b> | • 25 |
| <b>SALMON TERIYAKI</b>  | • 27 | <b>CHICKEN KARAAGE</b>              | • 25 |
| <b>STEAK TERIYAKI</b>   | • 29 | <b>SALMON KATSU</b>                 | • 27 |
| <b>VEGETABLE TEMPURA</b>  | • 21 | <b>CHICKEN KATSU</b>                | • 26 |
| <b>TOFU ENTREE</b>  | • 22 | <b>PORK KATSU</b>                   | • 27 |
| *Deep fried tofu, sauteed in your favorite sauce (Teriyaki, Miso or Spicy). |      | <b>CURRY KATSU</b>                  | • 27 |
|   |      | (Choice of Pork or Chicken)         |      |



**CURRY KATSU**



## COMBINATIONS

Served with soup (clear onion or organic soybean miso) and salad with ginger dressing and steamed rice.  
Upgrade to chicken fried rice for 4.5

**2 ITEM 27**

- |                            |                              |                                |
|----------------------------|------------------------------|--------------------------------|
| 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              | Pork Katsu                   | Sushi Assortment (\$1 extra)   |
| Vegetable Tempura          | Gyoza (pot Sticker)          | Sashimi Assortment (\$1 extra) |
|                            | Calamari Rings               |                                |

## ROLL AND APPETIZER COMBO • 27.5

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            | Shogun Wings        |
| 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        | • 18   |
| with Chicken          | • 20.5 |
| with Shrimp           | • 21.5 |
| with Steak            | • 22.5 |
| with all of the above | • 26   |



**10 INGREDIENT FRIED RICE**

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# DINNER TEPPAN STYLE

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## ENTRÉES

*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 4.5*

- PREMIUM GRILLED CHICKEN** • 30  
*Your choice of sesame, teriyaki, spicy, or lemon chicken breast, grilled to perfection.*
- NEW YORK STEAK** • 34  
*Finely marbled New York strip steak grilled to your specification.*
- FILET MIGNON** • 39  
*Succulent tenderloin steak grilled to your specification.*
- RIB EYE STEAK** • 39  
*Finely marbled Certified Angus Beef, grilled to your specification.*
- CALAMARI STEAK** • 30  
*Premium juicy calamari steak, seasoned with fresh squeezed lemon.*
- SAMURAI SHRIMP** • 34  
*Succulent shrimp grilled to perfection, seasoned with fresh squeezed lemon.*
- HIBACHI SCALLOPS** • 39  
*Sweet sea scallops grilled to perfection, seasoned with fresh squeezed lemon.*
- COLOSSAL SHRIMP** • 37  
*Grilled colossal shrimp lightly seasoned with fresh squeezed lemon.*
- FILLET OF SALMON** • 34.5  
*Perfectly grilled fillet of salmon. Seasoned with your choice of flavor: teriyaki, miso or lemon.*
- LOBSTER TAILS** • 59.5  
*Twin cold water lobster tails grilled hibachi style, seasoned with garlic butter and fresh squeezed lemon.*
- SEAFOOD COBINATION** • 42.5  
*Shrimp, Scallops, Calamari and Salmon. (No Substitutions)*
- TOFU DELIGHT** • 26  
*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 4.5*

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## DINNERS COMBINATION

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- SESAME CHICKEN**
- with Calamari Steak • 37
  - with Samurai Shrimp • 38
  - with Hibachi Scallops • 41
  - with Colossal Shrimp • 40
- NEW YORK STEAK**
- with Sesame Chicken • 37
  - with Calamari Steak • 38
  - with Samurai Shrimp • 40
  - with Hibachi Scallops • 43
  - with Colossal Shrimp • 42
- FILET MIGNON**
- with Sesame Chicken • 42
  - with Calamari Steak • 43
  - with Samurai Shrimp • 44
  - with Hibachi Scallops • 47
  - with Colossal Shrimp • 46
- RIB EYE STEAK**
- with Sesame Chicken • 42
  - with Calamari Steak • 43
  - with Samurai Shrimp • 44
  - with Hibachi Scallops • 47
  - with Colossal Shrimp • 46
- SAMURAI SHRIMP**
- with Calamari Steak • 40
  - with Hibachi Scallops • 45

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# DONBURI BOWLS

All bowls served with organic soybean miso soup.

## TUNA DONBURI • 22.5

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

## UNAGI DONBURI • 23.5

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

## SAMURAI CHIRASHI • 26.5

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

## SHOGUN CHIRASHI • 33.5

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 • 15.5

Steak • 18.5

Salmon • 17.5

TENDON • 19.5

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

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 • 10

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 • 6

Vanilla | Green Tea | Rainbow Sherbet



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

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