

LUNCH MENU

SHŌ  **GUN**
TEPPAN STEAK & SUSHI



18% service charge included for group of 10+

NON ALCOHOLIC

BEVERAGES

Soda 5

- Coke
- Diet Coke
- Sprite
- Mr. Pibb

Red Bull 5

Iced Tea 5

- Unsweetened
- Peach
- Raspberry

Lemonade 6

- Lemonade
- Passion Fruit
- Strawberry
- Mango
- Raspberry
- Peach

Juice 5

- Orange
- Apple

Hot Green Tea 5

Smoothie 8.5

- Coconut
- Mango
- Mango Colada
- Strawberry
- Strawberry Colada

Bottled Water *Fuji* 6

San Pellegrino 6

NON ALCOHOLIC COCKTAILS

Kentucky Mule 8.5

Garibaldi 8.5

Aperitivo Spritz 8.5

BEER

DRAFT BEER

Sapporo 6

Modelo 8

Sculpin IPA 10

BOTTLED BEER

Asahi 12oz 7 Corona 7

Asahi 21oz 11 Coors Light 6

Sapporo 12oz 7 Bud Light 6

Sapporo 21oz 11 Heineken Zero 6

*Take Lucky Cat
Home with You!*

NEKO

SHOGUN SPECIALTY

For an Additional \$6 Enjoy ANY
Drink in Shogun's Lucky Cat Mug
and Take it Home as Souvenir.



Pictures are for illustrative purpose only.

COCKTAILS

SHOGUN SIGNATURE COCKTAILS

Shogun Cosmo 15

Vodka, Triple Sec and Cranberry Juice.

Lemon Drop 15

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

Shogun Iced Tea 17

Vodka, Tequila, Malibu Original Rum, Gin, Midori, Sweet and Sour, and Sprite.

Royal Hawaiian 26

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



Royal
Hawaiian

SHOGUN CLASSICS COCKTAILS 16

Samurai

Malibu Original Rum, Midori, Sweet and Sour, and Pineapple Juice.

Shogun Mai Tai

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

Karate Punch

White Rum, Triple Sec, Orgeat Syrup, Pineapple Juice, Grenadine, and Sweet and Sour.

PREMIUM COCKTAILS BY PATRON 16

Lychee martini

Tequila Blanco, Lychee Liqueur, Ginger Syrup, Simple Syrup and Lemon Juice.

Espresso martini

Tequila Reposado, Coffee, Kahlua, and Baileys.

JAPANESE COCKTAILS 16

TOKYO Greyhound

Haiken Lychee Vodka, Grapefruit Juice, Falernum Syrup, and Lime Juice.

Shiso Fix

Grey Goose Vodka, St Germain, Grapefruit Juice, and Lime Juice.

Sesame Buck

Grey Goose Vodka Prickly Pear Syrup, Lime Juice, and Ginger Beer.

Late Night Pickup

Makers Mark, Cynar, Ginger Syrup, and Lemon Juice.

Awayuki Strawberry Spiritz

Awayuki Strawberry Gin, Aperol, Sparkling Wine, and Soda.

POPULAR COCKTAILS 16

Traditional Highball

Pina Colada

The Knockout "KATANA"

Matcha Martini

Manhattan

Cucumber margarita

Yuzu Margarita

Strawberry Margarita

Mango Margarita

Coconut Margarita

Melon Margarita

Wasabi Cucumber Margarita

Strawberry Mojito

Mango Mojito

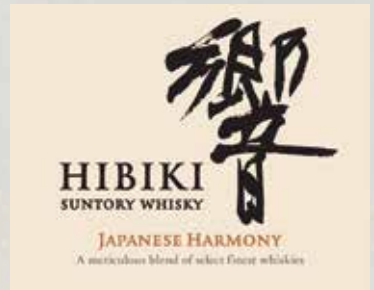
Coconut Mojito

Water Melon Mojito

SPIRITS

JAPANESE WHISKEY

Suntory Toki 12	Suntory Yamazaki 25
Suntory Hibiki 23	Suntory Hakushu 30



AMERICAN WHISKEY

Westland Single Malt Whiskey	12.5
Maker's Mark	10.5
Jack Daniel	10.5

SCOTCH WHISKEY

The MACALLAN 18year	65
Glenlivet 14year	17
Johnny walker blue label	44

RUM

Bacardi white 12	Denizen White 9
Bacardi Black 9	

GIN

Suntory Roku 14
Gray Whale 10

TEQUILA

Patron Silver 14	Casamigos Reposado 15
Patron Reposado 15	don julio 1942 30
Patron Anejo 16	
Patron Cristalino 18	

Flight Board 40

Who wouldn't want to try all expressions of Patron?

The Patron Tequila Flight Board. A taste of each of the expressions the team at Patron has to offer. Brought to you by those who drink it.

One ounce serving of each

- Anejo
- Silver
- Reposado
- Cristalino (No Substitutions)



Pictures are for illustrative purpose only.

SAKE

The traditional Japanese alcoholic beverage made from rice.

SAKE

Shogun Hot Sake 14

Fruit Flavored Sake (Hot) or (Cold) 6oz 12.5oz
Pineapple / Peach / Apple 15 28

NIGORI SAKE

Ozeki Nigori 370ml 750ml
23 42
Lightly filtered, creamy and sweet,
with flavors of coconut and melon.

SPARKLING

SAWASAWA SPARKLING SAKE 250ml 33

Hana Awaka Sparkling Yuzu 33

FLAVORED

Yuzushu Japanese Citrus Sake 15

Umeshu Japanese Plum Wine 15

JUNMAI GINJO

Kikusui Junmai Ginjo 300ml 720ml
29 54

TOKUBETSU JUNMAI

Suigei Tokubetsu Junmai 300ml 720ml
34 60

JUNMAI DAIGINJO





Dassai 45 300ml 720ml
36 88
Yamaguchi Japan

A richly structured sake that is full of flavor with elegant notes of rice and exotic fruits.

Dassai Blue 35 375ml 720ml
55 105
Made in USA

WINE

SPARKLING WINE

		Glass	Bottle
Ruffino 187ml		–	16
Sparkling Pinot		15	–
Grigio South Coast Winery			



House Wine produced by South Coast Winery

WHITE

		Glass	Bottle
Shogun Chardonnay		15	58.5
UNSHACKLED Chardonnay		15	58.5
Pinot Grigio - Santa Cristina		15	58.5
Sauvignon Blanc - Ferrari Carano Fume Blanc		17.5	67
Sauvignon Blanc - Wairau River		–	65
KENZO Estate ASATSUYU		–	200

KENZO ESTATE
WINERY

asatsuyu

Light



Full Bodied





RED

		Glass	Bottle
Shogun Red Cabernet Sauvignon		15	58.5

UNSHACKLED Cabernet Sauvignon		17.5	67
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Chloe Pinot Noir		12	45
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Pinot Noir Sonoma Coast		15	58.5
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Carter Malbec South Coast Winery		20	75
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House Wine produced by South Coast Winery

KENZO Estate RINDO		-	250
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KENZO ESTATE WINERY **rindo**



APPETIZERS 前菜



Avocado tofu with "Wasabi Sauce"

10



Shishito peppers
Flash Fried Japanese Shishito Peppers, Tossed in Garlic Sauce. Garnished with Bonito Flakes.

13



Japanese Style Cucumber Bites
Japanese Style Pickled Cucumbers, Finished with Chili Oil.

12



Edamame
Boiled Soybeans Seasoned with Sea Salt.

8



Spicy garlic edamame
Boiled and Sautéed with Japanese (7spices chili mix), Soy Sauce and Chili Oil (Very Spicy!) and Garlic.

9



Vegetable Tempura
Assorted Vegetables, Lightly Battered and Deep Fried. Served with Tempura Dipping Sauce.

11.5



Takoyaki(8pcs) 15



Shogun fries 7.5



Shogun fries Nori Shio 7.5



Chicken Karaage
Japanese Style Fried Chicken Served with Teriyaki and seafood dipping sauce.

14



Gyoza (Pot Stickers) Pork or Chicken
Panfried or Deepfried, Served with Ponzu Ginger Sauce.

12

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SEAFOOD 海鮮

NEW! Crispy rice 14.5



NEW! Black Cod with Saikyo miso 22

NEW!



Crispy nest shrimp 18



Calamari rings 13



Shrimp & Vegetable Tempura 14.5

SALADS サラダ

"TUNA TATAKI" Salad with Sesame Dressing 19

Grilled Chicken Power Salad with Sesame Dressing 19



TUNA TATAKI Salad



Grilled Chicken Power Salad

DESSERTS デザート

"YUKIMI DAIFUKU" 6
Japanese Mochi Ice Cream. Choice of Vanilla, Green Tea, or Mango flavor.

Ice cream 6
Vanilla / Rainbow sherbet / Green tea

Matcha Mont Blanc Cake 8



"YUKIMI DAIFUKU"

Kids お子様

For 12 years and under

Kodomo Combo Bento Style

Chicken 20
Shrimp 20
Steak 21



NIGIRI SUSHI

握り寿司



2pcs
Tuna Sushi 7
Salmon Sushi 6

Tamago Sushi	5	Shrimp Sushi	7
Inari Sushi	5	Smelt Egg Sushi	7
Mackerel Sushi	6	Spicy Scallop Sushi	7
Surf Clam Sushi	6	Squid(ika) Sushi	7
Cajun Tuna Sushi	7	Japan Scallops Sushi	9
Eel Sushi	7	Red Snapper Sushi	9
Yellowtail Sushi	7	Halibut Sushi	9
Albacore Sushi	7	Escolar Sushi	9
Bay Scallop Sushi	7	Sweet Shrimp Sushi	12
Octopus Sushi	7	Bluefin Sushi	12
Peppered Salmon Sushi	7	O-toro Sushi	16
Salmon Roe Sushi	7	Uni Sushi	MP

Omakase NIGIRI SUSHI

A special assortment of Nigiri Sushi of the day selected by the Chef.

Assortment of 5 18
Assortment of 10 35.8



CUT ROLL & HAND ROLL

細巻き & 手巻き寿司

Please select your favorite
sushi toppings and
choose between cut rolls
or hand rolls.



Tuna 7.5

Albacore 7.5

Avocado 6.5

Salmon Skin 6.5

Cucumber 6

Eel 7

Scallop 7

Yellowtail 8

SASHIMI

刺身

Mackerel Sashimi 11

Salmon Sashimi 12

Surf Clam Sashimi 12

Tuna Sashimi 13

Eel Sashimi 13

Yellowtail Sashimi 13

Albacore Sashimi 13

Octopus Sashimi 13

Shrimp Sashimi 13

Squid Sashimi 13

Japan Scallop Sashimi 16

Amaebi Sashimi 20

Bluefin Sashimi 20

O-toro 30



Omakase SASHIMI

Assortment of 6 18

Assortment of 10 29



SHŌGUN

SUSHI ROLLS

巻き寿司

Items with this symbol are spicy.



Crunchy Roll

Shrimp Tempura, Kani-Kama Crab, and Avocado Inside. Topped with Eel Sauce and Crispy Tempura Flakes.

● Half 9 ● Full 16



Crunchy Dragon Roll

Crunchy Roll Topped with Spicy Tuna and Crispy Tempura Flakes, Drizzled with Eel Sauce and Spicy Mayo.

● Half 11 ● Full 18.5



Crazy Boy Roll

Tempura Style California Roll, Drizzled with Eel Sauce and Creamy Sesame.

● Half 9 ● Full 16



Alaskan Roll

Spicy Tuna and Cucumber Inside. Covered with Salmon.

● Half 10.5 ● Full 17.5



Seared Salmon Roll

Cream Cheese and Avocado Roll Covered with Seared Salmon. Topped with Eel Sauce and Sesame Sauce.

● Half 10.5 ● Full 17.5



Double Shrimp Roll

Shrimp Tempura, Kani-Kama Crab and Avocado Inside. Topped with Fresh Shrimp and Thinly Sliced Lemon.

● Half 10.5 ● Full 17.5

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HALF ROLL COMBO

Please select two or three types from the listed half rolls. (Rainbow Roll, Vegetable Roll, and Spicy Vegetable Roll are not available for half orders.)

Choose any 2 half rolls listed 18

Choose any 3 half rolls listed 28



Kamikaze Roll

Spicy Tuna and Cucumber Inside. Covered with Avocado, and Finished Half and Half with Red Dragon Sauce and Eel Sauce.

● Half 9 ● Full 16



Mexican Roll

Spicy Kani-Kama Crab and Cucumber Inside. Covered with Avocado and Topped with Sriracha Sauce.

● Half 9 ● Full 16



Red Dragon Roll

Zucchini and Avocado, Topped with Sliced Tuna and Spicy Red Dragon Sauce.

● Half 10.5 ● Full 18



Caliente Roll

Tempura Style Spicy Tuna Roll with Jalapeños and Cream Cheese Inside. Topped with Eel Sauce and Spicy Mayo.

● Half 9.5 ● Full 16



Spicy Tuna Roll

● Half 8.5 ● Full 16

California Roll

● Half 8.5 ● Full 16

FULL CUSTOM ORDERS ONLY



Rainbow Roll

Fresh Slices of Tuna, Salmon, Yellowtail, Albacore and Avocado on Top of a California Roll.

● Full 18.5



Spicy Vegetable Roll

● Full 16

Vegetable Roll

● Full 15

TEPPAN YAKI 鉄板焼

Premium Angus Beef from the Northwestern Heartland Aged 30+ days and grain & corn-fed for exceptional marbling and deep, flavorful taste.

Featuring

Snake River Farms and Greater Omaha – the heartland and mecca of rich beef flavor. Our Ribeye is Omaha's finest Certified Angus Beef® (CAB), well-aged and irresistibly tasty.



TEPPAN YAKI Combination

Combinations served with Soup (Clear Onion or Miso) or Salad with Ginger Dressing, Hibachi Mixed Vegetables, Yakisoba Style Noodles, and Steam Rice. Upgrade to Chicken Fried Rice for 4.5.



**The photo shows two servings.*

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Filet Mignon

with Chicken	28.5	with Scallops	32
with Calamari Steak	28.5	with Colossal Shrimp	31.5
with Samurai Shrimp	29.5		

New York Steak

with Chicken	26.5	with Scallops	32
with Calamari Steak	27.5	with Colossal Shrimp	32
with Samurai Shrimp	28.5		


Rib Eye Steak

with Chicken	28.5	with Scallops	32
with Calamari Steak	28.5	with Colossal Shrimp	31.5
with Samurai Shrimp	29.5		

Premium Tajima Wagyu

with Chicken (a choice of source)	44.8	with Scallops	51.5
with Calamari Steak	49.5	with Colossal Shrimp	50.5
with Samurai Shrimp	50.5		

Chicken

Your choice of Teriyaki, Creamy Wasabi, Spicy , or Yuzu and chili pepper.

with Calamari Steak	25.5	with Hibachi Scallops	27.5
with Samurai Shrimp	26.5	with Colossal Shrimp	28

Colossal Shrimp

with Calamari Steak	29.5	with Hibachi Scallops	30
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Single Selections

TEPPAN YAKI 鉄板焼

STEAK 牛

All Entrees served with Soup (Clear Onion or Miso) or Salad with Ginger Dressing, Hibachi Mixed Vegetables, Yakisoba Style Noodles, and Steam Rice. Upgrade to Chicken Fried Rice for 4.5.



New York Steak 24.5
Finely Marbled New York Steak
Grilled to Your Specification.

Rib Eye Steak 27
Finely Marbled Certified Angus
Beef Grilled to Your Specification.

Filet Mignon 27
Succulent Tenderloin Steak
Grilled to Your Specification.

**Premuim Tajima
Wagyu** 41.5

CHICKEN 鶏

All Entrees served with Soup (Clear Onion or Miso) or Salad with Ginger Dressing, Hibachi Mixed Vegetables, Yakisoba Style Noodles, and Steam Rice. Upgrade to Chicken Fried Rice for 4.5.



Teriyaki 22
Tender Chicken Breast Grilled with Sweet
and Savory Signature Teriyaki Sauce.

Creamy Wasabi 22
Tender Chicken Breast Grilled
and Seasoned with
Creamy Wasabi Sauce.

Spicy 🌶️ 22
Tender Chicken Breast Seasoned
with Shogun Signature Spicy
Sauce.

**Yuzu and
Chili pepper** 22
Tender Chicken Breast Grilled
and Finished with
Yuzu and Chili pepper Sauce.



SEAFOOD 魚貝

All Entrees served with Soup (Clear Onion or Miso) or Salad with Ginger Dressing, Hibachi Mixed Vegetables, Yakisoba Style Noodles, and Steam Rice. Upgrade to Chicken Fried Rice for 4.5.

Samurai Shrimp 23

Succulent Shrimp Grilled to Perfection Seasoned with Fresh Squeezed Lemon.

Colossal Shrimp 25.5

Grilled Colossal Shrimp Lightly Seasoned with Fresh Squeezed Lemon.

Fillet of Salmon 23

Perfectly Grilled Fillet of Salmon Seasoned with Your Choice of Flavor : Teriyaki, Miso or Lemon.

Calamari Steak 22

Premium Juicy Calamari Steak, Seasoned with Fresh Squeezed Lemon.

Hibachi Scallops 26.5

Sweet Sea Scallops Grilled to Perfection Seasoned with Fresh Squeezed Lemon.

Seafood Combination 29.5

Shrimp, Scallops, Calamari and Salmon. (No Substitutions)

Twin Lobster Tails 59.5

Twin Lobster Tails Grilled Hibachi Style, Seasoned with Garlic Butter and Fresh Squeezed Lemon.

TOFU 豆腐

Deep Fried Tofu, Lightly Sauteed on the Grill with Your Favorite Sauce (Teriyaki, Miso or Spicy). Served with Miso or Clear Onion soup, Hibachi Mixed Vegetables and Steamed Rice. Upgrade to Chicken Fried Rice for 4.5

Tofu Delight 18.5

Miso, Teriyaki, Spicy

NOODLES 麵

Yakisoba Style Noodles Served with Soup (Clear Onion or Miso) or Salad with Ginger Dressing, Hibachi Mixed Vegetables and Steamed Rice. Upgrade to Chicken Fried Rice 4.5

Vegetable Yakisoba 18

Chicken Yakisoba 20.5

Shrimp Yakisoba 22

Steak Yakisoba 25

Menu Lunch

—served until 3pm

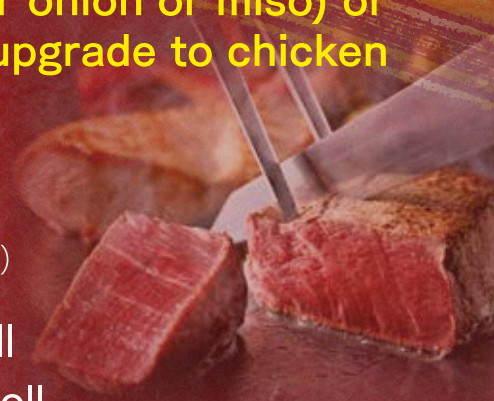


BENTO Style Combination

Combination Lunch \$23

Your choice of 2 items served with soup (clear onion or miso) or salad with ginger dressing and steamed rice. upgrade to chicken fried rice for 4.5

- Chicken Teriyaki
- Steak Teriyaki
- Salmon Teriyaki
- Chicken Karaage
- Vegetable Tempura
- Shrimp & Vegetable Tempura
- Chicken Katsu
- Gyoza (Pork)
Pan fried or Deep fried
- Gyoza (Chicken)
Pan fried or Deep fried
- California Roll
- Spicy Tuna Roll
- Sashimi Assortment (6pcs) (\$1 extra)
- Nigiri Assortment (5pcs) (\$1 extra)



Dining Others

10 Ingredient Fried Rice with Vegetable	\$19.5
10 Ingredient Fried Rice with Chicken	\$22
10 Ingredient Fried Rice with Shrimp	\$23
10 Ingredient Fried Rice with Steak	\$24
10 Ingredient Fried Rice with all of the above	\$28

10 INGREDIENT
FRIED
RICE



Tonkotsu Ramen	\$19.5
Miso Ramen	\$19.5
Spicy Miso Ramen	\$20

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