

TEPPAN DINNER 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
- Green Tea

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 *Fiji* 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 7 Corona 7

Asahi(Large) 11 Coors Light 6

Sapporo 7 Bud Light 6

Sapporo(Large) 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 Spritz

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

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SPIRITS

AMERICAN WHISKEY

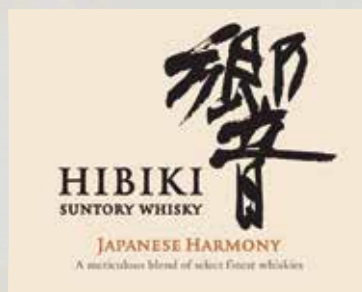
Jack Daniel	10.5
Maker's Mark	10.5
Westland Single Malt Whiskey	12.5

SCOTCH WHISKEY

Glenlivet 14year	17
Johnnie Walker blue label	44
The MACALLAN 18year	65

JAPANESE WHISKEY

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



RUM

Bacardi Black	9	Denizen White	9
Bacardi white	12		

GIN

Gray Whale	10
Suntory Roku	14

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)



SAKE

The traditional Japanese alcoholic beverage made from rice.

SAKE

Shogun Hot Sake	14
Hakutsuru Junmai Draft	14
Fruit Flavored Sake 12.5oz	28
Pineapple / Peach / Apple	

NIGORI SAKE

Ozeki Nigori	375ml	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

	300ml	720ml
Kikusui Junmai Ginjo	29	54

TOKUBETSU JUNMAI

	300ml	720ml
Suigei Tokubetsu Junmai	34	60

JUNMAI DAIGINJO



	300ml	720ml
Dassai 45	36	88

Yamaguchi Japan

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

	375ml	720ml
Dassai Blue 35	55	105

Made in USA

WINE

SPARKLING WINE

		Bottle
Ruffino 187ml		16
Sparkling Pinot		58.5
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



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RED

		Glass	Bottle
Shogun Red Cabernet Sauvignon		15	58.5
UNSHACKLED Cabernet Sauvignon		17.5	67
Pinot Noir Cherry Pie		12	45
Pinot Noir Chalk hill		15	58.5
Carter Malbec South Coast Winery		20	75



House Wine produced by South Coast Winery

KENZO Estate RINDO



-

250



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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



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 🌿 7.5
Nori Shio



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

Shogun Carpaccio 17



Baked Mussels 16

NEW!



Crispy nest shrimp 18



Calamari rings 13



Shrimp & Vegetable Tempura 14.5



NEW!
Crispy rice 14.5



NEW!
Black Cod with Saikyo miso 22

SALADS サラダ

"TUNA TATAKI" Salad with Sesame Dressing 19

TOKYO Chicken Salad with Sesame Dressing 19

Sashimi Salad 20.5 Sashimi Salad



TUNA TATAKI Salad



TOKYO Chicken Salad with Sesame Dressing

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 & SASHIMI

刺身 & 握り寿司



	SUSHI 2pcs	SASHIMI 4pcs	SUSHI 2pcs	SASHIMI 4pcs
Tamago	5.5	—	Eel	7
Inari	5.5	—	Bay Scallop	7
Mackerel	6	11	Spicy Scallop	7
Salmon	6.5	12	Peppered Salmon	7
Surf Clam	6.5	12	Smelt Egg	7
Tuna	7	13	Cajun Tuna	7.5
Shrimp	7	13	Escolar	8
Yellowtail	7	13	Halibut	8
Albacore	7	13	Red Snapper	9
Squid (ika)	7	13	Salmon Roe	10
Octopus	7	13	Japan Scallops	12
			Bluefin	12
			Sweet Shrimp	12
			Uni	MP

Omakase

A special assortment of the day, carefully selected by the chef.

	SUSHI	SASHIMI
Assortment (Small)	18	18
Assortment (Large)	35.8	29



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.

Cucumber	6	Tuna	8
Avocado	6.5	Salmon	8
California	7	Spicy Salmon	8
Scallop	7	Albacore	8
Eel	7	Yellowtail	8
Spicy tuna	7.5		



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SHŌGUN 巻き寿司 SUSHI ROLLS

Images are shown at full size.



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 10.5 ● Full 18



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 ● Full 17



Seared Salmon Roll

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

● Half 9.5 ● Full 17



Double Shrimp Roll

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

● Half 10 ● Full 17

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SHOGUN

巻き寿司

SUSHI ROLLS

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Items with this symbol are spicy.



Mexican Roll

Spicy Kani-Kama Crab and Cucumber Inside. Covered with Avocado and Topped with Sriracha 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 10 ● 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 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



Las Vegas Roll

● Half 9.5 ● Full 17



Albacore Delight Roll

● Half 10 ● Full 18

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HALF ROLL COMBO

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

Choose any 2 half rolls listed 18

Choose any 3 half rolls listed 27



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 10.5 ● Full 18.5



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 11 ● Full 19

FULL CUSTOM ORDERS ONLY



Rainbow Roll

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

● Full 18



Spicy Vegetable Roll

● Full 16

Vegetable Roll

● Full 15



New York Roll

● Full 20



Shogun Roll

● Full 18

Spicy Lobster Roll

● Full 21



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 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 Shrimp Appetizer, Soup (Clear Onion or Miso) and 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.*

Filet Mignon

with Chicken (a choice of sauce) 45.5
with Calamari Steak 46.5

with Colossal Shrimp 49.5
with Hibachi Scallops 51

New York Steak

with Chicken 40
with Calamari Steak 41

with Colossal Shrimp 45.5
with Hibachi Scallops 46.5

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Rib Eye Steak

with Chicken	45.5
with Calamari Steak	46.5
with Colossal Shrimp	49.5
with Hibachi Scallops	51

Premium Tajima Wagyu

with Chicken (choice of sauce)	49.5	with Colossal Shrimp	56
with Calamari Steak	55	with Hibachi Scallops	57

Chicken

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

with Calamari Steak	40
with Colossal Shrimp	43
with Hibachi Scallops	44.5

Colossal Shrimp

with Calamari Steak	40
with Hibachi Scallops	44.5

Chef's Recommendations



Takumi 53
New York Steak, Samurai Shrimp, and Hibachi Scallops



Shogun Special 80
Premium Tajima Wagyu, Lobster Tail, Samurai Shrimp, and Hibachi Scallops



Samurai 63.5
Succulent Fillet Mignon, and Lobster Tail



Seafood Trio 59.5
Lobster Tail, Samurai Shrimp, and Hibachi Scallops

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Single Selections

TEPPAN YAKI 鉄板焼

STEAK 牛

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

New York Steak Regular 7oz 36.5
Sumo Cut 12oz 45
Finely Marbled New York Steak Grilled to Your Specification.

Filet Mignon Regular 7oz 42
Sumo Cut 9oz 49.5
Succulent Tenderloin Steak Grilled to Your Specification.

Rib Eye Steak Regular 8oz 42
Sumo Cut 12oz 49.5
Finely Marbled Certified Angus Beef Grilled to Your Specification.

Teriyaki Steak Regular 7oz 36.5
Sumo Cut 12oz 45
New York Strip Steak Grilled in Sweet and Savory Signature Teriyaki Sauce.

Premium Tajima Wagyu

Regular 6oz 46
Sumo Cut 12oz 64

CHICKEN 鶏

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



Creamy Wasabi Regular 7oz 32.5
Sumo Cut 12oz 41
Tender Chicken Breast Grilled and Seasoned with Creamy Wasabi Sauce.

Teriyaki Regular 7oz 32.5
Sumo Cut 12oz 41
Tender Chicken Breast Grilled with Sweet and Savory Signature Teriyaki Sauce.

Spicy 🌶️ Regular 7oz 32.5
Sumo Cut 12oz 41
Tender Chicken Breast Seasoned with Shogun Signature Spicy Sauce.

Yuzu and Chili Pepper Regular 7oz 32.5
Sumo Cut 12oz 41
Tender Chicken Breast Grilled and Finished with Yuzu and Chili Pepper Sauce.

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SEAFOOD 魚貝

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

Samurai Shrimp 12pc 27.5
18pc 35

Succulent Shrimp Grilled to Perfection Seasoned with Fresh Squeezed Lemon.

Colossal Shrimp 6pc 37
10pc 44

Grilled Colossal Shrimp Lightly Seasoned with Fresh Squeezed Lemon.

Fillet of Salmon 37.5

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

Calamari Steak 32.5

Premium Juicy Calamari Steak, Seasoned with Fresh Squeezed Lemon.

Hibachi scallops 42

Scallops Grilled to Perfection Seasoned with Fresh Squeezed Lemon.

Seafood Combination 46

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


Twin Lobster Tail 64.5

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

Add Lobster to any meal 24.5

TOFU 豆腐

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), Miso Soup, Salad with Ginger Dressing, Hibachi Mixed Vegetables and Steamed Rice. Upgrade to Chicken Fried Rice for 4.5

Tofu Delight  28

NOODLES 麵

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

Vegetable Yakisoba  21

Chicken Yakisoba 25

Shrimp Yakisoba 28

Steak Yakisoba 35.5

ADD TO ANY Entrée

CHICKEN 9

SAMURAI SHRIMP 9.5

CALAMARI STEAK 10

COLOSSAL SHRIMP 13

FILLET OF SALMON 13.5

SCALLOPS 19

New York Steak 20

Lobster Tail 24.5

Filet Mignon 26

Rib Eye Steak 26

Premium Tajima Wagyu 38

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