SHŌGUN
将軍
TEPPAN STEAK & SUSHI

TEPPAN
DINNER MENU

SHŌGUN
将軍
TEPPAN STEAK & SUSHI



18% service charge included for group of 10+

NON ALCOHOLIC

BEVERAGES

Soda
- Coke 6
- Diet Coke 6
- Sprite 6
- Mr. Pibb 6

Red Bull 6

Iced Tea
- Unsweetened 5
- Peach 5
- Raspberry 5
- Green Tea 5

Lemonade
- Lemonade 6
- Passion Fruit 7
- Strawberry 7
- Mango 7
- Raspberry 7
- Peach 7

Juice
- Orange 5
- Apple 5

Hot Green Tea 5

Smoothie
- Coconut 9
- Mango 9
- Mango Colada 9
- Strawberry 9
- Strawberry Colada 9

Bottled Water Fiji 6

San Pellegrino 6

NON ALCOHOLIC COCKTAILS

Kentucky Mule 9 | Garibaldi 9 | Aperitivo Spritz 9

BEER

More beer options available.
Please ask your server.

DRAFT BEER

Asahi
Sapporo
Modelo

BOTTLED BEER

Asahi
Asahi(Large)
Sapporo
Sapporo(Large)
Corona
Coors Light
Bud Light
Heineken Zero

Take Lucky Cat Mug Home with You!

SHOGUN SPECIALTY

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

NEKO



Pictures are for illustrative purpose only.

COCKTAILS

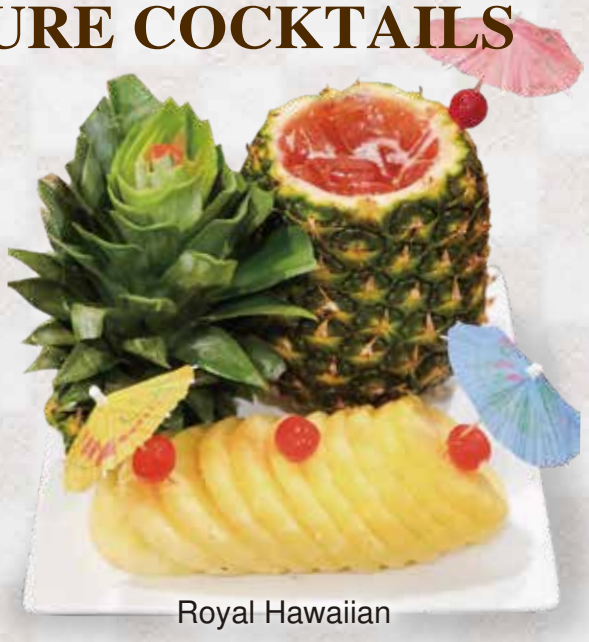
SHOGUN SIGNATURE COCKTAILS

Shogun Cosmo 17
Vodka, Triple Sec and Cranberry Juice.

Lemon Drop 18
Vodka, Triple Sec, Sweet and Sour, Fresh Squeezed Lemon, and Simple Syrup.

Shogun Iced Tea 19
Vodka, Tequila, Malibu Original Rum, Gin, Midori, Sweet and Sour, and Sprite.

Royal Hawaiian 29
Vodka, Raspberry Liqueur, Guava Juice, Pineapple Juice, and Sweet and Sour. Poured into a Freshly Carved Pineapple.


Royal Hawaiian

SHOGUN CLASSICS COCKTAILS

Samurai 19
Malibu Original Rum, Midori, Sweet and Sour, and Pineapple Juice.

Shogun Mai Tai 18
White and Dark Rum, Orange Juice, Pineapple Juice, Sweet and Sour, and Myer's Rum.

Karate Punch 18
White Rum, Triple Sec, Orgeat Syrup, Pineapple Juice, Grenadine, and Sweet and Sour.

PREMIUM COCKTAILS BY PATRON

Lychee Martini 19
Tequila Blanco, Lychee Liqueur, Ginger Syrup, Simple Syrup and Lemon Juice.

Espresso Martini 18
Tequila Reposado, Coffee, Kahlua, and Baileys.

JAPANESE COCKTAILS

TOKYO Greyhound 19
Haiken Lychee Vodka, Grapefruit Juice, Falernum Syrup, and Lime Juice.

Shiso Fix 18
Grey Goose Vodka, St Germain, Grapefruit Juice, and Lime Juice.

Sesame Buck 18
Grey Goose Vodka, Prickly Pear Syrup, Lime Juice, and Ginger Beer.

Late Night Pickup 18
Makers Mark, Cynar, Ginger Syrup, and Lemon Juice.

Awayuki Strawberry Spritz 18
Awayuki Strawberry Gin, Aperol, Sparkling Wine, and Soda.

POPULAR COCKTAILS

Traditional Highball	19	Mango Margarita	18
Pina Colada	18	Coconut Margarita	18
The Knockout "KATANA"	18	Melon Margarita	18
Matcha Martini	18	Wasabi Cucumber Margarita	18
Manhattan	18	Strawberry Mojito	18
Cucumber Margarita	18	Mango Mojito	18
Yuzu Margarita	18	Coconut Mojito	18
Strawberry Margarita	18	Watermelon Mojito	18

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SPIRITS

RUM

Bacardi Black 11
Bacardi White 14
Denizen White 11

GIN

Gray Whale 12
Suntory Roku 16

TEQUILA

Patron Silver 16
Patron Reposado 17
Patron Anejo 18
Patron Cristalino 20
Casamigos Reposado 17
Don Julio 1942 32

Flight Board 42

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)



TEQUILA PATRÓN



AMERICAN WHISKEY

Jack Daniel
Maker's Mark
Westland Single Malt Whiskey

SCOTCH WHISKEY

Glenlivet 14year
Johnnie Walker Blue Label
The MACALLAN 18year

JAPANESE WHISKEY

Suntory Toki
Suntory Hibiki
Suntory Yamazaki
Suntory Hakushu







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SAKE

The traditional Japanese alcoholic beverage made from rice.

SAKE

Shogun Hot Sake 15

Hakutsuru Junmai Draft 15

Fruit Flavored Sake 12.5oz 29
Pineapple / Peach / Apple

NIGORI SAKE

	375ml	750ml
Ozeki Nigori	24	43

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

SPARKLING

SAWASAWA SPARKLING SAKE 250ml 34

Hana Awaka Sparkling Yuzu 34

FLAVORED

Yuzushu Japanese Citrus Sake 16

Umeshu Japanese Plum Wine 16

JUNMAI GINJO

	300ml	720ml
Kikusui Junmai Ginjo	30	55

TOKUBETSU JUNMAI

	300ml	720ml
Suigei Tokubetsu Junmai	35	60

JUNMAI DAIGINJO



	300ml	720ml
Dassai 45 *Yamaguchi Japan*	37	89

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

	375ml	720ml
Dassai Blue 35 *Made in USA*	56	106

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WINE

SPARKLING WINE

	Bottle
Ruffino 187ml	17
Sparkling Pinot Grigio South Coast Winery	60

SOUTH COAST WINERY RESORT & SPA

House Wine produced by South Coast Winery

WHITE

	Glass	Bottle
Shogun Chardonnay	16	60
UNSHACKLED Chardonnay	17	60
Pinot Grigio - Santa Cristina	16	60
Sauvignon Blanc - Ferrari Carano Fume Blanc	19	68
Sauvignon Blanc - Wairau River	—	66
KENZO Estate ASATSUYU	—	200

KENZO ESTATE WINERY asatsuyu

Light → Full Bodied

Pictures are for illustrative purpose only.



RED

		Glass	Bottle
Shogun Red Cabernet Sauvignon		16	60
UNSHACKLED Cabernet Sauvignon		19	68
Pinot Noir Cherry Pie		17	60
Pinot Noir Chalk hill		17	60
Carter Malbec South Coast Winery		22	78

South Coast Winery Resort & Spa

House Wine Produced by South Coast Winery

KENZO Estate RINDO		—	250

KENZO ESTATE WINERY rindo

Light → Full Bodied

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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. 14



Cucumber Bites

Japanese Style Pickled Cucumbers, Finished with Chili Oil.

14



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. 10



Vegetable Tempura

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

12



Takoyaki (8pcs) 17



Shogun Fries 8



Shogun Fries Nori Shio 8



Chicken Karaage

Japanese Style Fried Chicken Served with Teriyaki and Seafood Dipping Sauce. 16



Gyoza (Pot Stickers) Pork or Chicken

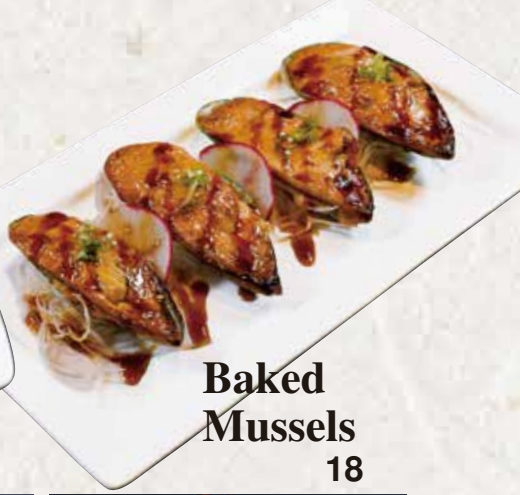
Panfried or Deepfried, Served with Ponzu Ginger Sauce. 14

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SEAFOOD 海鮮

Shogun Carpaccio 18





Baked Mussels 18



Crispy Nest Shrimp 19



Calamari Rings 14



Shrimp & Vegetable Tempura 17



Crispy Rice 17

Today's Fish Collar 13

LIMITED AVAILABILITY

Please ask your server for availability.

SALADS サラダ



TUNA TATAKI Salad

TOKYO Chicken Salad with Sesame Dressing

Sashimi Salad

"TUNA TATAKI" Salad with Sesame Dressing 19

TOKYO Chicken Salad with Sesame Dressing 19

Sashimi Salad 21

DESSERTS デザート

"YUKIMI DAIFUKU" 6

Japanese Mochi Ice Cream. Choice of Vanilla, Green Tea, Ube, or Mango Flavor.



"YUKIMI DAIFUKU"

Ice cream 6

Vanilla / Rainbow Sherbet / Green Tea

Matcha Mont Blanc Cake 8

Delicious Cake Topped with Rich Matcha Cream and a Light Creamy Center.

Kids お子様

For 12 years and under

Kodomo Combo Bento Style

Chicken 20 Shrimp 20 Steak 21



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NIGIRI & SASHIMI

刺身 & 握り寿司



	SUSHI 2pcs	SASHIMI 4pcs
Tamago	6	-
Inari	6	-
Mackerel	6	11
Salmon	7	12
Surf Clam	7	12
Tuna	7	13
Shrimp	7	13
Yellowtail	7	13
Albacore	7	13
Squid(ika)	7	13
Octopus	7	13
Eel	7	13
Bay Scallop	7	-
Spicy Scallop	7	-
Peppered Salmon	7	-
Smelt Egg	7	-
Cajun Tuna	8	-
Escolar	8	-
Halibut	8	-
Red Snapper	9	-
Salmon Roe	10	-
Japan Scallops	12	16
Bluefin	12	20
Sweet Shrimp	12	20
Uni	MP	-

Omakase

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

	SUSHI	SASHIMI
Assortment (Small)	18	18
Assortment (Large)	36	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	7	Salmon	8
California	7	Spicy Salmon	8
Scallop	7	Albacore	8
Eel	7	Yellowtail	8
Spicy Tuna	8		

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SHŌGUN

SUSHI ROLLS

巻き寿司

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 **18**

Crunchy Dragon Roll

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

• Half **11** • Full **20**



Crazy Boy Roll

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

• Half **9** • Full **18**



Alaskan Roll

Spicy Tuna and Cucumber Inside. Covered with Salmon.

• Half **11** • Full **20**



Seared Salmon Roll

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

• Half **10** • Full **19**



Double Shrimp Roll

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

• Half **10** • Full **19**

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SHŌGUN

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 **18**

BSC Roll

Baked Scallops on Top of a California Roll, Covered with Dynamite Sauce and a Drizzle of Eel Sauce.

• Half **10** • Full **19**



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 **18**





Red Dragon Roll

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

• Half **11** • Full **20**

Caliente Roll

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

• Half **9** • Full **18**





Las Vegas Roll

• Half **10** • Full **19**

Albacore Delight Roll

• Half **10** • Full **19**

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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 19
Choose any 3 half rolls listed 28



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 **11** • Full **20**



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 **20**

FULL ORDERS ONLY



Rainbow Roll

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

• Full **20**



Spicy Vegetable Roll

• Full **17**

Vegetable Roll

• Full **16**



New York Roll

• Full **22**



Shogun Roll

• Full **20**

Spicy Lobster Roll

• Full **23**



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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.

TEPPANYAKI
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 6.



**The photo shows two servings.*

Filet Mignon

with Chicken	**51**	with Colossal Shrimp	**55**
with Calamari Steak	**52**	with Hibachi Scallops	**57**

New York Steak

with Chicken	**43**	with Colossal Shrimp	**47**
with Calamari Steak	**44**	with Hibachi Scallops	**49**

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Rib Eye Steak

with Chicken	52
with Calamari Steak	53
with Colossal Shrimp	56
with Hibachi Scallops	58

Japanese Wagyu (F1 Cross)

with Chicken	72	with Colossal Shrimp	77
with Calamari Steak	73	with Hibachi Scallops	78
with Samurai Shrimp	72		

Chicken

Your Choice of Teriyaki, Creamy Wasabi, Spicy, or Yuzu and Chili Pepper.

with Calamari Steak	39
with Colossal Shrimp	46
with Hibachi Scallops	48

Colossal Shrimp

with Calamari Steak	41
with Hibachi Scallops	48

Chef's Recommendations



Imperial 52

New York Steak, Chicken, and Choice of Samurai Shrimp or Hibachi Scallops.



Shogun Special 80

Choice of Filet Mignon or Rib Eye Steak, Lobster Tail, and Choice of Samurai Shrimp or Hibachi Scallops.



Samurai 69

Succulent Fillet Mignon, and Lobster Tail.



Seafood Trio 64

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 6.



New York Steak

Regular 7oz	39
Sumo Cut 12oz	50

Finely Marbled New York Steak Grilled to Your Specification.

Filet Mignon

Regular 7oz	47
Sumo Cut 9oz	55

Succulent Tenderloin Steak Grilled to Your Specification.

Rib Eye Steak

Regular 8oz	48
Sumo Cut 12oz	55

Finely Marbled Certified Angus Beef Grilled to Your Specification.

Teriyaki Steak

Regular 7oz	39
Sumo Cut 12oz	50

New York Strip Steak Grilled in Sweet and Savory Signature Teriyaki Sauce.

Japanese Wagyu (F1 Cross)

Regular 6oz	68
Sumo Cut 12oz	99

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 6.



Creamy Wasabi

Regular 7oz	34
Sumo Cut 12oz	43

Tender Chicken Breast Grilled and Seasoned with Creamy Wasabi Sauce.

Teriyaki

Regular 7oz	34
Sumo Cut 12oz	43

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

Spicy

Regular 7oz	34
Sumo Cut 12oz	43

Tender Chicken Breast Seasoned with Shogun Signature Spicy Sauce.

Yuzu and Chili Pepper

Regular 7oz	34
Sumo Cut 12oz	43

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 6.

Samurai Shrimp 12pc 29 / 18pc 36
Succulent Shrimp Grilled to Perfection Seasoned with Fresh Squeezed Lemon.

Colossal Shrimp 6pc 38 / 10pc 47
Grilled Colossal Shrimp Lightly Seasoned with Fresh Squeezed Lemon.

Fillet of Salmon 42
Perfectly Grilled Fillet of Salmon Seasoned with Your Choice of Flavor: Teriyaki, Miso or Lemon.

Calamari Steak 34
Premium Juicy Calamari Steak, Seasoned with Fresh Squeezed Lemon.

Hibachi Scallops 46
Scallops Grilled to Perfection Seasoned with Fresh Squeezed Lemon.

Seafood Combination 52
Shrimp, Scallops, Calamari and Salmon. (No Substitutions)

Twin Lobster Tails 68
Twin Lobster Tails Grilled Hibachi Style, Seasoned with Garlic Butter and Fresh Squeezed Lemon.

Add Lobster to any meal 29

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 6.

Tofu Delight 29

NOODLES 麺

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 6.

Vegetable Yakisoba 22
Chicken Yakisoba 27
Shrimp Yakisoba 31
Steak Yakisoba 39

ADD TO ANY Entrée

CHICKEN 9
SAMURAI SHRIMP 11
CALAMARI STEAK 11
COLOSSAL SHRIMP 14
FILLET OF SALMON 15
SCALLOPS 20
New York Steak 21
Lobster Tail 29
Filet Mignon 29
Rib Eye Steak 29
Japanese Wagyu (F1 Cross) 40

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