

SALADS

House Salad 5.5

Served with our House Ginger Dressing.

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.



Salmon Skin Salad



Seared Tuna 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.

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 Sesame Vinaigrette Dressing.



Sashimi Salad



Seared Albacore Salad

Seared Albacore Salad 18

Lightly Seared Albacore on a Bed of Gourmet Spring Mix, served with Garlic Ponzu Sauce.

Sashimi Salad 19

Tuna Yellowtail, Salmon and Albacore on a Bed of Gourmet Spring Mix. Served with Sesame Vinaigrette Dressing.



Grilled Chicken Salad

KODOMO (KIDS) MEALS

(For 12 years and under)

All Kodomo Meals Served with Hibachi Mixed Vegetables and Steamed Rice.
Upgrade to Chicken Fried Rice for 4.5

Kodomo Chicken 16

Kodomo Shrimp 18

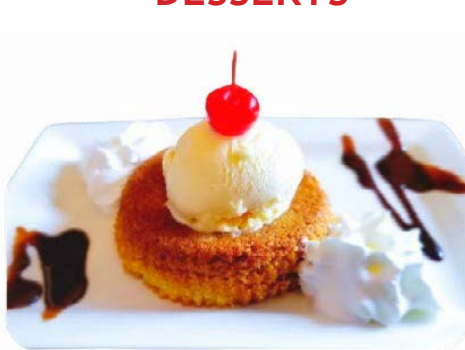
Kodomo Steak 18

DESSERTS



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.



Mochi Ice Cream 8

Choose 3 Pieces from The Flavors Below: Green Tea | Mango | Vanilla Chocolate | Strawberry.

Ice Cream 6 Choose from: Green Tea | Vanilla | Rainbow Sherbet

SIDE ORDERS

Clear Onion Soup 5

Organic Soybean Miso Soup 5

Fried Rice 6

16 oz Bottles 12

Shogun Salad Dressing

Shogun Seafood Sauce

Shogun Ginger Sauce

Shogun Garlic Butter



SHOGUN APPETIZERS

Edamame 7.5

Boiled Soybeans Seasoned with Sea Salt.

Spicy or Garlic Edamame 8.5

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

Shogun Fries 7

Fries Tossed in Our Signature Seasoning (Choice of Plain, Salted, Garlic or Cajun).

Niku Kushiyaki 14

Marinated Skewered Beef with Japanese Shishito Peppers. Served with Spicy Yuzu Sauce and Japanese 7 Spices Chili Mix on the Side.

Calamari Rings 12

Seasoned Calamari Rings, Flash Fried, Served with Sweet and Sour Sauce and Remoulade Sauce.

Chicken Karaage 11

Japanese Style Fried Chicken Served with Sweet and Sour and Teriyaki Dipping Sauces.

Shishito Peppers 10

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

Gyoza (Pot Stickers) 11

Pork or Chicken Dumplings, Pan Fried or Deep Fried, Served with Ponzu Ginger Sauce.

Firecracker Shrimp 13

Crispy Tempura Battered Shrimp, Topped with Sriracha and Dynamite Sauces.

Sauteed Asparagus 10

Lightly Stir-Fried with Our Signature Teriyaki Sauce.

Chicken Yakitori 12

Grilled Chicken Skewers, Glazed with Our Signature Teriyaki Sauce.

Baked Mussels 12

4 Mussels on Half Shells, Topped with Dynamite and Eel Sauces, then Baked to Perfection. Finished with Masago and Green Onion.

Shrimp & Vegetable Tempura 13.5

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

Vegetable Tempura 10.5

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

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.

Cucumber Bites 9

House Pickled Cucumbers, Finished with Chili Oil.

Sushi Appetizer (9pcs) 15.5

4 pcs of California Roll, and 1 pc Each of Tuna, Yellowtail, Albacore, Salmon and White Fish Sushi. (No Substitutions)

Assorted Sashimi Appetizer (6pcs) 16

2 pcs Each of Tuna, Yellowtail and Salmon. (No Substitutions)

Shogun Wings 14

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

Shogun Carpaccio 15

Choice of Tuna, Albacore, Salmon, or Yellowtail Filets. Served with Sliced Jalapeños and Spicy Garlic Ponzu.



Calamari Rings



Gyoza (Pot Stickers)



Chicken Yakitori



Chicken Karaage



Shishito Peppers



Cucumber Bites



Shrimp & Vegetable Tempura



Shogun Wings



Vegetable Tempura



Niku Kushiyaki



Shogun Fries



Spicy Edamame



Baked Mussels



Sashimi Appetizer



Sushi Appetizer



Crispy Rice



Firecracker Shrimp



Shogun Carpaccio



Alaskan Roll 🌶️ 🌸



BBQ Roll 🌸



BSC Roll 🌸



Caliente Roll 🌶️ 🌸



Crunchy Roll 🌸



Crazy Boy Roll 🌶️ 🌸



Crunchy Dragon Roll 🌶️ 🌸



Double Shrimp Roll 🌸



GSC Roll 🌸



Mexican Roll 🌶️ 🌸



Kamikaze Roll 🌶️ 🌸



New York New York Roll



Rainbow Roll



Red Dragon Roll 🌶️ 🌸



Shogun Roll



Seared Salmon Roll 🌸



Spider Roll



Spicy Lobster Roll 🌶️

HALF ROLL TRIO 26

Choose Any 3 Half Rolls Listed With a 🌸

New York New York, Spider, Rainbow, Shogun Roll and Spicy Lobster Rolls are not available in Half Orders.



Consuming raw or undercooked shellfish, meat, seafood, poultry, or eggs may increase the risk of food-borne illness. Many of our offerings contain sesame seeds.

SHOGUN SUSHI ROLLS

	Half	Regular
Alaskan Roll 🌶️ 🌸 <i>Spicy Tuna and Cucumber Inside. Covered with Salmon.</i>	9.5	16
BBQ Roll 🌸 <i>Shrimp Tempura, Kani-Kama Crab & Avocado Inside. Covered with Seasoned Seared Tuna. Topped with Shogun's Creamy Sesame, Red Dragon & Sweet Sauces.</i>	9.5	16
BSC Roll 🌸 <i>Baked Scallops on Top of a California Roll, Covered with Dynamite Sauce and a Drizzle of Eel Sauce.</i>	9.5	16
Caliente Roll 🌶️ 🌸 <i>Tempura Style Spicy Tuna Roll with Jalapeños and Cream Cheese Inside. Topped with Eel Sauce and Spicy Mayo.</i>	9	15
Crazy Boy Roll 🌶️ 🌸 <i>Tempura Style California Roll, Drizzled with Eel Sauce and Creamy Sesame.</i>	8.5	15
Crunchy Roll 🌸 <i>Shrimp Tempura, Kani-Kama Crab, and Avocado Inside. Topped with Eel Sauce and Crispy Tempura Flakes.</i>	8.5	15
Crunchy Dragon Roll 🌶️ 🌸 <i>Crunchy Roll Topped with Spicy Tuna and Crispy Tempura Flakes, Drizzled with Eel Sauce and Spicy Mayo.</i>	10	17
Double Shrimp Roll 🌸 <i>Shrimp Tempura, Kani-Kama Crab and Avocado Inside. Topped with Fresh Shrimp and Thinly Sliced Lemon.</i>	9.5	16
GSC Roll 🌸 <i>Baked Shrimp on Top of a California Roll, Covered with Dynamite Garlic Sauce and a Drizzle of Eel Sauce.</i>	9.5	16
Kamikaze Roll 🌶️ 🌸 <i>Spicy Tuna and Cucumber Inside. Covered with Avocado, and Finished Half and Half with Red Dragon Sauce and Eel Sauce.</i>	8.5	15
New York New York Roll <i>Shrimp Tempura, Kani-Kama Crab and Avocado Inside. Topped with Tataki Style New York Steak. Finished with Garlic Ponzu and Green Onion.</i>	N/A	19
Mexican Roll 🌶️ 🌸 <i>Spicy Kani-Kama Crab and Cucumber Inside. Covered with Avocado and Topped with Sriracha Sauce.</i>	8.5	15
Red Dragon Roll 🌶️ 🌸 <i>Zucchini and Avocado, Topped with Sliced Tuna and Spicy Red Dragon Sauce.</i>	10	17
Rainbow Roll <i>Fresh Slices of Tuna, Salmon, Yellowtail, Albacore and Avocado on Top of a California Roll.</i>	N/A	17
Shogun Roll <i>Shrimp Tempura Roll with Soy Paper. Topped with Diced Premium Fish Assortment, Drizzled with Shogun Special Sweet Sauce, Creamy Sesame Sauce and Masago.</i>	N/A	17
Seared Salmon Roll 🌸 <i>Cream Cheese and Avocado Roll Covered with Seared Salmon. Topped with Eel Sauce and Sesame Sauce.</i>	9	16
Spicy Lobster Roll 🌶️ <i>Asparagus Tempura and Avocado Inside Topped with A Spicy Lobster and Kani-Kama Mix. Drizzled with Eel Sauce and Creamy Sesame Sauce.</i>	N/A	19
Spider Roll <i>Soft Shell Crab, Kani-Kama Crab, Avocado, Gobo, Cucumber and Radish Sprouts Inside. Topped with Eel Sauce.</i>	N/A	16

🌶️ Items with this symbol are spicy.

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

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Cage Free Eggs



SHOGUN ORIGINAL
Naturally Brewed Sushi Soy Sauce
40% Less Sodium



Organic Soybean Miso Soup



Natural Hawaiian Sea Salt



Cremeni Brown Mushrooms

ENTRÉES

All Entrées Served with Shrimp Appetizer, Soup (Clear Onion or Organic Soybean Miso) and Salad with Ginger Dressing, Hibachi Mixed Vegetables and Steamed Rice. Upgrade to Chicken Fried Rice for 4.5

CHICKEN/STEAK

Sesame Chicken 30
Tender Chicken Breast Grilled and Seasoned with Soy Sauce & Sesame Seeds.

Teriyaki Chicken 30
Tender Chicken Breast Grilled with Sweet and Savory Signature Teriyaki Sauce.

Spicy Chicken 30
Tender Chicken Breast Seasoned with Shogun Signature Spicy Sauce.

Lemon Chicken 30
Tender Chicken Breast Grilled and Finished with Fresh Squeezed Lemon.

Teriyaki Steak 34
New York Strip Steak Grilled in Sweet and Savory Signature Teriyaki Sauce

New York Steak 34
Sumo Cut 12 oz 42
Finely Marbled New York Steak Grilled to Your Specification.

Filet Mignon 39
Sumo Cut 9 oz 46
Succulent Tenderloin Steak Grilled to Your Specification.

Rib Eye Steak 39
Sumo Cut 12 oz 46
Finely Marbled Certified Angus Beef Grilled to Your Specification.

SEAFOOD

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.

Colossal Shrimp 37
Grilled Colossal Shrimp Lightly Seasoned with Fresh Squeezed Lemon.

Hibachi Scallops 39
Sweet Sea Scallops Grilled to Perfection Seasoned with Fresh Squeezed Lemon.

Seafood Combination 42.5
Shrimp, Scallops, Calamari and Salmon Grilled to Perfection. (No Substitutions)

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.



SHOGUN COMBINATION DINNERS

Dinner Combinations Served with Shrimp Appetizer, Soup (Clear Onion or Organic Soybean Miso) and Salad with Ginger Dressing, Hibachi Mixed Vegetables and Steamed Rice. Upgrade to Chicken Fried Rice for 4.5

New York Steak

<i>with Sesame Chicken</i>	37
<i>with Calamari Steak</i>	38
<i>with Samurai Shrimp</i>	40
<i>with Colossal Shrimp</i>	42
<i>with Hibachi Scallops</i>	43

Rib Eye Steak

<i>with Sesame Chicken</i>	42
<i>with Calamari Steak</i>	43
<i>with Samurai Shrimp</i>	44
<i>with Colossal Shrimp</i>	46
<i>with Hibachi Scallops</i>	47

Filet Mignon

<i>with Sesame Chicken</i>	42
<i>with Calamari Steak</i>	43
<i>with Samurai Shrimp</i>	44
<i>with Colossal Shrimp</i>	46
<i>with Hibachi Scallops</i>	47

Sesame Chicken

<i>with Calamari Steak</i>	37
<i>with Samurai Shrimp</i>	38
<i>with Colossal Shrimp</i>	40
<i>with Hibachi Scallops</i>	41

Samurai Shrimp

<i>with Calamari Steak</i>	40
<i>with Hibachi Scallops</i>	45

SIGNATURE COMBINATIONS

Imperial

49

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

Mikado

59

Succulent 9 oz Filet Mignon and Lobster Tail.

Shogun Special

58

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

Genji

55

Lobster Tail, Samurai Shrimp, Hibachi Scallops and Calamari Steak.

NOODLES AND TOFU

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

Vegetable Yakisoba 25

Shrimp Yakisoba 31

Chicken Yakisoba 29

Steak Yakisoba 32

Tofu Delight 26

Deep Fried Tofu, Lightly Sautéed 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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LUNCH ENTRÉES Served Until 3 pm

Lunch Entrées and Combinations Served with Soup (Clear Onion or Organic Soybean Miso) or Salad with Ginger Dressing, Hibachi Mixed Vegetables and Steamed Rice. Upgrade to Chicken Fried Rice for 4.5

Chicken/Steak

Sesame Chicken	20.5
Teriyaki Chicken	20.5
Spicy Chicken	20.5
Lemon Chicken	20.5
Teriyaki Steak	22.5
New York Steak	22.5
Filet Mignon	25
Rib Eye Steak	25

Seafood

Calamari Steak	20.5
Samurai Shrimp	21.5
Colossal Shrimp	23.5
Hibachi Scallops	24.5
Fillet of Salmon	21.5
Seafood Combination	27.5
<i>Shrimp, Scallops, Calamari, and Salmon (No Substitutions)</i>	

LUNCH COMBINATIONS

Sesame Chicken

with Calamari Steak	23.5
with Samurai Shrimp	24.5
with Hibachi Scallops	25.5

New York Steak

with Sesame Chicken	24.5
with Calamari Steak	25.5
with Samurai Shrimp	26.5
with Hibachi Scallops	27.5

Samurai Shrimp

with Calamari Steak	24.5
with Hibachi Scallops	27.5

Filet Mignon

with Sesame Chicken	26.5
with Calamari Steak	26.5
with Samurai Shrimp	27.5
with Hibachi Scallops	29.5

Rib Eye Steak

with Sesame Chicken	26.5
with Calamari Steak	26.5
with Samurai Shrimp	27.5
with Hibachi Scallops	29.5

Colossal Shrimp

with Chicken	26
with New York Steak	28
with Filet Mignon	29
with Rib Eye	29

ADD LOBSTER TO ANY MEAL SELECTION 23



SIGNATURE COMBINATIONS

Natsu 34

New York Steak, Samurai Shrimp, and Hibachi Scallops.

Aki 35

Filet Mignon, Sesame Chicken and Samurai Shrimp.

Fuyu 33

Hibachi Steak, Sesame Chicken and Samurai Shrimp.

NOODLES AND TOFU

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

Vegetable Yakisoba 16.5

Chicken Yakisoba 19

Shrimp Yakisoba 20.5

Steak Yakisoba 20.5

Tofu Delight 17

Deep Fried Tofu, Lightly Sautéed 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