



SHOGUN

JAPANESE STEAK HOUSE & SUSHI BAR
SERVING TIDEWATER SINCE 1984



JAPANESE COCKTAILS

*These Special Shogun Drinks are Served in a Classic Porcelain Mug
Yours to Take Home as a Souvenir!*



GEISHA

*Smoothie Rum and Pineapple
Mix Gently Laced with
Japanese Plum White*



SUMO

*Strength and Balance - Tequila
with Apricot Brandy, Orange
Juice and Grenadine*



BUDDHA

*Vodka and Japanese Sake
Spirits Wisely Combined with
Pineapple and Orange Juice*



CAT

*A Playful Blend of Rum and
Plum Wine Dashed with Mai Tai
and a Splash of Pina Colada*



SAMURAI

*Crafted from Rum, Orange,
and Pineapple Juice -
Tempered with Coconut Milk &
a Touch of Almond*

CELEBRATIONS!!

*We will help you celebrate your birthday or anniversary with two fresh Pineapple Boats
and a souvenir picture. Our staff will sing for your celebration*

CHEESECAKE AND A SOUVENIR PICTURE	10
WAFFLE ICE CREAM AND SOUVENIR PICTURE	10
EXTRA PICTURE	5

Serving you is the greatest pleasure for our SHOGUN family. The service at SHOGUN is quite unique. You are served by both chef and waitress, who share the Service Charge. If the service is up to your expectation, we recommend a Service Charge of 18 percent or more. A Service Charge of 18 percent will be added to your bill for parties of 6 or more.



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BEVERAGES

SPECIAL COCKTAILS

Varieties of Daiquiris and Shots are available upon request

Flaming Volcano

Shogun Special Sakura

Japanese Whiskey Sour with Shogun secret recipe

Sake Martini

Passion Cocktail

Japanese Mai Tai

Japanese Pina Colada

Shogun Frozen Specials

SAKE & WINE

Cold Sake (Ginjo Premium bottle)

Sparkling Sake

Nigori Sake (Unfiltered Sake)

Japanese Hot Sake (S / M / L)

Japanese Hot Sake with Plum Wine, Apple Schnapps, or Peach Schnapps (S / M / L)

Hana Fuji Apple Sake / White Peach (Glass / Bottle)

Sake Flight (3 Sake Pours)

Wine (Glass/Bottle)

Cabernet Sauvignon, Merlot, Pinot Grigio
Chardonnay, White Zinfandel, Riesling, Pinot Noir

Folie A D Merlot (Bottle)

William H Cabernet (Bottle)

Champagne (Korbel)

Small Bottle

Big Bottle

BEER

Draft Beer (16oz)

Bud Lite/Devils Backbone Vienna Lager
Kirin Ichiban/New Realm Hazy Like a Fox

Bottle

Domestic

Bud Lite/Budweiser/Coors Light/
Miller Light/Michelob Ultra

Imported

Asahi Super Dry/Kirin Light Corona/Heineken/
Blue Moon Kirin Ichiban (21.4 oz.),
Sapporo Silver Can (22 oz.),
Koshihikari (11.15 oz.) Orion/Stella Artois

SOFT DRINKS & DESSERTS

Soft Drinks (With Refill)

Coke, Diet Coke, Sprite, Lemonade, Pibb,
Orange Soda, Fruit Punch, Mellow Yellow

Kiddy's Cocktail (No Refill)

Shirley Temple, Roy Rogers

Juices (No Refill)

Apple/Orange/Pineapple/Cranberry

Iced Tea

Sweetened / Unsweetened

Hot Green Tea

Coffee (With Refill)

Milk (Organic)/Chocolate Milk

Bottled Water

Perrier (Sparkling Water)

Non-alcoholic Daiquiris

Red Bull

Ice Cream (Vanilla Chocolate)

Pineapple Boat (Fresh cut pineapple)

Cheesecake

Waffle Ice Cream(Vanilla/Green Tea)

MoChi Ice Cream (Vanilla/Green Tea)



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SUSHI MENU

SPECIALTY ROLLS

*Spider Roll	12
<i>deep fried soft shell crab</i>	
*Shogun Maki[®]	14
<i>tuna, yellowtail, avocado, masago, crab, scallions</i>	
Dragon Roll[®]	13
Crunch Roll	12
<i>deep fried white fish, crab, avocado, crunchies w/special sauce</i>	
Rainbow Roll[®]	12
Hurricane Roll[®]	10
<i>tuna, masago, crab, avocado, scallions without rice</i>	
Super Duper Roll	8
<i>cooked salmon, eel, avocado, masago</i>	
Volcano Roll	10

SUSHI ROLLS

Cucumber Roll	5
Crab Maki	5
California Roll	6
Salmon Roll[®]	6
Salmon Skin Roll	6
Tuna Roll[®]	8
Tuna & Avocado Roll[®]	9
Sweet Potato Roll	6
Eel Roll	8
Philadelphia Roll	8
Veggie Roll	7
Yellowtail Roll	8
*Shrimp Tempura Roll	8
Futo Maki	8

egg, crab, shrimp, cucumber, kanpyo, Japanese pickles, avocado

[®]Contains Raw Fish

SUSHI & SASHIMI

per piece

	SUSHI	SASHIMI
Crab	2	4
Tamago	2	4
Mackerel[®]	3	4
Squid[®]	3	4
White Fish[®]	3	4
Masago[®]	3	4
Octopus	3	4
Salmon[®]	3	4
Shrimp	3	4
Surf Clam[®]	3	4
Tuna[®]	4	5
Eel	4	5
Scallop	6	8
Yellowtail[®]	4	5
Ikura[®]	5	6

SPICY ROLLS

Spicy California Roll	8
<i>w/ spicy crab topping</i>	
Spicy Tuna Roll[®]	8
Spicy Salmon Roll[®]	6
Spicy Shrimp Roll[®]	7
Spicy Salmon & Crab Roll[®]	9
Spicy Yellowtail Roll[®]	7
Spicy Scallop Roll[®]	10

Thoroughly cooking foods of animal origin such as beef, eggs, fish, poultry, or shellfish reduces the risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. Consult your physician or public health office for further information.



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APPETIZER

APPETIZER SAMPLER -----	13
<i>4 Shumai, 2 Spring Rolls, 4 Gyoza</i>	
SPRING ROLLS (2. pcs) -----	6
GYOZA (5 pcs.) -----	7
<i>Deep Fried Chicken Dumplings</i>	
SHU MAI (6 pcs.) -----	6
GARLIC FRIED CALAMARI -----	12
<i>(Spicy or Not Spicy)</i>	
SHRIMP TEMPURA (4 pcs.) -----	12
VEG. TEMPURA -----	9
YAKISOBA (Stir Fried Noodles) -----	7
W/ MEAT (Chicken, Steak, or Shrimp) -----	13
CHICKEN KATSU -----	14
<i>Panko Fried Chicken Cutlet w/ sweet Tonkatsu sauce</i>	
EDAMAME -----	6
<i>Lightly Salted Boiled Soy Bean Pods</i>	
SEAWEED SALAD -----	7
TUNA COCKTAIL W/ SEAWEED (Raw -Spicy or Not Spicy) [®] -----	14
CUCUMBER SALAD -----	6

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HIBACHI DINNERS

All Dinners Served with Soup, Salad, Appetizer Shrimp, Vegetables, Steamed Rice

SOUP

Mushroom à La Japanese

SALAD

Served with our own Secret
Japanese Dressing

TWO APPETIZER TEPPAN SHRIMPS

HIBACHI FRIED RICE

with Main Hibachi Dinner Order	----- 2	Fried Rice only	----- 3
*1. SIRLOIN STRIP	-----		24
*2. FILET MIGNON	-----		28
*3. SUKIYAKI STEAK	<i>Sliced Strip w/ Teriyaki Sauce</i> -----		24
4. CHICKEN	-----		20
5. CHICKEN AND SHRIMP	-----		30
6. SHRIMP	-----		24
*7. SIRLOIN STRIP AND CHICKEN	-----		30
*8. FILET MIGNON AND CHICKEN	-----		32
*9. SIRLOIN STRIP AND SHRIMP	-----		34
*10. FILET MIGNON AND SHRIMP	-----		36
*11. SIRLOIN STRIP AND LOBSTER TAIL	-----		40
*12. FILET MIGNON AND LOBSTER TAIL	-----		43
13. SEAFOOD COMBINATION SPECIAL	<i>Lobster Tail, Scallops, and Shrimp</i> -----		45
14. SCALLOPS	-----		28
15. SCALLOPS AND CHICKEN	-----		30
*16. SIRLOIN STRIP AND SCALLOPS	-----		32
*17. FILET MIGNON AND SCALLOPS	-----		36
18. SHRIMP AND SCALLOPS	-----		34
19. VEGETABLES	-----		18
*20. SALMON W/MUSHROOM TERIYAKI	-----		24
*30. EMPEROR'S DELIGHT	<i>Filet Mignon, Chicken, and Shrimp</i> -----		43

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HIBACHI FOR MINORS

*Under 10 Years of age
Served with Soup or Salad*

K1. MINOR CHICKEN	-----	12
K2. MINOR SHRIMP	-----	14
K3. MINOR SUKIYAKI STEAK	-----	14

HIBACHI ADDITIONS

With the Order of Main Hibachi Dinner

CHICKEN (4OZ)	8	LOBSTER TAIL	20
SHRIMP (4OZ)	12	SALMON	14
SCALLOPS (4OZ)	14	EXTRA VEGETABLES	5
STEAK	15	HOUSE SALAD	3
FILET MIGNON	18	MISO SOUP	3
STEAMED RICE	2		

SIDE ORDERS

Miso Soup	3	Sushi Rice	3
Green Tea	4	Cheesecake	4
Steamed Rice	2	Fried Rice (w/sushi order)	2.5
House Salad	3	Ice Cream (Vanilla or Chocolate)	4

We Sell Our Sauces!
Ginger, Mustard, Salad Dressing (12 oz)

5

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