

shogun

鉄板焼き



HISTORY OF SHOGUN

Shogun (將軍, SHOGUN) is a military rank and a historical title in Japan. It is the Japanese word for «General», it is made up of two kanji words: sho, meaning «Commander», «General», or «Admiral», and gun meaning troops or warriors. Originally, the title of Seii Taishogun 'SHOGUN' was given to military commanders during the early Heian period for the duration of military campaigns against the Emishi who resisted the governance of the Imperial court based in Kyoto. The most famous of these Shogun was Sakanoue no Tamuramaro (seen on the left) who conquered the Emishi in the name of Emperor Kammu.



Vegetarian Option



Contains Dairy



Contains Seafood



Contains Beef



Contains Nuts



Contains Eggs

All prices are in Egyptian pounds.

Please do not sign the bill if you are paying in cash.

A 1% tax will be added for room charge payments.



A Global Journey of Flavors: The Origins of Our Ingredients

At the heart of our culinary creations lies a commitment to sourcing the finest ingredients from around the globe, each with a unique story to tell.

Butter:

Our rich, creamy butter comes from the lush pastures of New Zealand, adding a velvety texture to every dish.

Dairy Products:

We proudly offer a variety of local Egyptian dairy products alongside international favorites like Brie cheese from France, Cheddar from England, Blue cheese from Denmark, and Gouda from Holland.

Vegetables and Fruits:

Most of our vegetables and fruits are sourced from Egypt's fertile lands, with green beans from Kenya and select fruits like apples, kiwis, and pineapples sometimes sourced from Italy, France, or Kenya.

Fresh Salads and Herbs:

Our crisp salads and aromatic herbs are sourced from organic and hydroponic farms in Egypt, bringing freshness and flavor to every plate.

Local and International Proteins:

We source our eggs, chicken, fish, and seafood locally, while our lamb comes from Australia and New Zealand. Our beef and veal selections are carefully chosen from Brazil, South Africa, Australia, and the USA.

Dry Goods and Specialty Items:

Our pantry is stocked with locally-sourced dried fruits, lentils, beans, rice, and oils, including premium olive oil from Siwa Oasis. We also use Belgian chocolate, Asian sauces, and noodles from Thailand, China, Japan, and Italy. Our dishes are enhanced with artisanal pomegranate molasses, adding a special touch to our cuisine.

Curry paste:

Our mixed hot spicy curry paste from Japan bring a spicy kick to our offerings.

From local farms to international producers, every ingredient is chosen with care to bring the best flavors to your table.

TEPPANYAKI A LA CARTE

Tiger Shrimp 1575



Lobster 4125



Salmon Fillet 1215



Sea bass 990



Squid 940



Duck Foie-Gras & Breast 1550

Chicken Thigh or Breast 845

Australian Lamb Rack 3040

Angus Beef Tenderloin 2150

Mikado Vegetable 515



TEPPANYAKI SET MENU

Ogocho Signature 3750

Luscious flavors of sea and land
Half lobster tail, Norwegian salmon,
shrimp and beef tenderloin



Mikado 5680

Exquisite, high-quality ingredients
grilled to perfection
Lobster tail, shrimp,
scallops and Norwegian salmon



Samurai 4470

A taste of the Mediterranean, with tiger shrimp,
lamb ribs and garlic chips for an extra kick



Shogun 2950

Succulent chicken and beef tenderloin.
A culinary delight for your taste buds



Tubone 2490

A seafood lover's dream, with tiger shrimp
and your choice of sea bass or Norwegian salmon



*- All set menus are served with miso soup,
shogun green salad, grilled seasonal vegetables,
fried rice, season's fresh fruits and green tea.*

*- Mikado, Ogocho and Samurai menus
are served with seafood soup.*

SOUP

Miso 315

A delicious and healthy traditional Japanese soup
made with Wakame seaweed and tofu



Kaisen Jiru Signature 560

A creamy and flavorful seafood soup



"Chan Chan" Miso New 505

Norwegian salmon, potato, Mikado vegetable,
miso, and butter combined to create
a delicious and satisfying soup



Hot and Sour Tori 395

A savory and spicy soup that is sure
to warm you up from the inside out.
Chicken, vegetables, mushrooms,
lemongrass, and coriander



SALAD

Kanikama Signature 275

A light and refreshing salad made with crabsticks, cucumber, lettuce, and avocado, served with a Tobiko mayonnaise dressing



Salmon Avocado New 335

A fresh and flavorful salad with lettuce, cucumber, Norwegian salmon, avocado, carrot, and ginger soy dressing



Yaki Tako 295

This appetizing salad is made with grilled marinated octopus, watercress, cucumber, and served with a garlic vinaigrette dressing



Smoked Salmon & Potato New 315

A rich and scrumptious salad with smoked salmon, potato, cucumber, carrot, lettuce, and vinaigrette dressing



IZAKAYA STYLE TAPAS

Edamame Signature 280

Freshly boiled soy bean, with sea salt or spicy seasoning



Ebi Tempura Signature 1100

Succulent shrimp, lightly battered and deep-fried to perfection



Yasai Tempura 250

Hand-picked seasonal vegetables, deep-fried to perfection, served with tempura sauce



Yasai Harumaki 280

Japanese style spring rolls, vegetables, shitake mushrooms, with sweet chili sauce



Gyoza Shrimp 600

Japanese-style steamed dumplings with a flavorful filling of shrimp, vegetables, and spices, served with hot and sour soya sauce



Gyoza Chicken 325

Japanese-style steamed dumplings with a flavorful filling of chicken, vegetables, and spices, served with hot and sour soya sauce

Potato Croquette New 215

Japanese style deep-fried potato croquette

Kara Age New 295

Tender Japanese deep-fried chicken dipped in sweet chili mayonnaise

Geso Kara Age New 325

Bite-sized deep-fried calamari tentacle, served with ponzu sauce



Tebasaki 320

Crispy fried chicken wings, served with spicy and creamy dynamite sauce

Grilled Norwegian Salmon Belly New 475

Norwegian salmon belly, perfectly grilled and served with sea salt and ponzu sauce



Dashimaki Tamago New 280

Delicious Japanese-style rolled omelet, flavored with dashi bouillon



Age Dashi Tofu New 290

Creamy deep-fried tofu in a sweet dashi soya sauce



Nasu Age Dashi New 270

Deep-fried sliced eggplant, soaked in a rich ginger dashi soya sauce



Spinach Goma Ae New 250

A healthy salad with baby spinach and sweet sesame dressing



SHOGUN SPECIALTIES

Katsu Curry Rice 995

Creamy Japanese-style curry, fresh vegetables, steamed rice and your choice of breaded beef, chicken or shrimp



Creamy Spicy Shrimps Signature 1550

Grilled spiced shrimps, spicy creamed garlic sauce, baked mushrooms and sautéed spinach



Shake Teriyaki New 1150

Grilled Norwegian salmon, coated in sweet and savory teriyaki sauce



Japanese Sweet & Sour Chicken 785

Deep-fried crispy chicken and vegetables slices in Japanese style sweet and sour sauce

Sweet and Sour Shrimp New 1000

Succulent deep-fried shrimp and vegetable with Japanese-style sweet and sour sauce



DON

Steak Don New 930

Tender Angus beef rib eye, fresh spinach and mushroom on a bed of steamed rice

Unagi Don New 640

Freshly grilled marinated eel fillet with teriyaki sauce on a bed of steamed rice



Gyu Katsu Don New 745

Deep-fried panko crusted beef, egg, and sweet soya sauce on a bed of steamed rice



Ebi Katsu Don New 590

Deep-fried panko crusted shrimp, egg and sweet soya sauce on a bed of steamed rice



Kaisen Don New 625

Fresh sashimi slices over a bed of steamed rice



Steamed Rice 180



UDON OR SOBA

Yaki Udon 510

Stir fried noodles, fresh seasonal vegetables, seafood



Tempura Udon 525

Japanese noodles in hot bonito broth with shrimp and vegetables tempura



Ebi Katsu Udon New 625

Japanese noodles, panko fried shrimp, egg, in hot bonito and soya sauce broth



Miso Nikomi Udon New 490

Noodles, simmered in miso broth with tender chicken and fresh vegetables



NIGIRI SUSHI

«2 PIECES»

- Shake** 365
Norwegian salmon
🍣
- Maguro** 410
Imported yellowfin tuna
🍣
- Suzuki** 360
Wild Mediterranean sea bass
🍣
- Tako** 260
Boiled Mediterranean octopus
🍣
- Hotate** 590
Imported Atlantic Ocean sea scallops
🍣
- Kani Kama** 195
Crab sticks
🍣
- Ebi** 370
Boiled Mediterranean tiger shrimp
🍣
- Tamago** 165
Chef's special homemade sweet omelet
🍣
- Unagi** 225
Japanese charcoal grilled sweet water eel
🍣

SASHIMI

«6 PIECES»

- Maguro** 590
Imported yellowfin tuna
🍣
- Shake** 575
Norwegian fresh salmon
🍣
- Suzuki** 560
Wild Mediterranean sea bass
🍣
- Tako** 555
Boiled Mediterranean octopus
🍣
- Hotate** 690
Imported Atlantic Ocean sea scallops
🍣
- Ebi** 490
Boiled Mediterranean shrimp
🍣
- Sashimi Moriawase** 1450
Yellowfin tuna, salmon, sea scallops,
boiled shrimp, octopus and caviar
🍣



SHOGUN'S SIGNATURE ROLLS

«6 PIECES»

Volcano Signature 740

Deep-fried roll filled with a delectable blend of cream cheese, cheddar cheese, smoked salmon, avocado, cucumber, boiled shrimps, and crab sticks, topped off with a spicy mayo



Futo Maki 640

Jumbo roll packed with succulent boiled shrimp, crab stick, cucumber, creamy avocado, and savory salmon and topped off with caviar



Sea Harvest (without sushi rice) 680

Fresh salmon, yellow fin tuna, sea bass, cuttlefish, boiled shrimp, boiled octopus, sea scallops, tobiko, avocado and cucumber



Hot Mountain 615

Crusty panko fried roll stuffed with boiled shrimp, cream cheese and avocado dipped in spicy garlic lemon sauce, served with spicy lemon mayo



Crispy Tempura Signature 550

Shrimp tempura, cream cheese, creamy avocado, and fresh cucumber, served with teriyaki sauce



Tiger New 520

Shrimp tempura, cream cheese, fresh salmon sashimi, cucumber and buttery avocado



Salmon California New 435

Crab stick, creamy avocado, cucumber, and torched salmon



Tuna Katsu New 480

Panko-fried tuna complemented by creamy avocado, and fresh tuna sashimi



California 390

Avocado, succulent crabsticks, cucumber, and tobiko



Philadelphia 525

Smoked salmon, avocado and smooth cream cheese



Spicy Salmon 455

Spice-marinated salmon, lettuce, cucumber with hot mayonnaise



Spicy Tuna 490

Spice-marinated yellowfin tuna, lettuce, cucumber with hot mayonnaise



HOSO MAKI ROLL

«6 PIECES»

Shake Maki 325

Norwegian salmon



Tekka Maki 350

Imported yellowfin tuna



Yasai Maki New 225

Vegetarian sushi roll made with fresh cucumber, carrot, avocado, lettuce and sesame seeds



SUSHI AND SASHIMI COMBINATIONS

Yamato (15 pieces) 1075

8 Pieces Nigiri,
3 pieces California roll,
4 pieces Philadelphia roll



Minato (20 pieces) **New** 1635

10 pieces Chef's selection of sashimi,
10 pieces Chef's selection of Nigiri



Kyoto (25 pieces) 1405

15 slices selection of sashimi,
3 pieces California roll,
4 pieces crispy roll,
3 pieces spicy salmon roll



Salmon Lover **New** (25 pieces) 1950

5 pieces salmon sashimi,
8 pieces salmon roll,
6 pieces salmon hosoto maki roll,
3 pieces salmon Nigiri
3 pieces salmon aburi Nigiri



DESSERTS

Mango Nori 200

Layers of chocolate langue de chat,
creamy milk rice, fresh mango



Baking Mont-Fuji 200

Matcha ice parfait, sweet red bean, meringue,
walnut crème brûlée, wasabi jelly & pomelo



Kakegawa 200

Kiwi mousse, almond biscuit,
kiwi jelly, crispy cereal



Snow Bowl 200

Vanilla mousse, mango-ginger jelly,
biscuit dacquoise



Green Tea Ice Cream 180

Japanese green tea ice cream



