

shogun

鉄板焼き



HISTORY OF SHOGUN

Shogun (将軍, 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.

TEPPANYAKI A LA CARTE

Tiger Shrimp 950



Lobster 2200



Salmon Fillet 700



Sea bass 600



Tuna Fillet 595



Squid 520



Duck Foie-Gras & Breast 1215

Chicken Thigh or Breast 525

Australian Lamb Rack 785

Angus Beef Tenderloin 1250

Angus Beef Rib Eye 1850

Mikado Vegetable 420



TEPPANYAKI SET MENU

Ogoshō Signature 2300

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



Mikado 3300

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



Samurai 1400

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



Shogun 1250

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



Tubone 980

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, Ogoshō and Samurai menus
are served with seafood soup.

SOUP

Miso 165

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



Kaisen Jiru Signature 385

A creamy and flavorful seafood soup



"Chan Chan" Miso New 345

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



Hot and Sour Tori 285

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 | 95

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



Salmon Avocado New 245

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



Yaki Tako 205

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



Smoked Salmon & Potato New 220

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



IZAKAYA STYLE TAPAS

Edamame Signature | 55

Freshly boiled soy bean, with sea salt or spicy seasoning



Ebi Tempura Signature 345

Succulent shrimp, lightly battered and deep-fried to perfection



Yasai Tempura 165

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



Yasai Harumaki 165

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



Gyoza Shrimp 260

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



Gyoza Chicken 205

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

Potato Croquette New | 55

Japanese style deep-fried potato croquette

Kara Age New | 75

Tender Japanese deep-fried chicken dipped in sweet chili mayonnaise

Geso Kara Age New | 75

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



Tebasaki 235

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

Grilled Norwegian Salmon Belly New 260

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



Dashimaki Tamago New | 80

Delicious Japanese-style rolled omelet, flavored with dashi bouillon



Age Dashi Tofu New | 85

Creamy deep-fried tofu in a sweet dashi soya sauce



Nasu Age Dashi New | 65

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



Ingen Goma Ae New | 25

Fresh green bean salad served with black sesame sauce



Spinach Goma Ae New | 50

A healthy salad with baby spinach and sweet sesame dressing



SHOGUN SPECIALTIES

Katsu Curry Rice 490

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



Creamy Spicy Shrimps **Signature** 750

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



Wafu Steak **Signature** 1850

Spiced rib eye steak, flavored with wasabi, baked potatoes and mushrooms, with garlic chips and ponzu butter sauce

Shake Teriyaki **New** 600

Grilled Norwegian salmon, coated in sweet and savory teriyaki sauce



Japanese Sweet & Sour Chicken 450

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

Sweet and Sour Shrimp **New** 620

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



DON

Steak Don **New** 535

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

Unagi Don **New** 410

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



Gyu Katsu Don **New** 470

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



Ebi Katsu Don **New** 465

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



Kaisen Don **New** 515

Fresh sashimi slices over a bed of steamed rice



Steamed Rice 135



UDON OR SOBA

Yaki Udon 270

Stir fried noodles, fresh seasonal vegetables, seafood



Tempura Udon 295

Japanese noodles in hot bonito broth with shrimp and vegetables tempura



Ebi Katsu Udon **New** 325

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



Gyu Katsu Udon 400

Noodles in hot bonito broth, panko fried beef, egg in hot bonito and soya sauce broth



Curry Udon **New** 355

Noodles, in curry sauce, with chicken thigh and fresh vegetables

Miso Nikomi Udon **New** 280

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

NIGIRI SUSHI

«2 PIECES»

Shake 315

Norwegian salmon



Maguro 280

Imported yellowfin tuna



Suzuki 220

Wild Mediterranean sea bass



Tako 165

Boiled Mediterranean octopus



Hotate 320

Imported Atlantic Ocean sea scallops



Kani Kama 165

Crab sticks



Ebi 250

Boiled Mediterranean tiger shrimp



Ika 165

Mediterranean squid



Tamago 120

Chef's special homemade sweet omelet



Unagi 185

Japanese charcoal grilled sweet water eel



SASHIMI

«6 PIECES»

Maguro 380

Imported yellowfin tuna



Shake 360

Norwegian fresh salmon



Suzuki 195

Wild Mediterranean sea bass



Tako 165

Boiled Mediterranean octopus



Hotate 380

Imported Atlantic Ocean sea scallops



Ika 175

Mediterranean squid with cucumber



Ebi 280

Boiled Mediterranean shrimp



Sashimi Moriawase 810

Yellowfin tuna, salmon, sea scallops,
boiled shrimp, octopus and caviar



All prices are inclusive of service charge and applicable taxes.

SHOGUN'S SIGNATURE ROLLS

«6 PIECES»

Volcano Signature 425

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 445

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) 435

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



Hot Mountain 390

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 375

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



Tiger New 375

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



Salmon California New 375

Crab stick, creamy avocado, cucumber, and torched salmon



Tuna Katsu New 415

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



California 315

Avocado, succulent crabsticks, cucumber, and tobiko



Philadelphia 335

Smoked salmon, avocado and smooth cream cheese



Spicy Salmon 360

Spice-marinated salmon, lettuce, cucumber with hot mayonnaise



Spicy Tuna 360

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



HOSO MAKI ROLL

«6 PIECES»

Shake Maki 220

Norwegian salmon



Tekka Maki 280

Imported yellowfin tuna



Yasai Maki New 165

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



SUSHI AND SASHIMI COMBINATIONS

Yamato (15 pieces) 725

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



Minato (20 pieces) **New** 850

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



Kyoto (25 pieces) 995

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



Salmon Lover **New** (25 pieces) 1150

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



DESSERTS

Mango Nori 160

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



Baking Mont-Fuji 160

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



Kakegawa 160

Kiwi mousse, almond biscuit,
kiwi jelly, crispy cereal



Snow Bowl 160

Vanilla mousse, mango-ginger jelly,
biscuit dacquoise



Green Tea Ice Cream 140

Japanese green tea ice cream



Selection of Ice Cream Mochi 140



