

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.

TEPPANYAKI A LA CARTE

Tiger Shrimp 1300



Lobster 3100



Salmon Fillet 1150



Sea bass 990



Squid 940



Duck Foie-Gras & Breast 1550

Chicken Thigh or Breast 735

Australian Lamb Rack 1570

Angus Beef Tenderloin 1800

Mikado Vegetable 505



TEPPANYAKI SET MENU

Ogocho Signature 2600

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



Mikado 3950

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



Samurai 2800

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



Shogun 2500

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



Tubone 1800

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 185

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



Kaisen Jiru Signature 425

A creamy and flavorful seafood soup



"Chan Chan" Miso New 480

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



Hot and Sour Tori 315

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 215

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



Salmon Avocado New 270

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



Yaki Tako 230

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



Smoked Salmon & Potato New 245

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



IZAKAYA STYLE TAPAS

Edamame Signature 220

Freshly boiled soy bean, with sea salt or spicy seasoning



Ebi Tempura Signature 485

Succulent shrimp, lightly battered and deep-fried to perfection



Yasai Tempura 185

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



Yasai Harumaki 215

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



Gyoza Shrimp 285

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



Gyoza Chicken 225

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

Potato Croquette New 175

Japanese style deep-fried potato croquette

Kara Age New 195

Tender Japanese deep-fried chicken dipped in sweet chili mayonnaise

Geso Kara Age New 265

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



Tebasaki 260

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

Grilled Norwegian Salmon Belly New 425

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



Dashimaki Tamago New 200

Delicious Japanese-style rolled omelet, flavored with dashi bouillon



Age Dashi Tofu New 205

Creamy deep-fried tofu in a sweet dashi soya sauce



Nasu Age Dashi New 185

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



Spinach Goma Ae New 165

A healthy salad with baby spinach and sweet sesame dressing



SHOGUN SPECIALTIES

Katsu Curry Rice 685

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



Creamy Spicy Shrimps **Signature** 1125

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



Shake Teriyaki **New** 900

Grilled Norwegian salmon, coated in sweet and savory teriyaki sauce



Japanese Sweet & Sour Chicken 495

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

Sweet and Sour Shrimp **New** 685

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



DON

Steak Don **New** 645

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

Unagi Don **New** 450

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



Gyu Katsu Don **New** 685

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



Ebi Katsu Don **New** 400

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



Kaisen Don **New** 565

Fresh sashimi slices over a bed of steamed rice



Steamed Rice 150



UDON OR SOBA

Yaki Udon 350

Stir fried noodles, fresh seasonal vegetables, seafood



Tempura Udon 355

Japanese noodles in hot bonito broth with shrimp and vegetables tempura



Ebi Katsu Udon **New** 485

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



Miso Nikomi Udon **New** 310

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



NIGIRI SUSHI

«2 PIECES»

- Shake** 345
Norwegian salmon
🍣
- Maguro** 390
Imported yellowfin tuna
🍣
- Suzuki** 320
Wild Mediterranean sea bass
🍣
- Tako** 185
Boiled Mediterranean octopus
🍣
- Hotate** 350
Imported Atlantic Ocean sea scallops
🍣
- Kani Kama** 185
Crab sticks
🍣
- Ebi** 350
Boiled Mediterranean tiger shrimp
🍣
- Tamago** 145
Chef's special homemade sweet omelet
🍣
- Unagi** 205
Japanese charcoal grilled sweet water eel
🍣

SASHIMI

«6 PIECES»

- Maguro** 570
Imported yellowfin tuna
🍣
- Shake** 540
Norwegian fresh salmon
🍣
- Suzuki** 500
Wild Mediterranean sea bass
🍣
- Tako** 295
Boiled Mediterranean octopus
🍣
- Hotate** 495
Imported Atlantic Ocean sea scallops
🍣
- Ebi** 450
Boiled Mediterranean shrimp
🍣
- Sashimi Moriawase** 1215
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 490

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 535

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) 610

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



Hot Mountain 470

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 400

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



Tiger New 415

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



Salmon California New 415

Crab stick, creamy avocado, cucumber, and torched salmon



Tuna Katsu New 460

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



California 350

Avocado, succulent crabsticks, cucumber, and tobiko



Philadelphia 505

Smoked salmon, avocado and smooth cream cheese



Spicy Salmon 435

Spice-marinated salmon, lettuce, cucumber with hot mayonnaise



Spicy Tuna 450

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



HOSO MAKI ROLL

«6 PIECES»

Shake Maki 290

Norwegian salmon



Tekka Maki 310

Imported yellowfin tuna



Yasai Maki New 185

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



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SUSHI AND SASHIMI COMBINATIONS

Yamato (15 pieces) 945

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



Minato (20 pieces) **New** 1495

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



Kyoto (25 pieces) 1275

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



Salmon Lover **New** (25 pieces) 1750

5 pieces salmon sashimi,
8 pieces salmon roll,
6 pieces salmon hosomaki roll,
3 pieces salmon Nigiri
3 pieces salmon aburi Nigiri



DESSERTS

Mango Nori 180

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



Baking Mont-Fuji 180

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



Kakegawa 180

Kiwi mousse, almond biscuit,
kiwi jelly, crispy cereal



Snow Bowl 180

Vanilla mousse, mango-ginger jelly,
biscuit dacquoise



Green Tea Ice Cream 155

Japanese green tea ice cream



