

LUNCH SPECIALS

Chicken Teriyaki Plate

Tender fire-Grilled chicken in our homemade teriyaki sauce. Served with rice, salad, and miso.

Spicy Chicken Teriyaki Plate

Tender fire-Grilled chicken in our homemade spicy teriyaki sauce. Served with rice, salad, and miso.

Tofu Plate

Tofu served with our homemade teriyaki sauce on the side. Served with rice, salad, and miso.

Deep fried or Steamed

Gyoza Plate

Deep fried Japanese dumplings served with rice, salad, and miso.

Beef Teriyaki Plate

Juicy USDA fire grilled beef in our homemade teriyaki sauce. Served with rice, salad, and miso.

Bulgogi Plate

Sliced rib eye marinated in our homemade Korean BBQ sauce. Served with rice, salad, and miso.

***Lunch Specials and Bento Boxes are only served 11am-2pm Mon-Thurs and 11am-3pm Fri-Sat.**

Chicken Teriyaki Bento

Tender fire-Grilled chicken in our homemade teriyaki sauce.

Spicy Chicken Teriyaki Bento

Tender fire-Grilled chicken in our homemade spicy teriyaki sauce.

Beef Teriyaki Bento

Juicy USDA fire grilled beef in our homemade teriyaki sauce.

Bulgogi Bento

Sliced rib eye marinated in our homemade Korean BBQ sauce.

***Bentos are served with salad, rice, miso, assorted tempura, edamame, and 2pc California roll.**

14 Spicy Tuna Bowl 15

Spicy tuna over rice topped with eel sauce, seaweed flakes, masago and green onions. Served with miso.

14 Udon & Sushi Combo 16

House udon noodle soup served with a California roll.

12 Ramen & Sushi Combo 16

House ramen noodles served with California roll.

13 Sashimi Rice Bowl 16

Assortment of fresh fish over spring mix salad and rice. Served with miso and special spicy sauce on the side.

15 Sushi Combo 16

California roll served with 2 pieces of tuna, 2 pieces of salmon, and 2 pieces of red snapper. Served with miso.



SASHIMI RICE BOWL

BENTO BOXES

17 Don Katsu Bento 17

Deep fried panko breaded pork. Served with homemade katsu sauce.

17 Salmon Teriyaki Bento 18

Grilled salmon fillet done teriyaki style.



CHICKEN BENTO

APPETIZER

Edamame

Boiled salted soy beans.

Gyoza

Japanese deep fried dumplings.

Egg Rolls

Deep fried minced veggies wrapped with thin egg dough.

Shrimp Tempura

Deep fried battered shrimp.

Agedashi Tofu

Deep fried tofu served with dashi broth, bonito flakes, and green onions.

Vegetable Tempura

Deep fried battered assorted vegetables.

6

7

7

7

7

AGEDASHI TOFU



EDAMAME



GYOZA



JAPANESE FRIES



HAMACHI CRUDO



POKE BOMB



SALAD

House Salad

5

Spring mix with carrots and purple cabbage topped with our house dressing.

Cucumber Salad

6

Cucumber and crab mix, tossed in our house vinaigrette. Topped with seaweed seasoning.

Seaweed Salad

6

Seasoned fresh seaweed.

Salmon Skin Salad

7

House salad topped with deep fried salmon skin, crispy onions, and garlic-soy vinaigrette.

Chuka Ika (Squid) Salad

7

Seasoned slices of squid, bamboo shoots, and ginger.

Seared Ahi Salad

8

House salad topped with seared ahi (tuna), crispy onions, and garlic-soy vinaigrette.

SIDES

Miso Soup

2.5

Kimchi

3.5

Steamed Rice

2.5

Sushi Rice

3

NIGIRI SUSHI

2 pieces per order (Raw fish over rice)

Tuna (Maguro)	6
Salmon (Sake)	6
Smoked Salmon	6.5
Mackarel (Saba)	5.5
Shrimp (Ebi)	5
Octopus (Tako)	7
Seared Tuna	6.5
Avocado (2 slices)	5

Yellowtail (Hamachi)	7
Red Snapper (Tai)	5.5
Crab (Kani)	5
Scallop (Hotatekai) Regular or Spicy	5
Eel (Unagi)	7
Masago (Smelt roe)	5
Tobiko (Flying fish roe)	5
Inari (Fried tofu skin)	5

Baked Salmon Nigiri (5pcs) 10



Tuna Hand Roll

Fresh tuna, cucumber, and avocado wrapped in seaweed.

Salmon Hand Roll

Fresh salmon, cucumber, and avocado wrapped in seaweed.

Yellowtail Hand Roll

Fresh yellowtail, cucumber, and avocado wrapped in seaweed.

Octopus Hand Roll

Octopus, cucumber, and avocado wrapped in seaweed.

Spicy Salmon Hand roll

Salmon, cucumber, and avocado topped with spicy mayo wrapped in seaweed.

Spicy Tuna Hand roll

Spicy tuna mix, cucumber, and avocado wrapped in seaweed.

HAND ROLLS

Temaki (Cone-shaped sushi)

Spicy Scallop Hand roll 9

Scallop, cucumber, and avocado topped with spicy mayo wrapped in seaweed.

Kyoto Hand roll 8

Shrimp tempura, cucumber, spicy tuna mix, sriracha vinaigrette, and eel sauce wrapped in seaweed.

Creamy Crunch Hand roll 8

Shrimp tempura, crab, cream cheese, and lemon aioli, wrapped in seaweed.

Salmon Skin Hand roll 8

Fried salmon skin, crab, cucumber, sweet sauce, and tobiko wrapped in seaweed.

Tokyo Hand roll 8

Shrimp tempura, crab, cream cheese, ebi, sweet sauce, and crunch flakes wrapped in seaweed.

Osaka Hand roll 8

Shrimp tempura, crab, avocado, eel sauce, spicy mayo, and crunch flakes wrapped in seaweed.

SIGNATURE ROLLS

Maki Sushi (Long Rolls)

*Crab = imitation crab.

California

Crab, cucumber, and avocado.

8

Spicy Tuna

Spicy tuna mix, cucumber, and avocado.

9

Philadelphia

Salmon, cream cheese, cucumber, and avocado.

11

Alaska

Crab, cucumber, and avocado topped with salmon.

12

Dragon

Crab, cucumber, avocado topped with eel, and eel sauce.

13

Red Dragon

Crab, cucumber, avocado topped with eel, spicy tuna mix, and eel sauce.

13

White Dragon

Crab, cucumber, avocado topped with eel, red snapper, sweet sauce, and house mayo.

13

Rainbow

Crab, cucumber, avocado topped with tuna, salmon, red snapper, avocado, and ponzo.

13



SPICY CRUNCH



GARLIC SHRIMP

RAINBOW

Crunch

Shrimp tempura, crab, cucumber topped with crunch flakes, and eel sauce.

13

Spicy Crunch

Shrimp tempura, crab, cucumber topped with spicy tuna mix, crunch flakes, eel sauce, and spicy mayo.

14

Pacific

Crab, cucumber, avocado topped with yellowtail, red snapper, avocado, eel sauce, sriracha vinaigrette, masago, and fresh onions.

14

Cherry Blossom

Shrimp tempura, crab, cucumber topped with fresh tuna, eel sauce, sriracha vinaigrette, fresh onions, and tobiko.

14

Creamy Crunch

Shrimp tempura, crab, cream cheese topped with crunch flakes, and lemon aioli.

14

Garlic Shrimp

Shrimp tempura, crab, cucumber topped with ebi shrimp, avocado, garlic mayo, sweet sauce, and crispy onions.

14

SIGNATURE ROLLS

Maki Sushi (Long Rolls)

*Crab = imitation crab.

Diablo

Shrimp tempura, crab, cucumber, topped with tuna, spicy mayo, eel sauce, habanero sauce, green onions, and sliced jalapeños.

14



Volcano

Crab, cucumber, avocado topped with spicy tuna mix, eel sauce, spicy mayo, habanero sauce, and green onions.

14



Ichiban

Shrimp tempura, crab, cucumber topped with seared tuna, eel sauce, spicy mayo, and crispy onions.

14

Sun Valley

Shrimp tempura, crab, cucumber then topped with salmon, fried onions, K-chili sauce, and lemon aioli.

14

Salmon Skin

Salmon Skin, cucumber, crab topped with eel sauce, and spicy mayo.

14

Bonita

Shrimp tempura, crab, cream cheese, topped with salmon, thin lemon slices, onion, cilantro, K-chili sauce, and lemon aioli.

14

Chicken Katsu

Crispy chicken katsu, cucumber, pickle radish, topped with katsu sauce, spicy mayo, and green onions.

14

Thai Peanut

Shrimp tempura, crab, cucumber, topped with ebi shrimp, avocado, peanuts, green onions, crunch flakes, and peanut sauce.

14

Miyako

Shrimp tempura, crab, cream cheese topped with salmon, sweet sauce, garlic mayo, and fresh onions.

14

Ninja

Shrimp tempura, crab, cream cheese topped with spicy tuna mix, eel sauce, spicy mayo, habanero sauce, and crunch flakes.

14

Saipan

Shrimp tempura, crab, cucumber topped with tuna, thin lemon slices, eel sauce, sriracha vinaigrette, spicy mayo, fresh onions, and tobiko.

15

SAIPAN



SIGNATURE ROLLS

Maki Sushi (Long Rolls)

*Crab = imitation crab.

Shogun

Shrimp tempura, crab, cream cheese topped with seared tuna, avocado, sweet sauce, garlic mayo, and green onions.

15

Bronco

Shrimp tempura, crab, cream cheese topped with crunch flakes, eel sauce, house mayo, and spicy mayo.

15

Samurai

Shrimp tempura, crab, cream cheese, topped with red snapper, garlic mayo, sweet sauce, and fresh onions.

15

Spider

Deep fried soft shell crab, cucumber, crab, avocado, and pickled radish topped with eel sauce.

15



TERIYAKI ROLL

Cajun Spider

Deep fried soft shell crab, cucumber, crab, avocado, pickled radish topped with eel sauce, and Cajun seasoning.

15

Micron

Shrimp tempura, deep fried soft shell crab, cucumber, crab, pickled radish topped with avocado, eel sauce, and garlic mayo.

15

Teriyaki Roll

Cucumber, avocado and pickled radish topped with beef teriyaki, and green onions.

16

Boise

Crab, avocado, cucumber topped with Hawaiian style Poke, eel sauce, spicy mayo, and green onions.

18

SHOGUN



BOISE

BRONCO

DEEP FRIED ROLLS

Bogus

Shrimp tempura, crab, cream cheese topped with eel sauce, and spicy mayo. 13

Crispy Cali

Crab, cucumber, and avocado deep fried topped with eel sauce. 13

Crispy Philadelphia

Salmon, cream cheese, cucumber, and avocado deep fried topped with eel sauce. 13

Firecracker

Spicy tuna mix, deep fried topped with eel sauce, and spicy mayo. 13

Mount Haku

Shrimp tempura, crab, cream cheese topped with crab mix, house mayo, and sweet sauce. 14

Fuji Mountain

Tuna, salmon, eel, cream cheese deep fried topped with eel sauce, spicy mayo, sriracha, tobiko, and green onions. 14

Table Rock

Cream cheese, shrimp tempura, crab, deep fried, then topped with green onion, tobiko, K-chili sauce, and lemon aioli. 14



VEGGIE ROLLS

Cucumber Maki

Simple cucumber filled roll. 7

Avocado Maki

Simple avocado filled roll. 7



Cucumber-Avocado Maki

Cucumber and avocado filled roll. 8

Veggie Roll

Spring mix, cucumber, avocado, and pickled radish topped with garlic-soy vinaigrette. 11

Creamy Veggie Roll

Spring mix, cucumber, avocado, pickled radish, and cream cheese topped with house mayo. 11

Crispy Veggie Roll

Spring mix, cucumber, avocado, and pickled radish topped with crispy onions and eel sauce. 12

Veggie Tempura Roll

Assorted deep fried vegetables, topped with crunch flakes, and eel sauce. 13

ENTREES

Chicken Teriyaki Plate 16

Tender fire-Grilled chicken in our homemade teriyaki sauce. Served with rice, salad, and miso.

Spicy Chicken Teriyaki Plate 16

Tender fire-Grilled chicken in our homemade spicy teriyaki sauce. Served with rice, salad, and miso.

Tofu Plate 14

tofu served with our homemade teriyaki sauce on the side. Served with rice, salad, and miso.

Deep Fried or Steamed

Beef Teriyaki Plate 17

Juicy USDA fire grilled beef in our homemade teriyaki sauce. Served with rice, salad, and miso.

Bulgogi Plate 17

Sliced rib eye marinated in our homemade Korean BBQ sauce. Served with rice, salad, and miso.

Don Katsu Plate 17

Panko breaded pork deep fried to golden perfection served with homemade katsu sauce, rice, salad, and miso.

Salmon Teriyaki Plate 19

Grilled salmon fillet done teriyaki style served with rice, salad, and miso.

Gyoza Plate 14

Deep fried gyoza (dumplings) served with rice, salad, miso.



SUSHI COMBO

Sushi Combo

8pc California roll served with 2pc tuna, 2pc salmon, 2pcs red snapper, and 2pc ebi shrimp.

Unagi Don (Eel Bowl) 18

Fresh water eel, pickled radish, green onions, and masago over bed of rice served with miso.

Sashimi Rice Salad 19

Assortment of fresh fish over spring mix salad and rice. Served with miso and special spicy sauce on the side.

Hawaiian Poke Bowl 19

Hawaiian style mixed poke over spring mix and rice served with miso.

Chirashi Bowl 20

Assorted Chef's Choice Sashimi served on a bed of sushi rice. Served with miso.

Sashimi Combo 29

14 pieces of Chef's Choice Sashimi. Served with miso.

Hamachi Kama 18

Lightly deep fried yellowtail collar served with house ponzu sauce, rice, and miso.



NOODLES AND SOUPS —

Ramen

House ramen with vegetables and egg.

10

Veggie Ramen

House ramen with extra/seasonal vegetables and egg.

13

Cheese Ramen

House ramen with cheese, vegetables, and egg.

13

Grilled Chicken Ramen

House ramen with grilled chicken, vegetables, and egg.

13

Kimchi Ramen

Spicy house ramen with kimchi (Korean spicy fermented cabbage), vegetables, and egg.

13

Seafood Ramen

House ramen with seafood mix, vegetables, and egg.

13

Udon

Thick Japanese wheat noodles in our homemade soy broth, vegetables soup.

11

Tempura Udon

Thick Japanese wheat noodles in our homemade soy broth, vegetables soup. Served with assorted tempura on the side.

15



KIDS BENTO 9.5 —

Age 10 and under Add \$1 for juice box

One choice of meat, served with rice, miso soup, 1pc gyoza, and 1pc shrimp tempura.

- Chicken Teriyaki
- Beef teriyaki
- Bulgogi (Korean marinated beef)
- Don Katsu (Japanese pork schnitzel)



DESSERT —

Ice Cream Scoop

5

Oreo Sundae

10

Choco Fish

9

Mochi Ice Cream

6

- Strawberry
- Green Tea

- Mango
- Red Bean



MOCHI ICE CREAM

SAKE SELECTIONS —



Ozeki Hot 'Classic'

Junmai | 16% ABV

This well balanced traditional sake is full-bodied with a light melon flavor.

**Small \$6.5
Large \$9.5**



Ozeki One Cup

Junmai | 14% ABV

Enjoy the most popular cup sake in Japan! This sake is well balanced and fruity

180ml \$7



Yamanadishiki 'The Imperial'

Filtered | 14% ABV

Yamanadishiki is the best sake rice in Japan. This lush, charming sake boasts light fruit and floral flavors with a hint of rice and a dry finish.

300ml \$15



Karatamba 'Dry Wave'

Honjoso (fortified) | 15% ABV

This crisp and dry, medium bodied sake has a light vanilla flavor and slight nuttiness

300ml \$15



Ozeki flavored Nigori

Unfiltered | 9% ABV

This cloudy sake beautifully combines the tropical sweetness and creamy texture of Nigori sake with a light and refreshing flavor of your choice.

- Strawberry
- Pineapple
- Yuzu

300ml \$17



Ozeki Nigori

Unfiltered | 14.5% ABV

This refreshing sake brings your taste buds alive with a cheerful balance of bright fruit flavors, bursting sweetness, and tangy bubbles.

375ml \$15



Demon Slayer

Onikoroshi | 16% ABV

This is an onikoroshi sake, which means it is very dry. Medium-bodied sake with tantalizing fruit flavors and a pleasant nuttiness on the mid-palate.

300ml \$20



Crane Karakuchi

Junmai | 16% ABV

This elegant sake has citrus and white chocolate aromas with a silky mouthfeel. This is a karakuchi sake which means it is dry.

300ml \$16



Shoin 'Lovers Brew'

Ginjo | 16% ABV

Aroma of white peach and nectarine followed by coconut and yogurt. On the palate, the sake provides mild flavor of marshmallow and a hint of 'ramune'. Well-balanced with a touch of sweetness.

500ml \$40



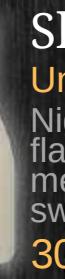
Kaguyahime 'Moon Princess'

Junmai | 14.5% ABV

Aroma of white peach and nectarine followed by coconut and yogurt. On the palate, the sake provides mild flavor of marshmallow and a hint of 'ramune'. Well-balanced with a touch of sweetness.

500ml \$30

— UNFILTERED (CLOUDY) SAKE



Sho Chiku Bai 'Creme de Sake'

Unfiltered | 15% ABV

Nigori emits the fruity aromas and flavors of ripe banana, vanilla, melon, strawberry, and creamy sweet rice custard.

300ml \$15



Sayuri 'Small Lily'

Unfiltered | 12.5% ABV

A refreshing aroma, natural sweetness and smooth aftertaste.

300ml \$15

SPARKLING & FLAVORED SAKE



Hana Awaka 'Sparkling Flower'

Sparkling | 7% ABV

This refreshing sake brings your taste buds alive with a cheerful balance of bright fruit flavors, bursting sweetness, and tangy bubbles.

250ml \$14



Hana Awaka 'Peach'

Sparkling | 7% ABV

Bright peach and floral flavors are perfectly balanced by its light sweetness and delicate bubbles.

250ml \$14



Ozeki Ikezo

Sparkling Jello Shot | 5.5% ABV

Sparkling Jelly sake is the latest trend in Asia and this is the first one available in the US.

180ml \$8

(Peach, Mixed Berry or Yuzu)



Hana Fuji Apple

Flavored Sake | 8% ABV

The crisp tartness of a delicious Fuji Apple.

375ml \$15



BEER SELECTIONS

Asahi	\$9.5
Kirin	\$6/\$9.5
Sapporo	\$6/\$9.5
Bluemoon	\$6
10 Barrel IPA	\$6
	Corona \$5.5
	Bud Light \$5.5
	Hefe \$5.5
	Coors Light \$5.5

SOJU & SELTZER

Soonhari Soju (Apple Mango or Peach) \$15

Sangaria CHU-HI (Lemon) \$7

WINE SELECTIONS

Kikkoman Plum Wine \$6/\$16

Salmon Creek Cabernet \$8/\$23

Salmon Creek Chardonnay \$8/\$23

Salmon Creek Merlot \$8/\$23

Salmon Creek Pinot Grigio \$8/\$23

NON-ALCOHOLIC BEVERAGES

Soda (Coke, Diet Coke, Root Beer, Lemonade, Sprite, Gold Peak Tea (unsweetened)) \$3

Hot Tea (Green Tea, Jasmine Tea) \$2/\$5 (cup/pot)

Juice (Apple, Fruit Punch, Grape-Apple) \$2

Japanese Soda (Ramune) \$4



SHOGUNS MERCHANDISE



FRONT

BACK

T-SHIRTS

Sizes range from Small to X Large
Other sizes available upon request

\$25

HOODIES

Sizes range from Small to X Large
Other sizes available upon request

\$45

FRONT

BACK

SHOGUN SUSHI
Japanese & Korean

STICKERS

SMALL

LARGE

\$2 • \$5



**GIFT CARDS AVAILABLE!
PHYSICAL OR E-GIFT CARDS!**

