



SHATŌBURIAN

TAKE AWAY &
DELIVERY MENU
(AW 2021 EDITION)

FROM OUR TABLE TO YOURS



FROM
OUR TABLE
TO
YOURS.

BOWL & BENTO



SIGNATURE YAKINIKU DON

Our house special yakiniku don with glazed foie gras, sea urchin, caviar, onsen egg, topped with shaved truffles



Kurobuta pork

\$98

A5 Japanese Wagyu Beef

\$128



CHEF'S PREMIUM SELECTION A5 JAPANESE WAGYU BEEF

Special yakiniku don 3~4 different cuts with glazed foie gras, sea urchin, oscietra caviar, onsen egg, topped with shaved truffles

\$188



YAKINIKU DON

Daily butcher's selection in yakiniku marinade with onsen egg

Wagyu beef tongue (thin-sliced)

\$42

Japanese Wagyu beef

\$58



Kurobuta pork

\$58



PREMIUM DON - "ALL IN ONE"

Steak cut Japanese Wagyu beef, glazed foie gras, sea urchin, ikura, onsen egg, topped with shaved truffles

Japanese Wagyu Beef

\$98

A5 Japanese Wagyu Beef

\$128



PREMIUM UNAGI DON - "ALL IN ONE"

Eel kabayaki, glazed foie gras, sea urchin, ikura, onsen egg, topped with shaved truffles

\$98



BUTCHER'S DON

\$258

A thicker steak cut from one of the daily selected prime cuts over rice topped with sweet onion, shiitake mushrooms marinated egg yolk



CLASSIC TRUFFLE DON

Japanese Wagyu beef steak in truffle shoyu with onsen egg, topped with shaved truffles

Japanese Wagyu Beef

\$58

A5 Japanese Wagyu Beef

\$98

TOKUJO TONGUE DON

Extra thick cut Wagyu beef tongue, salted white onion, green spring onion with onsen egg

\$88

UNAGI DON

Eel Kabayaki, nori, shredded egg omelette

\$48

JAPANESE WAGYU BEEF CURRY DON

Japanese style minced beef curry, shredded cabbage with onsen egg

\$40

+ Wagyu steak \$35

STEAK CUT BENTO

\$180

A5 skillet beef steak served with seasonal vegetables

ADD ON for above menu

Glazed foie gras

\$20

Ikura

\$15

Sea urchin

\$30

Seasonal black truffle

\$25

Oscietra caviar

\$30





SIGNATURE CLAYPOT RICE



TRUFFLE MUSHROOM GOHAN

\$98

Claypot rice, handpicked mushrooms from France & Japan topped with shaved seasonal truffles

- | | |
|-------------------|-------|
| + Corn | \$15 |
| + Mix marbled cut | \$50 |
| + Fillet | \$98 |
| + Ribeye | \$120 |
| + Chateaubriand | \$158 |



KUROBUTA PORK GOHAN

\$148

Our signature truffle mushroom claypot rice with kurobuta pork belly, crispy black pork lard and fried shallot

SEASONAL PREMIUM GOHAN

Seasonal price

Claypot truffle rice topped with seasonal specials. Please check with our concierge.

Prices are subject to 7% GST



Signature



Recommended



Take-out Special



Pork


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START A WHATSAPP CHAT WITH OUR
CONCIERGE TEAM




A LA CARTE


VEGETABLES

Edamame	\$7
 Fermented kim chi	\$12
Yuzu pickled daikon	\$12
Marinated Japanese cucumber	\$12
Mushroom namul	\$12
Seasonal tsukemono	\$12
Shredded cabbage, cucumber, sweet tomato, goma dressing	\$16
Shatoburian salad, nori seaweed, citrus onion dressing	\$18
Mixed forest mushroom	\$38


SNACKS

Aburi truffle camembert cheese with crackers	\$28
Wagyu beef wanton	\$20
Wagyu nigiri	\$38
Wagyu oden	\$38
 Wagyu tamagoyaki	\$58

SIDES

Japanese rice	\$4
Japanese egg	\$5
 Wagyu fried rice	\$15
Wagyu curry rice	\$28
Wagyu soup	\$28
Spicy Wagyu soup	\$29

DESSERT

 Truffle ice cream 8oz	\$58
+ Monaka shell 2 pair	\$3
Basque burnt cheesecake	\$88
Mizu shingen	\$12



YAKINIKU

Meats are available for us to grill in-house OR for you to take home (uncooked)

Shio or Tare (Barbeque marinade)

*Steaks are served with Himalayan pink salt, wasabi and condiments at your request

*Please check with our staff for daily limited cuts

*We apologise if your preferred cut is not available for the day

BEEF TONGUE

TOKUJO \$32

Premium ox tongue

NEGI \$45

Thin cut premium ox tongue with spring onion

POCKET \$58

Thick cut premium ox tongue stuffed with tamanegi and naga negi


MANGO \$58

Criss cut premium ox tongue

PLATTER \$188

5 different styles of premium ox tongue

THIN-SLICE

 **SHATO-SUKI** \$80

100g Sirloin, sukiyaki style served with onsen egg

RIB SHIN \$70

Ribeye roll, served with ponzu or tare

RIB KABURI \$48

Rib eye cap

MISUJI \$52

Oyster blade

NORMAL-SLICE

MAKI ROSU \$58

Ribeye lip

TOKUJO KARUBI \$52

Chuck short rib

STEAK-CUT

HIRE \$98

120g of filet mignon

SIRLOIN \$120

120g sirloin

RIBEYE \$120

120g ribeye

CHATEAUBRIAND \$158

120g of the most tender and best cut of the tenderloin



*Rare cut

OTHERS

Pork Belly \$26

Pork Jowl \$32

Pork Collar \$35





LARGE PLATES

* Based on availability, 500g per order

* All platters come with your preferred marinade, condiments and 2 daily sides to pair with your meat

* Please check for our daily specials with our concierge team

WAGYU TONGUE <i>5 different cutting style of our signature tongue</i>	\$338
RIB KABURI Thin sliced <i>Rib eye cap</i>	\$300
MAKI ROSU Normal slice <i>Lip of rib-eye</i>	\$368
HIRE Steak <i>Filet mignon, lean yet tender</i>	\$408
SIRLOIN Steak or thin sliced <i>Prime cut of striploin</i>	\$500
RIB SHIN Steak or thin sliced <i>Rib eye, centre cut and the best part of this prime cut</i>	\$500
CHATEAUBRIAND Steak <i>Best and most tender cut from the tenderloin, extremely rare, evenly marbled and tender</i>	\$580

Prices are subject to 7% GST



Signature



Recommended



Take-out Special



Pork





FOR YOUR KITCHEN

"Make Your Own Donburi" – Put together your own steak rice bowl at home (Good for 2)

150g A5 Wagyu beef (choose your rub – shio/tare) \$160

Wooden truffle box of fresh white winter truffles	\$15/g
Fresh Hokkaido sea urchin	Seasonal price
Shatoburian truffle shaver	\$78
Oscietra caviar 30g	\$88
Sushi rice	\$8
Reusable thermal keep chill bag	\$12
Hand craft wooden cow chopstick stand	\$12
Wagyu minced curry	Per portion \$20
Wagyu oden	Per portion \$20
Wagyu wanton	10pc/\$38

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