SHATŌBURIAN

LUNCH

All lunch set comes with rice, served with house salad, naturally preserved vegetables, miso soup and dessert.

Signature Yakiniku Don Our house special yakiniku don with glazed foie gras, surchin, caviar, onsen egg, topped with truffles	sea	Butcher's Don A thicker prime steak cut over rice topped with sweet onion, with marinated egg yolk	\$258
Kurobuta Pork A5 Japanese Waqyu Beef	\$98 \$128	Negi Shio Don Thin sliced premium beef tongue, seasonal fried	\$68
NKUNKUNKUNKA	\$188	Mushrooms with onsen egg Kalbi Don 24 hour marinated beef grilled over fire, seasonal mushroom, please allow waiting time of 20 mins	\$88
Steak Cut Of The Day A5 skillet beef steak, seasonal vegetables. Ever changing cuts, please check with our staff	\$180	Yakiniku Set Daily butcher selection of 3 yakiniku cuts in yakiniku marinade	\$88
Yakiniku Don Daily butcher's selection in yakiniku marinade with onsen egg		Usugiri Gyu Don Thin sliced beef in galbi sauce with onsen egg, topped with fried negi	\$68
Wagyu Beef Tongue (Thin-Sliced) Kurobuta Pork A5 Japanese Wagyu Beef	\$48 \$58 \$58	Wagyu Curry Don Chunky beef Japanese style curry, shredded cabbage with Ajitama egg	\$48
Premium Wagyu Don- "All In One"		+ A3 Wagyu Beef steak	+ \$38
Steak cut Japanese Wagyu beef / Unagi, glazed foie gras, sea urchin, ikura, onsen egg, topped with fresh shaved truffles		Unagi Don Eel kabayaki, nori, shredded egg omelette	\$48
Unagi Kabayaki	\$98	+ Unagi Kabayaki	+ \$28
A3 Wagyu Beef	\$108		
A5 Japanese Wagyu Beef	\$128	Add On	
Tokujo-Tongue Don Mixed thick cut Wagyu beef tongue, salted white onion, green spring onion with onsen egg	\$88	Japanese Egg Ikura Glazed Foie Gras	\$5 \$18 \$23
ornor, green spring ornor with orisen egg		Sea Urchin	\$68
Classic Truffle Don Steak cut Japanese Wagyu beef in truffle shoyu with onsen egg, topped with fried negi, fresh shaved truffles		Seasonal Truffle Oscietra Caviar	\$28 \$40
A3 Wagyu Beef	\$58		
A5 Japanese Wagyu Beef	\$98		