



SHATOBURIAN



APPETISER

		Edamame	\$7
		Crispy black pork belly	\$12
		Wagyu croquette	\$18
		Wagyu yukke	\$25
		Aburi truffle camembert cheese	\$28
		Smoked truffle Wagyu carpaccio	\$35
		Uni sashimi	\$38
		Wagyu temaki	\$40
		Wagyu beef with amaebi sweet prawn topped with oscietra caviar	\$48
		Shato-sando Toast with glazed foie gras, chateaubriand Wagyu beef, fresh grated truffle	



SALAD & NATURALLY PRESERVED VEGETABLES

		Marinated cucumber	\$10
		Fermented kim chi	\$10
		Seasonal pickled vegetable <i>*Please ask</i>	\$10
		Sanchu lettuce with spicy Kyoto miso paste	\$10
		Shredded cabbage, cucumber, sweet tomato in goma dressing	\$16
		Shatoburian salad, nori seaweed, lotus root, citrus onion dressing	\$18



CLAYPOT RICE & DONBURI

		Truffle Mushroom Gohan Handpicked mushrooms from France & Japan cooked to order and topped with freshly shaved seasonal truffles <i>*waiting time 20mins</i> <i>*Option to add on Wagyu beef - please check with our staff for daily cuts</i>	\$98
		Signature Yakiniku Don Chef's selection Japanese Wagyu beef or pork, glazed foie gras, sea urchin, caviar, onsen egg, topped with shaved truffles Kurobuta Pork Japanese Wagyu Beef	\$85 \$118
		Premium Unagi Don - "All in one" Grilled unagi fish, glazed foie gras, sea urchin, ikura, onsen egg, topped with shaved truffles	\$85

Signature

Popular

Pork

Raw Beef

Seafood

Shatoburian uses Japanese breed of beef cattle, the finest produce rice from Hokkaido and sashimi grade eggs. Our beef are cooked medium rare unless otherwise specified. Please let a member of staff know if you have any allergies or food intolerances.

Prices are not inclusive of 10% service charge and statutory government goods and service tax

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Gyu-tan
Thinly sliced ox tongue

\$22

 **Tokujo-tan**
Thick cut premium ox tongue

\$30

BEEF TONGUE



Rosu
Lean meat

\$28

Tohgarashi
Chuck tender

\$36

JAPANESE BEEF A3

Geta Karubi
Stick like cut rib fingers, intercostals


\$35

 **Misuji**
Oyster blade

\$42




BUTCHER'S SELECTION A4/A5

 **Thin-slice
Shato-Suki**
*100g Sirloin, sukiyaki style served
with raw Japanese egg*

\$80

**Steak-cut
Hire**
120g of tenderloin

\$98

 **Rib Shin**
*Ribeye roll, shabu shabu style served
with ponzu or tare*


\$70

Ribeye
120g ribeye

\$120

Rib Kaburi
Ribeye cap

\$48

 **Chateaubriand**
*120g of the most tender and best
cut of the tenderloin*
**Rare cut*

\$138

Uwamisuji
Upper top blade

\$45

**Most of our meats are available in
Shio or Tare (Barbeque sauce)**
**Steaks are served with himalayan
salt and condiments*
**Please check with our staff for daily
limited cuts*
**We apologise if your preferred cut is
not available for the day*

**Normal-slice
Geta Karubi**
Stick like cut rib fingers, intercostals

\$40

Kiriotoshi
Cube cut of marbled beef

\$48

Maki Rosu
Ribeye lip


\$58

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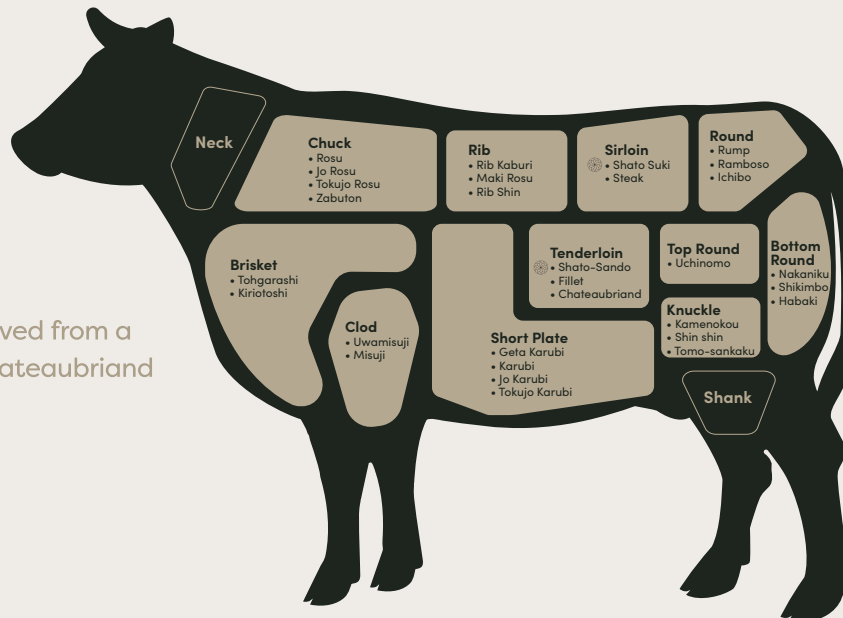
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	PORK	Pork belly	\$26	 Pork Jowl	\$28
	SEAFOOD	Yari Ika Squid	\$30		
	VEGETABLE	Sweet corn	\$10	Onion	\$10
		Eringi	\$10	Shishito pepper	\$10
		Shitake mushroom	\$10	Japanese garlic in sesame oil	\$10
		Eggplant	\$10	Mix of 5 seasonal vegetables	\$20
	SIDES	Japanese rice	\$4	Wagyu hambugurg curry rice	\$28
		Chilled somen	\$12	Wagyu soup	\$25
		 Wagyu fried rice	\$15	Spicy Wagyu soup	\$26
	DESSERTS	Tamago cake <i>*for grilling</i>	\$15	Yuzu, matcha or goma ice cream	\$6
		Green Tea Monaka	\$12	Oba granita	\$8
		Mizushigen	\$12	Dango with vanilla ice cream	\$18
				<i>*waiting time 20mins</i>	

BUTCHER'S BEEF CUT CHART



'Shatoburian' is derived from a phonetic play on chateaubriand

 Signature  Popular  Pork  Raw Beef  Seafood

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