



SHATOBURIAN



APPETISER

| | | |
|--|--|------|
| | Edamame | \$7 |
| | Wagyu beef wonton | \$20 |
| | Wagyu yukke | \$25 |
| | Aburi truffle camembert cheese | \$28 |
| | Smoked truffle Wagyu carpaccio | \$38 |
| | Uni sashimi + Topped with oscietra caviar *Supplement of \$30 | \$40 |
| | Wagyu temaki Wagyu beef with amaebi sweet prawn topped with oscietra caviar | \$38 |
| | Shato-sando Toast with glazed foie gras, chateaubriand Wagyu beef, fresh grated truffle | \$48 |



SALAD & NATURALLY PRESERVED VEGETABLES

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| | Marinated cucumber | \$10 |
| | Fermented kim chi | \$10 |
| | Yuzu pickled daikon | \$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

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| | Truffle Mushroom Gohan Handpicked mushrooms from France & Japan cooked to order and topped with freshly shaved seasonal truffles *waiting time 20mins + Daily butcher's selection of Wagyu beef, please ask | \$98 |
| | Kurobuta Pork Gohan Our signature truffle mushroom clayport rice with kurobuta pork belly, crispy black pork lard and shallot | \$148 |
| | Premium Gohan Our signature truffle clayport rice with prime cuts of A5 Wagyu beef, ikura, box of Hokkaido A grade sea urchin to topped it off in the comfort of your dining room | \$388 |
| | 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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SHATŌBURIAN



BEEF TONGUE

Tokujo-tan

Thick cut premium ox tongue

\$32

Mango-tan

Criss cut premium ox tongue

\$58

Negi-tan

Thin cut premium ox tongue
with spring onion

\$45

Platter-tan (ADVANCE ORDER)

5 different style of thick cut
premium ox tongue

\$98



Pocket-tan

Thick cut premium ox tongue
stuffed tamanegi and naga negi

\$58



BUTCHER'S SELECTION

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

Sirloin

120g sirloin

\$110

Rib Kaburi

Rib eye cap

\$48

Ribeye

120g ribeye

\$120



Chateaubriand

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

\$150

*Rare cut

Normal-slice

Kiriotoshi

Cube cut of marbled beef

\$48

Maki Rosu

Ribeye lip

\$58

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



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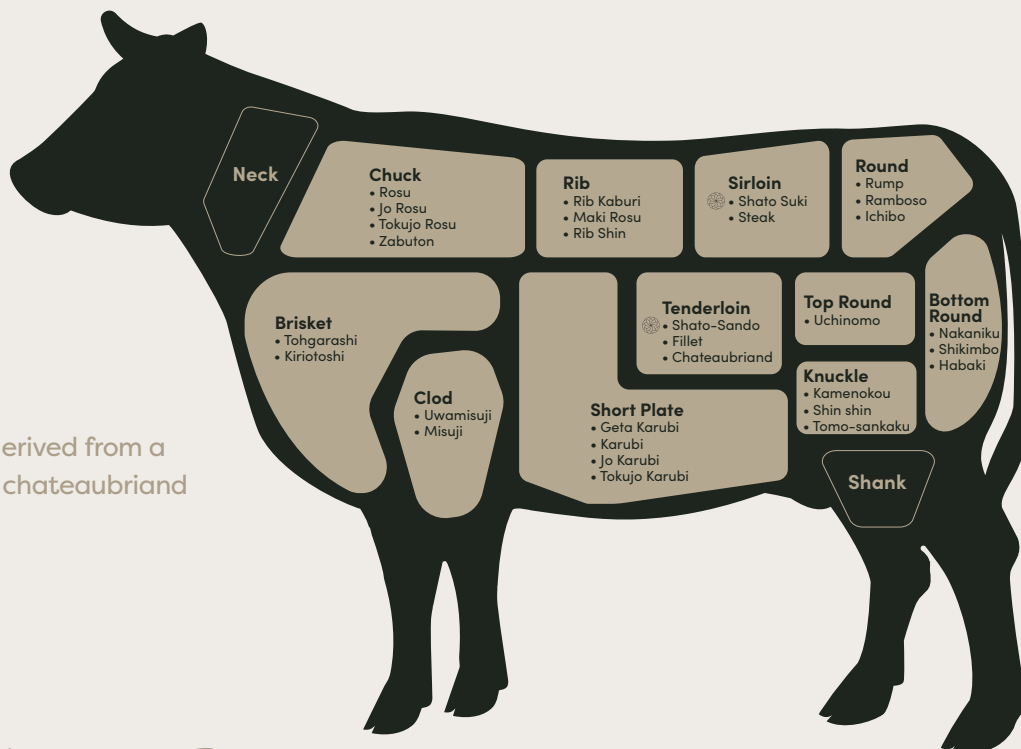
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|---|------------------|--|------|------------------------------|------|
|  | PORK | Pork belly | \$26 | Pork Collar | \$35 |
| | |  Pork Jowl | \$28 | | |
|  | SEAFOOD | Yari Ika Squid | \$30 | | |
|  | VEGETABLE | Japanese garlic in sesame oil | \$10 | Mix of 5 seasonal vegetables | \$20 |
| | | Sweet onion | \$10 | Sauteed mix mushrooms | |
|  | SIDES | Japanese rice | \$4 | Wagyu Katsu | \$20 |
| | | Japanese egg | \$5 | Wagyu soup | \$25 |
| | |  Wagyu fried rice | \$15 | Spicy Wagyu soup | \$26 |
| | | Curry rice | \$15 | | |
|  | DESSERT | Yuzu, matcha or goma ice cream | \$6 | Mizushigen | \$12 |
| | | Green Tea Monaka | \$12 | Truffle Monaka | \$28 |

BUTCHER'S BEEF CUT CHART




'Shatoburian' is derived from a phonetic play on chateaubriand

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