



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	\$48
	Wagyu temaki Wagyu beef, amaebi sweet prawn, oscietra caviar & sea urchin	\$38
	Shato-sando Toast with glazed foie gras, chateaubriand Wagyu beef, fresh grated truffle	\$48



SALAD & NATURALLY PRESERVED VEGETABLES

	Marinated cucumber	\$10
	Yuzu pickled daikon	\$10
	Seasoned namul	\$10
	Fermented kim chi	\$12
	Sanchu lettuce with spicy Kyoto miso paste	\$12
	Shredded cabbage, cucumber, sweet tomato in goma dressing	\$16
	Shatoburian salad, nori seaweed, 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 *waiting time 20mins	\$98
	Seasonal Premium Gohan Made from our signature truffle gohan with seasonal ingredients	\$ Seasonal
	Kurobuta Pork Gohan Our signature truffle mushroom clayport rice with kurobuta pork belly, crispy black pork lard and shallot	\$148
	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 Chef's premium selection Japanese Wagyu Beef	\$85 / \$118 \$188
	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
Premium ox tongue

\$32



Pocket-tan
*Thick cut premium ox tongue
stuffed tamanegi and naga negi*

\$58

Negi-tan
*Thin cut premium ox tongue
with chopped seasoned onion*

\$45



Wagyu-tan Platter
*Thick cut premium ox tongue
stuffed tamanegi and naga negi
PRE-ORDER ONLY

\$188

Mango-tan
Thick criss cut premium ox tongue

\$58



BUTCHER'S SELECTION

Thin-slice

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

\$80

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

\$70

Rib Kaburi
Rib eye cap

\$48

Misuji
Oyster blade

\$52

Normal-slice

Maki Rosu
Ribeye lip

\$58

Zabuton
Chuck flap

\$65

Fillet
Thin sliced tenderloin

\$65

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

Most of our meats are available in Shio or Tare (Barbeque sauce)

*Steaks are served with himalayan salt and condiments & additional condiments are chargeable
*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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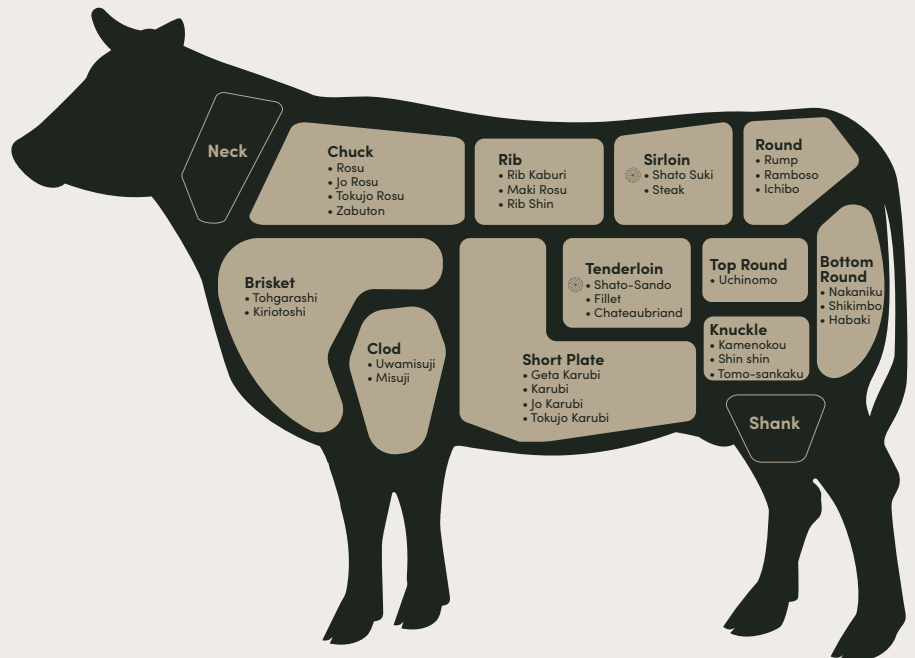


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	PORK	Pork belly	\$26	Pork Collar	\$35
		Pork Jowl	\$28		
	SEAFOOD	Yari Ika Squid	\$30		
	VEGETABLE	Japanese garlic in sesame oil	\$15	White pearl sweet corn on cob	\$20
		Charred sweet onion	\$15	Mix forest mushrooms	\$25
		Fried shishito pepper	\$15		
	SIDES	Japanese rice	\$4	Curry rice (V)	\$15
		Japanese egg	\$5	Wagyu soup	\$25
		 Wagyu fried rice	\$15	Spicy Wagyu soup	\$26
	DESSERT	Yuzu, matcha, goma, vanilla ice cream	\$6	Mizushigen	\$12
		Matcha or vanilla monaka	\$12	Black truffle monaka	\$35
				White truffle ice cream	\$ Seasonal

BUTCHER'S BEEF CUT CHART

'Shatoburian' is derived from a phonetic play on chateaubriand



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