SHATŌBURIAN

GOHAN

HOUSE SPECIAL CLAYPOT RICE

Truffle Mushroom Gohan 108 Signature Yakiniku Don Claypot rice, handpicked mushrooms from France Our house special yakiniku don with glazed foie gras, sea & Japan topped with shaved seasonal truffles urchin, caviar, onsen egg, topped with truffles + Mixed beef cut 68 Kurobuta Pork 98 A5 Japanese Wagyu Beef 128 Kurobuta Pork Gohan 158 Chef's premium selection A5 Japanese 188 Our signature truffle mushroom claypot rice with Wagyu Beef kurobuta pork belly, crispy black pork lard and fried shallot Premium Unagi Don - "All In One" 98 Bibimbap Gohan New 168 Eel kabayaki, glazed foie gras, sea urchin, ikura, Claypot rice with seasonal specials onsen egg, topped with shaved truffles + Hokkaido white corn 15 + Seasonal black truffle 50 **Butcher's Don** 258 A thicker steak cut from one of the daily

DONBURI

selected prime cuts over rice topped with

sweet onion, marinated yolk

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YAKINIKU

Shio or Tare (Barbeque marinade)

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

^{*}Please note we prioritise quality, some cuts may not be available

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BEEF TONGUE			
Tokujo	38	STEAK-CUT	100
Premium ox tongue		Hire 120g of filet mignon	120
Negi	48	Sirloin	120
Thin cut premium ox tongue with spring onion	68	120g sirloin	120
Pocket Thick cut premium ox tongue stuffed with tamanegi and naga negi	00	Ribeye 120g ribeye	120
Mango Criss cut premium ox tongue	58	Chateaubriand 120g of the most tender and best cut of the	158
Platter (ADVANCE ORDER) 5 different styles of premium cut	228	tenderloin *Rare cut	
ox tongue		OTHERS	
THIN-SLICE		Pork Belly	28
Shato-Suki	98	Pork Jowl	32
100g Sirloin, sukiyaki style served		Pork Collar	35

Shato-Suki	98	Pork Jowl	32
100g Sirloin, sukiyaki style served		Pork Collar	35
with Japanese egg		Surume Ika Squid	38
Rib Shin	80	Seasonal Seafood New	SP
Ribeye roll, shabu shabu style served		Seasonal Sealood	31
with ponzu or tare			
Shintama	SP		

Rotational cuts of shin shin, kamenoko or

tomosankaku	
Rib Kaburi	48
Rib eye cap	
Misuji	58

Misuji Oyster blade

NORMAL-SLICE

Maki Rosu	58
Ribeye lip	
Tokujo Karubi	55
Chuck short rib	
Fillet	80

Thin sliced tenderloin

Special Marinated Kalbi New 98

YAKINIKU ADD ON

Sanchu lettuce	12
Japanese garlic in sesame oil	15
Charred sweet onion	15
Eringi mushroom	15
Seasonal green pepper	15
Hokkaido white corn	15
Asparagus	18
Mixed forest mushroom	38
Seasonal vegetable	SP
Unagi kabayaki	58

Shatoburian serves only the finest Japanese Wagyu, high quality rice from Hokkaido and pastuerised sashimi grade eggs. Our beef is cooked medium rare unless otherwise specified. Please let the staff know if you have any food allergies or dietary restrictions.

 $^{{}^{\}star}\mathsf{Please}$ ask the staff for daily limited cuts

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APPETISER

Wagyu beef wanton	20
Wagyu spring roll ^{New}	24
Aburi camembert cheese	28
Skewered Wagyu katsu ^{New}	35
Wagyu yukke	38
Smoked truffle Wagyu carpaccio	45
Uni sashimi	SP
+ Add on Oscietra Caviar	38
Wagyu temaki	58
Wagyu beef, amaebi sweet prawn, oscietra caviar & sea urchin	
Uni Yukke Ikura ^{New}	68

Shato-Sando 5	8
Toast with glazed foie gras, chateaubriand	
Wagyu beef, fresh grated truffle	

Wagyu beef sashimi, sea urchin, ikura over aged

VEGETABLES

red vinegar rice

Edamame	8
Fermented kim chi	12
Yuzu pickled daikon	12
Seasonal namul	12
Seasonal tsukemono	12
Leek salad ^{New}	16
Shredded cabbage, cucumber, sweet tomato in goma dressing	18
Shatoburian salad, nori seaweed, citrus onion dressing	18

SIDES

Japanese rice	5
Japanese egg	5
Wagyu fried rice	18
Keema curry with rice $^{ m New}$	28
Beef tongue stew New	28
Kim chi soup $^{ m New}$	30
Beef bone soup $^{\mathrm{New}}$	32
Beef bone udon with onsen egg $^{\mbox{\scriptsize New}}$	38

ESSERT	
Matcha ice cream	8
Goma ice cream	8
Yuzu sorbet	8
Matcha red bean monaka ice cream	13
Seasonal fruits	Rq
	75
Truffle ice cream monaka	35
Truffle ice cream tub	68

Basque burnt cheese cake (By request)

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