

SHATŌBURIAN

GOHAN

HOUSE SPECIAL CLAYPOT RICE

Truffle Mushroom Gohan

Claypot rice, handpicked mushrooms from France & Japan topped with shaved seasonal truffles

Add on

+ White corn	\$15
+ Mix marbled cut	\$50
+ Fillet	\$98
+ Ribeye	\$120
+ Chateaubriand	\$158

Kurobuta Pork Gohan

Our signature truffle mushroom claypot rice with kurobuta pork belly, crispy black pork lard and fried shallot

Premium Gohan

Claypot rice with seasonal specials

\$98

\$148

\$388

DONBURI

Signature Yakiniku Don

Our house special yakiniku don with glazed foie gras, sea urchin, caviar, onsen egg, topped with truffles

Kurobuta Pork	\$98
A5 Japanese Wagyu Beef	\$128
Chef's premium selection A5 Japanese Wagyu Beef	\$188

Premium Unagi Don - "All In One"

\$98

Eel kabayaki, glazed foie gras, sea urchin, ikura, onsen egg, topped with shaved truffles

Butcher's Don

\$258

A thicker steak cut from one of the daily selected prime cuts over rice topped with sweet onion, seasonal mushrooms 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 ask the staff for daily limited cuts

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

BEEF TONGUE

Tokujo	\$32
<i>Premium ox tongue</i>	
Negi	\$45
<i>Thin cut premium ox tongue with spring onion</i>	
Pocket	\$58
<i>Thick cut premium ox tongue stuffed with tamanegi and naga negi</i>	
Mango	\$58
<i>Criss cut premium ox tongue</i>	
Platter (ADVANCE ORDER)	\$188
<i>5 different styles of premium cut ox tongue</i>	

THIN-SLICE

Shato-Suki	\$80
<i>100g Sirloin, sukiyaki style served with Japanese egg</i>	
Rib Shin	\$70
<i>Ribeye roll, shabu shabu style served with ponzu or tare</i>	
Tomosankaku	\$58
<i>Tri-tip</i>	
Rib Kaburi	\$48
<i>Rib eye cap</i>	
Misuji	\$52
<i>Oyster blade</i>	

NORMAL-SLICE

Maki Rosu	\$58
<i>Ribeye lip</i>	
Tokujo Karubi	\$52
<i>Chuck short rib</i>	
Zabuton	\$65
<i>Chuck Flap</i>	
Fillet	\$65
<i>Thin sliced tenderloin</i>	

STEAK-CUT

Hire	\$98
<i>120g of filet mignon</i>	
Sirloin	\$120
<i>120g sirloin</i>	
Ribeye	\$120
<i>120g ribeye</i>	
Chateaubriand	\$158
<i>120g of the most tender and best cut of the tenderloin</i>	
<i>*Rare cut</i>	

OTHERS

Pork Belly	\$26
Pork Jowl	\$32
Pork Collar	\$35
Surume Ika Squid	\$38

YAKINIKU ADD ON

Sanchu lettuce	\$12
Japanese garlic in sesame oil	\$15
Charred sweet onion	\$15
Piman green pepper	\$15
Hokkaido white corn	\$15
Mixed forest mushroom	\$38

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.

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APPETISER

Wagyu beef wanton	\$20
Wagyu yukke	\$28
Aburi truffle camembert cheese	\$28
Wagyu nigiri	\$38
Smoked truffle Wagyu carpaccio	\$38
Uni sashimi	\$58
+ Add on Oscietra Caviar	\$30
Wagyu temaki	\$48

Wagyu beef, amaebi sweet prawn, oscietra caviar & sea urchin

Shato-Sando \$48
Toast with glazed foie gras, chateaubriand Wagyu beef, fresh grated truffle

VEGETABLES

Edamame	\$7
Fermented kim chi	\$12
Yuzu pickled daikon	\$12
Marinated Japanese cucumber	\$12
Mushroom namul	\$12
Seasonal tsukemono	\$12
Shredded cabbage, cucumber, sweet tomato in goma dressing	\$16
Shatoburian salad, nori seaweed, citrus onion dressing	\$18

SIDES

Japanese rice	\$4
Japanese egg	\$5
Wagyu fried rice	\$15
Wagyu curry rice	\$28
Wagyu soup	\$28
Spicy Wagyu soup	\$29
Wagyu oden	\$38

DESSERT

Matcha ice cream	\$6
Goma ice cream	\$6
Yuzu sorbet	\$6
Matcha monaka ice cream	\$12
Mizu shingen	\$12
Burnt cheesecake (pre-order)	\$88

Truffle ice cream monaka \$35
Truffle ice cream tub \$58