



SHATOBURIAN

EXECUTIVE LUNCH



SUMMER 2019

All lunch rice bowls are served with house salad, naturally preserved vegetables, soup and dessert.



SIGNATURE YAKINIKU DON

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

Kurobuta Pork	\$85
Japanese Wagyu Beef	\$118



YAKINIKU DON

Daily selection of lean and marbled Japanese Wagyu beef in yakiniku sauce on rice with onsen egg

\$68

PREMIUM DON - "ALL IN ONE"

Steak cut Japanese Wagyu beef or unagi, glazed foie gras, sea urchin, ikura, onsen egg, topped with shaved truffles

Grilled Unagi	\$85
A3 Japanese Wagyu Beef	\$88
A5 Japanese Wagyu Beef	\$118



CLASSIC TRUFFLE DON

Japanese Wagyu beef steak in truffle shoyu on rice with onsen egg, topped with shaved truffles

A3 Japanese Wagyu Beef	\$48
A5 Japanese Wagyu Beef	\$88

GYUTAN DON

Wagyu beef tongue in house special black pepper sauce with onsen egg

\$38



UNAGI DON

Grilled eel marinated in kabayaki sauce

\$35

WAGYU SALAD

Diced Japanese Wagyu beef on tossed seasonal greens - Choice of creamy or light goma dressing

\$36



CRISPY BUTA DON

Twice cooked crispy Kagoshima black pork belly on rice with onsen egg

\$36

STEAK BENTO

Japanese Wagyu beef steak with grilled seasonal vegetables on rice

\$40

ADD ON

Glazed foie gras	\$15
Ikura	\$15
Seasonal black truffle	\$25
Sea urchin	\$20
Oscietra caviar	\$30
A3 Wagyu beef	\$35

Signature

Popular

Pork

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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www.shatoburian.com.sg