



SHATOBURIAN

EXECUTIVE LUNCH



WINTER 2020

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 glazed foie gras, sea urchin, caviar, onsen egg, topped with shaved truffles

Kurobuta Pork	\$85
Japanese Wagyu Beef	\$118

YAKINIKU DON

Daily butcher's selection of thinly & medium sliced Japanese Wagyu beef or Kurobuta pork in yakiniku sauce on rice with onsen egg

\$58



PREMIUM DON - "ALL IN ONE"

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

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	\$98

CHATEAUBRIAND STEAK DON

\$188

Slow-grilled A5 Japanese Wagyu beef tenderloin steak in yakiniku sauce over rice
*waiting time 20mins

GYUTAN DON

\$38

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

BEEF BENTO

\$40

Japanese Wagyu beef steak with grilled seasonal vegetables on rice



UNAGI DON

\$35

Marinated eel in kabayaki sauce with onsen egg



BUTA DON

\$36

Twice cooked crispy black pork jowl on rice with onsen egg

ADD ON

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

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