SHATŌBURIAN

GOHAN

HOUSE SPECIAL CLAYPOT RICE

Truffle Mushroom Gohan

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

+ Mix marbled cut

Kurobuta Pork Gohan

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

Yukke Gohan

Claypot rice, marinated beef, kim chi, egg yolk

- + Hokkaido white corn
- + Seasonal black truffle

DONBURI

| 108 | AKYAKYAKYAK | MAR | | | |
|-----|---|-----|--|--|--|
| 100 | Signature Yakiniku Don | | | | |
| | Our house special yakiniku don with glazed foie gras, sea | | | | |
| | urchin, caviar, onsen egg, topped with truffles | | | | |
| 68 | Kurobuta Pork | 98 | | | |
| | A5 Japanese Wagyu Beef | 128 | | | |
| 158 | Chef's premium selection A5 Japanese | 188 | | | |
| | Wagyu Beef | | | | |

| 158 | Premium Unagi Don - "All In One" | 98 |
|-----|--|----|
| | Eel kabayaki, glazed foie gras, sea urchin, ikura, | |
| | onsen egg, topped with shaved truffles | |
| | | |

15 **Butcher's Don** SP A thicker steak cut from one of the daily selected prime cuts over rice topped with sweet onion, marinated yolk

258

SHATŌBURIAN

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

| Premium ox tongue Negi A8 Denver 120g of filet mignon 120g of filet mignon 120g of filet mignon 120g chuck roll 120g chuck roll Pocket 68 Ribeye 120g ribeye 120g ribeye 120g ribeye 120g ribeye 120g of filet mignon 120g chuck roll 120g chuck roll 120g of the most tender and best cut of the | NGUE | | | STEAK-CUT | |
|--|--|-----|--------------------|-------------------------------|-----|
| Thin cut premium ox tongue with spring onion Pocket 68 Ribeye 120 Thick cut premium ox tongue stuffed with 120g ribeye tamanegi and naga negi Chateaubriand 158 Mango 58 120g of the most tender and best cut of the | | | 38 | | 120 |
| Thick cut premium ox tongue stuffed with 120g ribeye tamanegi and naga negi Chateaubriand 158 Mango 58 120g of the most tender and best cut of the | t premium ox tongue with spring onion | or | | | 120 |
| Mango 58 120g of the most tender and best cut of the | ut premium ox tongue stuffed with | | ongue stuffed with | 120g ribeye | 120 |
| Criss cut premium ox tonque tenderioin | | | 58 | | 158 |
| Shita 98 *Rare cut | , | | | | |
| 120g centre cut of steak ox tongue | entre cut of steak ox tongue | ak | ox tongue | | |
| Platter (ADVANCE ORDER) 228 RESERVE CUT | | | 220 | RESERVE CUT | |
| 5 different styles of premium cut ox tongue 120g short rib *Limited cut | | en | nium cut | 120g short rib | 98 |
| THIN-SLICE | LICE | | | | |
| Shato-Suki 98 OTHERS | -Suki | | 98 | OTHERS | |
| | | ty | le served | Pork Belly | 28 |
| | • | | 20 | Pork Jowl | 32 |
| Rib Shin 80 Pork Collar 35 Ribeye roll, shabu shabu style served | | bı. | | Pork Collar | 35 |
| with ponzu or tare Surume Ika Squid 38 | | | , | Surume Ika Squid | 38 |
| Rib Kaburi 48 | buri | | 48 | | |
| Rib eye cap OTHERS | cap | | | OTHERS | |
| | | | | Sanchu lettuce | 13 |
| Rotational cuts of shin shin, kamenoko or Japanese garlic in sesame oil 15 tomosankaku | | S | nin, kamenoko or | Japanese garlic in sesame oil | 15 |
| Charred sweet onion 15 Kata SP | | | SP | Charred sweet onion | 15 |
| Rotational cuts of misuji, uwamisuji or togarashi Japanese green pepper 15 | nal cuts of misuji, uwamisuji or togarashi | uji | | | 15 |
| | | | | | 15 |
| NORMAL-SLICE | L-SLICE | | | | 15 |
| Maki Rosu 58 | losu | | 58 | | 20 |
| Tubeye iip | | | | | 38 |
| Tokujo Karubi 55 Unagi kabayaki 58 Chuck short rib | | | 55 | Unagi карауакі | 58 |
| Zabuton 65 Chuck Flap | | | 65 | | |
| Fillet 80 Thin sliced tenderloin | ed tenderloin | | 80 | | |

^{*}Please ask the staff for daily limited cuts

SHATOBURIAN

APPETISER SIDES 20 Wagyu beef wanton Japanese rice 5 24 Wagyu tsukune 5 Japanese egg Aburi truffle camembert cheese 28 Wagyu fried rice 18 Wagyu yukke 45 Keema curry with rice 28 Smoked truffle Wagyu carpaccio 48 Kim chi meatball soup 32 Uni sashimi SP Beef bone soup 32 + Add on Oscietra Caviar 40 38 Beef bone udon with onsen egg 58 Waavu temaki Wagyu beef, amaebi sweet prawn, oscietra caviar & sea urchin **DESSERT** Matcha ice cream 8 Shato-Sando 58 Goma ice cream 8 Toast with glazed foie gras, chateaubriand 8 Wagyu beef, fresh grated truffle Yuzu sorbet Kohii zerii coffee jelly 12 Matcha monaka ice cream 13 68 Uni Yukke Ikura Wagyu beef sashimi, sea urchin, ikura over aged red vinegar rice Truffle ice cream tub **VEGETABLES** Basque burnt cheese cake (By request) 8 Edamame Fermented kim chi 12 Yuzu pickled daikon 12 Seasonal namul 12 Shredded cabbage, cucumber, 18 sweet tomato in goma dressing Shatoburian salad, nori seaweed, citrus 18 onion dressing

18

16

Tomato myoga mizuna salad

+ Add on Burrata Cheese