

SHATŌBURIAN

LUNCH

All lunch set comes with rice and served with house salad, naturally preserved vegetables, miso soup & dessert.

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

Steak Cut Of The Day

A5 skillet beef steak, seasonal vegetables

*Please check with our staff for daily cut

\$180

Classic Truffle Don

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

Yakiniku Don

Daily butcher's selection in yakiniku marinade with onsen egg

Japanese Wagyu Beef

\$58

A5 Japanese Wagyu Beef

\$98

Wagyu beef tongue (thin-sliced)

\$42

Kurobuta pork

\$58

Japanese Wagyu beef

\$58

Butcher's Don

A thicker steak cut from one of the daily selected prime cuts over rice topped with sweet onion, seasonal mushrooms marinated yolk

\$258

Premium Don - "All In One"

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

Tokujo-Tongue Don

Extra thick cut Wagyu beef tongue, salted white onion, green spring onion with onsen egg

\$88

Japanese Wagyu Beef

\$98

A5 Japanese Wagyu Beef

\$128

Unagi Don

Eel kabayaki, nori, shredded egg omelette

\$48

Premium Unagi Don - "All In One"

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

\$98

Japanese Wagyu Beef Curry Don

Japanese style minced beef curry, shredded cabbage with onsen egg

\$40

Add on

+ Wagyu Steak

\$35

Add On

Seasonal pickled vegetable

\$6

Glazed foie gras

\$20

Ikura

\$15

Sea urchin

\$30

Seasonal black truffle

\$25

Oscietra caviar

\$30

Prices are not inclusive of 10% service charge and 7% statutory government goods and service tax

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