

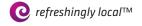
Welcome to Shogun our authentic Japanese steak house featuring the art of Teppan-style cooking and a wide variety of Sushi. Gather around Teppan grill and let the chef know how you want your meal prepared. You can also book one of our Shojii Rooms for a more private dining experience.

The Coast Prince George Hotel is located on the traditional, ancestral and unceded territory of the Lheidli T'enneh Indigenous land and the community of people in and around the city of Prince George, British Columbia. The name "Lheidli" means "The People from the Confluence of the River" in the Carrier language, referring to where the Nechako River meets the Fraser River and their traditional territory. Today, the Lheidli T'enneh First Nation moves forward as a motivated, educated, and determined Nation, one that connects the lessons of the past with the hopes and dreams of the future.

「ショーグンへようこそ。当店は本格的な日本のステーキハウスで、鉄板焼きの芸術と、多種多様な寿司を提供しています。鉄板グリルの周りに集まり、シェフに食事の調理方法を伝えてください。また、よりプライベートなダイニング体験のために、当店の障子ルームを予約することもできます。」

APPETIZERS

TEMPURA (LIGHTLY BATTERED AND DEEP FRIED)		EDAMAME	7.95
VEGETABLE TEMPURA © Seasonal vegetables	11.95	Steamed soy beans TOFU ©	8.95
ASSORTED TEMPURA A mixture of prawns and vegetables	13.95	Deep fried tofu served with tempura sauce GYOZA	7.95
TIGER PRAWN TEMPURA Fresh tiger prawns	16.95	Pan-fried shrimp dumplings served with gyoza sauce 5 pieces	
SEAFOOD TEMPURA Fresh tiger prawns, scallop and salmon	18.95	SPICY GRILLED TUNA Lightly dusted with hot sauce and grilled to perfection	12.95
SASHIMI (6 PIECES)		ASSORTED SASHIMI © Atlantic salmon, albacore tuna,	24.95
SAKE © Atlantic salmon	17.95	ahi tuna, prawn	
AHI Hawaiian tuna	17.95		
SAKE & MAGURO Atlantic salmon and Albacore tuna	17.95		
SOUPS & SALADS			
TOFU MISO SOUP Japanese soy bean soup			5.95
SUNOMONO SALAD Potato noodle with Sunomono vinaigrette			7.95
SHRIMP SUNOMONO Baby shrimp			11.95
CRAB SUNOMONO Real crab meat			11.95
SHRIMP & CRAB SUNOMONO Baby shrimp and real crab meat			11.95
SHOGUN SALAD © Green salad served with our homemade ginger d	ressing.		5.95
SHOGUN DELUXE SALAD © Green salad, tomatoes, avocado, cucumber serve with our homemade ginger dressing.	ed		9.95











DEEP FRIED MAKI SUSHI NIGIRI SUSHI (2 PIECES) **EBI** 10.95 **DEEP FRIED SHOGUN ROLL** Cooked prawn Baby shrimp, avocado and cucumber

10.95

SAKE © Atlantic salmon	10.95	KIRIN ROLL @ 16.95 Albacore tuna, Atlantic salmon, tobiko, hot sauce, avocado and cucumber
MAGURO ©	10.95	arocado ana cacambe.

DEEP FRIED CALIFORNIA ROLL

SPICY TUNA ROLL @

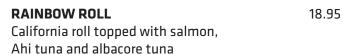
Real crab meat, avocado and cucumber

HOT MAKI SUSHI

		Albacore tuna and hot sauce	10.55
EBI TEMPURA ROLL	10.95		
Tempura prawn, avocado and cucumber		SPICY SALMON ROLL @	10.95
	40.05	Atlantic salmon and hot sauce	
DYNAMITE ROLL	10.95		
Tempura prawn, hot sauce, avocado and cucumber		SPICY YAM ROLL © Tempura yam and hot sauce	10.95
and cacamber		rempara yam ana not saace	
SHOGUN ROLL	10.95		
Baby shrimp, avocado and cucumber		VEGETARIAN SUSHI	
CALIFORNIA ROLL	10.95		

Baby shrimp, avocado and cucumber	10.55	VEGETARIAN SUSHI	
CALIFORNIA ROLL Real crab meat, avocado and cucumber	10.95	VEGETABLE ROLL © Avocado, cucumber and carrot	8.95
PACIFIC ROLL Real crab meat, smoked salmon, avocado, cucumber topped with tobiko	13.95	APPA ROLL © Cucumber and sesame seeds	8.95
SALMON ROLL Atlantic salmon	13.95	AVOCADO ROLL Avocado and sesame seeds	8.95
TERIYAKI CHICKEN ROLL @	10.95	YAM ROLL ©	8.95

10.95	YAM ROLL @	8.95
	Tempura yam	
	10.95	





AHI TUNA

Hawaiian tuna

Albacore tuna

MAKI SUSHI (5-8 PIECES)









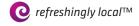
12.95

13.95

10.95

BENTO BOXES (COMBO MEALS)

DINNER BENTO BOX A Prawn tempura roll, teriyaki chicken on rice, gyoza, prawn and vegetable tempura served with shrimp Sunomono salad, miso soup, mango ice cream	36.95
DINNER BENTO BOX B Shogun roll, teriyaki beef on rice, grilled tuna, prawn and vegetable tempura served with real crab Sunomono salad, miso soup, mango ice cream	38.95
TEISHOKU	
ASSORTED TEMPURA DINNER A combination of prawns, salmon, scallops and assorted vegetables lightly battered and deep fried	31.95
NIBAN SUSHI BOAT A combination of nigiri sushi of Albacore tuna, Atlantic salmon, ahi tuna, tuna roll and tempura roll	34.95
SHOGUN BOAT DINNER A combination of dynamite roll, spicy tuna roll and assorted sashimi of Albacore tuna, Atlantic salmon, and prawn	39.95
DONBURI (A rice bowl served with miso soup, salad and ice cream)	
VEGETERIAN Mixed seasonal vegetables with tofu	28.95
CHICKEN AND SHRIMP Combined with teriyaki sauce	38.95
SIRLOIN AND CHICKEN © Combined with teriyaki sauce	41.95
SIRLOIN AND SHRIMP Combined with teriyaki sauce	41.95
SHRIMP AND SCALLOPS Combined with teriyaki sauce	42.95











TEPPANYAKI TABLE DINNER COMBO

(Served with miso soup, Shogun Salad, vegetables, steamed rice, mango ice cream)

NINJA COMBO © Chicken breast with shrimp	40.95
TOKYO COMBO © Sirloin beef, tiger prawns and scallops	46.95
GEISHA COMBO © Salmon and tiger prawns	41.95
SAMURAI COMBO Beef tenderloin, chicken breast, and prawns	46.95
TORI BUTA COMBO © Pork tenderloin, chicken breast	40.95
DAIMYO COMBO @ Sirloin and chicken breast	40.95
FUJI COMBO @ Pork tenderloin, chicken breast and prawns	45.00
OZEKI COMBO Sirloin and scallops	42.95
VEGETARIAN COMBO © Mixed seasonal vegetables with tofu	30.95
SIGNATURES DISHES	
SHOGUN COMBO Beef tenderloin, chicken breast, scallops and large shrimp	55.95
GODZILLA COMBO Beef tenderloin, chicken breast, scallops, large shrimp and lobster tail	74.95
SAPPORO COMBO Lobster tail, scallops, salmon, and large shrimp	74.95
MIKADO COMBO Albacore Tuna, large shrimps, scallops, chicken breast and mushrooms	60.00
MIYABI COMBO Pork tenderloin, chicken breast, large shrimp, scallops and mushrooms	50.00











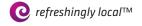
TEPPANYAKI TABLE DINNERS

(Served with Shogun Salad, miso soup, mango ice cream)

EMPEROR FILLET Tender beef fillet lightly seasoned and grilled your way	46.95
TOP SIRLOIN © Top sirloin lightly seasoned and grilled your way	36.95
CHICKEN BREAST © Boneless chicken breast served with teriyaki sauce and sesame seeds	30.95
LOBSTER DINNER Lobster tail lightly seasoned, de-shelled and grilled to perfection	46.95
PRAWN DINNER Tiger prawns lightly seasoned and grilled to perfection in lemon butter	34.95
SALMON FLAMBE © Salmon fillet grilled to perfection and served with teriyaki sauce	36.95
PORK TENDERLOIN Juicy fresh pork tenderloin lightly seasoned and grilled to perfection and served with teriyaki sauce	30.95

SIDE ORDERS (with purchase of teppanyaki dinner)

CHICKEN FRIED RICE ©	9.95
CHICKEN BREAST @	9.95
SHRIMP	10.95
SCALLOPS	12.95
SALMON ©	13.95
PRAWNS	13.95
BEEF TENDERLION 6 oz	19.95
LOBSTER TAIL 50z	29.95











SAKES

Best Seller ~ FLIGHT of SAKE ~ your choice of 4 – 1 oz \$11.95 (From any 7 choices)

TRADITIONAL SAKE/ FLAVORED WINE	6oz	9oz	Bottle
Sayuri Nigori Sake, 300 ml, JAP	\$14	18	30
ekkeikan Sake, 750 ml, USA	\$15	20	30
Gekkeikan Nigori Sake, 300 ml, USA	\$15	20	30
lakutsuru Junmai Gingo Sake, 300 ml, JAP	\$15	22	30
iekkeikan Japanese Plum Wine, 750 ml, USA (15.61)	\$12	16	45
Gekkeikan Suzaku Junmai Gingo, 300 ml, USA	\$14	16	54
Gekkeikan Nama Sake (Draft), 300 ml, USA	\$15	20	30
WARM & PREMIUM SAKE			
ekkeikan Junami Style Sake (Warm) 6 oz			· \$11
ekkeikan Junami Style Sake (Warm) 9 oz			\$14
COCKTAILS			
hogun Sour: Whiskey, lemon juice, sugar, egg white, bitte	rs. Garnished with	orange slice. ©	
hi Chi: Vodka, coconut cream, pineapple juice. Blended gar	nished with pineap	ple.	
thi Ban: White Rum, brandy, orange juice and dash of lemo	on juice. Over ice wi	th a lime wedge.	
anzai: Dark Rum, triple sec, orange juice and dash of lime	juice. Over ice and a	a lemon twist	
Kotobuki: Gin, brandy, white rum, orange juice and dash of	lemon juice		
eisha: Gin, banana liquor, orange juice and lemon juice			
lingyo: Vodka, lime juice pineapple juice, cream of coconut	. Blended with ice.		
aketini: Sake, gin, vermouth. Stirred and served in a marti	_		
lount Fuji: Dark rum, peach schnapps, sparkling wine, pea			
akura Passion: Sake, passion fruit juice, grenadine, lime j	_		
akura Plum Rose: Sake, plum wine, triple sec, lemon juic	e. Over ice and garr	iisnea.	
BEER			
APANESE BEER			
apporo 355ml			
sahi 330ml			-
ucket of Beer (Choose 5 bottles from above)		\$	539
NHISKEY			
APANESE WHISKEY 1 oz			
Nikka			¢12











CHILDREN'S TEPPANYAKI MENU

(children's dinners are for children under the age of 12 and served with vegetables, steamed rice, and ice cream)

COMBO A ©	18.95
Sirloin steak, chicken breast, lightly seasoned and grilled to perfection with teriyaki sauce	
COMBO B ©	17.95
Sirloin steak lightly seasoned and grilled to perfection with teriyaki sauce	
COMBO C ©	17.95
Chicken breast, lightly seasoned with teriyaki sauce	

DELIVERY AVAILABLE ON

Uber Eats

















