



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 Shoji 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。」

fresh, authentic, unique

APPETIZERS

TEMPURA (LIGHTLY BATTERED AND DEEP FRIED)

VEGETABLE TEMPURA 🍷 11.95
Seasonal vegetables

ASSORTED TEMPURA 13.95
A mixture of prawns and vegetables

TIGER PRAWN TEMPURA 16.95
Fresh tiger prawns

SEAFOOD TEMPURA 18.95
Fresh tiger prawns, scallop and salmon

SASHIMI (6 PIECES)

SAKE 🍷 17.95
Atlantic salmon

AHI 17.95
Hawaiian tuna

SAKE & MAGURO 17.95
Atlantic salmon and Albacore tuna

EDAMAME 7.95
Steamed soy beans

TOFU 🍷 8.95
Deep fried tofu served with tempura sauce

GYOZA 7.95
Pan-fried shrimp dumplings served with gyoza sauce 5 pieces

SPICY GRILLED TUNA 12.95
Lightly dusted with hot sauce and grilled to perfection

ASSORTED SASHIMI 🍷 24.95
Atlantic salmon, albacore tuna, ahi tuna, prawn

SOUPS & SALADS

TOFU MISO SOUP 5.95
Japanese soy bean soup

SUNOMONO SALAD 7.95
Potato noodle with Sunomono vinaigrette

SHRIMP SUNOMONO 11.95
Baby shrimp

CRAB SUNOMONO 11.95
Real crab meat

SHRIMP & CRAB SUNOMONO 11.95
Baby shrimp and real crab meat

SHOGUN SALAD 🍷 5.95
Green salad served with our homemade ginger dressing.

SHOGUN DELUXE SALAD 🍷 9.95
Green salad, tomatoes, avocado, cucumber served with our homemade ginger dressing.



No substitutions. Prices subject to applicable taxes.
Ensure server knows of any allergy or dietary concerns prior to ordering.



NIGIRI SUSHI (2 PIECES)

EBI Cooked prawn	10.95
AHI TUNA Hawaiian tuna	10.95
SAKE  Atlantic salmon	10.95
MAGURO  Albacore tuna	10.95

MAKI SUSHI (5-8 PIECES)

EBI TEMPURA ROLL Tempura prawn, avocado and cucumber	10.95
DYNAMITE ROLL Tempura prawn, hot sauce, avocado and cucumber	10.95
SHOGUN ROLL Baby shrimp, avocado and cucumber	10.95
CALIFORNIA ROLL Real crab meat, avocado and cucumber	10.95
PACIFIC ROLL Real crab meat, smoked salmon, avocado, cucumber topped with tobiko	13.95
SALMON ROLL Atlantic salmon	13.95
TERIYAKI CHICKEN ROLL  Teriyaki chicken, lettuce, carrot, avocado and cucumber	10.95
RAINBOW ROLL California roll topped with salmon, Ahi tuna and albacore tuna	18.95

DEEP FRIED MAKI SUSHI

DEEP FRIED SHOGUN ROLL Baby shrimp, avocado and cucumber	12.95
DEEP FRIED CALIFORNIA ROLL Real crab meat, avocado and cucumber	13.95
KIRIN ROLL  Albacore tuna, Atlantic salmon, tobiko, hot sauce, avocado and cucumber	16.95

HOT MAKI SUSHI

SPICY TUNA ROLL  Albacore tuna and hot sauce	10.95
SPICY SALMON ROLL  Atlantic salmon and hot sauce	10.95
SPICY YAM ROLL  Tempura yam and hot sauce	10.95

VEGETARIAN SUSHI

VEGETABLE ROLL  Avocado, cucumber and carrot	8.95
APPA ROLL  Cucumber and sesame seeds	8.95
AVOCADO ROLL Avocado and sesame seeds	8.95
YAM ROLL  Tempura yam	8.95



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BENTO BOXES *(COMBO MEALS)*

DINNER BENTO BOX A

36.95

Prawn tempura roll, teriyaki chicken on rice, gyoza, prawn and vegetable tempura served with shrimp Sunomono salad, miso soup, mango ice cream

DINNER BENTO BOX B

38.95

Shogun roll, teriyaki beef on rice, grilled tuna, prawn and vegetable tempura served with real crab Sunomono salad, miso soup, mango ice cream

TEISHOKU

ASSORTED TEMPURA DINNER

31.95

A combination of prawns, salmon, scallops and assorted vegetables lightly battered and deep fried

NIBAN SUSHI BOAT

34.95

A combination of nigiri sushi of Albacore tuna, Atlantic salmon, ahi tuna, tuna roll and tempura roll

SHOGUN BOAT DINNER A

39.95

combination of dynamite roll, spicy tuna roll and assorted sashimi of Albacore tuna, Atlantic salmon, and prawn

DONBURI *(A rice bowl served with miso soup, salad and ice cream)*

VEGETERIAN

28.95

Mixed seasonal vegetables with tofu

CHICKEN AND SHRIMP

38.95

Combined with teriyaki sauce

SIRLOIN AND CHICKEN

41.95

Combined with teriyaki sauce

SIRLOIN AND SHRIMP

41.95

Combined with teriyaki sauce

SHRIMP AND SCALLOPS

42.95

Combined with teriyaki sauce



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TEPPANYAKI TABLE DINNER COMBO

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

NINJA COMBO 	40.95
Chicken breast with shrimp	
TOKYO COMBO 	46.95
Sirloin beef, tiger prawns and scallops	
GEISHA COMBO 	41.95
Salmon and tiger prawns	
SAMURAI COMBO	46.95
Beef tenderloin, chicken breast, and prawns	
TORI BUTA COMBO 	40.95
Pork tenderloin, chicken breast	
DAIMYO COMBO 	40.95
Sirloin and chicken breast	
FUJI COMBO 	45.00
Pork tenderloin, chicken breast and prawns	
OZEKI COMBO	42.95
Sirloin and scallops	
VEGETARIAN COMBO 	30.95
Mixed seasonal vegetables with tofu	

SIGNATURES DISHES

SHOGUN COMBO	55.95
Beef tenderloin, chicken breast, scallops and large shrimp	
GODZILLA COMBO	74.95
Beef tenderloin, chicken breast, scallops, large shrimp and lobster tail	
SAPPORO COMBO	74.95
Lobster tail, scallops, salmon, and large shrimp	
MIKADO COMBO	60.00
Albacore Tuna, large shrimps, scallops, chicken breast and mushrooms	
MIYABI COMBO	50.00
Pork tenderloin, chicken breast, large shrimp, scallops and mushrooms	



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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 TENDERLOIN 6 oz

19.95

LOBSTER TAIL 5oz

29.95



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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
Gekkeikan Sake, 750 ml, USA -----	\$15	20	30
Gekkeikan Nigori Sake, 300 ml, USA -----	\$15	20	30
Hakutsuru Junmai Gingo Sake, 300 ml, JAP -----	\$15	22	30
Gekkeikan 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

Gekkeikan Junami Style Sake (Warm) 6 oz -----	\$11
Gekkeikan Junami Style Sake (Warm) 9 oz -----	\$14

COCKTAILS

Shogun Sour: Whiskey, lemon juice, sugar, egg white, bitters. Garnished with orange slice. ©	\$11
Chi Chi: Vodka, coconut cream, pineapple juice. Blended garnished with pineapple.	\$11
Ich Ban: White Rum, brandy, orange juice and dash of lemon juice. Over ice with a lime wedge.	\$11
Banzai: Dark Rum, triple sec, orange juice and dash of lime juice. Over ice and a lemon twist	\$11
Kotobuki: Gin, brandy, white rum, orange juice and dash of lemon juice	\$11
Geisha: Gin, banana liquor, orange juice and lemon juice	\$11
Ningyo: Vodka, lime juice pineapple juice, cream of coconut. Blended with ice.	\$11
Saketini: Sake, gin, vermouth. Stirred and served in a martini glass with an olive.	\$11
Mount Fuji: Dark rum, peach schnapps, sparkling wine, peach syrup topped with red wine.	\$12
Sakura Passion: Sake, passion fruit juice, grenadine, lime juice. Shaken, and garnished.	\$12
Sakura Plum Rose: Sake, plum wine, triple sec, lemon juice. Over ice and garnished.	\$12

BEER

JAPANESE BEER

Sapporo 355ml -----	\$9
Asahi 330ml -----	\$9
Bucket of Beer (Choose 5 bottles from above) -----	\$39

WHISKEY

JAPANESE WHISKEY 1 oz

Nikka-----	\$13
Hibiki -----	\$15



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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



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