



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。」

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*fresh, authentic, unique*

## APPETIZERS

<b>TEMPURA</b> (LIGHTLY BATTERED AND DEEP FRIED)		7.95
<b>VEGETABLE TEMPURA</b> © Seasonal vegetables	11.95	
<b>ASSORTED TEMPURA</b> A mixture of prawns and vegetables	13.95	
<b>TIGER PRAWN TEMPURA</b> Fresh tiger prawns	16.95	
<b>SEAFOOD TEMPURA</b> Fresh tiger prawns, scallop and salmon	18.95	12.95
<b>SASHIMI</b> (6 PIECES)		24.95
<b>SAKE</b> © Atlantic salmon	17.95	
<b>AHI</b> Hawaiian tuna	17.95	
<b>SAKE &amp; MAGURO</b> Atlantic salmon and Albacore tuna	17.95	

## SOUPS & SALADS

<b>TOFU MISO SOUP</b> Japanese soy bean soup	5.95
<b>SUNOMONO SALAD</b> Potato noodle with Sunomono vinaigrette	7.95
<b>SHRIMP SUNOMONO</b> Baby shrimp	11.95
<b>CRAB SUNOMONO</b> Real crab meat	11.95
<b>SHRIMP &amp; CRAB SUNOMONO</b> Baby shrimp and real crab meat	11.95
<b>SHOGUN SALAD</b> © Green salad served with our homemade ginger dressing.	5.95
<b>SHOGUN DELUXE SALAD</b> © Green salad, tomatoes, avocado, cucumber served with our homemade ginger dressing.	9.95



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



## NIGIRI SUSHI (2 PIECES)

<b>EBI</b> Cooked prawn	10.95
<b>AHI TUNA</b> Hawaiian tuna	10.95
<b>SAKE</b> © Atlantic salmon	10.95
<b>MAGURO</b> © Albacore tuna	10.95

## DEEP FRIED MAKI SUSHI

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

## HOT MAKI SUSHI

<b>SPICY TUNA ROLL</b> © Albacore tuna and hot sauce	10.95
<b>SPICY SALMON ROLL</b> © Atlantic salmon and hot sauce	10.95
<b>SPICY YAM ROLL</b> © Tempura yam and hot sauce	10.95

## VEGETARIAN SUSHI

<b>VEGETABLE ROLL</b> © Avocado, cucumber and carrot	8.95
<b>APPA ROLL</b> © Cucumber and sesame seeds	8.95
<b>AVOCADO ROLL</b> Avocado and sesame seeds	8.95
<b>YAM ROLL</b> © Tempura yam	8.95

## MAKI SUSHI (5-8 PIECES)

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

 refreshingly local™

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## 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



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## TEPPANYAKI TABLE DINNER COMBO

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

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

## SIGNATURES DISHES

<b>SHOGUN COMBO</b>	55.95
Beef sirloin, chicken breast, scallops and large shrimp	
<i>Upgrade for Beef Tenderloin 6 Oz   15.00</i>	
<b>GODZILLA COMBO</b>	74.95
Beef sirloin, chicken breast, scallops, large shrimp and lobster tail	
<i>Upgrade for Beef Tenderloin 6 Oz   15.00</i>	
<b>SAPPORO COMBO</b>	74.95
Lobster tail, scallops, salmon, and large shrimp	
<b>MIKADO COMBO</b>	60.00
Albacore Tuna, large shrimps, scallops, chicken breast and mushrooms	
<b>MIYABI COMBO</b>	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)

### 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 SIRLOIN 6 oz

19.95

### BEEF TENDERLOIN 6 oz

21.95

### 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 -----	\$12
Gekkeikan Junami Style Sake (Warm) 9 oz -----	\$14

## COCKTAILS

<b>Shogun Sour:</b> Whiskey, lemon juice, sugar, egg white, bitters. Garnished with orange slice. ©	\$12
<b>Chi Chi:</b> Vodka, coconut cream, pineapple juice. Blended garnished with pineapple.	\$12
<b>Ichi Ban:</b> White Rum, brandy, orange juice and dash of lemon juice. Over ice with a lime wedge.	\$12
<b>Banzai:</b> Dark Rum, triple sec, orange juice and dash of lime juice. Over ice and a lemon twist	\$12
<b>Kotobuki:</b> Gin, brandy, white rum, orange juice and dash of lemon juice	\$12
<b>Geisha:</b> Gin, banana liquor, orange juice and lemon juice	\$12
<b>Ningyo:</b> Vodka, lime juice pineapple juice, cream of coconut. Blended with ice.	\$12
<b>Saketini:</b> Sake, gin, vermouth. Stirred and served in a martini glass with an olive.	\$12
<b>Mount Fuji:</b> Dark rum, peach schnapps, sparkling wine, peach syrup topped with red wine.	\$13
<b>Sakura Passion:</b> Sake, passion fruit juice, grenadine, lime juice. Shaken, and garnished.	\$13
<b>Sakura Plum Rose:</b> Sake, plum wine, triple sec, lemon juice. Over ice and garnished.	\$13

## 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 ©

Sirloin steak, chicken breast, lightly seasoned and grilled to perfection with teriyaki sauce

19.95

### COMBO B ©

Sirloin steak lightly seasoned and grilled to perfection with teriyaki sauce

18.95

### COMBO C ©

Chicken breast, lightly seasoned with teriyaki sauce

18.95

## DELIVERY AVAILABLE ON

Uber  
Eats



refreshingly local™

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