



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。」

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*fresh, authentic, unique*

## APPETIZERS

### TEMPURA (LIGHTLY BATTERED AND DEEP FRIED)

**VEGETABLE TEMPURA** 🍷 10.95  
Seasonal vegetables

**ASSORTED TEMPURA** 12.95  
A mixture of prawns and vegetables

**TIGER PRAWN TEMPURA** 15.95  
Fresh tiger prawns

**SEAFOOD TEMPURA** 17.95  
Fresh tiger prawns, scallop and salmon

### SASHIMI (6 PIECES)

**SAKE** 🍷 16.95  
Atlantic salmon

**AHI** 16.95  
Hawaiian tuna

**SAKE & MAGURO** 16.95  
Atlantic salmon and Albacore tuna

**EDAMAME** 6.95  
Steamed soy beans

**TOFU** 🍷 7.95  
Deep fried tofu served with tempura sauce

**GYOZA** 6.95  
Pan-fried shrimp dumplings served with gyoza sauce 5 pieces

**SPICY GRILLED TUNA** 11.95  
Lightly dusted with hot sauce and grilled to perfection

**ASSORTED SASHIMI** 🍷 23.95  
Atlantic salmon, albacore tuna, ahi tuna, prawn

## SOUPS & SALADS

**TOFU MISO SOUP** 4.95  
Japanese soy bean soup

**SUNOMONO SALAD** 6.95  
Potato noodle with Sunomono vinaigrette

**SHRIMP SUNOMONO** 10.95  
Baby shrimp

**CRAB SUNOMONO** 10.95  
Real crab meat

**SHRIMP & CRAB SUNOMONO** 4.95  
Baby shrimp and real crab meat

**SHOGUN SALAD** 🍷 4.95  
Green salad served with our homemade ginger dressing.

**SHOGUN DELUXE SALAD** 🍷 8.95  
Green salad, tomatoes, avocado, cucumber served with our homemade ginger dressing.



No substitutions. Prices subject to applicable taxes.  
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## NIGIRI SUSHI (2 PIECES)

<b>EBI</b> Cooked prawn	9.95
<b>AHI TUNA</b> Hawaiian tuna	9.95
<b>SAKE</b> © Atlantic salmon	9.95
<b>MAGURO</b> © Albacore tuna	9.95

## MAKI SUSHI (5-8 PIECES)

<b>EBI TEMPURA ROLL</b> Tempura prawn, avocado and cucumber	9.95
<b>DYNAMITE ROLL</b> Tempura prawn, hot sauce, avocado and cucumber	9.95
<b>SHOGUN ROLL</b> Baby shrimp, avocado and cucumber	9.95
<b>CALIFORNIA ROLL</b> Real crab meat, avocado and cucumber	9.95
<b>PACIFIC ROLL</b> Real crab meat, smoked salmon, avocado, cucumber topped with tobiko	12.95
<b>SALMON ROLL</b> Atlantic salmon	12.95
<b>TERIYAKI CHICKEN ROLL</b> © Teriyaki chicken, lettuce, carrot, avocado and cucumber	9.95
<b>RAINBOW ROLL</b> California roll topped with salmon, Ahi tuna and albacore tuna	17.95

## DEEP FRIED MAKI SUSHI

<b>DEEP FRIED SHOGUN ROLL</b> Baby shrimp, avocado and cucumber	11.95
<b>DEEP FRIED CALIFORNIA ROLL</b> Real crab meat, avocado and cucumber	12.95
<b>KIRIN ROLL</b> © Albacore tuna, Atlantic salmon, tobiko, hot sauce, avocado and cucumber	15.95

## HOT MAKI SUSHI

<b>SPICY TUNA ROLL</b> © Albacore tuna and hot sauce	9.95
<b>SPICY SALMON ROLL</b> © Atlantic salmon and hot sauce	9.95
<b>SPICY YAM ROLL</b> © Tempura yam and hot sauce	9.95

## VEGETARIAN SUSHI

<b>VEGETABLE ROLL</b> © Avocado, cucumber and carrot	7.95
<b>APPA ROLL</b> © Cucumber and sesame seeds	7.95
<b>AVOCADO ROLL</b> Avocado and sesame seeds	7.95
<b>YAM ROLL</b> © Tempura yam	7.95



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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

34.95

### 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

36.95

## TEISHOKU

### ASSORTED TEMPURA DINNER

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

27.95

### NIBAN SUSHI BOAT

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

32.95

### SHOGUN BOAT DINNER A

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

37.95

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

### VEGETERIAN

Mixed seasonal vegetables with tofu

26.95

### CHICKEN AND SHRIMP

Combined with teriyaki sauce

33.95

### SIRLOIN AND CHICKEN

Combined with teriyaki sauce

39.95

### SIRLOIN AND SHRIMP

Combined with teriyaki sauce

39.95

### SHRIMP AND SCALLOPS

Combined with teriyaki sauce

40.95



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## TEPPANYAKI TABLE DINNER COMBO

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

**NINJA COMBO**  37.95  
Chicken breast with shrimp

**TOKYO COMBO**  44.95  
Sirloin beef, tiger prawns and scallops

**GEISHA COMBO**  39.95  
Salmon and tiger prawns

**SAMURAI COMBO** 44.95  
Beef tenderloin, chicken breast, and prawns

**DAIMYO COMBO**  37.95  
Striploin and chicken breast

**OZEKI COMBO** 40.95  
Striploin and scallops

## SIGNATURES DISHES

**SHOGUN COMBO** 52.95  
Beef tenderloin, chicken breast, scallops and large shrimp

**GODZILLA COMBO** 72.95  
Beef tenderloin, chicken breast, scallops, large shrimp and lobster tail

**SAPPORO COMBO** 72.95  
Lobster tail, scallops, salmon, and large shrimp

**VEGETARIAN COMBO**  28.95  
Mixed seasonal vegetables with tofu



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## TEPPANYAKI TABLE DINNERS

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

<b>EMPEROR FILLET</b>	44.95
Tender beef fillet lightly seasoned and grilled your way	
<b>TOP SIRLOIN</b> 🍷	34.95
Top sirloin lightly seasoned and grilled your way	
<b>CHICKEN BREAST</b> 🍷	28.95
Boneless chicken breast served with teriyaki sauce and sesame seeds	
<b>LOBSTER DINNER</b>	44.95
Lobster tail lightly seasoned, de-shelled and grilled to perfection	
<b>PRAWN DINNER</b>	32.95
Tiger prawns lightly seasoned and grilled to perfection in lemon butter	
<b>SALMON FLAMBE</b> 🍷	34.95
Salmon fillet grilled to perfection and served with teriyaki sauce	

## SIDE ORDERS *(with purchase of teppanyaki dinner)*

<b>CHICKEN FRIED RICE</b> 🍷	8.95
<b>CHICKEN BREAST</b> 🍷	8.95
<b>SHRIMP</b>	9.95
<b>SCALLOPS</b>	11.95
<b>SALMON</b> 🍷	12.95
<b>PRAWNS</b>	12.95
<b>BEEF TENDERLION 6 oz</b>	18.95
<b>LOBSTER TAIL 5oz</b>	25.95



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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	6oz	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 Gold Junmai Sake, 720 ml, USA -----	\$15	22	60

## PREMIUM SAKE

Sayuri Nigori Sake, 300 ml, JAP-----	\$54
Gekkeikan Sake, 750 ml, USA -----	\$60

## COCKTAILS

<b>Shogun Sour:</b> Whiskey, lemon juice, sugar, egg white, bitters. Garnished with orange slice. ☺	\$8
<b>Chi Chi:</b> Vodka, coconut cream, pineapple juice. Blended garnished with pineapple.	\$8
<b>Ich Ban:</b> White Rum, brandy, orange juice and dash of lemon juice. Over ice with a lime wedge.	\$8
<b>Banzai:</b> Dark Rum, triple sec, orange juice and dash of lime juice. Over ice and a lemon twist	\$8
<b>Kotobuki:</b> Gin, brandy, white rum, orange juice and dash of lemon juice	\$8
<b>Geisha:</b> Gin, banana liquor, orange juice and lemon juice	\$9
<b>Ningyo:</b> Vodka, lime juice pineapple juice, cream of coconut. Blended with ice.	\$9
<b>Saketini:</b> Sake, gin, vermouth. Stirred and served in a martini glass with an olive.	\$10
<b>Mount Fuji:</b> Dark rum, peach schnapps, sparkling wine, peach syrup topped with red wine.	\$11
<b>Sakura Passion:</b> Sake, passion fruit juice, grenadine, lime juice. Shaken, and garnished.	\$11
<b>Sakura Plum Rose:</b> Sake, plum wine, triple sec, lemon juice. Over ice and garnished.	\$11

## BEER

### JAPANESE BEER

Kirin Ichiban 355ml -----	\$7.50
Sapporo 355ml -----	\$7.50
Asahi 330ml -----	\$7.50

## WHISKEY

### JAPANESE WHISKEY 1 oz

Nikka-----	\$12.25
Hibiki -----	\$12.50
Iwai -----	\$12.50



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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

17.95

### COMBO B

Sirloin steak lightly seasoned and grilled to perfection with teriyaki sauce

16.95

### COMBO C

Chicken breast, lightly seasoned with teriyaki sauce

16.95

## SIDE ORDERS

*(with purchase of teppanyaki dinner)*

<b>CHICKEN</b>	7.00
<b>SHRIMP</b>	9.95
<b>SCALLOPS</b>	11.95
<b>PRAWNS</b>	10.95
<b>SALMON</b>	10.95
<b>TENDERLION 6 oz</b>	14.00
<b>LOBSTER TAIL 5oz</b>	25.95



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