



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 🍷 12.20
Seasonal vegetables

ASSORTED TEMPURA 14.20
A mixture of prawns and vegetables

TIGER PRAWN TEMPURA 17.20
Fresh tiger prawns

SEAFOOD TEMPURA 22.20
Fresh tiger prawns, scallop and salmon

SASHIMI (6 PIECES)

SAKE 🍷 18.20
Atlantic salmon

AHI 18.20
Hawaiian tuna

SAKE & MAGURO 18.20
Atlantic salmon and Albacore tuna

EDAMAME 8.20
Steamed soy beans

TOFU 🍷 9.20
Deep fried tofu served with tempura sauce

GYOZA 8.20
Pan-fried shrimp dumplings served with gyoza sauce 5 pieces

SPICY GRILLED TUNA 13.20
Lightly dusted with hot sauce and grilled to perfection

ASSORTED SASHIMI 🍷 25.20
Atlantic salmon, albacore tuna, ahi tuna, prawn

SOUPS & SALADS

TOFU MISO SOUP 6.20
Japanese soy bean soup

SUNOMONO SALAD 8.20
Potato noodle with Sunomono vinaigrette

SHRIMP SUNOMONO 12.20
Baby shrimp

CRAB SUNOMONO 12.20
Real crab meat

SHRIMP & CRAB SUNOMONO 12.20
Baby shrimp and real crab meat

SHOGUN SALAD 🍷 6.20
Green salad served with our homemade ginger dressing.

SHOGUN DELUXE SALAD 🍷 10.20
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	11.20
AHI TUNA Hawaiian tuna	11.20
SAKE 🍣 Atlantic salmon	11.20
MAGURO 🍣 Albacore tuna	11.20

MAKI SUSHI (5-8 PIECES)

EBI TEMPURA ROLL Tempura prawn, avocado and cucumber	11.20
DYNAMITE ROLL Tempura prawn, hot sauce, avocado and cucumber	11.20
SHOGUN ROLL Baby shrimp, avocado and cucumber	11.20
CALIFORNIA ROLL Real crab meat, avocado and cucumber	11.20
PACIFIC ROLL Real crab meat, smoked salmon, avocado, cucumber topped with tobiko	14.20
SALMON ROLL Atlantic salmon	14.20
TERIYAKI CHICKEN ROLL 🍣 Teriyaki chicken, lettuce, carrot, avocado and cucumber	11.20
RAINBOW ROLL California roll topped with salmon, Ahi tuna and albacore tuna	19.20

DEEP FRIED MAKI SUSHI

DEEP FRIED SHOGUN ROLL Baby shrimp, avocado and cucumber	13.20
DEEP FRIED CALIFORNIA ROLL Real crab meat, avocado and cucumber	14.20
KIRIN ROLL 🍣 Albacore tuna, Atlantic salmon, tobiko, hot sauce, avocado and cucumber	17.20

HOT MAKI SUSHI

SPICY TUNA ROLL 🍣 Albacore tuna and hot sauce	11.20
SPICY SALMON ROLL 🍣 Atlantic salmon and hot sauce	11.20
SPICY YAM ROLL 🍣 Tempura yam and hot sauce	11.20

VEGETARIAN SUSHI

VEGETABLE ROLL 🍣 Avocado, cucumber and carrot	9.20
APPA ROLL 🍣 Cucumber and sesame seeds	9.20
AVOCADO ROLL Avocado and sesame seeds	9.20
YAM ROLL 🍣 Tempura yam	9.20



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BENTO BOXES *(COMBO MEALS)*

DINNER BENTO BOX A

37.20

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

39.20

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

32.20

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

NIBAN SUSHI BOAT

35.20

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

SHOGUN BOAT DINNER A

40.20

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)*

VEGETARIAN

29.20

Mixed seasonal vegetables with tofu

CHICKEN AND SHRIMP

39.20

Combined with teriyaki sauce

SIRLOIN AND CHICKEN

42.20

Combined with teriyaki sauce

SIRLOIN AND SHRIMP

42.20

Combined with teriyaki sauce

SHRIMP AND SCALLOPS

44.20

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 	41.20
Chicken breast with shrimp	
TOKYO COMBO 	49.20
Beef sirloin, tiger prawns and scallops	
GEISHA COMBO 	44.20
Salmon and tiger prawns	
SAMURAI COMBO	49.20
Beef sirloin, chicken breast, and prawns	
TORI BUTA COMBO 	41.20
Pork tenderloin, chicken breast	
DAIMYO COMBO 	43.20
Sirloin and chicken breast	
FUJI COMBO 	45.20
Pork tenderloin, chicken breast and prawns	
OZEKI COMBO	44.20
Sirloin and scallops	
VEGETARIAN COMBO 	31.20
Mixed seasonal vegetables with tofu	

SIGNATURE DISHES

SHOGUN COMBO	58.20
Beef sirloin, chicken breast, scallops and large shrimp	
<i>Upgrade for Beef Tenderloin 20.00</i>	
GODZILLA COMBO	78.20
Beef sirloin, chicken breast, scallops, large shrimp and lobster tail	
<i>Upgrade for Beef Tenderloin 20.00</i>	
SAPPORO COMBO	78.20
Lobster tail, scallops, salmon, and large shrimp	
MIKADO COMBO	63.20
Albacore Tuna, large shrimp, scallops, chicken breast and mushrooms	
MIYABI COMBO	52.20
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

37.20

Top sirloin lightly seasoned and grilled your way

CHICKEN BREAST

31.20

Boneless chicken breast served with teriyaki sauce and sesame seeds

LOBSTER DINNER

47.20

Lobster tail lightly seasoned, de-shelled and grilled to perfection

PRAWN DINNER

36.20

Tiger prawns lightly seasoned and grilled to perfection in lemon butter

SALMON FLAMBE

39.20

Salmon fillet grilled to perfection and served with teriyaki sauce

PORK TENDERLOIN

32.20

Juicy fresh pork tenderloin lightly seasoned and grilled to perfection and served with teriyaki sauce

SIDE ORDERS *(with purchase of teppanyaki dinner)*

CHICKEN FRIED RICE

10.20

CHICKEN BREAST

10.20

SHRIMP

10.20

SCALLOPS

13.20

SALMON

14.20

PRAWNS

14.20

BEEF SIRLOIN 6 oz

20.20

BEEF TENDERLOIN 6 oz

27.20

LOBSTER TAIL 5oz

30.20



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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 Nigori Sake, 300 ml, USA -----	\$15	20	30
Hakutsuru Junmai Ginjo Sake, 300 ml, JAP -----	\$15	22	30
Gekkeikan Japanese Plum Wine, 750 ml, USA (15.61) -----	\$12	16	45
Gekkeikan Suzaku Junmai Ginjo, 300 ml, USA -----	\$14	16	54
Gekkeikan Nama Sake (Draft), 300 ml, USA -----	\$15	20	30

WARM & PREMIUM SAKE

Gekkeikan Junmai Style Sake (Warm) 6 oz -----	\$12
Gekkeikan Junmai Style Sake (Warm) 9 oz -----	\$14

COCKTAILS

Shogun Sour: Whiskey, lemon juice, sugar, egg white, bitters. Garnished with orange slice. 🍷	\$13.25
Chi Chi: Vodka, coconut cream, pineapple juice. Blended garnished with pineapple.	\$13.25
Ich Ban: White Rum, brandy, orange juice and dash of lemon juice. Over ice with a lime wedge.	\$13.25
Banzai: Dark Rum, triple sec, orange juice and dash of lime juice. Over ice and a lemon twist	\$13.25
Kotobuki: Gin, brandy, white rum, orange juice and dash of lemon juice	\$13.25
Geisha: Gin, banana liquor, orange juice and lemon juice	\$13.25
Ningyo: Vodka, lime juice pineapple juice, cream of coconut. Blended with ice.	\$13.25
Saketini: Sake, gin, vermouth. Stirred and served in a martini glass with an olive.	\$13.25
Mount Fuji: Dark rum, peach schnapps, sparkling wine, peach syrup topped with red wine.	\$14.25
Sakura Passion: Sake, passion fruit juice, grenadine, lime juice. Shaken, and garnished.	\$14.25
Sakura Plum Rose: Sake, plum wine, triple sec, lemon juice. Over ice and garnished.	\$14.25

BEER

JAPANESE BEER

Sapporo 355ml -----	\$9
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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

20.20

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

COMBO B

19.20

Sirloin steak lightly seasoned and grilled to perfection with teriyaki sauce

COMBO C

19.20

Chicken breast, lightly seasoned with teriyaki sauce

DELIVERY AVAILABLE ON

Uber
Eats



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