



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。」

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.
Ensure server knows of any allergy or dietary concerns prior to ordering.



NIGIRI SUSHI (2 PIECES)

EBI Cooked prawn	9.95
AHI TUNA Hawaiian tuna	9.95
SAKE © Atlantic salmon	9.95
MAGURO © Albacore tuna	9.95

MAKI SUSHI (5-8 PIECES)

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

DEEP FRIED MAKI SUSHI

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

HOT MAKI SUSHI

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

VEGETARIAN SUSHI

VEGETABLE ROLL © Avocado, cucumber and carrot	7.95
APPA ROLL © Cucumber and sesame seeds	7.95
AVOCADO ROLL Avocado and sesame seeds	7.95
YAM ROLL © 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

Sirloin and chicken breast

OZEKI COMBO 40.95

Sirloin 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

 refreshingly local™

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TEPPANYAKI TABLE DINNERS

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

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

SIDE ORDERS *(with purchase of teppanyaki dinner)*

CHICKEN FRIED RICE 🍷	8.95
CHICKEN BREAST 🍷	8.95
SHRIMP	9.95
SCALLOPS	11.95
SALMON 🍷	12.95
PRAWNS	12.95
BEEF TENDERLION 6 oz	18.95
LOBSTER TAIL 5oz	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 Nama Sake (Draft), 300 ml, USA -----	\$15	20	30

PREMIUM SAKE

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

COCKTAILS

Shogun Sour: Whiskey, lemon juice, sugar, egg white, bitters. Garnished with orange slice. ☺	\$9
Chi Chi: Vodka, coconut cream, pineapple juice. Blended garnished with pineapple.	\$9
Ichi Ban: White Rum, brandy, orange juice and dash of lemon juice. Over ice with a lime wedge.	\$9
Banzai: Dark Rum, triple sec, orange juice and dash of lime juice. Over ice and a lemon twist	\$9
Kotobuki: Gin, brandy, white rum, orange juice and dash of lemon juice	\$9
Geisha: Gin, banana liquor, orange juice and lemon juice	\$10
Ningyo: Vodka, lime juice pineapple juice, cream of coconut. Blended with ice.	\$10
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 -----	\$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)

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



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