SHATOBURIAN

LUNCH

All lunch set comes with rice, served with house salad, naturally preserved vegetables, miso soup & dessert.

Signature Yakiniku Don

A5 Japanese Wagyu Beef

Chef's premium selection A5 Japanese Wagyu Beef

			36
Steak Cut Of The Day A5 skillet beef steak, seasonal vegetables. Ever changing cuts, please check with our staff.	180	Butcher's Don A thicker steak cut from one of the daily selected prime cuts over rice topped with sweet onion, with marinated egg yolk	258
Yakiniku Don			
Daily butcher's selection in yakiniku marinade with onsen egg		Negi Shio Don ^{New} Thin sliced premium beef tongue, seasonal fried	68
Wagyu beef tongue (thin-sliced)	48	mushrooms with onsen egg	
Kurobuta pork	58	Tsukune Don ^{New}	45
Japanese Wagyu beef	58	Japanese beef meatball skewer, seasonal tsukemono with onsen egg	
Premium Wagyu Don - "All In One"		Kalbi Don	88
Steak cut Japanese Wagyu beef, glazed foie gras, sea urchin, ikura, onsen egg, topped with fresh shaved truffles		24 hour marinated beef grilled over fire, seasonal mushroom, please allow waiting time of 20mins	
Wagyu beef	108	Keema Wagyu Beef Curry Don	45
A5 Japanese Wagyu beef	128	Japanese style minced beef curry, shredded cabbage with onsen egg	73
Classic Truffle Don Japanese Wagyu beef in truffle shoyu with onsen		+ Wagyu beef	38
egg, topped with fried negi, fresh shaved truffles		Premium Unagi Don - "All In One"	98
Wagyu beef	58	Eel kabayaki, glazed foie gras, sea urchin, ikura,	
A5 Japanese Wagyu beef	98	onsen egg, topped with fresh shaved truffles	
T.I. 1. T	00	Unagi Don	58
Tokujo-Tongue Don Mixed thick cut Wagyu beef tongue, salted white	88	Eel kabayaki, nori, shredded egg omelette	
onion, green spring onion with onsen egg		+ Unagi kabayaki	28
Add On			
Japanese egg	6	Sea urchin	SP
Ikura	18	Seasonal truffle	SP
Glazed foie gras	23	Oscietra caviar	38