



Shogun

JAPANESE STEAKHOUSE



APPETIZERS

Miso Soup or Beef Broth Onion Soup	1.95
Spring Mix Salad with House Dressing	2.59
Edamame (Soy Bean)	3.95
Seaweed Salad Healthy and balanced seaweed salad	4.95
Seaweed Cucumber Salad	5.95
Tako Salad Marinated Octopus	5.95
Seaweed & Tako Salad Marinated octopus with healthful seaweed	5.95
Vegetable Tempura A variety of farm fresh veggies hand-dipped in our light tempura batter and deep fried to a golden brown delicious	7.95
Chicken Tempura Chicken breast hand-dipped in our light tempura batter and deep fried to a perfect golden brown and includes a variety of fresh veggies	8.95
Shrimp Tempura Large, succulent shrimp and a variety of fresh veggies hand battered and deep fried to a precise golden brown for maximum flavor	9.95
Calamari Tempura Hearty and robust calamari combined with a healthy serving of fresh vegetables hand battered and deep fried to golden brown delicious!	9.95
Spicy Crab and Green Seaweed Salad A generous portion of a light, summer dish served with our special sauce, made in house	7.95
Grilled Chicken and Green Seaweed Salad	9.95
Sashimi Green House Salad	13.95
Spring Roll in a Rice Paper Wrap Shrimp, crabmeat, lettuce, cucumber with two (2) delicious, house made dipping sauce	4.95
Baked Salmon with Crab Salad Your choice of eel sauce or spicy sauce	7.95
Egg Roll	1.50
(2) Vegetarian Fried Egg Roll (2 Pieces per Order)	1.75
(4) Crab Rangoon (4 Pieces per Order)	3.95
(6) Pan Fried or Steamed Dumplings (6 Pieces per Order)	4.95



SIDE ORDERS

Our best compliments to our Hibachi Grill Entrees and Hibachi Grill Combination Dinners. Indulge!

S	1.	Shogun Fried Rice	4.95
S	2.	Shogun Fried Noodles	5.95
S	3.	All White Meat Chicken	6.95
S	4.	Succulent Shrimp	7.95
S	5.	Hearty Calamari Steak	7.95
S	6.	Hand-Carved Sirloin Steak	7.95
S	7.	Fresh, Hibachi Grilled Vegetables	5.95
S	8.	Delicate Lobster Tail	Seasonal
S	9.	Tender Sea Scallops or Sushi-Grade Salmon	10.95
S	10.	Well-Marbled, Beautifully Tender Filet Mignon	10.95
S	11.	Cup of Soup	1.95
S	12.	Side Salad	2.59
S	13.	Steamed Rice	2.50

CHILDREN'S HIBACHI ENTREES

Right-Sized Meals for Our Mini-Warriors that are 11 years and younger. Your Hibachi Grill Entrée Includes: Soup or Salad, Fresh Seasonal Vegetables, and Shogun's Scrumptious Fried Rice... Enjoy!
(Upgrade to Fried Noodles for Only \$2.99 More)

J	22.	Little Hibachi Chicken	10.99
J	23.	Little Hibachi Steak	12.99
J	24.	Little Hibachi Shrimp	11.99

WARRIOR BOXES

Mini Warrior Boxes are right-sized for our mini warriors. Each warrior box is served with:
Standard Fried Rice and (2) Selections of the Day

Warrior Cheese Stick Box	7.99
Warrior Popcorn Shrimp Box	8.99
Warrior Chicken Strips Box	7.99



HIBACHI ENTRÉE DINNERS

Hibachi Entrée and Combination Dinners Includes Soup and Salad, Fresh Grilled Vegetables, and Yummy Fried Rice or Steamed White Rice (Upgrade to Fried Noodles for only \$2.99 more)

- | | |
|--|--------------|
| J 1. Vegetarian Delight (Even Our Vegan Guests will Love It) | 13.99 |
| A healthy mix of zucchini, squash, white button mushrooms, broccoli, carrots and sweet Vidalia onions for a perfect plant based meat | |
| J 2. Poultry Pleaser | 16.99 |
| Moist chicken breasts with house made teriyaki sauce | |
| J 3. Sukiyaki Special (Chicken or Steak) | 19.99 |
| A variety of garden vegetables grilled with your choice of sirloin steak or all white meat chicken | |
| J 4. Steak Lovers Special | 19.99 |
| Rich and savory sirloin steak | |
| J 5. Ocean-Side Shrimp or a Meaty Calamari Steak | 19.99 |
| J 6. Ocean-Side Scallop | 23.99 |
| Scrumptious, top quality sea scallops | |
| J 7. Ocean-Side Salmon | 23.99 |
| Sushi-grade salmon steak | |
| J 8. Filet Lovers Special | 23.99 |
| Wonderfully tender filet mignon | |

HIBACHI COMBINATION DINNERS

- J 9. Land Rovers ~ Chicken w/ Steak or Shrimp or Calamari 22.99**
Combo #1: Your Choice of: Plump, Juicy Chicken Breast with Hand Carved Sirloin Steak; or Superior Chicken Breast with Shrimp; or Splendid Chicken Breast with a Meaty Calamari Steak
- J10. Seaside Chicken ~ Chicken w/ Scallops or Salmon 24.99**
Combo #2: Plump and Juicy Chicken and Your Choice of Tender Sea Scallops or Sushi-Grade Salmon
- J11. Arkansas Surf n Turf ~ Steak w/ Shrimp or Calamari 25.99**
Combo #3: Savory Sirloin Steak and Your Choice of Succulent Shrimp or Robust Calamari Steak
- J12. Land and Sea ~ Steak w/ Scallops or Salmon 27.99**
Combo #4: Hand-Carved Sirloin Steak and Your Choice of Sweet Scallops or Sushi-Grade Salmon
- J13. Seaside Combination ~ Shrimp w/ Scallops or Salmon 27.99**
Combo #5: Delicious Shrimp and Seasoned Scallops; or Tasty Shrimp and Sushi-Grade Salmon; or Delightful Shrimp and Toothsome Calamari
- J14. Land and Sea Trio ~ Steak, Chicken and Shrimp 29.99**
Combo #6: Well-Marbled Sirloin Steak and a Juicy Chicken Breast and our Scrumptious Shrimp
- J15. Seaside Trio ~ Shrimp, Scallops and Calamari 32.99**
Combo #7: Large Shrimp with Lovely Sea Scallops and a Hearty Calamari Steak
- J16. Surf n Turf ~ Steak and Lobster Tail 32.99**
Combo #8: Flavorful Sirloin Steak and a Luscious Lobster Tail
- J17. Crustacean Combination ~ Lobster Tail, Shrimp and Scallops 39.99**
Combo #9: Mouth-Watering Lobster Tail, Fan-Favorite Shrimp and Delicate Sea Scallops
- J18. Hibachi Decadence Dinner ~ 2 Lobster Tails Seasonal**
Combo #10: Two (2) Beautiful Lobster Tails cooked a top our Hibachi Grill

YOU MAY UPGRADE ANY SIRLOIN STEAK TO A FILET MIGNON FOR ONLY \$4.00 MORE!

ENTRÉE SHARING PACKAGE 7.99

(SINCE THIS IS PACKAGE PRICING, THERE ARE NO CHANGES ALLOWED)

You may share your entrée with one other person for an additional \$7.99 and we will package your meal with (2) Soups; (2) House Salads and (2) Portions of Shogun's Yummy Fried Rice as well as Single Portions of Hibachi Vegetables and Your Hibachi Entrée

ENTRÉE SOUPS

SOBA SOUP

Choice of Soup Broth - Choose Miso Soup Broth or Shogun's Beef Broth

M	1. Chicken Soba Soup	9.95
M	2. Shrimp Soba Soup	10.65
M	3. Shrimp and Chicken Combination	12.95
M	4. Grilled Chicken Soba Soup	11.95

BENTO BOXES

Bento Boxes Include: California Roll, Spring Salad and Steamed Rice

B	1. Sliced Chicken Teriyaki	11.95
B	2. Sliced Steak Teriyaki	13.95
B	3. Shrimp Teriyaki	13.95
B	4. Shrimp or Chicken Tempura	14.95
B	5. Vegetarian Special	10.95

TERIYAKI PLATTERS

Teriyaki Platters Includes: Steamed Rice and Fresh Zucchini cooked to perfection

TE	1. Chicken Teriyaki Platter	10.95
TE	2. Sliced Steak Teriyaki Platter or Shrimp Teriyaki Platter	12.95
TE	3. Steak, Chicken and Shrimp Teriyaki Platter	15.95

TEPPANYAKI FRIED SRICE

TR	1. Hibachi Grilled Chicken Fried Rice	10.95
TR	2. Sliced Steak Fried Rice or Shrimp Fried Rice	11.95
TR	3. Chicken and Shrimp Combination Fried Rice	13.95

DESSERT

Creamy, Rich ice cream to top off that perfect meal

Sweet & Creamy Ice Cream	2.95
-------------------------------------	-------------

Vanilla, Chocolate, Strawberry, Mocha Cappuccino, Pina Colada or Tropical Orange

Our Chefs and Servers work together to create an experience for our guests and so they share tips. Please show your appreciation with an 18 or 20% gratuity. Thank you
Please note that a standard 18% gratuity is automatically added to parties of five (5) or more



SPIRITS

Domestic Beer

Budweiser, Bud Light, Bud Lime, Coors light, Miller Light, or Michelob Ultra

Imported Beer

Tsing Tao, Heineken, Corona, Shiner Bock, Kirin Ichiban, 22 oz. Sapporo

Red Wines

Pinot Noir, Shiraz, Cabernet Sauvignon, Merlot, Aphotic Red Blend; by the glass or by the bottle

White Wines

Muscato, White Zinfandel, Pinot Grigio, Chardonnay; by the glass or by the bottle

Full Bar of Liquor, Liqueurs, Cordials, Cocktails and Mocktails, too!

Check Out Our Full Bar Menu or Just Ask Your Server for Your Favorite Drink

SOFT DRINKS

D 1.	Sweet and Unsweet Tea (Hot or Cold)	1.99
D 2.	Soda Pop Coke, Diet Coke, Sprite, or Mr. Pibb	1.99
D 3.	Milk	2.99
D 4.	Coffee (Regular or Decaf)	2.59
D 5.	Orange Juice or Cranberry Juice	1.99
D 6.	Pink Lemonade	1.99
D 7.	Shirley Temple	2.59



Shogun

Japanese Steakhouse

Featuring the Hibachi Grill

The art of Hibachi Grilling has been performed since early in the 1900's. Your personal chef has trained for many years to perform the skills of the trade for your culinary experience. Shogun is trying to bring a small part of the Orient home to Arkansas for your dining pleasure. Enjoy!

SAKE

Gekkeikan Glass 5.95

Plum Wine Glass 7.95 Bottle 27.95

Nigori Unfiltered (300ml) Bottle 13.95

COCKTAILS

Mai Tai

Rum, Myers's Original Dark Rum, Shogun's House Mix, & splash of grenadine

Singapore Sling

Gin, Triple Sec, Pineapple, Sweet & Sour, and grenadine

Tito's Sea Breeze

Tito's Handmade Vodka and Grapefruit Juice

Dragon's Cobbler

Fireball Cinnamon Whiskey, Peach Schnapps, Sweet & Sour, splash of lemon-lime soda

Suffering Bastard

Rum, Myers's Original Dark Rum, Shogun's House Mix, and a splash of Bacardi 151

Zombie

Rum, Brandy, Shogun's House Mix, and splash of Bacardi 151

Tiki Tumbler

Shellback rum and shogun's House Mix

Chi Chi

Vodka, Pinacolada Mix, and Shogun's House Mix

Lover's Bowl Flaming Volcano

(A Cocktail For Two) Vodka, Rum, Tequila, Gin & Bacardi 151 blended with Shogun's House Mix