

BEVERAGES

SAKE:	Hot Ozeki Sake, Small	\$4.00
	Hot Ozeki Sake, Large	\$7.50
	Cold Ozeki Sake. Masuzake	\$6.00
	Cold Onikoroshi Sake. Masuzake	\$10.00
	Cold Kaori Sake	\$10.00
BEER:	Kirin Ichiban, Small	\$4.00
	Kirin Ichiban. Large	\$7.50
	Kirin Light, Small	\$4.00
	Sapporo Premium, Small	\$4.00
	Sapporo Premium, Large	\$7.50
WINE:	Plum wine. Glass	\$4.00
	Choya Plum Wine. Glass	\$6.00
<i>White:</i>	Woodbridge Chardonnay, Glass	\$5.50
	Kendall-Jackson Chardonnay, Glass	\$8.00
	Kendall-Jackson Chardonnay, Bottle	\$30.00
	Kendall-Jackson Sauvignon Blanc, Glass	\$8.00
	Kendall-Jackson Sauvignon Blanc, Bottle	\$27.00
<i>Red:</i>	Woodbridge Merlot, Glass	\$5.50
	Woodbridge Merlot, Bottle	\$20.00
	Kendall-Jackson Cabernet-Sauvignon, Glass	\$8.50
	Kendall-Jackson Cabernet-Sauvignon, Bottle	\$35.00
SOFT DRINKS:		
	Coke, Diet Coke, Sprite, or Ginger Ale	\$1.50
	Ramune: Japanese soft drink	\$1.75
	Saratoga Springs Sparkling Water	\$2.50

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APPETIZERS

FROM THE KITCHEN

Age-dashi Tofu: Deep fried tofu with special sauce.....	\$6.95
Edamame: Fresh soybeans boiled and lightly salted.....	\$4.00
Goma-ae: Cooked spinach or green beans with special sesame sauce.....	\$4.50
Gyoza: Japanese style pan-fried dumpling.....	\$4.50
Hamachi-Kama: Lightly salted broiled yellowtail cheeks.....	\$9.95
Hiyayakko: Cold tofu (bean curd) with grated ginger and bonito flakes.....	\$5.50
Kara-age: Deep fried chicken with special batter mix.....	\$5.00
Kushi Fry: Deep fried Shrimp with scallions.....	\$6.95
Nasu-Dengaku: Fried eggplant with miso sauce.....	\$6.95
Negima-Yaki: Broiled beef rolled with scallions served with teriyaki sauce.....	\$8.95
*Niku-tataki: Extremely rare sliced sirloin served with our special sauce.....	\$8.95
Ohitashi: Chilled cooked spinach with soy sauce.....	\$4.50
Oshinko: Assorted Japanese pickles.....	\$4.00
Shishamo: Grilled river smelt.....	\$6.95
Shogun Tofu: Simmered Tofu with ginger, scallions, olive oil, and soy sauce.....	\$6.95
Shumai: Steamed shrimp or pork dumpling.....	\$4.95
Soft-Shell Crab: Fried soft-shell crab with ponzu sauce.....	\$9.50
Tempura Appetizer: Deep Shrimp and Vegetables dipped in batter and lightly fried.....	\$8.95
Wasabi Shumai: Steamed pork dumpling with wasabi-flavored wrapper.....	\$5.50
Yakitori: Two chicken skewers broiled with teriyaki sauce.....	\$4.75
Yu-dofu: Simmered tofu served with special sauce and seasoning.....	\$6.95

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APPETIZERS FROM THE SUSHI BAR

*Hamachi Yamakake: Yellow tail served with ground yam.....	\$9.95
*Kinuta-maki: Japanese daikon radish, salmon and avocado in sweet vinegar.....	\$10.95
*Naruto-maki: Tuna, cucumber and spinach with ponzu.....	\$10.95
*Pink Cadillac: Salmon and scallop roll.....	\$10.95
*Salmon & Avocado Sashimi “Sandwich”	\$7.95
*Sashimi Appetizer: Assorted seasonal fresh raw fish.....	\$9.95
*Shiokara: Pickled squid tripe.....	\$4.95
*Spicy Tuna Avocado Salad: Served with tobiko and spicy mayo.....	\$8.95
*Suno-mono: Vinegared fish and vegetables.....	\$6.95
*Sushi Appetizer: 4 pieces nigiri sushi.....	\$9.95
*Tako-su: Octopus and cucumber in sweet vinegar dressing.....	\$6.95
*Tuna Natto: Tuna with fermented soybeans.....	\$7.95
*Tuna Tataki: Slightly cooked tuna served with our special sauce.....	\$10.95
Wakame Salad: Seaweed salad with special dressing.....	\$4.95
Uzaku: Grilled eel with cucumber in sweet vinegar.....	\$7.95

SIDE ORDERS

White Rice	\$1.50
Miso Soup	\$1.75
House Salad: Served with Special Shogun Dressing.....	\$2.75
Sakikazuke: Cold rice noodles.....	\$1.00
Osembe Rice Crackers	\$1.50

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MAIN DISHES

For an additional \$3.50, **Complete Dinners** are served with sakikazuke (cold rice noodles), salad, miso soup, rice (not for nabe or donburi) and dessert

NABE *(Deep pot dishes)*

*Oyako Udon: Pot-cooked noodle dish with chicken, egg and onion.....	\$10.95
Nabeyaki Udon: Pot-cooked noodles, fried shrimp, egg & vegetables.....	\$13.95
Udon suki: Chicken, seafood, vegetables in a savory broth & noodles.....	\$13.95
Sukiyaki: Sliced beef and vegetables sautéed in a special sweet sauce.....	\$14.95
Su Udon: Pot Cooked noodle dish.....	\$7.00

DONBURI *(Served on hot rice)*

*Oyako Donburi: Cooked chicken & egg on hot rice in lacquered box.....	\$11.95
Katsu-ju: Pork cutlet on hot rice in a lacquered box.....	\$12.95
Teriyaki-ju: Broiled chicken on hot rice in a lacquered box.....	\$11.95
Tempura Donburi: Batter-dipped & lightly fried shrimp & vegetable.....	\$11.95
Una-ju: Broiled eel on hot rice with special sauce in lacquered box.....	\$14.95

TERIYAKI *(Marinated in teriyaki sauce and broiled)*

Chicken	\$11.95
Fish (Cod)	\$14.95
Beef	\$14.95
Salmon	\$14.95

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FRY *(Breaded and deep fried)*

Chicken-katsu	\$13.95
Ton-katsu: Pork cutlet.....	\$13.95
Ebi (Shrimp) Fry	\$15.95
Sake (Salmon) Fry	\$15.95
Fish (Cod) Fry	\$15.95

TEMPURA *(Lightly battered and deep fried)*

Assorted vegetables	\$11.95
Tofu and vegetables	\$12.95
Chicken and vegetables	\$14.95
Shrimp and vegetables	\$14.95
Salmon or Cod and vegetables	\$14.95
Shrimp	\$14.95

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SUSHI & SASHIMI ENTREES

For an additional \$3.50, **Complete Dinners** are served with sakikazuke (cold rice noodles), salad, miso soup, rice (not for sushi) and dessert

SUSHI & SASHIMI COMBINATION

* Sushi & Sashimi Combo: 6 pieces of sushi, tuna roll & 12 pieces sashimi.....	\$23.50
* Tekka-Don: 8 pieces of tuna sashimi over rice.....	\$18.50
* Chirashi Regular: Assorted sushi ingredients over rice.....	\$18.50
* Chirashi Deluxe: Assorted sushi ingredients over rice.....	\$22.50

SUSHI COMBINATION

* Beginner: Tuna, crab, snapper, salmon, egg and 1 california roll.....	\$15.50
* Regular: 8 pieces of raw fish (chef's choice) and 1 tuna roll.....	\$19.50
* Deluxe: 10 pieces of raw fish (chef's choice) and 1 tuna roll.....	\$21.50
* Special For Two: 4 pieces of tuna, 2pieces of yellow tail, white fish, eel, fresh salmon, shrimp and 1 tuna roll, California roll and yellow tail roll served on a boat	\$40.50

ROLL COMBINATION

* A Veggie Combo: Cucumber, avocado and oshinko (Japanese pickles) rolls.....	\$12.50
* B Combo: Tuna, cucumber or kampyo, and California rolls.....	\$13.50
* C Combo: Tuna, eel and California rolls.....	\$14.50

SASHIMI COMBINATION

* Regular: 15 pieces of raw fish (Chef's choice)	\$23.50
* Deluxe: 20 pieces of raw fish (Chef's choice)	\$27.50

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SPECIAL ROLLS

*Alligator Roll: Soft shell crab, eel cucumber, avocado, & spicy mayo sauce.....	\$10.50
Dragon Roll: Shrimp tempura, cucumber inside, eel, avocado outside.....	\$10.50
*Caterpillar Wife Roll: Tuna, cucumber and avocado.....	\$9.95
*Giant Roll: Salmon, avocado, crab, yellow tail, deep fried with tobiko	\$10.50
*Ito Special Charles River Kayak Roll: Scallop and baby octopus.....	\$6.95
*Rainbow Roll: Spicy tuna roll on inside, yellow tail, salmon, tuna, white fish	\$9.95
*Second Wife Roll: Tuna, yellow tail, cucumber, salmon, avocado	\$9.95
*Sweet Dream Roll: Spicy yellow tail, scallop and avocado	\$9.95
*Tuna Lover's Roll: Tuna inside and outside, cucumber	\$9.95

SUSHI & SASHIMI A LA CARTE

Nigiri Sushi includes 2 pieces per order

Sashimi includes 3 pieces per order (Additional \$1.50)

*Baby Octopus (Lidako)	\$4.50
*Bonito (Katsuo)	\$4.50
*Crab Stick (Kani kama)	\$4.50
*Eel (Unagi)	\$4.50
*Egg (Tamago)	\$4.50
*Flounder (Hirame)	\$4.50
*Flying Fish (Tobiko)	\$5.00
*Mackerel (Saba)	\$4.50
*Octopus (Tako)	\$4.50
*Scallop (Kaibashira)	\$5.00
*Salmon (Sake)	\$4.50
*Salmon roe (Ikura)	\$5.00
*Sea Urchin (Uni)	\$5.50
*Shrimp (Ebi)	\$4.50
*Squid (Ika)	\$4.50
*Tuna (Maguro)	\$4.50
*Yellowtail (Hamachi)	\$5.00
Extra order of Ginger (Gari)	\$1.25

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SUSHI A LA CARTE

ROLLS

*Alaskan Roll: Salmon, cucumber and avocado inside out roll	\$5.95
Avacodo Roll:	\$4.75
Baby Caterpillar Roll: Avocado inside and out.....	\$4.95
*Big Roll (Futo maki): Egg, spinach, kampo, oshinko.....	\$5.50
California Roll: Crab, cucumber, avocado.....	\$5.00
California Roll w/ Tobiko: Crab, cucumber, avocado.....	\$7.00
Caterpillar Roll: Eel, cucumber and avocado.....	\$7.95
Cucumber Roll (Kappa-maki)	\$4.75
Ebi (Shrimp) Tempura Roll	\$5.95
Eel & Avacodo Roll	\$5.95
Football: Cooked salmon flakes in inari.....	\$4.95
Inari: Marinated tofu pocket with rice inside.....	\$4.00
Kampo Roll (Dried squash maki)	\$4.75
*Manhattan Roll: California roll with tobiko on outside	\$7.00
Philadelphia Roll: Salmon, cucumber and cream cheese	\$6.25
Pickles Roll (Shinko-maki)	\$4.75
Plum Roll (Ume-maki)	\$4.75
*Popeye Roll: Tuna, cucumber and spinach.....	\$5.95
*Salmon Roll:	\$4.99
Salmon Skin Roll: Broiled, with cucumber.....	\$5.50
Spicy Ebi (Shrimp) Tempura Roll	\$6.50
*Spicy Eel and Avocado Roll: Eel outside, avocado inside.....	\$5.95
Spicy Salmon Skin Roll	\$6.00
Spicy Scallop Roll	\$6.95
*Spicy Tuna and Avocado Roll	\$5.95
*Spicy Tuna Roll	\$5.95
Spider Roll: Soft-shell crab, cucumber and chili sauce.....	\$7.95
Tiger Roll: Broiled salmon skin, cucumber and dried bonito.....	\$5.75
*Tuna and Cucumber Roll	\$5.75
*Tuna Roll (Tekka-maki)	\$5.50
Veggie Lover's Roll: Cucumber, avocado, carrot and spinach.....	\$5.50
*Yellow tail and Scallion Roll	\$5.25
Yasai (Vegetable) Tempura Roll: Sweet potato tempura, cucumber.....	\$6.50

DESSERT

Green Tea Ice Cream	\$3.00
Ginger Ice Cream	\$3.00
Fresh Fruit of the Day	\$3.00
Sliced Oranges	\$1.50
Petit Fours Cake of the Day: Ask your server for the daily assortment.....	\$2.25

Monday Night Special!

We can accommodate a private party of up to 50 people at Shogun on Mondays.

Shogun Catering Service

Pre-order your favorite dishes and platters of sushi to serve at your next occasion.



Ask your server for more information, or visit our website at

www.shogunwestnewton.com