

JAPANESE LEGACY

SUSHI ROLLS

PURITY & PRECISION



A SHOWCASE OF EXPERTLY SLICED FISH AND METICULOUSLY ROLLED COMPOSITIONS, WHERE FRESHNESS IS CELEBRATED THROUGH CLARITY, BALANCE, AND REFINEMENT.

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SHOGUN - CAIRO

SASHIMI & NIGIRI


	SASHIMI (3 PCS)	NIGIRI (2 PCS)
MAGURO (TUNA)	400	285
SAKE (SALMON)	475	375
SAKE TORO (FATTY SALMON BELLY)	540	410
IKA (SQUID)	385	295
UNAGI (MARINATED EEL)	400	325
TAKO (OCTOPUS)	375	295
EBI (SHRIMP)	375	295
AKAMI TUNA (LEAN CUT) 🍣	485	395
HAMACHI (YELLOW TAIL) 🍣	520	410
AMAEBI (SWEET SHRIMP) 🍣	540	410
HOTATE KAIBASHIRA 🍣 (SEA SCALLOPS)	490	390
HOKKAIDO (SEA SCALLOPS) 🍣	-	680
AKAGAI (RED ARK CLAMS) 🍣	-	495
HOKKIGAI (ARTIC SURF CLAMS) 🍣	-	525
O-TORO (EXTRA-FATTY TUNA) 🍣	655	595
CHUTORO (MEDIUM-FATTY TUNA) 🍣	585	495
WAGYU (PREMIUM A5 CUT) 🍣	-	720

MAKI

	MAKI (8 PCS)	TEMAKI (1 PC)
YASAI TEMPURA VEGETABLE ROLL	325	180
CRUNCHY CALIFORNIA CRAB, CUCUMBER, AVOCADO & CRISPY FLAKES	400	230
KAWA (6 PCS) SALMON CRISPY SKIN WITH SPICES	250	150
SPECIAL SHAKE SALMON, AVOCADO & CRISPY FLAKES	500	350
SPICY TUNA HOSO MAKI (6 PCS) 🍣 CLASSIC TUNA ROLL WITH SPICY MAYO	400	290
TEMPURA SHRIMP TEMPURA & CRISPY FLAKES	500	-
HAWAII MANGO, EBIKO, SHRIMP & GREEN EBIKO OUTSIDE	550	-
TORCHED SALMON FLAMED SALMON, MANGO, PHILADELPHIA CHEESE, CUCUMBER & TERIYAKI SAUCE	600	-
SPICY CRUNCHY TUNA 🍣 TUNA, CRISPY & SPICY MAYO	500	350
SPICY CRUNCHY SALMON 🍣 SALMON, CRISPY & SPICY MAYO	550	370
ROYAL HERRING FUSION 🍣 SMOKED PREMIUM HERRING, GREEN APPLES, PHILADELPHIA CHEESE, TOPPED WITH BLACK CAVIAR	450	-
GOLDEN SHISO CRUNCH 🍣 TAKUAN, UNAGI, SHISO LEAVES, TOGARASHI AND AVOCADO	550	300
SHOGUN FUTO (5 PCS) 🍣 MIXED VEGETABLES TEMPURA, SALMON, MIXED CRAB AND AVOCADO	550	-
MANGO SAMURAI ROLL 🍣 MANGO, SALMON, TOPPED WITH SPICY TUNA MIX AND TEMPURA CRUMBLE	650	-
SHOGUN SIGNATURE 🍣 SPICY TUNA WITH ASPARAGUS, TOPPED WITH A THIN LAYER OF IMPORTED SALMON AND YUZU SOY	750	-

SHOGUN LOUNGE

NORI WRAPPED
RICE (2 PCS)

TUNA SHOGUN LOUNGE  300

TUNA MIXED WITH JAPANESE MAYO AND SPRING ONIONS ON A BED OF RICE WRAPPED WITH NORI

SALMON SHOGUN LOUNGE 320

SALMON MIXED WITH JAPANESE MAYO AND SPRING ONIONS ON A BED OF RICE WRAPPED WITH NORI

SCALLOPS SHOGUN LOUNGE  350

SCALLOPS MIXED WITH JAPANESE MAYO AND SPRING ONIONS ON A BED OF RICE WRAPPED WITH NORI

IKURA SHOGUN LOUNGE  375

FRESHLY IMPORTED IKURA ON A BED OF RICE WRAPPED WITH NORI

HAMACHI SHOGUN LOUNGE   375

HAMACHI MIXED WITH JAPANESE MAYO AND SPRING ONIONS ON A BED OF RICE WRAPPED WITH NORI

SHRIMP SHOGUN LOUNGE 300

SHRIMPS MIXED WITH JAPANESE MAYO AND SPRING ONIONS ON A BED OF RICE WRAPPED WITH NORI



SHOGUN CAIRO

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Where precision meets elegance.

Shogun introduces its legacy of modern Japanese fusion to New Cairo, blending artistry, flavor, and refinement into one immersive dining experience. Every detail, from the ambiance to the plate, is crafted to celebrate distinction and awaken the senses.

SOUPS

OPENING NOTES



MISO SOUP

CLASSIC MISO BROTH WITH TOFU, WAKAME AND SPRING ONION. SPICY OPTION UPON REQUEST 320

SHRIMP WONTON SOUP

SPICY BROTH WITH SHRIMP WONTONS, MUSHROOMS, AND BAMBOO SHOOTS 450

SHOGUN TOM YUM

SPICY TOM YUM BROTH WITH SHRIMP AND MUSSELS 480

STARTERS

PREPARE YOUR SENSES



EDAMAME

STEAMED YOUNG SOYBEANS WITH SEA SALT 210

SPICY EDAMAME

STEAMED EDAMAME TOSSED IN OUR HOUSE CHILI GLAZE 230

BEEF GYOZA (4 PCS)

STEAM PAN FRIED BEEF GYOZA WITH SOY AND SESAME 550

SHRIMP GYOZA (4 PCS)

STEAM PAN FRIED SHRIMP GYOZA WITH SOY AND SESAME 650

SALMON TOKYO TACO (2 PCS)

CRISP NORI SHELL FILLED WITH FRESH SALMON MIX 580

TUNA TOKYO TACO (2 PCS)

CRISP NORI SHELL FILLED WITH FRESH TUNA MIX 580

SALMON TATAKI

TORCHED SALMON SLICES WITH CITRUS PONZU AND MICRO HERBS 720

TUNA TATAKI

TORCHED SASHIMI-GRADE TUNA WITH PONZU AND SESAME 650

SEAFOOD DUMPLINGS (4 PCS)

STEAMED DUMPLINGS FILLED WITH SHRIMP AND WHITE FISH 650

FLAMED SALMON (5 PCS)

FLAMED SALMON TOPPED WITH CREAM CHEESE, TERIYAKI AND LIME ZEST 720

SEARED HOTATEGAI (5PCS)

SEARED JAPANESE SCALLOPS WITH SHOGUN'S SIGNATURE SAUCE 700

USU-ZUKURI

THINLY SLICED HAMACHI, SALMON AND TUNA WITH LIGHT PONZU 980

CHUKA IIDAKO

MARINATED JAPANESE BABY OCTOPUS WITH MITSUKAN CITRUS SAUCE 600

SALADS

NATURE'S DELICATE EXPRESSIONS



TAKUAN SALAD

PICKLED DAIKON RADISH WITH LEMON, NORI, TOGARASHI, AND SHISO 320

SEAWEED SALAD

MARINATED SEAWEED WITH PONZU AND SESAME SEEDS 350

TUNA TARTARE

TUNA TARTARE WITH BLACK CAVIAR AND WASABI VINAIGRETTE 790

SPICY CRUNCHY TUNA

FRESH TUNA CUBES FOLDED IN SPICY MAYO, WITH CRISP TEMPURA CRUMBLE AND AVOCADO SLICES 670

SPICY CRUNCHY SALMON

FRESH SALMON CUBES FOLDED IN SPICY MAYO, WITH CRISP TEMPURA CRUMBLE AND AVOCADO SLICES 720

LOBSTER SALAD

DICED LOBSTER WITH TOMATO, CUCUMBER, AVOCADO, AND CITRUS DRESSING 950

TEMPURA

CRISP WITHOUT EXCESS



SHRIMP TEMPURA

CRISP GOLDEN SHRIMP SERVED WITH LIGHT PONZU-SOY SAUCE AND DAIKON

850

VEGETABLE TEMPURA

CRISPY GOLDEN MIXED VEGETABLES SERVED WITH LIGHT PONZU-SOY SAUCE AND DAIKON

250

DYNAMITE SHRIMP

CRISPY SHRIMP TOSSED IN A CREAMY SPICY SAUCE

520

SALMON KATSU

PANKO-CRUSTED SALMON, KATSU GLAZE

990

MAIN SELECTION

CRAFTED WITH TRADITION AND CREATIVITY



MARINATED CHICKEN SKEWERS

CHARCOAL-GRILLED CHICKEN WITH MISO-SOY GLAZE

880

THAI CURRY CHICKEN

CHICKEN IN THAI COCONUT CURRY WITH VEGETABLES AND STEAMED RICE

670

JAPANESE CURRY CHICKEN

CRISPY CHICKEN IN JAPANESE CURRY WITH ROOT VEGETABLES AND STEAMED RICE

720

BRAISED DUCK PANCAKE

SLOW-BRAISED DUCK WITH HOISIN, PANCAKES, AND CONDIMENTS

1100

MARINATED BEEF SKEWERS

CHARCOAL-GRILLED BEEF WITH CLASSIC TERIYAKI GLAZE

1400

A5 WAGYU (330 G)

A5 JAPANESE WAGYU

4950

KOBE BEEF (50 G)

HYOGO-CERTIFIED A5 KOBE BEEF

2500

TENDERLOIN BEEF

GRILLED BEEF TENDERLOIN WITH PONZU AND SESAME

1900

MARINATED WHITE FISH SKEWERS

CHARCOAL-GRILLED WHITE FISH WITH TERIYAKI GLAZE

950

SHOGUN BLACK COD

MISO-MARINATED BLACK COD, ROASTED AND CARAMELIZED

1550

GRILLED LOBSTER

LOBSTER, YUZU JUICE, SOYA TOGARASHI

2600

MISO SALMON

GRILLED SALMON WITH MISO-SOY GLAZE AND SAUTÉED VEGETABLES

1200

PAN ASIAN CLASSICS

WHERE TEXTURE LEADS

EGG FRIED RICE

EGG FRIED RICE WITH VEGETABLES AND SOY

270

CHOP SUEY

FRESH VEGETABLES IN SOY OR GARLIC SAUCE

350

VEGETABLE NOODLES

WOK-SEARED NOODLES WITH MIXED VEGETABLES AND LIGHT OYSTER GLAZE

480

KUNG PAO CHICKEN

WOK-FRIED CHICKEN WITH PEANUTS AND CHILI

560

CHICKEN NOODLES

STIR-FRIED NOODLES WITH CHICKEN, VEGETABLES, & SOY

575

BEEF NOODLES

WOK-TOSSED NOODLES WITH BEEF AND VEGETABLES IN OYSTER-SOY SAUCE

650

SCZEUHAN BEEF

STIR-FRIED BEEF WITH CHILI, GARLIC, AND SICHUAN PEPPER

650

SHRIMP NOODLES

WOK-TOSSED NOODLES WITH SHRIMP, GARLIC, AND VEGETABLES

570

DESSERTS

THE FINAL INDULGENCE



TOKYO BONSAI 	510
SILKY DARK-CHOCOLATE COFFEE GANACHE PAIRED WITH COCONUT WHITE CHOCOLATE AND FIGS, TOPPED WITH A GOLDEN CARAMEL LATTICE	
IMPERIAL DOME 	510
A DELICATE WHITE-CHOCOLATE SPHERE REVEALING LEMON CREAM, MERINGUE, AND ROASTED NUT CRUMBLE	
MANGO TAPIOCA	450
FRESH CREAM AND COCONUT CREAM, MANGO PUREE, TAPIOCA PEARLS AND FRESH MANGOES	
EDEN CRUMBLE	420
POACHED SPICED APPLE RESTING OVER WARM CRUMBLE, SERVED WITH PISTACHIO-MASTIKA ICE CREAM	
OKINWA COCONUT BLOSSOM (2 PCS) 	250
TROPICAL COCONUT CREAM FOLDED INTO A DELICATE FLOWER-SHAPED PUFF	
KYOTO PISTACHIO BLOSSOM (2PCS) 	250
SILKY PISTACHIO GANACHE WITH THE REFINED SWEETNESS OF KYOTO-STYLE DESSERTS	
TOKUSHIMA LIME BLOSSOM (2 PCS) 	250
BRIGHT CITRUS-LIME GANACHE INSPIRED BY TOKUSHIMA'S SHARP SUDACHI NOTES	
HOKKAIDO CHOCOLATE BLOSSOM (2 PCS) 	250
RICH CACAO CREAM ELEVATED WITH HOKKAIDO'S FAMOUS BUTTERY DEPTH	
MOCHI SELECTION (3 PCS) 	330
RASPBERRY, PISTACHIO, COFFEE OR MANGO	

CELEBRATION MENU

SERVES 12
MUST BE ORDERED 1 DAY PRIOR



ZESTY LEMON CAKE	2300
DIGESTIVE CRUMBLE WITH LEMONY CREAM CHEESE MOUSSE AND TOPPED WITH LEMON ZEST	
MISO CHOCOLATE CAKE	2300
DARK CHOCOLATE MOUSSE WITH MISO CARAMEL, COVERED WITH A CHOCOLATE MIRROR GLAZE AND CASHEW NUTS	

JAPANESE LEGACY

ALCOHOLIC BEVERAGES

CRAFTED TO ACCOMPANY,
NOT TO COMPETE



A CURATED SELECTION OF BEVERAGES
DESIGNED TO COMPLEMENT THE PALATE, OFFERING
BALANCE AND CLARITY ACCROSS EVERY SIP.

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SHOGUN - CAIRO

SIGNATURE MOCKTAILS



JJ'S BLOODY MARY

SAVORY | SPICED | BOLD

400

MANGO GINGER MULE

TROPICAL | ZESTY | REFRESHING

400

SHOGUN NIGHTS

TROPICAL | CITRUS | GENTLY SPICED

400

YUKI MATCHA

CREAMY | FLORAL | GENTLY SWEET

400

CURATED COCKTAILS



FOGGY TOKYO

SWEET | CITRUS | SOFTLY SMOKY
WHISKEY, ORGEAT SYRUP, LEMON JUICE, ORANGE
BITTERS, FOAMEE

1000

HONOO

SPICED | CITRUS | STONE FRUIT
CHILI-INFUSED TEQUILA, PEACH, LEMON, AGAVE

1000

JJ'S BLOODY MARY

SAVORY | SPICED | BOLD
VODKA, TOMATO, WORCESTERSHIRE, LEMON,
CHILI, CELERY SALT, BLACK PEPPER, CORRIANDER

1000

MANGO GINGER MULE

TROPICAL | ZESTY | REFRESHING
VODKA, MANGO, LIME, GINGER, MINT, SODA

1000

RAIJIN'S WHISPER

FRESH | CITRUS | GENTLY SPICED
VODKA, PEACH, LEMON, WASABI, CUCUMBER, CITRUS SODA

1000

SAKE-TINI

CRISP | CLEAN | DRY
SAKE, DRY VERMOUTH

1000

SHOGUN'S NIGHTS

TROPICAL | CITRUS | GENTLY SPICED
RUM, KIWI PUREÉ, PINEAPPLE, LEMONGRASS, GINGER

1000

THE ZEN

CITRUS | HERBAL | REFRESHING
GIN, HOMEMADE LEMONGRASS SYRUP, LEMON JUICE

1000

TOGARASHI KORO

TROPICAL | SPICED | CITRUS
TEQUILA, MANGO, GINGER, PINEAPPLE, LEMON

900

YUKI MATCHA

CREAMY | FLORAL | GENTLY SWEET
RUM, WHITE CHOCOLATE, MATCHA, VANILLA

1000

KOSHINKA

TROPICAL | BRIGHT | GENTLY SPICED
SPICED RUM, STRAWBERRY SHRUB, MANGO, LEMON

1000

MONO NO

FLORAL | CITRUS | DELICATELY SWEET
GIN, JASMINE, LEMONGRASS, PEACH, LEMON

1000

KYOTO'S SPARK

BRIGHT | FLORAL | EFFERVESCENT
SPARKLING WINE, ELDERFLOWER, ORANGE

800

**CLASSIC
COCKTAILS**



	BOUCHON	FROM THE BAR
OLD FASHIONED	270	1300
NEGRONI	270	1200
MARTINI (DIRTY/DRY/VODKA/GIN)	270	1000
DAIQUIRI	270	1200
MARGARITA	270	1300
WHISKEY SOUR	270	1300
APEROL SPRITZ	270	1200

CURATED SHOTS



JJ'S AOKAMI SHOT	400
SHOBUKA	400
WAGABI SHOT	400

WINE BY GLASS/BOTTLE



	GLASS	BOTTLE
LE BARON SPARKLING WINE (ROSE & WHITE)	600	1700
ARIA SPARKLING WINE (ROSE & WHITE)	350	1700
BAILA (RED, ROSE & WHITE)	400	1800
NALA (RED, ROSE & WHITE)	350	1700
CHATEAU BYBLOS	320	1600
BEAUSOLEIL (RED, ROSE & WHITE)	280	1400
CHATEAU DE GRANDVILLE (RED & WHITE)	420	1900
CAPE BAY (RED & WHITE)	400	1800
CASTELLO DI TREVI (RED, ROSE & WHITE)	350	1700

BEERS



SOL	220
HEINEKEN	220
STELLA	220

VODKA



PREMIUM:	
GREY GOOSE	1600
CIROC	1500
RESERVE:	
KETEL ONE	1200
ABSOLUT	1000
CLASSIC POUR:	
SMIRNOFF	1000
STOLI	1000

GIN



PREMIUM:

HENDRICK'S	1200
TANQUERAY	1200

RESERVE:

BEEFEATER	1000
BOMBAY	1000

CLASSIC POUR:

GORDON'S	1000
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TEQUILA



PREMIUM:

DON JULIO ANEJO	5000
DON JULIO REPOSADO	4800
DON JULIO BLANCO	4000

RESERVE:

PATRON SILVER	1500
JOSE CUERVO GOLD	1200

CLASSIC POUR:

SIERRA	1000
JOSE CUERVO SILVER	1200

RUM



PREMIUM:

BACARDI CARTA NEGRA	1350
BACARDI CARTA BLANCA	1200

RESERVE:

CAPTAIN MORGAN SPICED	1000
CAPTAIN MORGAN DARK	1000

CLASSIC POUR:

CAPTAIN MORGAN WHITE	1000
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WHISKEY'S



PREMIUM:

OLD PARR	2200
GLENFIDDICH 18	2000
JW BLACK RUBY	1800

RESERVE:

GLENFIDDICH 15	1800
CHIVAS 18	1700
GLENFIDDICH 12	1700

CLASSIC POUR:

JW BLACK LABEL	1500
CHIVAS 12	1500
DIMPLE	1500
JACK DANIEL'S	1400
JW RED LABEL	1000
J&B	1000

COGNAC



HENNESSY VSOP	2500
HENNESSY VS	1600

LIQUERS



BAILEY'S	1000
DISARONNO AMARETTO	1000
KAHLUA	1000
SKINOS	800

DIGESTIFS &
APERITIFS



APEROL	1000
CAMPARI	1000
JAGERMEISTER	1000
LIMONCELLO	1000
BIANCO VERMOUTH	800
DRY VERMOUTH	800
ROSSO VERMOUTH	800

WATER



SAN BENEDETTO MINERAL WATER	150
SAN BENEDETTO SPARKLING WATER	175

SOFT DRINKS



SOFT DRINKS	150
THOMAS HENRY (TONIC / GINGER ALE / PINK GRAPEFRUIT / CHERRY BLOSSOM)	200
RED BULL	200
SCHWEPPE (CLUB SODA / TONIC)	150
JUICES	250



COFFE & TEA

AMERICANO	280
CAPPUCCINO	300
DOUBLE ESPRESSO	280
ESPRESSO	200
LATTE	280
MACHIATO	250
MATCHA TEA	350
TEA SELECTION, TAILOR'S	190