

FAT SH●GUN

Every Wednesday

BOTTOMLESS SANGRIA

for IDR 275K ++

with **NENGAH KRISANARINI
AND THE STARLING**

7-11 PM

Every Thursday

**BOTTOMLESS
DRAUGHT BEERS**

for IDR 200K ++

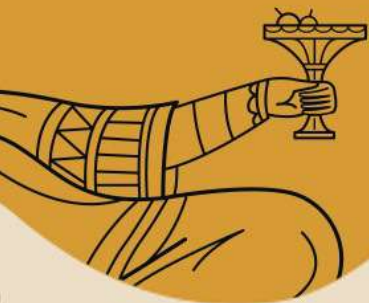
7-11 PM

Every Friday

BOTTOMLESS WINE

for IDR 275K ++

7-11 PM



rsvp
(021) 2295 8196
(+62) 812 8777 6400
reservation@fatshogun.com



DONBURI SPECIAL

(Available only lunch time from 11am - 3pm, Monday to Friday)

- CHICKEN TERIYAKI - 75
- BEEF TERIYAKI - 135
- CHICKEN KATSU CURRY - 75
- TEMPURA MORIWASE - 75
- SHRIMP CURRY - 110
- SALMON - 120

All selections come with miso soup & free flow hot and cold soda.

UDON SPECIAL

(Available only lunch time from 11am - 3pm, Monday to Friday)

- TEMPURA - 75
- CHICKEN KATSU CURRY - 75
- SPICY BEEF - 85

All selections come with miso soup & free flow hot and cold soda.



Chef's Recommendation | Vegetarian

PRINCIPAL

— main —

- MISOYAKI**
Marinated choice of fish with our miso sauce, served with blanched bokchoi & shredded potatoes.
- BLACK COD - 225**
- SALMON - 135**
- NAGOYA BOWL - 185**
Marinated wagyu served on top of cilantro lime rice & bonito soup.
- GYUTAN TRUFFLE DONBURI - 215**
Marinated sukiyagi, served with shogun truffle sauce, served with rice topped with soft boiled egg & sprinkled with chopped fresh garlic.
- UDON CARBONARA - 115**
Sauté veal with homemade cream cheese sauce, or shrimp topped with poached egg & sprinkled with fresh sliced basil leaves.
- SEARED RIB EYE - 150**
Seared 200g rib eye, served with onion compote & delicate mashed potato & seasonal veggies.
- LOMO SALTADO - 185**
Tenderloin style steak pepper rice, garnish of onion, bell pepper, fish & garlic butter rice.
- ARROZ CON PATO - 180**
Braising duck breast with onion orange sauce, served with vegetables.
- BONELESS CHICKEN DONBURI - 70**
Double cooked chicken breasts to guarantee the tenderness, served on topped rice, garnish with steamed egg & onion.
- SALMON & SCALLOP CHIRASHI - 180**
Layered of fish, salmon & scallop on topped of Japanese sushi rice topped with avocado, tomato, bell pepper & coriander leaves.
- POLLO A LA BRASSA**
Peruvian marinated chicken served with homemade herb beans, green sauce served with fries.
- HALF - 160**
- WHOLE - 299**
- VEGAN FRIED RICE - 65**
Hot fry rice with locally sourced, carrot & cucumber. Add-on:
- CHICKEN - 15**
- SEAFOOD - 30**
- BEEF WAGYU - 35**

APERITIVOS CALIENTES

— hot appetizer —

- SEARED SCALLOPS**
SCALLOP IKURA - 50
Served with glass of citrus dressing.
- SCALLOP QUINOA - 60**
Served with quinoa & truffle pasta.
- SCALLOP POIE GRAS - 55**
Served with pea puree & smoky sauce.
- TRIO SCALLOP - 145**
It's a scallop world.
- TUNA OVER RICE - 65**
Spicy tuna, salmon, on top of sushi rice.
- MISO AUBERGINE - 50**
Oven roast aubergine, glaze caramelized, miso then covered with zucchini cheese.
- APERITIVOS FRIOS**
— cold appetizer —
- CEVICHE**
Traditional Peruvian raw seafood or fish, freshest seafood cut into small pieces, care & balanced with our own ceviche dressing, served with yuca chips.
- SNAPPER - 75**
- SEABASS - 75**
- SALMON - 100**
- FRUIT - 55**
- TARTARE**
Chopped noble grade of fish/seafood topped of avocado & quinoa.
- SALMON - 90**
- TUNA - 85**
- TUNA TATAKI - 140**
Seared salmon grade of fish, thin sliced, tender, medium & served with yuzu dressing.
- TIRADITO**
Thin slice salmon grade of seafood/fish, pour over Citrus & lime dressing or leche de tigre then topped with coriander leaves and red chili.
- SEABASS - 65**
- TUNA - 70**
- YELLOWTAIL JALAPENO - 150**
Thin sliced yellowtail, slice jalapeno pepper, coriander leaves, served with yuzu dressing.

SOUPAS

— soup —

- GAZPACHO - 50**
Cold & creamy soup consist juice of grilled tomato, and cucumber.
- HEAD FISH SOUP - 80**
Refreshing soup consist of fish head, shikho, daitoku, egg & garlic chip.
- ENSALADAS**
— salad —
- HORENZO SALAD - 75**
Horseradish, shishito wakame, cut into bite sized with garnish dressing then topped with gratated parmesan, deep fried jalapeno sweet potato.
- CRAB SALAD - 75**
Lump crab over quinoa, sprinkled with salmon then then served with buttery yuzu sauce dressing.
- WAKAME SALAD - 50**
Marinated seaweed with shogun, salt & sugar.
- POSTADA**
— baked bread —
- SALMON - 120**
Layered of sliced salmon, wasabi mayo, avocado, coriander, radish, cucumber, tomato, mic greens, olive mayo & bell pepper on top of crispy tortilla flour.
- BEEF - 250**
Crispy tortilla flour topped with Rib eye wagyu, wasabi mayo, onion compote, coriander, slice bell pepper & truffle puree.
- EMPAREDADO**
— sandwich —
- FISH SANDWICH - 75**
Deepfried mignon, mango, tomato mayo on baguette. Served with cucumber, french fries or sweet potato fries & baked tartar sauce.
- CHICKEN SANDWICH - 65**
Seared chicken breast, onion compote, fried egg served with sweet potato wedges or french fries.
- TOFU BURGER - 50**
Tofu, shikho, mushrooms, spring onion, teriyaki, mayo rub up egg, served with choice of fries, regular or sweet potato.
- ANTICUCHOS**
— peruvian marinated skewer —
- Traditional Peruvian skewer marinade with ajiñacho sauce, char-grilled over hot steel.
- POLLO - chicken - 30**
- GAMBAS - shrimp - 75**
- FILETE DE TERNERA - beef fillet - 55**
- CHICKEN LIVER - 25**
- MIXTA - mixed - 85**
(chicken liver, chicken meat & shrimp)

SHOGUN NIGIRI

— for the explorer —

- TRUFA WAGYU - 280**
Ahi style nigiri with wagyu, glazed with truffle puree then topped with black tobiko.
- ROYAL NIGIRI - 90**
Flamed filet on top of chopped crab mayo.
- NIKKEI NIGIRI - 85**
Gambas style beef nigiri topped with homemade salsa.
- ADICTO NIGIRI - 105**
Dough, marinated banana & filet gou topped with truffle puree.
- SHOGUN ROLLS**
- LOCO MAGURO - 120**
Salmon ahi style roll with spicy tuna on top layer of slice jalapeno.
- CRUSTY UNAGI - 165**
Tuna, wasabi, cucumber & avocado.
- LAZY SALMON - 120**
Deep fried classic roll, filled with baked salmon & cream cheese topped with spicy salmon, crispy potato & scallion.
- CHICKEN ROLL - 140**
Flamed and rolled Chicken leg stuffing with onion, rice, onion compote, spinach, tomato, then glaze with shogun miso & fried french.
- TIC TAC TOE - 180**
Roll of potato & cream cheese then covered with slice mango, avocado & wasabi.
- GREEN CARTEPILAR - 170**
Fried potato, cucumber, wasabi topped with slice avocado & tobiko.
- ROCCAROLLA - 145**
Crispy deep fried shrimp, tomato, avocado, cream cheese topped with fresh salmon then brushed with creamy avocado puree.
- CEVICHE ROLL - 120**
Shrimp, avocado, bell pepper, onion, with leche de tigre sauce.
- MELLOW MANGO - 140**
Ebi tempura, bean stick, bagozi, covered with local fresh mango fruit & drizzled with shogun shreds u

POSTRES

— dessert —

- FRUIT TOBANYAKI - 45**
Mixed fruit dessert cooked in tobanyaki style.
- PICARONES - 40**
Traditional Peruvian doughnut served with brown sugar sauce.
- PANNA COTTA**
Classic Italian dessert with two choices of flavors:
- BLUEBERRY - 35**
- STRAWBERRY - 35**
- MATCHA LAVA CAKE - 60**
Matcha ganache, vanilla ice cream, crokies crumble & matcha hot stick. *Cooking time 20 minutes.
- YUCAMOCCHI - 40**
Fluffy yucama cake served with coconut butter.
- PARA PICAR**
— to share —
- EDAMAME**
Stir-fry edamame beans with onion kind of flavors:
- CLASSICS - 45**
- SPICY GARLIC - 55**
- PORCIONES - 35**
Deep fried mix of battered wedges (purple yam, potato, cucumber) served with green sauce dip.
- YUCA MIX - 25**
Deep fried slice of mix purple yam, orange yam, potato, banana & banana. Served with homemade dip.
- GYOZA - fried or steamed**
Classic Japanese snack with two choices of fillings:
- SALMON - 55**
- CHICKEN - 45**
- CHICKEN WINGS - 75**
Baked marinated chicken wings tossed in our nikkei sauce.
- ACOMPANANTES**
— sides —
- STEAM JASMINE RICE - 20**
- GARLIC BUTTER RICE - 25**
- GREENS - 30**
- POTATOES**
- MASHED - 35**
- FRIES - 30**

FAT SH GUN

SWEET SET SATURDAY

EVERY SATURDAY

from 7 to 10^{PM}

ASSORTED GYOZA

TOFU CLEAR SOUP

NIKKEI FISH & CHIPS

or

STIR FRIED BEEF TRUFFLE

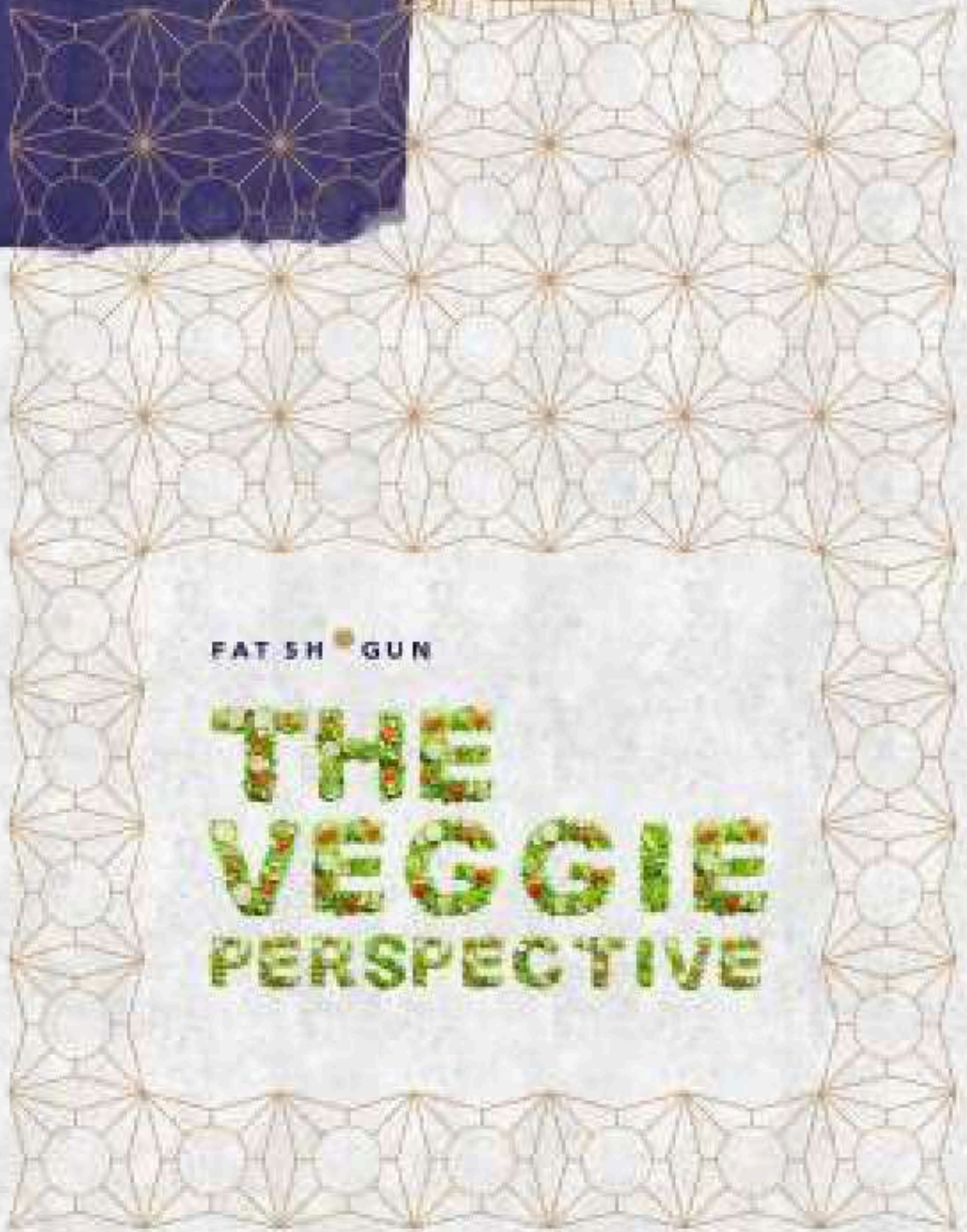
PANNA COTTA

150K⁺⁺/PAX

incl. a glass of wine (red/white)

rsup

(021) 2295 8196 | (+62) 811 900 104 | reservation@fatshogun.com



FAT SH[®] GUN

**THE
VEGGIE
PERSPECTIVE**

www.chope.co



WAKAME SALAD - 50

Marinated seaweed with vinegar, salt & sugar

TOFU MISO SOUP - 30

Classic Japanese soup

GAZPACHO - 30

*Cold & Creamy soup consist juice of grilled tomato
& cucumber*

FRUIT CEVICHE - 55

Mixed fruit soaked into our ceviche dressing

MISO AUBERGINE - 50

*Oven roast eggplant glaze caramelized miso then
covered with triple cheese*

VEGETARIAN ANTICUCHO - 30

(beancurd, beancake & vegetables)

*Diced bean-cake & bean-curd marinated with our
own anticucho sauce*

VEGETABLE CIRASHI - 75

(consist of egg)

Stir of mixed veggie with aji amarillo sauce

VEGAN FRIED RICE - 65

Stir fry rice with broccoli, onion, carrot & zucchini

VEGAN CEVICHE ROLL - 75

*avocado, onion, bellpepper & sweet potato drizzled
with leche de tigre sauce*

MELLOW MANGO VEGGIE ROLL - 75

*kyuri, roast bellpepper, onion compote, mango
drizzled with tiradito sauce*

VEGGIE GYOZA - 30

Classic Japanese snack with vegetable fillings

PORCIONES - 35

*Deep fried mix of battered wedges (purple yam,
potato, cassava) served with green sauce dip*

PICARONES - 40

*Traditional peruvian doughnut served with orange
annised sauce*

YUCA MIX - 25

*Deep fried sliced chips of mix purple yam, orange,
yam, potato, cassava & banana. Served with
homemade dip*

FRUIT TOBANYAKI - 45

Mixed fruit dessert cooked in tobanyaki style

