MENU



SHOGUN

THE PAN-ASIAN RESTAURANT

SOUPS

Shiitake Hot & Sour Soup

₹550 | ₹600

Traditional hot and sour broth with shiitake mushrooms, bamboo shoots, tofu, and your choice of vegetables or chicken.

Available options: (Vegetarian / Chicken)
350 ml | Asian Vegetables: 140–180 kcal | Chicken: 190–240 kcal
Gluten-Free Option Available..

Lemongrass & Ginger Soup

₹550 | ₹600 | ₹650

A light aromatic broth infused with fresh lemongrass, ginger, Asian herbs, and your choice of vegetables, chicken, or prawns.

Available options: (Vegetarian / Chicken / Prawns)
350 ml | Vegetarian: 120–160 kcal | Chicken: 180–220 kcal | Prawns: 200–240 kcal
Gluten-Free Option Available.

Goji Berry Wonton Soup

₹550 | ₹600 | ₹650

Delicate wontons in a nourishing broth with goji berries, Asian greens, and your choice of filling.

Available options: (Vegetarian / Chicken / Seafood)
380 ml | Asian Vegetables: 220–280 kcal | Chicken: 260–320 kcal | Seafood: 280–340 kcal

Burnt Garlic Shoyu Ramen JAPANESE CLASSIC

₹725 | ₹825 | ₹925

Clear Japanese-style shoyu broth with roasted garlic oil, spring onions, ramen noodles, and your choice of vegetables, tender chicken, or slow-braised lamb.

Available options: (Vegetarian / Chicken / Lamb)
550 g | Vegetables: 380–480 kcal | Chicken: 500–600 kcal | Lamb: 620–720 kcal

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An average active adult requires 2,000 kcal energy per day, however, Calorie needs may vary.

SIGNATURE ASIAN BITES

Asian Banana Blossom Salad — *High Fiber* — ₹550

Shredded banana blossom tossed with fresh herbs and a vibrant citrus dressing.
180 g | 180–240 kcal

Chestnut & Herbed Pomelo — *Low Calorie* — ₹550

Crunchy water chestnuts and juicy pomelo tossed in a light rice wine and chilli dressing.
180 g | 160–220 kcal
Allergens: None *(May contain Sulphites from rice wine vinegar)*

Crispy Lotus Root — ₹650

Thin lotus root crisps tossed in a fragrant garlic and green pepper glaze.
180 g | 280–350 kcal
Gluten-Free Option Available.

Wasabi & Edamame Korokke — *Plant Protein* — ₹650

Golden potato and edamame croquettes with a gentle hint of wasabi.
220 g | 350–430 kcal

Edamame Tempura — *Plant Protein* — ₹750

Crispy tempura-fried edamame pods lightly seasoned with sea salt and Japanese spices.
220 g | 320–400 kcal

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Braised Bean Curd & Enoki *Plant Protein* ₹650

Silken tofu, Enoki mushrooms, and broccoli gently braised in a delicate Cantonese-style sauce.
250 g | 220–300 kcal
Gluten-Free Option Available.

Crispy Tofu Gochujang ₹650

Golden crispy tofu coated in a rich fermented Korean chilli glaze.
220 g | 320–400 kcal
Gluten-Free Option Available.

Miso Glazed Oyster Mushroom *Umami Rich* ₹650

Charred oyster mushrooms glazed with sweet white miso and lightly caramelized.
220 g | 220–290 kcal

Black Bean Chilli Chicken ₹850

Tender chicken wok-tossed with fermented black beans, garlic, and fresh chilies.
220 g | 360–440 kcal
Gluten-Free Option Available.

Chicken Negima ₹850

Japanese yakitori-style grilled chicken and leek skewers with a light tare glaze.
220 g | 320–390 kcal
Gluten-Free Option Available.

Peking Duck Spring Rolls *Asian Classic* ₹950

Crispy spring rolls filled with succulent duck, hoisin sauce, and fresh scallions.
220 g | 420–500 kcal

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Spicy Cumin Lamb Slivers — ₹950

Thinly sliced lamb stir-fried with roasted cumin, garlic, and aromatic spices.
220 g | 420-500 kcal

Crispy Seabass with Coriander & Chilli Sauce — ₹950

Golden crispy seabass served with fragrant coriander and spicy chilli sauce.
280 g | 420-500 kcal
Gluten-Free Option Available.

Honey & Soy Glazed Lamb Chops — ₹1150

Char-grilled lamb chops glazed with honey, soy, and roasted sesame.
280 g | 520-620 kcal
Gluten-Free Option Available.

Steamed Atlantic Cod in Cantonese Ginger-Scallion — ₹1550

Delicately steamed Atlantic cod finished with ginger, scallions, and light soy.
250 g | 260-340 kcal
Gluten-Free Option Available.

Ebi Tempura — ₹1250

Lightly battered tiger prawns fried until crisp, served with traditional dipping sauce.
220 g | 380-460 kcal

Wasabi Fried Calamari — ₹1250

Crispy calamari tossed with a subtle wasabi seasoning and served with citrus mayo.
220 g | 420-500 kcal Mild Wasabi Heat

Mongolian Style Lobster Tail — ₹2250

Lobster tail finished in a savoury Mongolian-style glaze with garlic and spring onions.
320 g | 320-400 kcal

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HANDCRAFTED DIMSUM

Vegetable Wontons in Chilli Oil — ₹650

Hand-rolled vegetable wontons tossed in aromatic house-made chilli oil, garlic, sesame, and scallions.
220 g | 320-390 kcal

Steamed Cabbage & Garlic Chive Wontons — ₹650

Delicate steamed wontons filled with cabbage and fragrant garlic chives.
180 g | 240-300 kcal

Vegetable Crystal Dumplings — ₹650

Translucent rice-starch dumplings filled with Asian vegetables and finished with sesame oil.
180 g | 220-280 kcal

Edamame & Garlic Chive Siu Mai *Plant Protein* — ₹650

Open-faced dim sum filled with edamame, garlic chives, and delicate Asian seasonings.
200 g | 260-320 kcal

Burnt Chilli Asparagus Crystal Dumplings — ₹650

Crystal dumplings filled with fresh asparagus and finished with fragrant burnt chilli oil.
180 g | 220-290 kcal

Chicken Siu Mai — ₹850

Open-faced chicken siu mai, delicately steamed with traditional Asian seasonings.
200 g | 280-340 kcal

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Chicken & Burnt Garlic Crystal Dumplings — ₹850

Steamed crystal dumplings filled with chicken, finished with roasted garlic oil and scallions.
200 g | 260-320 kcal

Prawns Har Gow — ₹850

Classic crystal dumplings filled with succulent prawns and bamboo shoots.
180 g | 240-300 kcal

Duck & Leek Gyoza — ₹900

Pan-seared duck dumplings finished with leek ash and a light soy glaze.
220 g | 360-440 kcal

Fried Crab Wonton — ₹1050

Golden crispy wontons filled with seasoned crab meat and cream cheese.
220 g | 420-500 kcal

Crab Cakes with XO Sauce — ₹1250

Pan-seared crab cakes topped with rich, umami-packed XO sauce.
220 g | 380-460 kcal
Gluten-Free Option Available.

Lobster & Coriander Har Gow — ₹2250

Delicate crystal dumplings filled with sweet lobster and fresh coriander.
200 g | 260-330 kcal

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THE ART OF SUSHI

Avocado & Cucumber Maki

₹650

Creamy avocado, crisp cucumber, and toasted sesame wrapped in seasoned sushi rice and nori.

220 g | 260–320 kcal

Asparagus Tempura Roll

₹950

Crispy asparagus tempura with spicy mayo and fresh scallions rolled in sushi rice.

250 g | 380–460 kcal

Charred Leek & Black Garlic Maki

Chef's Signature

₹950

Charred leeks, black garlic cream, and pickled lotus root wrapped in seasoned sushi rice and nori.

220 g | 300–360 kcal

Smoked Avocado & Yuzu Kosho Roll

₹1250

Lightly smoked avocado and cucumber finished with vibrant yuzu kosho dressing.

220 g | 280–350 kcal

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Prawns Tempura Dragon Roll

₹2250

Crispy tempura prawns with cucumber, spicy mayo, and sushi rice.
260 g | 520-620 kcal

Hamachi Jalapeño Aburi Roll

₹2250

Lightly torched yellowtail paired with fresh jalapeño and citrus soy.
240 g | 380-460 kcal

Miso Butter Lobster Futomaki

₹2250

Butter-poached lobster rolled with seasoned sushi rice, finished with white miso butter and tobiko.
280 g | 550-650 kcal

Salmon Avocado Roll

Omega-3 Rich

₹2450

Fresh salmon and creamy avocado rolled in seasoned sushi rice, finished with a light soy glaze.
240 g | 420-500 kcal

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PAN ASIAN MAINS

Cantonese Enoki & Broccoli Stir Fry — ₹750

Enoki mushrooms and tender broccoli wok-tossed in a delicate garlic-soy sauce.
320 g | 260-340 kcal
Gluten-Free Option Available.

Cantonese Greens — ₹750

Fresh asparagus and broccoli lightly cooked in an aromatic Cantonese-style sauce.
300 g | 220-300 kcal
Gluten-Free Option Available.

Vegetable Green Thai Curry — ₹850

Seasonal vegetables simmered in fragrant Thai green coconut curry with fresh basil.
350 g | 420-520 kcal

Beijing Pork Belly — ₹895

Tender pork belly glazed with aromatic Beijing spices, soy and honey, finished with a beautifully caramelized crust for a rich, savoury-sweet bite.
180 g | 780 kcal

Sweet & Sour Tofu *Plant Protein* — ₹950

Crispy tofu with bell peppers and pineapple in a balanced sweet and sour glaze.
320 g | 420-500 kcal
Gluten-Free Option Available.

Hunan Style Chicken — ₹950

Wok-seared chicken with dried red chillies and peppers in the bold, aromatic style of Hunan cuisine.
320 g | 420-500 kcal
Gluten-Free Option Available.

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Chicken Green Thai Curry — ₹950

Tender chicken simmered in fragrant Thai green curry with coconut milk and Thai basil.
350 g | 520-620 kcal

Tea-Smoked Pork — ₹975

Succulent pork infused with fragrant tea smoke and Asian spices, delivering a delicate smoky aroma, deep savouriness and a clean finish.
180 g | 620 kcal

Shogun Black Garlic Pork Ribs — ₹1100

Slow-braised pork ribs lacquered with black garlic, soy and honey glaze, delivering tender meat, smoky char and an intensely umami finish.
350 g | 850 kcal

Xinjiang Cumin Lamb — ₹1250

Succulent lamb cubes stir-fried with roasted cumin, garlic, and fragrant spices.
320 g | 500-600 kcal

Prawns Green Thai Curry — ₹1250

Tiger prawns simmered in aromatic green chilli coconut curry and finished with Thai basil.
350 g | 480-580 kcal

Prawns in Sichuan Chilli Sauce — ₹1350

Juicy prawns sautéed in a bold Sichuan chilli and garlic sauce with signature pepper heat.
320 g | 380-460 kcal
Gluten-Free Option Available.

Steamed Snapper in Hot Garlic Sauce — ₹1550

Fresh snapper steamed and finished with hot garlic, soy, and fresh red chilli.
320 g | 320-400 kcal
Gluten-Free Option Available.

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RICE & NOODLES

Butterfly Pea Fried Rice

₹850

Blue pea-infused jasmine rice wok-tossed with edamame, spring onion, and light soy.

350 g | 480–560 kcal

Gluten-Free Option Available.

Burnt Garlic Asparagus Fried Rice

₹800 | ₹850 | ₹900 | ₹900

Fragrant fried rice with roasted garlic and crisp asparagus.

Available Options: (Vegetarian / Egg / Chicken / Prawns)

350 g | Vegetarian : 500–580 kcal | Egg : 580–660 kcal | Chicken : 620–700 kcal | Prawns : 600–680 kcal

Vegetarian : Gluten-Free Option Available.
Egg : Eggetarian / Gluten-Free Option Available.
Chicken : High Protein / Gluten-Free Option Available.
Prawns : Contains Shellfish / Gluten-Free Option Available.

Wok-Tossed Soba with Dried Red Chilli

₹800 | ₹900 | ₹950

Buckwheat soba tossed with dried red chillies and shallots.

Available Options: (Vegetarian / Chicken / Prawns)

350 g | Vegetarian : 480–560 kcal | Chicken : 580–660 kcal | Prawns : 560–640 kcal

Sesame & Chive Glass Noodles

₹950

Delicate glass noodles finished with toasted sesame and fresh chives.

350 g | 420–500 kcal

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Steamed Jasmine Rice

₹550

Fragrant steamed jasmine rice with delicate floral notes and a light, fluffy texture.
250 g | 240 -280 kcal

Dan Dan Noodles

₹800 | ₹850 | ₹900 | ₹950

Available Options: (Vegetarian / Chicken / Pork / Prawns)
350 g | Vegetarian : 600-700 kcal | Chicken : 700-800 kcal |
Pork : 750-850 kcal | Prawns : 680-780 kcal

Pad Thai

₹850 | ₹900 | ₹950

Rice noodles in tamarind glaze with tofu, bean sprouts, and roasted peanuts.

Available Options: (Tofu / Chicken / Prawns)
350 g | Tofu : 550-650 kcal | Chicken : 650-750 kcal | Prawns : 620-720 kcal

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DESSERTS

Silky Black Sesame Mousse with Yuzu Gel — ₹550

Smooth black sesame mousse paired with vibrant yuzu gel for a refreshing citrus and nutty finish.
160 g | 350-430 kcal

Jasmine Crème Brûlée — ₹550

Classic French

Velvety jasmine-infused crème brûlée finished with a crisp caramelized sugar crust.
180 g | 360-440 kcal

Caramèlized Coconut Rice Custard — ₹550

Creamy coconut sticky rice custard with a delicately caramelized golden finish.
180 g | 380-460 kcal
Vegan option available

Kaffir Lime Panna Cotta — ₹550

Silky panna cotta delicately infused with kaffir lime for a refreshing citrus aroma and elegant finish.
160 g | 300-380 kcal

Matcha Burnt Cheesecake — ₹650

Silky burnt cheesecake infused with premium Japanese matcha, offering a delicate balance of earthy notes and caramelized richness.
180 g | 480-560 kcal

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