



SHŌTŌ

A LA CARTE



SHOTÔ

Restaurant. Bar. Lounge. Terrace. Private Dining.

レストロント・バー・ラウンジ・テラス・プライベート・ダイニング

SHOTÔ is a contemporary Japanese izakaya

SHOTÔ [sh-ō-tō] is a traditional “short sword” in Japan and represents our passion and commitment to the culture and execution of our product with detailed precision.

We welcome our guests to an incredible and fulfilling experience showcasing the unique flavors of modern Japanese influenced cuisine.

With a menu inspired by the finest produce from Japan’s idyllic nation, all of our ingredients are responsibly sourced fresh and we utilize only the highest quality products.

Our dishes are prepared in three separate areas of our restaurant: the principal kitchen, sushi bar and the island robata grill.

Robata means “fireside cooking” and is a long-lasting tradition and form of Japanese barbecue.

We invite our guests to a sensory grill experience like no other. In keeping with the most authentic method of “robata-yaki”, our Chefs cook over a special and rare kind of Japanese charcoal known as binchotan [binchō-tan]. Binchotan is produced from Japanese ubame white oak and creates a unique yet delicate blend of smokey flavors for all of our grilled fish, meats, poultry and vegetables.

Rather than offer individual starters and main courses, SHOTÔ serves dishes that are designed for sharing and are brought to the table steadily and continuously throughout the meal.

Your server will be happy to provide explanations and assist you in choosing a menu.

召上げ

“meshiagare!”

(enjoy!/bon appétit!)

shotorestaurant.com
@shotodc

オマケース

Omakase

An extensive selection of dishes chosen by our executive chef
(Each menu as choice for the entire table, price per person)

Signature 95 **Premium** 155

Coming soon: **Set lunch business menu** (lunch only monday to friday) 27/39

スナックス

Snacks and soups

- Edamame** steamed soybeans with seasalt (v) 8
- Pirikarai edamame** stir fried soybeans with chili, garlic sauce 9
- Miso shiru** white miso soup with tofu, wakame and scallion 7
- Ika no kari kari age** baby fried squid with Serrano chili and lime 14
- Shishito togarashi** grilled shishito peppers with lime and sea salt (v) 11
- Age watarigani fried** softshell crab with yuzu kosho mayo 23
- Gindara to ebi no gyoza** prawn and black cod gyoza with chili ponzu 19

ターコース

SHŌTŌ tacos

Unique and delicate, homemade potato chip shell with avocado

- Maguro** tuna akami with yuzu chili miso, white sesame and kizami nori 9
- Sake** salmon with wasabi mayo, ikura and micro mizuna 8
- Hotate** fresh hokkaido scallop with ponzu, tobiko and scallion 12
- Wagyu** grilled A5 wagyu with chili miso, mayo yuzu kosho and chives 19
- Nasu** fried eggplant with moromi miso and sesame seeds (v) 7
- Kani** snow crab with spicy mayo, tobiko and japanese cress 10

サラダズ

Salads

- Mikkusu omugi salad** mix green leaf with barley miso, asparagus, tomatoes and cucumber (v) 15
- Iceberg salad no wafu** iceberg lettuce with wafu dressing and scallion (v) 14
- Kureson to kiyuri no salad** watercress salad with wasabi cucumber dressing and avocado (v) 16
- Piri kara dofu to abokado salad** miso marinate fried tofu with avocado and japanese cress (v) 16
- Myoga to kinoko no attaka salad** stirfry japanese mushroom with mizuna and ponzu dressing (v) 15
- Yuzu no robusuta salad** lobster salad with heirloom tomatoes and yuzu kosho dressing mp

コールド

Cold dishes

- Hourensou no goma ae** blanched baby spinach with creamy sesame dressing (v) 9
- Kaisen taru taru kyabia zoe** salmon and tuna tartar with nori rice crackers and caviar 36
(additional SHŌTŌ oscietra "royal" caviar 10g 79)
- Sebiche no nikkei** fish ceviche with ponzu, avocado, cilantro and tomato 21
- Suzuki no osashimi** sliced seabass sashimi with yuzu, truffle and ikura 22
- Hamachi pirikara ninniku gake** sliced yellowtail sashimi, cilantro and garlic ponzu 24
- Maguro no tataki** seared tuna with ao nori, chili wafu and ponzu 24
- Sake no tataki** seared salmon with lime soy dressing, sesame seeds and shiso 19
- Wagyu no tataki** seared A5 japanese wagyu with ponzu and fresh truffle 52

ロバッター

Robata skewers

- Tori no tebasaki** sake marinated chicken wings, sea salt and lime 12
- Yakitori-negima yaki** chicken with scallion and yakitori glaze 12
- Gyu to shishito no kushiyaki** beef with shishito pepper and spicy chili soy glaze 19
- Hachimitsu to tonbara no kushiyaki** pork belly skewer with honey glaze 18
- Hotate no ume shiso yaki** grilled scallops with shiso and plum butter 24

シグナチャー

Signature dishes

- Kinoko no kama meshi** rice hot pot with wild mushrooms, japanese vegetables and fresh shaved truffle (v) 69
Tsubu-miso gake hinadori no oven yaki barley miso marinated baby chicken, oven roasted on cedar wood 34
Gin-dara no saikyo miso yaki black cod marinated in saikyo miso wrapped in hoba leaf with wasabi sauce 44
Shimeji no koushi choppu grilled veal chop with shimeji truffle sauce 48
Ise ebi no oven yaki roasted lobster 1 ½ lb with spicy ponzu butter and japanese bearnaise mp

テンプラー

Tempura

- Ebi no tempura** rock shrimp tempura with lime salt and chilli 23
Yasai no tempura moriwase assorted vegetables (v) 16
Kuruma ebi no tempura tiger prawns (6 pieces) 20
Tempura moriwase assorted seafood and vegetables 19
Lobster no tempura lobster 1½ lb with yuzu mayo and ponzu mp

シーフード

Robata seafood

- Sake no teriyaki kyuri zoe** salmon with teriyaki sauce and pickled shishito 29
Suzuki no miso yaki grilled chilean seabass with spicy jalapeno and cress 44
Suzuki no shioyaki grilled branzino with pickled tomatoes and cucumber 28
Ebi no sumibiyaki yuzu kosu fuumi jumbo tiger prawn with yuzu kosu pepper 39

ミート

Robata meats

- Gyuhire sumibiyaki karami zuke** beef tenderloin with sesame, red chili and sweet soy 44
Babekyupokuribu katsuo bbq glazed pork ribs with garlic chips and scallions 26
Kankoku fu kohitsuji spicy lamb chops with pickles and tofu sauce 38

ウェージュ

Wagyu selection

- Australia** 34oz wagyu tomahawk steak with fresh wasabi 210
Japan premium japanese A5 wagyu (minimum order 4oz)
tenderloin mp per oz
ribeye mp per oz
striploin mp per oz
Additional sauces truffle mayo 3 yuzu tahoon 3 chili ponzu 3 shaved truffle mp

ビーフ

Robata steaks

- (all served with wasabi and japanese salts)
US black angus 10 oz skirt steak with shiso chimichurri 39
US prime 8oz tenderloin with yuzu mayo 59
US prime 12oz rib eye with chili ponzu 56
US prime 12oz striploin with yuzu mayo 75

ベジエタブルズ

Robata vegetables

- Wafu asuparagasu** asparagus with wafu sauce & sesame (v) 12
Yaki toumoro koshi sweetcorn with shiso butter and shicimi pepper (v) 12
Nasu no aka miso yaki japanese eggplant with honey miso and bonito flakes 12
Shitake to wafu bata shiitake mushroom with wafu butter (v) 12
Burokkori to goma bubu arare broccoli with sesame sauce and bubu arare (v) 12
Age rokkupoteto spicy rock potatoes with scallion (v) 12

スーシー

Sushi and sashimi

2 pieces

Hamachi yellowtail 14

Suzuki seabass 11

Hirame fluke 14

Sake salmon 12

Masunosuke king salmon 14

Maguro bluefin tuna 14

Saba japanese mackerel 16

Aji japanese horse mackerel 16

Madai japanese red seabream 14

Kampachi japanese amberjack 14

Tamago sweet omelette 8

Ika squid 12

Ikura salmon roe 12

Ebi pink shrimp 12

Uni sea urchin 28

Unagi freshwater eel 12

Kinmedai golden eye snapper 16

Sawara spanish mackerel 12

Hotate hokkaido scallop 14

Chu toro semi fatty tuna 26

O toro fatty tuna 28

スペシャル

SHŌTŌ special sushi

2 pieces

Arjun sake toro no aburi 18

seared salmon belly with *shaved black truffle

O toro caviar 32

fatty tuna with kizami wasabi and caviar

Wagyu gunkan 36

japanese A5 wagyu with truffle garlic soy

Wagyu foie gras 34

seared wagyu topped with smoky foie gras and ponzu

Hotate toryufu 26

seared hokkaido scallop with brown butter

& *fresh shaved truffle

Caviar

SHŌTŌ oscietra "royal" caviar 10g 79

Oscietra "imperial 28g 180

Chef selection

Tokusen sushi mixed nigiri selection

Small nigiri 5 piece 32

Large nigiri 9 piece 49

Sashimi moriawase mixed sashimi selection

5 kind sashimi 2 slices each 52

9 kind sashimi 2 slices each 79

マーキー

Maki rolls

8 pieces

Yasai maki 11

assorted japanese vegetables with cucumber and avocado (v)

Sake to abokado maki 14

salmon avocado roll with tenkasu and kiazmi wasabi

Chirashi maki 21

salmon, tuna and hamachi with avocado, shisho and ikura

Kappa abokado maki 10

gari, cucumber and avocado roll (v)

Ebi tempura maki 16

prawn tempura roll with avocado and spicy mayo

California maki 16

alaskan snow crab, avocado and tobiko

Pirikara maguro maki 16

spicy tuna roll with green chili, spicy mayo and tobiko

Pirikara hamachi maki 16

spicy yellowtail roll with serrano pepper, avocado and wasabi mayo

Unagi abokado maki 16

freshwater eel roll with avocado and cucumber

Watari gani maki 25

softshell crab tempura roll with cucumber and tobiko (6 pieces)

Negi toro maki 32

fatty tuna roll and finely diced scallion

(add caviar SHŌTŌ oscietra "royal" 10g 79)

Temaki handrolls available upon request

マーキーモーノー

SHŌTŌ special makimono

Tokushuna maguro maki 60

bluefin tuna, shiso, takuwan with toro aburi and caviar

Tokushuna robusuta maki 60

soft poached lobster tempura with onion and tuffle mayo

*The District of Columbia health department advises that consuming raw or undercooked meats, poultry, seafood, shellfish, eggs may increase your risk of foodborne illness, especially if you have certain medical conditions including chronic illness of the liver, stomach, blood or immune disorders. If you have allergies or dietary restrictions please speak to our staff prior to ordering.