



ENTREES

Chicken Teriyaki grilled chicken breast w/teriyaki sauce	17.50
Beef Teriyaki grilled beef tenderloin w/teriyaki sauce	18.50
Grilled Salmon w/Teriyaki or Shioyaki w/ teriyaki sauce or just slightly salted	18.50
Combination Tempura shrimp w/assorted vegetable tempura	18.50
Pan Fried Tofu Fried Tofu w/sautéed mixed vegetables & sweet soy sauce	15.50

(All entrees include Miso Soup and side of Rice)



SIDE ORDERS

SIDE SALAD	2.50
SIDE RICE	2.00
SIDE BROWN RICE	2.50
SIDE TOFU	3.00
STEAMED MIXED VEGETABLE	6.50



EXTRAS

SESAME SOY PAPER	1.00
SEAWEED PAPER	.50
OSHINKO	3.50
YAMAGOBO	2.00
EXTRA SAUCE	1.75
SESAME SEEDS	1.50

SUSHI

	Sushi 2pcs/ Price	Sashimi 6pcs/ Price
ALBACORE	5.95	14.80
EGG	4.50	n/a
FRESH WATER EEL	6.00	n/a
HALIBUT	5.50	13.50
JAPANESE SCALLOPS	7.00	16.80
JUMBO CLAM	7.75	19.25
OCTOPUS	5.00	12.50
KING CRAB	Market	Market
PREM YELLOWTAIL	8.00	18.00
RED SNAPPER	6.50	15.00
SALMON	6.00	15.00
SALMON EGG	6.25	n/a
SEA URCHIN	7.95	19.50
SCALLOP w/ mayo	5.30	n/a
SHRIMP	5.50	13.25
SMELT EGG	4.50	n/a
SNOW CRAB	6.50	16.25
SPANISH MACKEREL	6.80	16.50
SQUID	4.80	14.80
SWEET SHRIMP	6.80	14.80/4 pc
TORO	Market	Market
TUNA	6.50	17.00
BLUE FIN TUNA	Market	Market
YELLOWTAIL	7.50	18.50

ROLL

	Hand roll	Cut roll
SALMON ROLL	6.00	6.75
TUNA ROLL	6.00	7.00
CUCUMBER ROLL	4.00	5.00
AVOCADO ROLL	5.00	6.00
SHRIMP ROLL w/cucumber, avocado	5.50	6.50
CALIFORNIA w/smelt egg roll, cucumber, avocado	6.00	7.50
CRAB LEG ROLL w/cucumber, avocado	7.00	8.00
SCALLOP ROLL w/cucumber	6.00	7.00
YELLOWTAIL & SCALLION ROLL w/cucumber	7.00	8.00
SALMON SKIN ROLL w/gobo cucumber sprouts	5.00	6.00
SPICY TUNA ROLL w/cucumber	6.80	7.80
SPICY YELLOWTAIL ROLL w/cucumber	7.00	8.00
VEGETABLE ROLL cucumber, asparagus, gobo, avocado & sprout	5.50	6.50
CALIFORNIA ROLL crab, avocado & cucumber	5.80	7.00
VEGETABLE TEMPURA ROLL	5.50	6.50
TORO & SCALLION ROLL	Market	Market
SHRIMP TEMPURA ROLLw/cucumber, avocado	7.50	8.50
EEL & AVOCADO ROLL w/eel sauce	7.00	8.00
BLUE CRAB ROLL	6.95	8.50

SPECIAL ROLL

RAINBOW ROLL tuna, salmon, albacore, shrimp, avocado & white fish on California Roll	15.75
B.S.C. scallop dynamite topped on california roll	13.50
SUNSET ROLL cucumber & eel wrapped in avocado w/ eel sauce	13.80
SPIDER ROLL soft shell crab, avocado, cucumber w/ ponzu sauce	14.50
CRUNCH ROLL shrimp tempura, cucumber, avocado, topped w/ tempura flakes & eel sauce	13.50
TUNA & CRAB WRAPPED W/AVOCADO ROLL spicy tuna & crab wrapped in avocado w/ spicy mayo	15.80
S.H.U. ROLL spicy tuna, snow crab, asparagus topped with albacore, toasted garlic & apple ponzu	15.50
LEO ROLL shrimp tempura, cucumber and avocado wrapped with spicy tuna, topped w/scallion ponzu	16.80
LOBSTER WRAP lobster topped w/ spicy mayo baked in rice paper	15.80
BAKED CRAB HAND-ROLL (2 HR) w/ soy paper and spicy mayo	15.50
DRAGON ROLL shrimp tempura, cucumber & avocado wrapped with eel, avocado & eel sauce	18.00
PICACHU ROLL shrimp tempura, cucumber & crab wrapped w/avocado & albacore topped w/ scallions & ponzu	19.50
TIGER ROLL spicy tuna, crab, cucumber, avocado tempura flakes, eel sauce, & spicy mayo	18.25



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APPETIZER

Edamame	4.00
Shishito Peppers sautéed Shishito peppers	9.00
Japanese Eggplant w/ sweet Miso	8.50
Soft Shell Crab w/ spicy ponzu	Market
Crab & Mozzarella Cheese Tempura w/tempura sauce	12.80
Crab Shitake Japanese Shitake Mushroom stuffed w/ crab & shiso lightly tempura fried w/ ponzu	14.00
Fried Calamari marinated calamari, served w/ spicy mayo sauce	9.80
Steamed Mushrooms Shitake, shimeji & enoki	8.50
Shrimp Tempura 4 pcs	12.50
Mixed Vegetable Tempura	6.75

CARPACCIO

Halibut Carpaccio thinly sliced Halibut w/arugula, sun dried tomato & extra virgin Olive Oil	15.25
Salmon Carpaccio thinly sliced Salmon,w/ capers, arugola, extra virgin Olive oil, sea salt & lemon	14.30
Albacore Carpaccio balsamic vinegar, extra virgin Olive Oil, Roasted Almonds & Crispy Garlic	15.30
Tuna Carpaccio thinly sliced Tuna w/ arugola, extra virgin Olive Oil, Yuzu & bottarga	15.35

CEVICHE

South American style fish or vegetables marinated in lemon juice, garlic & chili, served w/ organic tomato, onion & cilantro.	
Lobster	Market
Mixed Tomato vegetarian	14.50
Mix Ceviche (w/ octopus, shrimp & White Fish)	18.80

SALAD

Lobster Salad lobster & organic mixed greens w/ yuzu dressing	Market
Fresh Hearts of Palm & Baby Artichoke Salad fresh hearts of palm & baby artichoke hearts w/ lemon & sweet miso dressing	13.25
Tuna Tataki Salad seared tuna w/arugola & ponzu sauce	17.50
Sliced Albacore & Spicy Mango Salad organic mixed greens w/ponzu vinegarette	15.25
Salmon Skin Salad crispy baked salmon skin & organic mixed greens w/ponzu vinegarette	12.50
Tofu Salad organic mixed greens topped with sliced tofu w/creamy sesame dressing	10.80
Green Salad organic mixed greens, avocado, cucumber, tomato w/ house dressing	8.50
Crispy Green Salad organic mixed greens, avocado, cucumber, tomato, crispy wontons w/ house dressing	8.95
Seaweed Salad	7.95
Cucumber Sunomono Salad w/ choice of snow crab, shrimp, octopus or mixed - add \$4	5.00

SOUP

Miso Soup w/Tofu & Green Onion	2.75
Vegetable Miso Soup Japanese mushrooms & Napa Cabbage	3.50
Seafood Soup w/ shrimp, scallops, green mussels, crab, squid & clam	8.00
Tempura Udon Soup clear soup w/ fish cake, onion, shrimp & veg tempura	12.75

OMAKASE (CHEF'S CHOICE)

Starting at 65.00 Per Person

Enjoy a meal created especially for you by one of our chefs

SPECIAL MENU

COLD DISH

Kanpachi: Tomato Sashimi Premium Yellowtail w/ spicy tomato ponzu sauce	18.50
Crispy Risotto w/Spicy Tuna Tartar & Sliced Jalapeno	15.95
Yellowtail Sashimi w/Jalapeno & onion ponzu sauce	17.50
SHU Tacos crispy wonton tacos filled w/ spicy tuna, crab, shrimp, lettuce, avocado & spicy salsa (2 pcs.)	13.80
Tuna Avocado Sashimi w/ spicy tomato Ponzu sauce & crispy garlic	19.50
Tai Red Snapper Sashimi Thinly sliced red snapper w/ yuzu pepper, black seas salt, sudachi & truffle oil	18.50
Garlic Albacore Sashimi w/Spicy Garlic Onion Oil thinly sliced albacore topped w/hot garlic onion oil. w/ shaved black truffles - add \$10	14.50
Kobe Beef Sashimi thinly sliced kobe beef served w/ponzu sauce	Market

HOT DISH

Broiled Miso Marinated Black Cod marinated & broiled in sweet miso sauce	19.00
Sauteed Shrimp w/ asparagus, shitake mushrooms & garlic sauce	17.80
Dynamite Choice of Lobster, Scallops or Snow Crab w/onion & mixed mushrooms	Market
Kobe Beef Tobanyaki sauteed Kobe beef, Japanese mushrooms & onions	Market
Kobe Taco crispy wonton taco filled w/ sautéed Kobe beef, Japanese Mushrooms, Onions, avocado & spicy salsa	19.50
Sautéed Shrimp & Soba Bottarga Buckwheat noodles w/ Sicilian Bottarga, Garlic Olive Oil & Yuzu Ponzu	18.75
Asian Spicy Chicken fried chicken w/ sweet & spicy sauce served on crispy rice noodles	14.50
Orange Citrus Chicken fried chicken w. SHU orange sauce	14.75
Grilled Chicken w/ sauteed mixed vegetables & spicy garlic sauce	15.80
SHU Tofu Steak tofu steak on hot plate w/seasoned egg (omelet style), green onion & bonito flakes	12.50
Rock Shrimp Tempura w/ spicy creamy mayo	15.80
Escabeche White Fish tempura w/ amazu, red onion, chili & cilantro	18.50
Chilean Sea Bass Risotto w/ Mushroom risotto, Tomato & Jalapeño sauce	18.50
Steamed Chilean Sea Bass w/black beans, chives & ginger	17.75