

**Welcome to  
Shuhei  
Restaurant of Japan  
(Since 1994)**

***On behalf of the ownership and staff of  
Shuhei; We wish to express our gratitude and  
appreciation to you, our valued guests, for  
your continual support and patronage which  
has brought us to our 21st Anniversary of  
serving you here on Chagrin Blvd.  
Thank you for coming today.  
Please Enjoy.***

## Appetizers/Salads from our Sushi Bar

<b>San Ten Sashimi</b> Thin sliced fresh raw fish over shredded vegetables (selection of 3 items from Sashimi list).....	17.00
<b>Maguro Shimo</b> Fresh tuna, grilled rare and topped with a caper/sesame dressing.....	13.50
<b>Sushi Aji Sampler</b> One piece each of Tuna, Yellowtail, and Fresh Salmon nigiri and one California Roll inside out with fish roe.....	13.00
<b>Tako Shichimi Ae</b> Steamed octopus with a spicy miso sauce served over fresh spinach.....	10.50
<b>Tataki</b> Thinly sliced raw fish over soba noodles with a ginger garlic citrus soy and fresh vegetables. Choice of Tuna, Yellowtail, Fresh Salmon, or Mackerel.....	13.50
<b>Sunomono Salad</b> Cooked octopus or shrimp with cucumber slices and wakame seaweed in a tangy rice vinegar dressing.....	9.95
<b>Nippon Kai Salad</b> Assorted fresh and raw fish/seafood and vegetables with leek miso dressing.....	13.50
<b>Kaiso Moriawase (Seaweed Salad)</b> A variety of fresh seaweed and vegetables with a spicy sesame vinaigrette.....	7.95
<b>Ika Salad</b> Marinated cooked squid over a variety of seaweed and vegetables.....	10.95
<b>Avocado Aemono Salad</b> Avocado slices and select fish or seafood with fresh vegetables with a side of spicy mayonnaise and tobiko. Choice of Shrimp, Smoked Salmon, Fresh Salmon, or Tuna.....	12.00

## Entrees from our Sushi Bar (Includes Miso Soup AND choice of house salad.)

<b>Sashimi Moriawase</b> Chef's select fresh raw fish and seafood over vegetables with a side of steamed rice. <b>Assorted</b> .....	28.00
<b>Tuna &amp; Yellowtail (or Fresh Salmon)*</b> .....	29.95
*may be substituted or have all three	
<b>Sushi Omakase</b> A selection of nigiri and maki suchi (Chef's choice 10 pc nigiri plus one (California Roll and one Tuna Roll.).....	26.00
<b>Hand Roll Heaven</b> Selection of five: Crab Salad, Fresh Alaska, Anakyu, Negi Hamachi, and Spicy Tuna.....	26.00
<b>Vegetable Hand Roll Heaven</b> Chef's choice of five includes: Asparagus, green beans, shitakes, red/yellow peppers, avocado, Oshinko and kampyo in various pairings.....	22.00
<b>Tekka Donburi</b> Fresh raw tuna on a bed of sushi rice. (Yellowtail or fresh salmon may be substituted or make a combination of any 2 or 3).....	26.00
<b>Chirashizushi</b> A bed of sushi rice topped with a selection of fish and seafood. <b>Edomae (Tokyo Style)</b> Traditional mix of raw and cooked items.....	26.00
<b>Gomoku</b> Selected cooked and cured items.....	26.00
<b>Korean Style</b> Select raw fish and vegetables with spicy miso paste and sesame oil.....	26.00
<b>Deluxe Sushi &amp; Sashimi Combination</b> Assorted Nigiri (8pc) and Maki Sushi (1 California, 1 Tekka) with a selection of fresh and raw fish.....	37.00

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## Additional Entrees

### Noodles (Includes House Salad choice)

<b>Nabeyaki Udon</b> Japanese Noodles in a seafood broth with shrimp and vegetable tempura, fish cakes, and egg.....	16.50
<b>Ramen</b> Select Vegetables with thin noodles in a savory broth.....	15.50
<b>Beef</b> .....	16.50
<b>Shrimp</b> .....	16.50
<b>Tempura Soba</b> Buckwheat Noodles in a light broth with shrimp and vegetable Tempura.....	15.95
<b>Zaru Tempura Soba</b> Tempura shrimp and vegetables served over traditional Cold Buckwheat Noodles with a light Soy based dipping sauce.....	15.95
<b>Seafood Noodles</b> Choice of shrimp of scallops and vegetables sautéed with Japanese Udon Noodles in a savory Garlic cream sauce.	20.50
<b>Shrimp</b> .....	22.50
<b>Scallops</b> .....	22.50
<b>Suki Udon</b> Thin slices of Beef Sirloin and assorted vegetables with Japanese Udon Noodles in broth.....	17.50

Any of the above can be prepared meatless upon request.

### Vegetarian Selections (Includes Miso soup and House salad choice)

<b>Vegetarian Tempura</b> Fresh vegetables and Tofu dipped in Tempura batter and lightly fried.....	18.50
<b>Yasai Itamemomo</b> Select vegetables and Tofu with a choice of Buckwheat or Udon noodles stir fried in a Sesame Garlic cream sauce.....	18.50
<b>Vegetable Hand Roll Heaven</b> Chef's choice of five rolls includes: Asparagus, green beans, shitakes, red/yellow peppers, Oshinko, and Kampyo in different pairings, (from Sushi Bar).....	21.00
<b>Tofu Nabe</b> Asian vegetables and Tofu simmered in a tangy hot and spicy broth with thick Udon noodles.....	17.50

### Bento (Includes Miso soup, House salad choice, and steamed rice)

<b>Shuheji Special Bento Box</b> A traditional Japanese style box dinner with a variety of items for your dining pleasure. All of the following: Assorted Sushi and Sashimi, Shrimp and Vegetable Tempura, Beef Negimaki and Grilled Fish, Side of Udon Noodles.....	38.00
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**Entrees from our Kitchen**  
(Includes Miso soup, House Salad choice, and steamed rice)

**Seafood Selections**

<b>Tempura</b>	
Shrimp with assorted vegetables in tempura batter and lightly fried.	
Shrimp.....	21.50
Scampi.....	25.00
<b>Sake Yakimono</b>	
Grilled fresh Norwegian Salmon topped with shitake mushrooms, scallions, and tomatoes.....	
	23.50
<b>Poached Salmon</b>	
Fresh Norwegian Salmon filet, pan poached and topped with a Leek-Miso sauce.....	
	23.50
<b>Seafood Kaisen</b>	
Choice of Shrimp or Scallops and vegetables stir fried. Served with a side of Ginger Sauce.	
Shrimp.....	21.50
Scallops.....	23.50
<b>Kogani Age</b>	
Crisp pan fried Soft Shell Crabs, (3 pc) Served with a side of Brown Rice Vinegar Sauce.....	
	24.50
<b>Unagi Kabayaki</b>	
Splits of imported freshwater eel, grilled and steamed, served with Kabayaki sauce.....	
	24.50
<b>Seafood Kushi-yaki</b>	
Shrimp, Scallops, Salmon, and vegetable skewers sautéed in Teriyaki.....	
	22.00
<b>Scampi Donabi Yaki</b>	
Scampi sized Prawns sautéed with vegetables in a spicy hot garlic sauce.....	
	26.50
<b>Ise Ebi</b>	
Lobster Tail sautéed with scallions and wild mushrooms in a garlic-ginger sauce over noodles.....	
	29.50
<b>Scampi Bean</b>	
Large Scampi sautéed in a Japanese Black Bean sauce served over garlic noodles.....	
	29.50

**Meat and Poultry Selections**

<b>Tori Tempura</b>	
Chicken Breast and vegetables in tempura batter and lightly fried.....	
	21.50
<b>Tori Karaage</b>	
Specially marinated white meat chicken pan fried with green beans and mushrooms.....	
	19.95
<b>Tori Ami Yaki</b>	
Grilled Chicken Breast topped with wild mushrooms, tomatoes, and scallions sautéed in Sake.....	
	19.95
<b>Tori Katsu</b>	
Panko breaded chicken breast deep fried. Served with a side of Katsu sauce.....	
	19.95
<b>Teriyaki</b>	
Choice of Beef or white meat chicken sautéed with mushrooms in our House made Teriyaki sauce and sprinkled with sesame seeds.	
Chicken.....	19.95
Beef.....	21.95
<b>Ton Katsu</b>	
Panko coated Pork loin slices deep fried. Served with side of Katsu sauce.....	
	21.50
<b>Shuhei Steak</b>	
Grilled 12 oz. N.Y. Strip topped with mushrooms, onions, and peppers.....	
	29.95
<b>Hiroshi's Steak</b>	
Center cut Ribeye, slow roasted and finished on the grill with a shitake garlic cream sauce.....	
	29.95
<b>Shuhei Filet</b>	
Grilled center cut tenderloin with a garlic soy, served over oven roasted diced potatoes.....	
	31.00
<b>Grilled Lamb Chops</b>	
Three center cut rib chops, marinated and char grilled. Served with rich garlic sauce.....	
	31.00
<b>Aigamo Umeshu Yaki</b>	
One Half Long Island Duckling, roasted and finished with a plum sauce.....	
	25.00

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**Sushi & Sashimi ala carte**

**Nigiri Sushi** (Rice oval with item on top 2 pc) or **Sashimi** (Fresh/raw seafood and vegetables 3 pc)  
(Sashimi add \$1.00 per order)

<b>Maguro</b> (Tuna).....	6.75	<b>Saba</b> (Marinated Mackerel).....	6.25
<b>Hirame</b> (Flounder).....	6.75	<b>Hotate Gai</b> (Scallops).....	6.75
<b>Hamachi</b> (Yellowtail).....	6.75	<b>Ika</b> (Squid).....	6.50
<b>Nama Sake</b> (Fresh Salmon).....	6.75	<b>Sake</b> (Smoked Salmon).....	6.50
<b>Tako</b> (Octopus).....	6.50	<b>Hokki Gai</b> (Red Tip Clam).....	6.25
<b>Unagi</b> (Freshwater Eel).....	7.00	<b>Shichimi Maguro</b> (Chopped Spicy Tuna).....	6.75
<b>Ikura</b> (Salmon Roe).....	7.00	<b>Tobiko</b> (Flying Fish Roe).....	5.75
<b>Tobiko-Ika</b> (Squid with Fish Roe).....	6.50	<b>Wasabi Tobiko</b> (Wasabi Flavored Fish Roe).....	5.75
<b>Uni</b> (Sea Urchin).....	9.75	<b>Tamago</b> (Layered Egg).....	5.50
<b>Ebi</b> (Shrimp).....	6.00	<b>Kanikama</b> (Crab Stick).....	6.00
<b>Shitake Mushrooms</b> .....	5.50	<b>Green Beans</b> .....	5.00
<b>Tiger Eye*</b> (Sake wrapped in squid).....	7.50	<b>Inari</b> (Fried Tofu Pouch).....	5.50
(*as Sashimi only)			
(Quail eggs available upon request with ikura, uni, tabiko, wasabi tobiko, and shichimi maguro)			

**Hoso Maki Sushi - Small rolls wrapped in Nori Seaweed (6 pc) or available as a hand roll (1 cone)**

<b>Tekka Maki</b> (Tuna Roll).....	6.25	<b>NY Yankee</b> (Tuna/ Avocado/ Tobiko Hot Sauce)	7.00
<b>Maguro Kaiware Maki</b> (Spicy Tuna Roll).....	6.75	<b>Naples</b> (Fried White Fish/Asparagus/Mayo).....	6.75
<b>California Roll</b> (Crab Stick/ Avocado).....	6.25	<b>Wellington</b> (Tempura Salmon/ Avocado	
<b>In/Out California</b> (Crab Stick/ Avocado with		Red Onion/ Mayo).....	6.75
Tobiko or Sesame Seeds).....	6.75	<b>Nama Sake Maki</b> (Fresh Salmon Roll).....	6.50
<b>Alaska Roll</b> (Smoked Salmon/ Avocado).....	6.25	<b>Brandywine</b> (Eel/Avocado/Cream Cheese).....	7.00
<b>Fresh Alaska</b> (Fresh Salmon/Avocado).....	6.75	<b>New Orleans</b> (Shrimp/ Red Pepper/ Cajun	
<b>Philadelphia</b> (Smoked Salmon		Mayonnaise).....	6.50
Cream Cheese/ Scallions).....	6.75	<b>Ebi Ten</b> (Tempura Shrimp/Avocado).....	6.75
<b>Mexican</b> (Shrimp Avocado).....	6.50	<b>Anakyu</b> (Broiled Eel/ Cucumber/ Teriyaki	
<b>Crab Salad</b> (Chopped Crab Stick/ Spicy		Sauce Glaze).....	7.00
Mayonnaise).....	6.25	<b>Hot Bahama</b> (Red Tip Clam/ Mango	
<b>Triple Twist</b> (Crab Stick/ Mango/ Teriyaki		Tobiko/ Hot Sauce).....	6.50
Sauce Glaze).....	6.25	<b>Washington</b> (Scallops/ Asparagus/ Tobiko).....	6.75
<b>Negi Hamachi</b> (Yellowtail/ Scallions).....	6.25	<b>Spicy Scallop Maki</b> (Scallops/Tobiko/Mayo	
<b>Hokai Maki</b> (Grilled Smoked Salmon		Hot Sauce/Scallions).....	6.75
Sesame Seeds).....	6.75	<b>Kappa Maki</b> (Cucumber/Sesame Seeds).....	5.50
<b>Boston</b> (Fried Squid/ Cucumber/ Mayo).....	6.50	<b>Asaparu Maki</b> (Asparagus Roll).....	6.00
<b>Avo Maki</b> (Avocado Roll).....	6.00	<b>Kampyo Maki</b> (Seasoned Asian Squash).....	5.75
<b>Ume Maki</b> (Plum Paste/ Oba Leaf).....	5.75	<b>Combo Maki</b> (Kampyo/Oshinko).....	5.75
<b>Oshinko Maki</b> (Pickled Radish Roll).....	5.75	<b>Shitake Mushroom Maki</b> .....	6.00
<b>Natto Maki</b> (Fermented Soy Bean Roll).....	6.00		

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## Sushi & Sashimi ala carte

### Futomaki Sushi - Large Rolls (8 pc)

<b>Shuhei Maki</b>	
Tuna, crab stick, smoked salmon, layered egg, and cucumber.....	12.00
<b>Crab Salad Futomaki</b>	
Crab Salad, avocado, and flying fish roe.....	10.50
<b>Gomoku Futomaki</b>	
Grilled eel, shrimp, crab stick, smoked salmon, and tamago. (Teriyaki sauce and sesame seeds.).....	12.00
<b>Anniversary Roll</b>	
Crab Salad and shrimp tempura topped with eel, avocado, spicy mayo, fish roe, and teriyaki sauce. (Shrimp or tuna may be substituted for eel).....	17.25
<b>Rainbow Roll</b>	
Tuna, Whitefish, Smoked Salmon, Yellowtail, and Shrimp wrapped around a California roll.....	13.00
<b>Tokyo Breeze</b>	
Thin slices of mango and avocado wrapped around a crab stick/tuna roll.....	13.00
<b>South Pacific</b>	
Tempura shrimp and avocado topped with chopped tuna, scallions, and flying fish roe mixed with a sesame chile sauce. (Finished with teriyaki sauce and sesame seeds).....	13.50
<b>Spicy Crunchy Tuna</b>	
Tuna, avocado, tobiko, with spicy mayo, hot sauce, and crunchy tempura flakes.....	12.50
<b>Maimi Heat</b>	
Tuna, fresh salmon, tobiko, mango, and hot sauce wrapped in soy paper and flash fried.....	14.25
<b>Firecracker</b>	
Fresh salmon, avocado, and jalapenos with fresh salmon, cucumbers, and hot pepper mayo on the outside then topped with salmon roe.....	13.50
<b>David's Special</b>	
Grilled salmon, scallions, and spicy mayo wrapped in soy paper.....	12.50
<b>Dragon</b>	
Grilled eel and avocado wrapped around a California maki. (Teriyaki sauce and sesame seeds).....	13.50
<b>Green Caterpillar</b>	
Grilled eel and cream cheese topped with avocado slices and a teriyaki sauce drizzle).....	13.50
<b>Unagi Futomaki</b>	
Eel, cucumber, layered egg, and shitake mushrooms.....	12.00
<b>Spider Maki</b>	
Crisp fried soft shell crab with leaf lettuce and spicy mayo. (Available as hand rolls- 2 pieces).....	11.50
<b>Scorpion Roll</b>	
Tempura shrimp, lettuce, spicy mayo, hot sauce, and tobiko. (Available as hand rolls- 2 pieces).....	11.50
<b>4.5</b>	
Shrimp tempura and tuna with spicy mayo, cucumber, scallions, and hot sauces. Wrapped with red tip clam and seaweed strips. Finished with teriyaki sauce and sesame seeds.....	15.25
<b>Vegetarian Futomaki</b>	
Asparagus, green beans, shitake mushrooms, red/yellow peppers, lettuce, and Asian squash.....	10.50
<b>Fresh Salmon Wrap</b>	
Fresh Salmon with a green onion/ginger salsa rolled with cucumber avocado and tobiko, wrapped in soy paper.....	13.50

\*Check with your server about current featured rolls from our Sushi Bar.

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## Appetizers from our Kitchen

<b>Hijiki</b>		<b>Kai Sake Mushi</b>	
Seasoned seaweed simmered with		Fresh mussels steamed in a spicy	
tofu and carrots.....	5.75	garlic broth.....	10.95
<b>Ohitashi</b>		<b>Fried Oysters</b>	
Fresh steamed spinach with		Panko breaded, served with wasabi	
sesame seasoning.....	5.75	cocktail sauce.....	12.50
<b>Age Dashi Tofu</b>		<b>Buri Kama</b>	
Traditional deep fried tofu with a mirin		Grilled yellowtail neck topped with a	
flavored sauce and bonito flakes.....	5.50	ginger-garlic sauce.....	12.50
<b>Korean Style Tofu</b>		<b>Age Tako</b>	
Deep fried tofu with a spicy ginger/garlic		Marinated octopus strips, batter fried.	
sauce. Served over lettuce.....	5.95	Served with a spicy miso sauce.....	8.95
<b>Edamame</b>		<b>Shitake</b>	
Young soy beans steamed in their pods.....	5.00	Shitake mushroom cap with a crab	
<b>Yakitori</b>		meat stuffing.....	8.95
Skewers of tender chicken breast and		<b>Yo Shoku Gaeru</b>	
scallions sauted in our house made		Small frog legs sautéed in sake with	
teriyaki sauce.....	6.25	garlic and hot pepper.....	9.50
<b>Negimaki</b>		<b>Tempura</b>	
Thin sliced prime rib rolled with scallions		Shrimp and vegetables in tempura	
and sautéed in teriyaki sauce.....	8.95	battered and lightly fried.....	10.50
<b>Crab Cakes</b>		<b>Fried Calamari</b>	
Handmade lump blue crab cakes with a		Deep fried Calamari legs served with	
light panko breading. Serving with tangy,		spicy, hot chile miso sauce.....	8.00
hot Korean mayo.....	8.95	<b>Crunchy Shrimp</b>	
<b>Kogani Age</b>		Large panko breaded tiger shrimp	
Lightly fried soft shell crab served with		Served with wasabi cocktail sauce.....	9.50
brown rice vinegar sauce.....	9.00	<b>Kaisen Shichimi</b>	
<b>Gyoza</b>		Fresh squid and vegetables stir fried in a	
Meat and vegetable stuffed dumpling		spicy hot chile sauce.....	10.75
with a spicy dipping sauce.....	6.25	<b>Shumai</b>	
<b>Rib Nikomi</b>		Deep fried or steamed dumplings with a	
Marinated baby back ribs grilled with		spicy dipping sauce. Wasabi.....	5.95
tangy barbeque sauce.....	11.50	Shrimp.....	5.95
<b>Miso Soup</b>			
Fermented soy bean soup with tofu,			
scallions, and wakame seaweed.....	2.50		

### Salads

(Entrée salads include steamed rice or fried rice)

<b>House Salad</b>	
Assorted fresh greens and choice of dressing..	3.00
<b>Japanese House Salad</b>	
Daikon and Carrots in a vinegar marinade.....	2.50
<b>Stir Fried Asian Sesame Salad Entrees*</b>	
Select stir fried vegetables atop a garden salad	11.00
<b>With:</b> Chicken.....	12.00
Squid.....	12.50
Shrimp.....	13.50
Scallops.....	14.00
Salmon.....	14.00

\*Entree Salads served with Asian Sesame dressing

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### Nabe Mono (Hot Pots)

(Includes house salad, miso, and steamed rice)

<b>Sukiyaki</b>	
Hot pot of vegetables, tofu, and Harusame noodles in	
a seasoned broth.	
	Beef.....
	24.50
	Chicken.....
	22.95
<b>Yosenabe</b>	
Fresh fish, shrimp, scallops, fish cakes,	
mussels, and assorted vegetables with Udon	
noodles in a light seafood broth.....	24.50