

**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

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

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

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

Vegetarian Tempura Fresh vegetables and Tofu dipped in Tempura batter and lightly fried.....	18.50
Yasai Itamemomo Select vegetables and Tofu with a choice of Buckwheat or Udon noodles stir fried in a Sesame Garlic cream sauce.....	18.50
Vegetable Hand Roll Heaven 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
Tofu Nabe 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)

Shuheji Special Bento Box 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

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

Meat and Poultry Selections

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

Maguro (Tuna).....	6.75	Saba (Marinated Mackerel).....	6.25
Hirame (Flounder).....	6.75	Hotate Gai (Scallops).....	6.75
Hamachi (Yellowtail).....	6.75	Ika (Squid).....	6.50
Nama Sake (Fresh Salmon).....	6.75	Sake (Smoked Salmon).....	6.50
Tako (Octopus).....	6.50	Hokki Gai (Red Tip Clam).....	6.25
Unagi (Freshwater Eel).....	7.00	Shichimi Maguro (Chopped Spicy Tuna).....	6.75
Ikura (Salmon Roe).....	7.00	Tobiko (Flying Fish Roe).....	5.75
Tobiko-Ika (Squid with Fish Roe).....	6.50	Wasabi Tobiko (Wasabi Flavored Fish Roe).....	5.75
Uni (Sea Urchin).....	9.75	Tamago (Layered Egg).....	5.50
Ebi (Shrimp).....	6.00	Kanikama (Crab Stick).....	6.00
Shitake Mushrooms	5.50	Green Beans	5.00
Tiger Eye* (Sake wrapped in squid).....	7.50	Inari (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)

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

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Sushi & Sashimi ala carte

Futomaki Sushi - Large Rolls (8 pc)

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

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

Salads

(Entrée salads include steamed rice or fried rice)

House Salad	
Assorted fresh greens and choice of dressing..	3.00
Japanese House Salad	
Daikon and Carrots in a vinegar marinade.....	2.50
Stir Fried Asian Sesame Salad Entrees*	
Select stir fried vegetables atop a garden salad	11.00
With: 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)

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