

**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

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

Lunch Entrees from our Sushi Bar (Includes Miso Soup or choice of house salad.)

<u>Sashimi Moriawase</u>	
Chef's select fresh raw fish and seafood over vegetables with a side of steamed rice.	
<u>Assorted</u>	17.95
<u>Tuna & Yellowtail (or Fresh Salmon)*</u>	18.95
*may be substituted or have all three	
<u>Sushi Omakase</u>	
A selection of nigiri and maki sushi (Chef's choice 5 pc nigiri plus one (I/O California roll.).....	
	16.50
<u>Vegetable Hand Roll trio</u>	
Chef's choice of three includes: Asparagus, greenbeans, shitakes, red/yellow peppers, Avocado, and kampyo in various pairings.....	
	12.95
<u>Vegetable Futomaki Lunch</u>	
Our Veggie Futomaki (Asparagus, greenbeans, shitakes, red/yellow peppers, lettuce, and Asian squash) wish a side of shredded daikon, carrots, and cucumber.....	
	12.95
<u>Sushi and Sashimi Bento</u>	
Chef's choice of nigiri (4pc) sushi and one California maki with a selection of fresh/raw fish and a side of Rice (choice of steamed or fried rice).....	
	22.50
<u>Sushi and Tempura Bento</u>	
Selection of nigiri (4pc) and one California roll with Shrimp and Vegetable Tempura. (Choice of Steamed or fried rice).....	
	22.50

Consuming raw or undercooked meat, seafood, poultry, or eggs may increase the chance of food born illness

Lunch Entrees from our Kitchen

Meat/Chicken/Seafood Entrees

(Includes miso soup or choice House salad and steamed or fried rice.)

Tempura	
Shrimp with assorted vegetables in tempura batter and lightly fried.....	12.95
Chicken Benkei	
White meat Chicken sautéed with mushrooms in lemon, butter and olive oil. Side of Ginger sauce.....	11.95
Tori Katsu	
Chicken breast in a Panko breading and deep fried, with a side of Katsu sauce.....	11.95
Seafood Benkei	
Choice of Shrimp or Scallops stir fried with select vegetables in a lemon sauce with Ginger sauce on the side.	13.50
Shrimp.....	13.50
Scallops.....	14.50
Tori Karaage	
Specially marinated white meat chicken stir fried with mushrooms and green beans.....	11.95
Teriyaki	
Choice of Chicken or Beef sautéed with mushrooms in our House made Teriyaki Sauce.	
Chicken.....	11.95
Beef.....	13.95

Noodle Entrees

(Includes Miso soup or choice of House salad.)

Shuhei Noodles	
White meat chicken and vegetables stir fried with udon noodles in a garlic cream sauce.....	13.95
Yakisoba	
Thinner Japanese noodles and vegetables stir fry.	
Beef.....	13.95
Shrimp.....	14.50
Ramen	
Vegetables and thin noodles in a savory broth.	
Beef.....	13.95
Shrimp.....	14.50
Nabeyaki Udon	
Thick Japanese Noodles with fish cakes, Shrimp and Vegetable Tempura in a light broth.....	15.25
Tempura Soba	
Buckwheat Noodles with Tempura Shrimp and Vegetables in a light broth.....	14.50

Vegetarian Entrees

(Includes Miso soup or choice of House salad.)

Vegetable Stir Fry	
A selection of fresh vegetables stir fried in a creamy garlic soy reduction (with choice of rice).....	11.50
Vegetable Tempura	
Chef's select vegetables dipped in Tempura batter and lightly fried (with choice of rice).....	11.50
Vegetable Nabe	
Tofu and select fresh vegetables simmered in a tangy hot and spicy broth with thick Udon noodles....	14.95
Vegetable Hand Roll Trio	
Chef's choice of three may include Asparagus, green beans, red/yellow pepers, daikon, avacado, Kampyo, or cucumber in various pairings. (From Sushi Bar).....	12.95
Vegetable Futomaki Lunch	
Our Veggie Futomaki (Asparagus, green beans, shiitakes, red/yellow peppers, lettuce, and Asian squash) Served with a side of shredded daikon, carrots, and cucumber. (From Sushi Bar).....	12.95

Consuming raw or undercooked meat, seafood, poultry, or eggs may increase the chance of food born illness

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)		(*as Sushi 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 Red Onion/ Mayo)	6.75
In/Out California (Crab Stick/ Avocado with 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 Mayonnaise)	6.50
Philadelphia (Smoked Salmon Cream Cheese/ Scallions)	6.75	Ebi Ten (Tempura Shrimp/Avocado)	6.75
Mexican (Shrimp Avocado)	6.50	Anakyu (Broiled Eel/ Cucumber/ Teriyaki Sauce Glaze)	7.00
Crab Salad (Chopped Crab Stick/ Spicy Mayonnaise)	6.25	Hot Bahama (Red Tip Clam/ Mango Tobiko/ Hot Sauce)	6.50
Triple Twist (Crab Stick/ Mango/ Teriyaki Sauce Glaze)	6.25	Washington (Scallops/ Asparagus/ Tobiko)	6.75
Negi Hamachi (Yellowtail/ Scallions)	6.25	Spicy Scallop Maki (Scallops/Tobiko/Mayo Hot Sauce/Scallions)	6.75
Hokai Maki (Grilled Smoked Salmon 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		

Consuming raw or undercooked meat, seafood, poultry, or eggs may increase the chance of food born illness

Sushi & Sashimi ala carte

Futomaki Sushi - Large Rolls (8 pc)

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

Consuming raw or undercooked meat, seafood, poultry, or eggs may increase the chance of food born illness

Appetizers from our Kitchen

<u>Hijiki</u>		<u>Kai Sake Mushi</u>	
Seasoned seaweed simmered with tofu and carrots.....	5.75	Fresh mussels steamed in a spicy garlic broth.....	10.95
<u>Ohitashi</u>		<u>Fried Oysters</u>	
Fresh steamed spinach with sesame seasoning.....	5.75	Panko breaded, served with wasabi cocktail sauce.....	12.50
<u>Age Dashi Tofu</u>		<u>Buri Kama</u>	
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
<u>Korean Style Tofu</u>		<u>Age Tako</u>	
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
<u>Edamame</u>		<u>Shitake</u>	
Young soy beans steamed in their pods.....	5.00	Shitake mushroom cap with a crab meat stuffing.....	8.95
<u>Yakitori</u>		<u>Yo Shoku Gaeru</u>	
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
<u>Negimaki</u>		<u>Tempura</u>	
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
<u>Crab Cakes</u>		<u>Fried Calamari</u>	
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
<u>Kogani Age</u>		<u>Crunchy Shrimp</u>	
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
<u>Gyoza</u>		<u>Kaisen Shichimi</u>	
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
<u>Rib Nikomi</u>		<u>Shumai</u>	
Marinated baby back ribs grilled with tangy barbeque sauce.....	11.50	Deep fried or steamed dumplings with a spicy dipping sauce. Wasabi.....	5.95
<u>Miso Soup</u>		Shrimp.....	5.95
Fermented soy bean soup with tofu, scallions, and wakame seaweed.....	2.50		

Salads

(Entrée salads include steamed rice or fried rice)

<u>House Salad</u>	
Assorted fresh greens and choice of dressing.....	3.00
<u>Japanese House Salad</u>	
Shredded Daikon and Carrots in a vinegar marinade.....	2.50
<u>Stir Fried Asian Sesame Salad Entrees*</u>	
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

Consuming raw or undercooked meat, seafood, poultry, or eggs may increase the chance of food born illness