SHUHEI

JAPANESE CUISINE

AND SUSHI BAR

Appetizers/Salads from our Sushi Bar

San Ten Sashimi
Thin sliced Tuna, Yellowtail, and Fresh Salmon over shredded vegtables.....21.00

Maguro Shimo
Fresh tuna, grilled rare and topped with a caper/ sesame dressing.....17.00

Sushi Aji Sampler
One piece each of Tuna, Yellowtail, and Fresh Salmon nigiri and one California Roll inside out with fish roe.....19.00

Tako Shichimi Ae
Steamed octopus with a spicy miso sauce served over fresh spinach 12.00

Tataki
Thinly sliced raw fish over soba noodles with a ginger garlic citrus soy and fresh vegetables.
Choice of Tuna, Yellowtail or Fresh Salmon.....17.00

Sunomono Salad
Cooked octopus or shrimp with cucumber slices and wakame seaweed in a tangy rice vinegar dressing.....11.50

Nippon Kai Salad
Assorted fresh and raw fish/seafood and vegetables with leek miso dressing 16.50

Kaiso Moriawase (Seaweed Salad)
A variety of seaweed and fresh vegetables with a spicy sesame vinaigrette.....9.50

Ika Salad
Marinated cooked squid over a variety of seaweed and vegetables.....13.00

Avocado Aemono Salad
Avocado slices and select fish or seafood with fresh vegetables with a side of mayonnaise and tobiko.
Choice of Shrimp, Smoked Salmon, Fresh Salmon, or Tuna.....15.00

Kappa-Su Roll-Up
Kani Kama (Crab Stick) and Avacado rolled in a Cucumber "Paper" wrap.....15.00
Substitute Tuna or Salmon for $2.00

Shuhei Hawaiian Pok'e
Super White Tuna (Escolar) and Tobiko in a spicy-savory sesame dressing.....17.00
Substitute Tuna, Yellowtail, or Salmon for $2.00

Shuhei Sashimi Platter (Serves 3-4)
Chef's Selection of Fresh Fish and Seafood from our Sushi Bar.....50.00

Lunch Entrees from our Sushi Bar

(Includes Miso Soup or choice of house salad.)

Sashimi Moriawase
Chef's select fresh raw fish and seafood over vegetables with a side of steamed rice.
Assorted..... 22.00
Tuna & Yellowtail (or Fresh Salmon)*..... 24.00
*may be substituted of have all three

Sushi Omakase
A selection of nigiri and maki sushi (Chef's choice 5 pc nigiri plus one (I/O California roll.)..... 22.00

Vegetable Hand Roll trio
Chef's choice of three includes: Asparagus, greenbeans, shitakes, red/yellow peppers, Avocado, and kampyo in various pairings..... 20.00

Vegetable Futomaki Lunch
Our Veggie Futomaki (Asparagus, greenbeans, shitakes, red/yellow peppers, lettuce, and Asian squash) with a side of shredded daikon, carrots, and cucumber..... 17.00

Sushi and Sashimi Bento
Chef's choice of nigiri (4pc) sushi and one California maki with a selection of fresh/raw fish (Choice of steamed of fried rice)..... 27.00

Sushi and Tempura Bento
Selection of nigiri (4pc) and one California roll with Shrimp and Vegetable Tempura. (Choice of Steamed or fried rice)..... 27 .00

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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..... 19.00

Chicken Benkei
White meat Chicken sautéed with mushrooms in lemon, butter and olive oil. Side of Ginger sauce..... 17.00

Tori Katsu
Chicken breast in a Panko breading and deep fried, with a side of Katsu sauce..... 17.00

Seafood Benkei
Choice of Shrimp or Scallops stir fried with select vegetables in a lemon sauce with Ginger sauce on the side.
Shrimp..... 17.00
Scallops..... 20.00

Tori Karaage
Specially marinated white meat chicken stir fried with mushrooms and green beans..... 17.00

Teriyaki
Choice of Chicken or Beef sautéed with mushrooms in our House made Teriyaki Sauce.
Chicken..... 17.00
Beef..... 18.00

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..... 18.00

Yakisoba
Thinner Japanese noodles and vegetables stir fry.
Beef..... 18.00
Shrimp..... 19.00

Ramen
Vegetables and thin noodles in a savory broth.
Beef..... 20.00
Shrimp..... 20.00

Tofu Nabe
Asian vegetables and Tofu simmered in a tangy hot and spicy broth with thick Udon noodles..... 20.00

Nabeyaki Udon
Thick Japanese Noodles with fish cakes, Shrimp and Vegetable Tempura in a light broth..... 20.00

Tempura Soba
Buckwheat Noodles with Tempura Shrimp and Vegetables in a light broth..... 20.00

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)..... 17.00

Vegetable Tempura
Chef's select vegetables dipped in Tempura batter and lightly fried (with choice of rice)..... 18.00

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)..... 20.00

Vegetable Futomaki Lunch
Our Veggie Futomaki (Asparagus, green beans, shitakes, red/yellow peppers, lettuce, and Asian squash) Served with a side of shredded daikon, carrots, and cucumber. (From Sushi Bar)..... 17.00

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Appetizers/Salads from our Sushi Bar

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Tataki
Thinly sliced raw fish over soba noodles with a ginger garlic citrus soy and fresh vegetables.
Choice of Tuna, Yellowtail or Fresh Salmon.....17.00

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Cooked octopus or shrimp with cucumber slices and wakame seaweed in a tangy rice vinegar dressing.....11.50

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Assorted fresh and raw fish/seafood and vegetables with leek miso dressing 16.50

Kaiso Moriawase (Seaweed Salad)
A variety of seaweed and fresh vegetables with a spicy sesame vinaigrette.....9.50

Ika Salad
Marinated cooked squid over a variety of seaweed and vegetables.....13.00

Avocado Aemono Salad
Avocado slices and select fish or seafood with fresh vegetables with a side of mayonnaise and tobiko.
Choice of Shrimp, Smoked Salmon, Fresh Salmon, or Tuna.....15.00

Kappa-Su Roll-Up
Kani Kama (Crab Stick) and Avacado rolled in a Cucumber "Paper" wrap.....15.00
Substitute Tuna or Salmon for $2.00

Shuhei Hawaiian Pok'e
Super White Tuna (Escolar) and Tobiko in a spicy-savory sesame dressing.....17.00
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Shuhei Sashimi Platter (Serves 3-4)
Chef's Selection of Fresh Fish and Seafood from our Sushi Bar.....50.00

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..... 33.00
Tuna & Yellowtail (or Fresh Salmon)*..... 35.00
*may be substituted or have all three

Sushi Omakase
A selection of nigiri and maki sushi (Chef's choice 8 pc nigiri plus one)
(California Roll and one Tuna Roll.)..... 33.00

Maki Sushi Dinner (Can be made Handroll Style)
Selection of five: Crab Salad, Fresh Alaska, Anakyu, Negi Hamachi, and Spicy Tuna..... 32.00

Vegtable Maki Sushi Dinner (Can be made Handroll Style)
Chef's choice of five includes: Asparagus, green beans, shitakes, red/yellow peppers, avocado, Oshinko and kampyo in various pairings..... 30.00

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)..... 32.00

Chirashizushi
A bed of sushi rice topped with a selection of fish and seafood.
Edomae (Tokyo Style) Traditional mix of raw and cooked items..... 32.00
Gomoku Selected cooked and cured items..... 32.00
Korean Style Select raw fish and vegetables with spicy miso paste and sesame oil..... 32.00

Deluxe Sushi & Sashimi Combination
Assorted Nigiri (8pc) and Maki Sushi (1 California, 1 Tekka) with a selection of fresh and raw fish..... 47.00

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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)	8.50
Hirame (Flounder)	8.50
Hamachi (Yellowtail)	8.50
Nama Sake (Fresh Salmon)	8.50
Tako (Octopus)	8.50
Unagi (Freshwater Eel)	9.00
Ikura (Salmon Roe)	9.00
Tobiko-Ika (Squid with Fish Roe)	8.50
Uni (Sea Urchin)	15.00
Ebi (Shrimp)	8.00
Shitake Mushrooms	7.50
Tiger Eye* (Sake wrapped in squid)	9.50
Saba (Marinated Mackerel)	8.00
Hotate Gai (Scallops)	8.75
Ika (Squid)	8.25
Sake (Smoked Salmon)	8.25
Hokki Gai (Red Tip Clam)	8.25
Shichimi Maguro (Chopped Spicy Tuna)	8.50
Tobiko (Flying Fish Roe)	8.00
Wasabi Tobiko (Wasabi Flavored Fish Roe)	8.00
Tamago (Layered Egg)	7.00
Kanikama (Crab Stick)	8.00
Green Beans	7.00
Inari (Fried Tofu Pouch)	7.00

(*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)	8.50
Maguro Kaiware Maki (Spicy Tuna Roll)	9.00
California Roll (Crab Stick/ Avocado)	8.25
In/Out California (Crab Stick/ Avocado with Tobiko or Sesame Seeds)	8.75
Alaska Roll (Smoked Salmon/ Avocado)	8.50
Fresh Alaska (Fresh Salmon/Avocado)	9.00
Philadelphia (Smoked Salmon Cream Cheese/ Scallions)	9.00
Mexican (Shrimp / Avocado)	8.75
Crab Salad (Chopped Crab Stick/ Mayonnaise)	8.25
Triple Twist (Crab Stick/ Mango/ Teriyaki Sauce Glaze)	8.25
Negi Hamachi (Yellowtail/ Scallions)	8.50
Hokai Maki (Grilled Smoked Salmon Sesame Seeds)	8.75
Boston (Fried Squid/ Cucumber/ Mayo)	8.75
Avo Maki (Avocado Roll)	7.75
Ume Maki (Plum Paste/ Oba Leaf)	7.75
Oshinko Maki (Pickled Radish Roll)	7.75
Natto Maki (Fermented Soy Bean Roll)	8.25
NY Yankee (Tuna/ Avocado/ Tobiko Hot Sauce)	9.25
Naples (Fried White Fish/Asparagus/Mayo)	9.00
Wellington (Tempura Salmon/ Avocado Red Onion/ Mayo)	9.00
Nama Sake Maki (Fresh Salmon Roll)	8.75
Brandywine (Eel/Avocado/Cream Cheese)	9.25
New Orleans (Shrimp/ Red Pepper/ Cajun Mayonnaise)	8.75
Ebi Ten (Tempura Shrimp/Avocado)	9.00
Anakyu (Broiled Eel/ Cucumber/ Teriyaki Sauce Glaze)	9.25
Hot Bahama (Red Tip Clam/ Mango Tobiko/ Hot Sauce	8.75
Washington (Scallops/ Asparagus/ Tobiko)	9.25
Spicy Scallop Maki (Scallops/Tobiko/Mayo Hot Sauce/Scallions)	9.25
Kappa Maki (Cucumber/Sesame Seeds)	7.25
Asaparu Maki (Asparagus Roll)	7.75
Kampyo Maki (Seasoned Asian Squash)	7.75
Combo Maki (Kampyo/Oshinko)	8.25
Shitake Mushroom Maki	7.75

****Any additions and/or substitutions will be an extra charge****

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Sushi & Sashimi ala carte

Futomaki Sushi - Large Rolls (8 pc)

Shuhei Maki
Tuna, crab stick, fresh salmon, layered egg, and cucumber..... 16.00

Crab Salad Futomaki
Crab Salad, avocado, and flying fish roe..... 15.00

Gomoku Futomaki
Grilled eel, shrimp, crab stick, smoked salmon, and tamago. (Teriyaki sauce and sesame seeds.)..... 16.00

Anniversary Roll
Crab Salad and shrimp tempura topped with eel, avocado, mayo, fish roe, and teriyaki sauce. (Shrimp or tuna may be substituted for eel)..... 20.00

Rainbow Roll
Tuna, Fresh Salmon, Yellowtail, and Shrimp wrapped around a California roll..... 17.00

Tokyo Breeze
Thin slices of mango and avocado wrapped around a crab stick/tuna roll..... 17.50

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)..... 17.50

Spicy Crunchy Tuna
Tuna, avocado, tobiko, with mayo, hot sauce, and crunchy tempura flakes..... 16.50

Maimi Heat
Tuna, fresh salmon, tobiko, mango, and hot sauce wrapped in soy paper and flash fried..... 18.50

Firecracker
Fresh salmon, avocado, and jalapenos with fresh salmon, cucumbers, and hot pepper mayo on the outside then topped with salmon roe..... 17.00

David's Special
Grilled smoked salmon, scallions, and mayo wrapped in soy paper..... 17.50

Dragon
Grilled eel and avocado wrapped around a California maki. (Teriyaki sauce and sesame seeds)..... 17.00

Green Caterpillar
Grilled eel and cream cheese topped with avocado slices and a teriyaki sauce drizzle)..... 17.00

Unagi Futomaki
Eel, cucumber, layered egg, and shitake mushrooms..... 16.00

Spider Maki
Crisp fried soft shell crab with leaf lettuce and mayo. (Available as hand rolls- 2 pieces)..... 16.00

Scorpion Roll
Tempura shrimp, lettuce, mayo, hot sauce, and tobiko. (Available as hand rolls- 2 pieces)..... 16.00

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Shrimp tempura and tuna with mayo, cucumber, scallions, and hot sauce. Wrapped with red tip clam and seaweed strips. Finished with teriyaki sauce and sesame seeds..... 18.50

Vegetarian Futomaki
Asparagus, green beans, shitake mushrooms, red/yellow peppers, lettuce, and Asian squash..... 16.00

Fresh Salmon Wrap
Fresh Salmon with a green onion/ginger salsa rolled with cucumber avocado and tobiko, wrapped in soy paper..... 17.50

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Appetizers from our Kitchen

Ohitashi
Fresh steamed spinach with sesame seasoning..... 7.25

Age Dashi Tofu
Traditional deep fried tofu with a mirin flavored sauce and bonito flakes..... 8.00

Korean Style Tofu
Deep fried tofu with a spicy ginger/garlic sauce. Served over lettuce..... 8.50

Edamame
Young soy beans steamed in their pods..... 7.00

Yakitori
Skewers of tender chicken breast and scallions sauted in our house made teriyaki sauce..... 8.50

Negimaki
Thin sliced prime rib rolled with scallions and sautéed in teriyaki sauce..... 11.50

Crab Cakes
Handmade lump blue crab cakes with a light panko breading. Serving with tangy, hot Korean mayo..... 12.00

Kogani Age
Lightly fried soft shell crab served with brown rice vinegar sauce..... 11.50

Gyoza
Meat and vegetable stuffed dumpling with a spicy dipping sauce..... 9.50

Rib Nikomi
Marinated baby back ribs grilled with tangy barbeque sauce..... 14.00

Miso Soup
Fermeneted soy bean soup with tofu, scallions, and wakame seaweed..... 3.00

Kai Sake Mushi
Fresh mussels steamed in a spicy garlic broth..... 15.00

Fried Oysters
Panko breaded, served with wasabi cocktail sauce..... 16.00

Buri Kama
Grilled yellowtail neck topped with a ginger-garlic sauce..... 16.00

Age Tako
Marinated octopus strips, batter fried. Served with a spicy miso sauce..... 13.00

Yo Shoku Gaeru
Small frog legs sautéed in sake with garlic and hot pepper..... 14.00

Tempura
Shrimp and vegetables in tempura batter and lightly fried..... 15.00

Fried Calamari
Deep fried Calamari legs served with spicy, hot chile miso sauce..... 13.00

Crunchy Shrimp
Large panko breaded tiger shrimp Served with wasabi cocktail sauce..... 13.00

Kaisen Shichimi
Fresh squid and vegetables stir fried in a spicy hot chile sauce..... 14.50

Shumai
Deep fried or steamed dumplings with a spicy dipping sauce. Wasabi..... 9.50
Shrimp..... 9.50

Salads

(Entrée salads include steamed rice or fried rice)

Stir Fried Asian Sesame Salad Entrees*
Select stir fried vegetables atop a garden salad ..... Vegetable 13.50
With: Chicken 16.00
Squid..... 16.50
Shrimp..... 17.50
Scallops..... 19.50
Salmon..... 19.50

House Salad
Assorted fresh greens and choice of dressing..... 3.50

Japanese House Salad
Daikon and Carrots in a vinegar marinade..... 3.50

Entree Salads served with Asian Sesame dressing

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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..... 27.00
Scampi..... 31.00

Sake Yakimono
Grilled fresh Norwegian Salmon topped with shitake mushrooms, scallions, and tomatoes..... 29.00

Poached Salmon
Fresh Norwegian Salmon filet, pan poached and topped with a Leek-Miso sauce..... 29.00

Seafood Kaisen
Choice of Shrimp or Scallops and vegetables stir fried. Served with a side of Ginger Sauce.
Shrimp..... 27.00
Scallops..... 30.00

Kogani Age
Crisp pan fried Soft Shell Crabs, (3 pc) Served with a side of Brown Rice Vinegar Sauce..... 30.00

Unagi Kabayaki
Splits of imported freshwater eel, grilled and steamed, served with Kabayaki sauce..... 29.00

Scampi Donabi Yaki
Scampi sized Prawns sautéed with vegetables in a spicy hot garlic sauce..... 31.00

Ise Ebi
Lobster Tail sautéed with scallions and wild mushrooms in a garlic-ginger sauce over noodles..... 35.00

Scampi Bean
Large Scampi sautéed in a Japanese Black Bean sauce served over garlic noodles..... 34.00

Meat and Poultry Selections

Tori Tempura
Chicken Breast strips and vegetables in tempura batter and lightly fried..... 27.00

Tori Karaage
Specially marinated white meat chicken pan fried with green beans and mushrooms..... 27.00

Tori Ami Yaki
Grilled Chicken Breast topped with wild mushrooms, tomatoes, and scallions sautéed in Sake..... 27.00

Tori Katsu
Panko breaded chicken breast deep fried. Served with a side of Katsu sauce..... 27.00

Teriyaki
Choice of Beef or white meat chicken sautéed with mushrooms in our House made Teriyaki sauce and sprinkled with sesame seeds.
Chicken..... 27.00
Beef..... 30.00

Ton Katsu
Panko coated Pork loin slices deep fried. Served with side of Katsu sauce..... 28.00

Shuhei Steak
Grilled 12 oz. N.Y. Strip topped with mushrooms, onions, and peppers or with shitake garlic cream sauce..... 38.00

Shuhei Filet
Grilled center cut tenderloin with a garlic soy, served over oven roasted diced potatoes..... 40.00

Grilled Lamb Chops
Three center cut rib chops, marinated and char grilled. Served with rich garlic sauce..... 40.00

Aigamo Umeshu Yaki
One Half Long Island Duckling, roasted and finished with a plum sauce..... 31.00

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Additional Entrees

Rice and Noodle Entrees (Includes House Salad choice)

Nabeyaki Udon
Japanese Noodles in a seafood broth with shrimp and vegetable tempura, fish cakes, and egg..... 20.00

Ramen
Select Vegetables with thin noodles in a savory broth..... 20.00
Beef..... 20.00
Shrimp..... 20.00

Tempura Soba
Buckwheat Noodles in a light broth with shrimp and vegetable Tempura..... 20.00

Zaru Tempura Soba
Tempura shrimp and vegetables served over traditional Cold Buckwheat Noodles with a light Soy based dipping sauce..... 20.00

Seafood Noodles
Choice of shrimp or scallops and vegetables sautéed with Japanese Udon Noodles in a savory Garlic cream sauce.
Shrimp..... 24.00
Scallops..... 26.00

Suki Udon
Thin slices of Beef Sirloin and assorted vegetables with Japanese Udon Noodles in broth..... 20.00

Tofu Nabe
Asian vegetables and Tofu simmered in a tangy hot and spicy broth with thick Udon noodles..... 20.00

Tokyo Bimbab
Asian vegetables and Chicken with steamed rice, a fried egg, and a spicy chile miso sauce (substitute Beef or Shrimp add $2.00)..... 24.00

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..... 27.00

Yasai Itamemono
Select vegetables and Tofu with a choice of Buckwheat or Udon noodles stir fried in a Sesame Garlic cream sauce..... 27.00

Vegetable Maki Sushi Dinner (Can be made Hand Roll Style)
Chef's choice of five rolls includes: Asparagus, green beans, shitakes, red/yellow peppers, Oshinko, and Kampyo in different pairings, (from Sushi Bar)..... 30.00

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

Shuhei 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..... 47.00

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..... 30.00
Chicken..... 30.00

Yosenabe
Fresh fish, shrimp, scallops, fish cakes, mussels, and assorted vegetables with Udon noodles in a light seafood broth..... 32.00

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