

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

***We wish to convey our gratitude and  
appreciation to you, our valued  
guests for your continued support and  
patronage since 1994.***

***Thank you for coming today.***

***Please enjoy.***

## **Appetizers/Salads from our Sushi Bar**

### **San Ten Sashimi**

Thin sliced Tuna, Yellowtail, and Fresh Salmon over shredded vegetables.....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 Avocado 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

## **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

### **Vegetable 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)

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

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

**\*\*Any additions andlor substitutions will be an extra charge\*\***

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## Sushi & Sashimi ala carte

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

<b><u>Shuhehi Maki</u></b>	
Tuna, crab stick, fresh salmon, layered egg, and cucumber.....	16.00
<b><u>Crab Salad Futomaki</u></b>	
Crab Salad, avocado, and flying fish roe.....	15.00
<b><u>Gomoku Futomaki</u></b>	
Grilled eel, shrimp, crab stick, smoked salmon, and tamago. (Teriyaki sauce and sesame seeds.).....	16.00
<b><u>Anniversary Roll</u></b>	
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
<b><u>Rainbow Roll</u></b>	
Tuna, Fresh Salmon, Yellowtail, and Shrimp wrapped around a California roll.....	17.00
<b><u>Tokyo Breeze</u></b>	
Thin slices of mango and avocado wrapped around a crab stick/tuna roll.....	17.50
<b><u>South Pacific</u></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).....	17.50
<b><u>Spicy Crunchy Tuna</u></b>	
Tuna, avocado, tobiko, with mayo, hot sauce, and crunchy tempura flakes.....	16.50
<b><u>Miami Heat</u></b>	
Tuna, fresh salmon, tobiko, mango, and hot sauce wrapped in soy paper and flash fried.....	18.50
<b><u>Firecracker</u></b>	
Fresh salmon, avocado, and jalapenos with fresh salmon, cucumbers, and hot pepper mayo on the outside then topped with salmon roe.....	17.00
<b><u>David's Special</u></b>	
Grilled smoked salmon, scallions, and mayo wrapped in soy paper.....	17.50
<b><u>Dragon</u></b>	
Grilled eel and avocado wrapped around a California maki. (Teriyaki sauce and sesame seeds).....	17.00
<b><u>Green Caterpillar</u></b>	
Grilled eel and cream cheese topped with avocado slices and a teriyaki sauce drizzle).....	17.00
<b><u>Unagi Futomaki</u></b>	
Eel, cucumber, layered egg, and shitake mushrooms.....	16.00
<b><u>Spider Maki</u></b>	
Crisp fried soft shell crab with leaf lettuce and mayo. (Available as hand rolls- 2 pieces).....	16.00
<b><u>Scorpion Roll</u></b>	
Tempura shrimp, lettuce, mayo, hot sauce, and tobiko. (Available as hand rolls- 2 pieces).....	16.00
<b>4.5</b>	
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
<b><u>Vegetarian Futomaki</u></b>	
Asparagus, green beans, shitake mushrooms, red/yellow peppers, lettuce, and Asian squash.....	16.00
<b><u>Fresh Salmon Wrap</u></b>	
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**

<b><u>Hijiki</u></b>	<b>Seasoned seaweed simmered with tofu and carrots.....</b>	<b>7.25</b>	<b><u>Kai Sake Mushi</u></b>	<b>Fresh mussels steamed in a spicy garlic broth.....</b>	<b>15.00</b>
<b><u>Ohitashi</u></b>	<b>Fresh steamed spinach with sesame seasoning.....</b>	<b>7.25</b>	<b><u>Fried Oysters</u></b>	<b>Panko breaded, served with wasabi cocktail sauce.....</b>	<b>16.00</b>
<b><u>Age Dashi Tofu</u></b>	<b>Traditional deep fried tofu with a mirin flavored sauce and bonito flakes.....</b>	<b>8.00</b>	<b><u>Buri Kama</u></b>	<b>Grilled yellowtail neck topped with a ginger-garlic sauce.....</b>	<b>16.00</b>
<b><u>Korean Style Tofu</u></b>	<b>Deep fried tofu with a spicy ginger/garlic sauce. Served over lettuce.....</b>	<b>8.50</b>	<b><u>Age Tako</u></b>	<b>Marinated octopus strips, batter fried. Served with a spicy miso sauce.....</b>	<b>13.00</b>
<b><u>Edamame</u></b>	<b>Young soy beans steamed in their pods.....</b>	<b>7.00</b>	<b><u>Yo Shoku Gaeru</u></b>	<b>Small frog legs sautéed in sake with garlic and hot pepper.....</b>	<b>14.00</b>
<b><u>Yakitori</u></b>	<b>Skewers of tender chicken breast and scallions sauted in our house made teriyaki sauce.....</b>	<b>8.50</b>	<b><u>Tempura</u></b>	<b>Shrimp and vegetables in tempura batter and lightly fried.....</b>	<b>15.00</b>
<b><u>Negimaki</u></b>	<b>Thin sliced prime rib rolled with scallions and sautéed in teriyaki sauce.....</b>	<b>11.50</b>	<b><u>Fried Calamari</u></b>	<b>Deep fried Calamari legs served with spicy, hot chile miso sauce.....</b>	<b>13.00</b>
<b><u>Crab Cakes</u></b>	<b>Handmade lump blue crab cakes with a light panko breading. Serving with tangy, hot Korean mayo.....</b>	<b>12.00</b>	<b><u>Crunchy Shrimp</u></b>	<b>Large panko breaded tiger shrimp Served with wasabi cocktail sauce.....</b>	<b>13.00</b>
<b><u>Kogani Age</u></b>	<b>Lightly fried soft shell crab served with brown rice vinegar sauce.....</b>	<b>11.50</b>	<b><u>Kaisen Shichimi</u></b>	<b>Fresh squid and vegetables stir fried in a spicy hot chile sauce.....</b>	<b>14.50</b>
<b><u>Gyoza</u></b>	<b>Meat and vegetable stuffed dumpling with a spicy dipping sauce.....</b>	<b>9.50</b>	<b><u>Shumai</u></b>	<b>Deep fried or steamed dumplings with a spicy dipping sauce. Wasabi.....</b>	<b>9.50</b>
<b><u>Rib Nikomi</u></b>	<b>Marinated baby back ribs grilled with tangy barbeque sauce.....</b>	<b>14.00</b>		<b>Shrimp.....</b>	<b>9.50</b>
<b><u>Miso Soup</u></b>	<b>Fermented soy bean soup with tofu, scallions, and wakame seaweed.....</b>	<b>3.00</b>			

## **Salads**

(Entrée salads include steamed rice or fried rice)

<b><u>Stir Fried Asian Sesame Salad Entrees*</u></b>		
<b>Select stir fried vegetables atop a garden salad .....</b>	<b>Vegetable</b>	<b>13.50</b>
	<b>With: Chicken .....</b>	<b>16.00</b>
	<b>Squid.....</b>	<b>16.50</b>
	<b>Shrimp.....</b>	<b>17.50</b>
	<b>Scallops.....</b>	<b>19.50</b>
	<b>Salmon.....</b>	<b>19.50</b>
<b><u>House Salad</u></b>		
<b>Assorted fresh greens and choice of dressing.....</b>		<b>3.50</b>
<b><u>Japanese House Salad</u></b>		
<b>Daikon and Carrots in a vinegar marinade.....</b>		<b>3.50</b>
<b>*Entree Salads served with Asian Sesame dressing*</b>		

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**Entrees from our Kitchen**  
*(Includes Miso soup, House Salad choice, and steamed rice)*

**Seafood Selections**

<b><u>Tempura</u></b>	
<i>Shrimp with assorted vegetables in tempura batter and lightly fried.</i>	
<i>Shrimp.....</i>	<i>27.00</i>
<i>Scampi.....</i>	<i>31.00</i>
<b><u>Sake Yakimono</u></b>	
<i>Grilled fresh Norwegian Salmon topped with shitake mushrooms, scallions, and tomatoes.....</i>	<i>29.00</i>
<b><u>Poached Salmon</u></b>	
<i>Fresh Norwegian Salmon filet, pan poached and topped with a Leek-Miso sauce.....</i>	<i>29.00</i>
<b><u>Seafood Kaisen</u></b>	
<i>Choice of Shrimp or Scallops and vegetables stir fried. Served with a side of Ginger Sauce.</i>	
<i>Shrimp.....</i>	<i>27.00</i>
<i>Scallops.....</i>	<i>30.00</i>
<b><u>Kogani Age</u></b>	
<i>Crisp pan fried Soft Shell Crabs, (3 pc) Served with a side of Brown Rice Vinegar Sauce.....</i>	<i>30.00</i>
<b><u>Unagi Kabayaki</u></b>	
<i>Splits of imported freshwater eel, grilled and steamed, served with Kabayaki sauce.....</i>	<i>29.00</i>
<b><u>Scampi Donabi Yaki</u></b>	
<i>Scampi sized Prawns sautéed with vegetables in a spicy hot garlic sauce.....</i>	<i>31.00</i>
<b><u>Ise Ebi</u></b>	
<i>Lobster Tail sautéed with scallions and wild mushrooms in a garlic-ginger sauce over noodles.....</i>	<i>35.00</i>
<b><u>Scampi Bean</u></b>	
<i>Large Scampi sautéed in a Japanese Black Bean sauce served over garlic noodles.....</i>	<i>34.00</i>

**Meat and Poultry Selections**

<b><u>Tori Tempura</u></b>	
<i>Chicken Breast strips and vegetables in tempura batter and lightly fried.....</i>	<i>27.00</i>
<b><u>Tori Karaage</u></b>	
<i>Specially marinated white meat chicken pan fried with green beans and mushrooms.....</i>	<i>27.00</i>
<b><u>Tori Ami Yaki</u></b>	
<i>Grilled Chicken Breast topped with wild mushrooms, tomatoes, and scallions sautéed in Sake.....</i>	<i>27.00</i>
<b><u>Tori Katsu</u></b>	
<i>Panko breaded chicken breast deep fried. Served with a side of Katsu sauce.....</i>	<i>27.00</i>
<b><u>Teriyaki</u></b>	
<i>Choice of Beef or white meat chicken sautéed with mushrooms in our House made Teriyaki sauce and sprinkled with sesame seeds.</i>	
<i>Chicken.....</i>	<i>27.00</i>
<i>Beef.....</i>	<i>30.00</i>
<b><u>Ton Katsu</u></b>	
<i>Panko coated Pork loin slices deep fried. Served with side of Katsu sauce.....</i>	<i>28.00</i>
<b><u>Shuhei Steak</u></b>	
<i>Grilled 12 oz. N.Y. Strip topped with mushrooms, onions, and peppers or with shitake garlic cream sauce.....</i>	<i>38.00</i>
<b><u>Shuhei Filet</u></b>	
<i>Grilled center cut tenderloin with a garlic soy, served over oven roasted diced potatoes.....</i>	<i>40.00</i>
<b><u>Grilled Lamb Chops</u></b>	
<i>Three center cut rib chops, marinated and char grilled. Served with rich garlic sauce.....</i>	<i>40.00</i>
<b><u>Aigamo Umeshu Yaki</u></b>	
<i>One Half Long Island Duckling, roasted and finished with a plum sauce.....</i>	<i>31.00</i>

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## **Additional Entrees**

### **Rice and Noodle Entrees** (Includes House Salad choice)

<u><b>Nabeyaki Udon</b></u>	
Japanese Noodles in a seafood broth with shrimp and vegetable tempura, fish cakes, and egg.....	20.00
<u><b>Ramen</b></u>	
Select Vegetables with thin noodles in a savory broth.....	20.00
Beef.....	20.00
Shrimp.....	20.00
<u><b>Tempura Soba</b></u>	
Buckwheat Noodles in a light broth with shrimp and vegetable Tempura.....	20.00
<u><b>Zaru Tempura Soba</b></u>	
Tempura shrimp and vegetables served over traditional Cold Buckwheat Noodles with a light Soy based dipping sauce.....	20.00
<u><b>Seafood Noodles</b></u>	
Choice of shrimp or scallops and vegetables sautéed with Japanese Udon Noodles in a savory Garlic cream sauce.	
Shrimp.....	24.00
Scallops.....	26.00
<u><b>Suki Udon</b></u>	
Thin slices of Beef Sirloin and assorted vegetables with Japanese Udon Noodles in broth.....	20.00
<u><b>Tofu Nabe</b></u>	
Asian vegetables and Tofu simmered in a tangy hot and spicy broth with thick Udon noodles.....	20.00
<u><b>Tokyo Bimbab</b></u>	
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)

<u><b>Vegetarian Tempura</b></u>	
Fresh vegetables and Tofu dipped in Tempura batter and lightly fried.....	27.00
<u><b>Yasai Itamemomo</b></u>	
Select vegetables and Tofu with a choice of Buckwheat or Udon noodles stir fried in a Sesame Garlic cream sauce.....	27.00
<u><b>Vegetable Maki Sushi Dinner</b></u> (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)

<u><b>Shuhei Special Bento Box</b></u>	
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)

<u><b>Sukiyaki</b></u>	
Hot pot of vegetables, tofu, and Harusame noodles in a seasoned broth.	
Beef.....	30.00
Chicken.....	30.00
<u><b>Yosenabe</b></u>	
Fresh fish, shrimp, scallops, fish cakes, mussels, and assorted vegetables with Udon noodles in a light seafood broth.....	32.00

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