

**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 spinach12.00

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 dressing16.50

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 or 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

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)	8.50	Saba (Marinated Mackerel)	8.00
Hirame (Flounder)	8.50	Hotate Gai (Scallops)	8.75
Hamachi (Yellowtail)	8.50	Ika (Squid)	8.25
Nama Sake (Fresh Salmon)	8.50	Sake (Smoked Salmon)	8.25
Tako (Octopus)	8.50	Hokki Gai (Red Tip Clam)	8.25
Unagi (Freshwater Eel)	9.00	Shichimi Maguro (Chopped Spicy Tuna)	8.50
Ikura (Salmon Roe)	9.00	Tobiko (Flying Fish Roe)	8.00
Tobiko-Ika (Squid with Fish Roe)	8.50	Wasabi Tobiko (Wasabi Flavored Fish Roe)	8.00
Uni (Sea Urchin)	15.00	Tamago (Layered Egg)	7.00
Ebi (Shrimp)	8.00	Kanikama (Crab Stick)	8.00
Shitake Mushrooms	7.50	Green Beans	7.00
Tiger Eye* (Sake wrapped in squid)	9.50	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	NY Yankee (Tuna/ Avocado/ Tobiko Hot Sauce)	9.25
Maguro Kaiware Maki (Spicy Tuna Roll)	9.00	Naples (Fried White Fish/ Asparagus/ Mayo)	9.00
California Roll (Crab Stick/ Avocado)	8.25	Wellington (Tempura Salmon/ Avocado	
In/Out California (Crab Stick/ Avocado with		Red Onion/ Mayo)	9.00
Tobiko or Sesame Seeds)	8.75	Nama Sake Maki (Fresh Salmon Roll)	8.75
Alaska Roll (Smoked Salmon/ Avocado)	8.50	Brandywine (Eel/ Avocado/ Cream Cheese)	9.25
Fresh Alaska (Fresh Salmon/ Avocado)	9.00	New Orleans (Shrimp/ Red Pepper/ Cajun	
Philadelphia (Smoked Salmon		Mayonnaise)	8.75
Cream Cheese Scallions)	9.00	Ebi Ten (Tempura Shrimp/ Avocado)	9.00
Mexican (Shrimp Avocado)	8.75	Anakyu (Broiled Eel/ Cucumber/ Teriyaki	
Crab Salad (Chopped Crab Stick/		Sauce Glaze)	9.25
Mayonnaise)	8.25	Hot Bahama (Red Tip Clam/ Mango	
Triple Twist (Crab Stick/ Mango/ Teriyaki		Tobiko/ Hot Sauce)	8.75
Sauce Glaze)	8.25	Washington (Scallops/ Asparagus/ Tobiko)	9.25
Negi Hamachi (Yellowtail/ Scallions)	8.50	Spicy Scallop Maki (Scallops/ Tobiko/ Mayo	
Hokai Maki (Grilled Smoked Salmon		Hot Sauce/ Scallions)	9.25
Sesame Seeds)	8.75	Kappa Maki (Cucumber/ Sesame Seeds)	7.25
Boston (Fried Squid/ Cucumber/ Mayo)	8.75	Asaparu Maki (Asparagus Roll)	7.75
Avo Maki (Avocado Roll)	7.75	Kampyo Maki (Seasoned Asian Squash)	7.75
Ume Maki (Plum Paste/ Oba Leaf)	7.75	Combo Maki (Kampyo/ Oshinko)	8.25
Oshinko Maki (Pickled Radish Roll)	7.75	Shitake Mushroom Maki	7.75
Natto Maki (Fermented Soy Bean Roll)	8.25		

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

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

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

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

Appetizers from our Kitchen

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

Salads

(Entrée salads include steamed rice or fried rice)

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

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.)

<u>Tempura</u>	
Shrimp with assorted vegetables in tempura batter and lightly fried.....	19.00
<u>Chicken Benkei</u>	
White meat Chicken sautéed with mushrooms in lemon, butter and olive oil. Side of Ginger sauce.....	17.00
<u>Tori Katsu</u>	
Chicken breast in a Panko breading and deep fried, with a side of Katsu sauce.....	17.00
<u>Seafood Benkei</u>	
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
<u>Tori Karaage</u>	
Specially marinated white meat chicken stir fried with mushrooms and green beans.....	17.00
<u>Teriyaki</u>	
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.)

<u>Shuheji Noodles</u>	
White meat chicken and vegetables stir fried with udon noodles in a garlic cream sauce.....	18.00
<u>Yakisoba</u>	
Thinner Japanese noodles and vegetables stir fry.	
Beef.....	18.00
Shrimp.....	19.00
<u>Ramen</u>	
Vegetables and thin noodles in a savory broth.	
Beef.....	20.00
Shrimp.....	20.00
<u>Tofu Nabe</u>	
Asian vegetables and Tofu simmered in a tangy hot and spicy broth with thick Udon noodles.....	20.00
<u>Nabeyaki Udon</u>	
Thick Japanese Noodles with fish cakes, Shrimp and Vegetable Tempura in a light broth.....	20.00
<u>Tempura Soba</u>	
Buckwheat Noodles with Tempura Shrimp and Vegetables in a light broth.....	20.00

Vegetarian Entrees

(Includes Miso soup or choice of House salad.)

<u>Vegetable Stir Fry</u>	
A selection of fresh vegetables stir fried in a creamy garlic soy reduction (with choice of rice).....	17.00
<u>Vegetable Tempura</u>	
Chef's select vegetables dipped in Tempura batter and lightly fried (with choice of rice).....	18.00
<u>Vegetable Hand Roll Trio</u>	
Chef's choice of three may include Asparagus, green beans, red/yellow peppers, daikon, avocado, Kampyo, or cucumber in various pairings. (From Sushi Bar).....	20.00
<u>Vegetable Futomaki Lunch</u>	
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).....	17.00

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

