

s h u  
sushi house unico

TEMPURA MENU  
2 PIECES

Asparagus	4.50
Avocado	4.50
Bell Pepper	3.50
Broccoli	3.50
Carrot	3.50
Snow Crab	Market Price
Japanese Eggplant	3.50
Green Bean	3.50
Kaki Age - (small shrimp and vegetables)	9.50
Okra	3.50
Onion	2.50
Sea Urchin Shiso Roll - (one piece)	Market Price
Seaweed	2.50
Shitake Mushroom	5.50
Shrimp	6.50
Squid	Market Price
Sweet Potato	3.50
Tofu	4.50
White Fish (Halibut or Red Snapper)	Market Price
Zucchini	3.50
Pumpkin	3.50
Scallops	5.50
Enoki Mushrooms	5.50
Shojin (mixed vegetables)	9.50



SUSHI

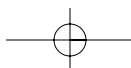
	<b>2pcs/ Price</b>	<b>6pcs/ Price</b>
ALBACORE	5.50	13.75
EGG	4.50	
FRESH WATER EEL	6.00	
HALIBUT	5.50	13.50
JUMBO CLAM	7.00	17.50
OCTOPUS	5.00	12.50
ONO	6.80	14.80
PREM YELLOWTAIL	8.00	20.00
RED SNAPPER	6.50	16.25
SALMON	5.50	13.75
SALMON EGG	6.00	
SEA URCHIN	7.50	18.75
SCALLOP w/ mayo	5.30	13.25
SHRIMP	5.50	
SMELT EGG	4.50	
SNOW CRAB	6.50	16.25
SPANISH MACKEREL	6.80	16.50
SQUID	4.80	14.80
SWEET SHRIMP	6.80	14 <sup>80</sup> /4 pcs
TORO	Market	Market
TUNA	6.80	17.00
YELLOWTAIL	7.00	17.50

ROLL

	<b>Hand roll</b>	<b>Cut roll</b>
SALMON ROLL	5.50	6.50
TUNA ROLL	6.80	7.80
CUCUMBER ROLL	4.00	5.00
AVOCADO ROLL	4.00	5.00
SHRIMP ROLL	5.50	6.50
CALIFORNIA W/SMELT EGG ROLL	6.00	7.50
SCALLOP ROLL	6.00	7.00
YELLOWTAIL & SCALLION ROLL	7.00	8.00
SALMON SKIN ROLL	5.00	6.00
SPICY TUNA ROLL	6.80	7.80
SPICY YELLOWTAIL ROLL	7.00	8.00
VEGETABLE ROLL cucumber, asparagus, gobo, avocado & sprout	5.00	6.00
CALIFORNIA ROLL crab, avocado & cucumber	5.80	7.00
VEGETABLE TEMPURA ROLL	5.50	6.50
TORO & SCALLION ROLL	M/P	M/P
SHRIMP TEMPURA ROLL	7.50	8.50
EEL & AVOCADO ROLL	7.00	8.00

SPECIAL ROLL

RAINBOW ROLL tuna, salmon, albacore, shrimp, avocado & white fish on California Roll		15.50
B.S.C. scallop dynamite topped on california roll		12.00
SUNSET ROLL cucumber & eel wrapped in avocado w/ eel sauce		13.80
SPIDER ROLL soft shell crab, avocado, cucumber w/ ponzu sauce		14.50
CRUNCH ROLL shrimp tempura topped w/ tempura flakes & eel sauce		11.00
TUNA & CRAB WRAPPED W/AVOCADO ROLL spicy tuna & crab wrapped in avocado w/ spicy mayo		15.80
S.H.U. ROLL spicy tuna, snow crab, asparagus topped with albacore & toasted garlic		13.80
LOBSTER ROLL lobster and asparagus topped w/ fresh water eel & served w/ sweet sauce		16.80
LOBSTER WRAP lobster topped w/ spicy mayo baked in rice paper		15.80
BAKED CRAB HAND-ROLL (2 HR) w/ soy paper and mayo		15.50
DRAGON ROLL shrimp tempura, cucumber & avocado wrapped with eel, avocado & eel sauce		18.00
PICHACHU ROLL shrimp tempura, cucumber & crab wrapped w/avocado & albacore topped w/ scallions & ponzu		19.50
LEO ROLL shrimp tempura, cucumber & avocado wrapped w/spicy tuna, topped w/scallion & ponzu		15.80



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## APPETIZER

Edamame	4.00
Cucumber Sunomono w/snow crab, shrimp or octopus - add \$4	5.00
Shishito Peppers sauteed Shishito peppers	9.00
Japanese Eggplant with sweet Miso	8.50
Soft Shell Crab	13.50
Crab & Mozzarella Cheese Tempura w/ponzu sauce	12.80
Crab Shitake Japanese Shitake Mushroom stuffed w/ crab & shiso Lightly tempura fried with ponzu	14.00
Fried Calamari marinated calamari, served with a spicy mayo sauce.	9.80
Steamed Mushrooms Shitake shimeji enoki	8.50

## CARPACCIO



Halibut Carpaccio thinly sliced Halibut w/arugula & sun dried tomato & extra virgin Olive Oil	14.50
Salmon Carpaccio thinly sliced Salmon,w/ capers, micro-greens ,extra virgin Olive oil, sea salt & lemon	13.80
Albacore Carpaccio balsamic vinegar, extra virgin Olive Oil, Roasted Almonds and Crispy Garlic	14.80
Tuna Carpaccio thinly sliced Tuna with micro greens, extra virgin Olive Oil, Yuzu and bottarga	14.80

## SOUP



Miso Soup w/Tofu & Green Onion	2.50
Asari Clam Miso Soup	5.00
Vegetable Miso Soup Japanese mushrooms and Napa Cabbage	3.50

## SALAD



Ono Salad Ono with organic mixed greens, crispy garlic w/ apple ponzu dressing	18.50
Shrimp Salad Shrimp, organic baby greens topped with organic tomato, japanese dressing	13.50
Sliced Albacore & Spicy Mango Salad organic baby greens ponzu vinaigrette	14.50
Salmon Skin Salad crispy baked salmon skin topped on organic mix greens w/ponzu vinaigrette	11.50
Tofu Salad organic baby mixed greens topped with sliced tofu w/creamy sesame dressing	9.80
Crispy Green Salad organic baby greens, avocado, cucumber, tomato w/ crispy wonton & house dressing	7.95
Seaweed Salad	7.95

## CEVICHESES



Lobster fresh lobster with cilantro, lemon juice, chili paste,	M/P
Octopus octopus, fresh lime, organic tomato, onion, cilantro & lemon juice	16.80
Heirloom Tomato organic tomato, onion, cilantro, cucumber, lemon chili	16.50
Mix Ceviche assorted fresh fish of the day w/cilantro, onion, organic tomato & lemon juice	18.80

## ENTREE

Chicken Teriyaki grilled chicken breast w/teriyaki sauce	14.50
Beef Teriyaki grilled beef tenderloin w/teriyaki sauce	16.80
Broiled Salmon w/Teriyaki or Shioyaki w/teriyaki sauce or just slightly salted	16.50
Combination Tempura shrimp w/assorted vegetables tempura	15.80
Angus Beef with anti cucho sauce & red chili	19.50

## SPECIAL MENU



### COLD DISH

Kanpachi Sashimi Premium Yellowtail with spicy pear tomato ponzu sauce	18.50
Premium Yellowtail Tuna Sashimi w/Arugola Salad thinly sliced tuna w/arugola and wasabi ponzu sauce	13.80
Crispy Risotto w/Spicy Tuna Tartar & Sliced Jalapeno crispy risotto with spicy tuna tartar	14.50
Yellowtail Sashimi w/Jalapeno w/onion ponzu sauce	17.50
SHU Tacos filled with spicy tuna, crab meat,shrimp, lettuce, avocado and spicy salsa (2 pcs.)	12.80
Premium Yellowtail Sashimi with fresh chopped wasabi and yuzu ponzu	17.50
Tempura Seared Tuna W/Yuzu Miso Sauce tuna & asparagus roll, lightly fried in tempura batter w/yuzu miso sauce	12.80
Albacore Sashimi w/Spicy Garlic Onion Oil thinly sliced albacore topped w/hot garlic onion oil w/shaved black truffles - add \$10	14.50
Kobe Beef Sashimi thinly sliced kobe beef tossed with onions served w/ponzu sauce	19.80

### HOT DISH

Broiled Miso Marinated Black Cod marinated & broiled in sweet miso sauce	17.95
Almond Crusted Scallops deep fried scallop covered w/sliced almonds	15.80
Lobster Dynamite onions & mushrooms w/dynamite sauce	M/P
Snow Crab Dynamite onions & mushrooms w/dynamite sauce	M/P
Kobe Beef Tobanyaki sauteed Kobe beef and Japanese mushrooms	36.80
Soba Noodles w/Bottarga soba noodles with sicilian bottarga, garlic, olive oil on a bed of yuzu ponzu sauce	14.50
Asian Spicy Chicken fried chicken w/ sweet & spicy sauce served on crispy rice noodles	13.50
Cajun style John Dory pan fried John Dory brushed w/spicy Cajun seasonings	19.00
SHU Tofu Steak tofu steak on hot plate w/seasoned egg (omelet style)	10.50
Rock Shrimp Tempura with spicy cream mayo	14.80
Calamari & Langostino squid ink soba with grilled calamari langostino asparagus and mushrooms	18.50