



ENTREES

Chicken Teriyaki grilled chicken breast w/teriyaki sauce	19.75
Beef Teriyaki grilled beef tenderloin w/teriyaki sauce	20.95
Grilled Salmon w/Teriyaki or Shioyaki w/ teriyaki sauce or just slightly salted	18.95
Combination Tempura shrimp w/assorted vegetable tempura	20.25
Pan Fried Tofu Fried Tofu w/sautéed mixed vegetables & sweet soy sauce	16.75

(All entrees include Miso Soup and side of Rice)



SIDE ORDERS

SIDE SALAD	2.95
SIDE RICE	2.95
SIDE BROWN RICE	3.50
SIDE TOFU	3.25
STEAMED MIXED VEGETABLE	7.75



EXTRAS

SESAME SOY PAPER	1.50
SEAWEED PAPER	1.00
OSHINKO	3.95
YAMAGOBO	2.75
EXTRA SIDE GINGER	1.75
EXTRA SAUCE	1.75
SESAME SEEDS	1.75

SUSHI

	Sushi 2pcs/ Price	Sashimi 6pcs/ Price
ALBACORE	7.95	18.95
EGG	4.75	n/a
FRESH WATER EEL	6.50	21.50
HALIBUT	6.50	13.95
JAPANESE SCALLOPS	9.50	21.50
OCTOPUS	6.50	18.95
KING CRAB	14.95	27.95
RED SNAPPER	8.25	18.95
SCOTTISH SALMON	8.75	18.95
SALMON EGG	9.25	n/a
SEA URCHIN	15.95	27.50
SCALLOP w/ mayo	7.75	n/a
SHRIMP	6.75	16.95
SNOW CRAB	7.95	19.95
SPANISH MACKEREL	8.75	19.75
SWEET SHRIMP LIVE (seasonal)	Market	Market
TORO	Market	Market
TORO TARTAR w Black Caviar	Market	Market
TUNA	8.75	19.75
BLUE FIN TUNA	Market	Market
YELLOWTAIL	9.75	20.95

ROLL

	Hand roll	Cut roll
SALMON ROLL	7.50	8.25
TUNA ROLL	7.95	8.50
CUCUMBER ROLL	4.50	5.50
AVOCADO ROLL	5.95	6.95
CALIFORNIA W/SMELT egg roll, cucumber, avocado	7.50	9.25
CRAB LEG ROLL w/cucumber, avocado	8.95	9.75
SCALLOP ROLL w/cucumber	8.25	9.25
YELLOWTAIL & SCALLION ROLL w/cucumber	7.50	8.50
SALMON SKIN ROLL w/gobo cucumber sprouts	5.95	6.95
SPICY TUNA ROLL w/cucumber	8.25	9.95
SPICY YELLOWTAIL ROLL w/cucumber	7.75	8.75
VEGETABLE ROLL cucumber, asparagus, gobo, avocado & sprout	5.95	6.95
CALIFORNIA ROLL CRAB, avocado & cucumber	7.25	9.25
VEGETABLE TEMPURA ROLL	6.25	7.00
TORO & SCALLION ROLL	Market	Market
SHRIMP TEMPURA ROLL w/cucumber, avocado	8.50	9.50
EEL & AVOCADO ROLL w/eel sauce	7.75	8.75
BLUE CRAB ROLL	8.50	9.50

SPECIAL ROLL

CHILEAN SEA BASS HAND ROLL w/ Spicy Mayo and Avocado	13.95
RAINBOW ROLL tuna, salmon, albacore, shrimp, avocado & white fish on California Roll	17.95
SUNSET ROLL cucumber & eel wrapped in avocado w/ eel sauce	16.95
SPIDER ROLL lightly fried soft shell crab, avocado, & cucumber w/ side of ponzu sauce	Market
CRUNCHY ROLL shrimp tempura, cucumber, avocado, topped w/ tempura flakes & eel sauce	17.50
TUNA & CRAB WRAPPED W/AVOCADO ROLL spicy tuna & crab wrapped in avocado w/ spicy mayo	17.75
S.H.U. ROLL spicy tuna, snow crab, asparagus topped with albacore, toasted garlic & apple ponzu	17.95
LEO ROLL shrimp tempura, cucumber and avocado wrapped with spicy tuna, topped w/scallion ponzu	19.95
BAKED CRAB HAND-ROLL 2pcs w/ soy paper and spicy mayo	15.95
DRAGON ROLL shrimp tempura, cucumber & avocado wrapped with eel, avocado & eel sauce	19.98
PICACHU ROLL shrimp tempura, cucumber & crab wrapped w/avocado & albacore topped w/ scallions & ponzu	20.75
TIGER ROLL spicy tuna, crab, cucumber, avocado tempura flakes, eel sauce, & spicy mayo	20.75
LOBSTER DYNAMITE ROLL Lobster dynamite topped on spicy tuna w/avocado & cucumber roll	22.50



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APPETIZER

Edamame	6.25
Shishito Peppers sautéed Shishito peppers	10.75
Japanese Eggplant w/ sweet Miso	9.75
Soft Shell Crab lightly fried soft shell crab w/ side of spicy ponzu	Market
King Crab & Mozzarella Cheese Tempura w/tempura sauce	16.75
Crab Shitake Japanese Shitake Mushroom stuffed w/ crab & shiso lightly tempura fried w/ ponzu	8.75
Fried Calamari marinated calamari, served w/ spicy mayo sauce	10.75
Shrimp Tempura 4 pcs	12.95
Mixed Vegetable Tempura	7.95

CARPACCIO

Halibut Carpaccio w/arugula, sun dried tomato & extra virgin Olive Oil	17.95
Salmon Carpaccio thinly sliced Salmon, w/ capers, arugula, extra virgin Olive oil, sea salt & lemon	16.95
Albacore Carpaccio balsamic vinegar, extra virgin Olive Oil, Roasted Almonds & Crispy Garlic	16.75
Tuna Carpaccio thinly sliced Tuna w/ arugula, extra virgin Olive Oil, Yuzu & bottarga	17.95
Red Snapper & Asian Pear Carpaccio Hearts of Palm, Artichoke, Sea Salt, Yuzu Pepper, Balsamic & truffle Oil	22.95
Halibut Black Truffle Carpaccio (White Truffle seasonally available) w/ micro arugula, hearts of palm, baby artichoke, balsamic vinegar, Yuzu, olive oil & black sea salt	Market

CEVICHE

South American style fish or vegetables marinated in lemon juice, garlic & chili, served w/ organic tomato, onion & cilantro.	
Fresh Maine Lobster	20.95
Tomato, Cucumber, Jalapeño Red Onion, Cilantro & Garlic Lemon sauce	
Mixed Tomato Vegetarian	14.95
Mix Ceviche (w/ octopus, shrimp & White Fish)	19.95
Tomato, Cucumber, Jalapeño Red Onion, Cilantro & Garlic Lemon Chili sauce	

SALAD

Fresh Maine Lobster & Heart of Palm Salad Heart of Palm, Artichoke w/ Lemon & Sweet Miso dressing	21.95
Fresh Hearts of Palm & Baby Artichoke Salad fresh Hearts of Palm & baby artichoke hearts w/ lemon & sweet miso dressing	14.95
Tuna Tataki Salad seared tuna w/arugula & Lemon dressing	17.75
Salmon Skin Salad crispy baked salmon skin & organic mixed greens w/ponzu vinaigrette	13.95
Tofu Salad organic mixed greens topped with sliced tofu w/creamy sesame dressing	11.95
Crispy Green Salad organic mixed greens, avocado, cucumber, tomato, crispy wontons w/ house dressing	9.75
Seaweed Salad	8.95
Cucumber Sunomono Salad w/ choice of snow crab, shrimp, octopus or mixed - add \$4.00	5.95

SOUP

Miso Soup w/Tofu & Green Onion	2.95
Vegetable Miso Soup Japanese mushrooms & Napa Cabbage	3.75
Seafood Soup w/ shrimp, scallops, green mussels, crab, squid & clam	13.50
Tempura Udon Soup clear soup w/ fish cake, onion, shrimp & veg tempura	13.00

OMAKASE (CHEF'S CHOICE)

Enjoy a meal created especially for you by one of our chefs

5-Course	\$98.00 per person	3-cold dish /sashimi, 1-hot dish, assorted sushi & handroll
7-Course	\$108.00 per person	5-cold dish /sashimi, 1-hot dish, assorted sushi & handroll
Premium Course	Starting \$125.00 per person	Chef Signature Selections



SPECIAL MENU COLD DISH

Crispy Risotto w/spicy tuna tartar & sliced jalapeño	18.75
Yellowtail Sashimi w/Jalapeno & onion ponzu sauce	19.95
SHU Tacos crispy wonton tacos filled w/ spicy tuna, crab, shrimp, lettuce, avocado & spicy salsa (2 pcs.)	16.75
Tuna Avocado Sashimi w/ spicy tomato Ponzu sauce & crispy garlic	19.95
Tai Red Snapper Sashimi Thinly sliced red snapper w/ yuzu pepper, black seas salt, sudachi & truffle oil	20.95
Seared Albacore Sashimi w/ crispy onion and onion dressing	19.75
Garlic Albacore Sashimi w/Spicy Garlic Onion Oil thinly sliced albacore topped w/hot garlic onion oil. (w/ shaved black truffles - add \$25)	17.75
Kobe-Style Wagyu Beef Sashimi thinly sliced Wagyu beef served w/ponzu sauce	20.95
Scottish Salmon Sashimi w/ truffle oil, Yuzu paste, black sea salt & Yuzu juice	25.95

HOT DISH

Broiled Miso Marinated Black Cod marinated & broiled in sweet miso sauce	22.75
Sautéed Shrimp w/ asparagus, shitake mushrooms & garlic sauce	18.50
Dynamite Choice of lobster, scallops or snow crab w/onion & mixed mushrooms	21.95
Kobe-Style Wagyu Beef Tobanyaki sautéed Wagyu beef, Japanese mushrooms & onions	39.95
Wagyu Beef Tacos crispy wonton taco filled w/ sautéed Wagyu beef, Japanese Mushrooms, onions, avocado & spicy salsa	20.75
Japanese Style Shrimp Udon Noodle Japanese Udon noodle w/ sautéed shrimp, baby artichokes, celery and shallots w/Dashi Teriyaki sauce	17.95
Asian Spicy Chicken fried chicken w/ sweet & spicy sauce served on crispy rice noodles	16.95
Orange Citrus Chicken fried chicken w/ SHU orange sauce	16.25
Grilled Chicken w/ sauteed mixed vegetables & spicy garlic sauce	17.95
Wild Rock Shrimp Tempura w/ spicy creamy mayo	19.50
Escabeche White Fish Tempura w/ amazu, sweet vinegar, red onion, chili & cilantro	18.25
Chilean Sea Bass Risotto w/ Mushroom risotto, Tomato & Jalapeño sauce	18.75
Steamed Chilean Sea Bass w/black beans, chives & ginger	18.75