



## ENTREES

Chicken Teriyaki grilled chicken breast w/teriyaki sauce	17.00
Beef Teriyaki grilled beef tenderloin w/teriyaki sauce	18.00
Grilled Salmon w/Teriyaki or Shioyaki w/ teriyaki sauce or just slightly salted	17.50
Combination Tempura shrimp w/assorted vegetable tempura	18.50
Pan Fried Tofu Fried Tofu w/sautéed mixed vegetables & sweet soy sauce	15.50

(All entrees include Miso Soup and side of Rice)



## SIDE ORDERS

SIDE SALAD	2.50
SIDE RICE	2.00
SIDE BROWN RICE	2.50
SIDE TOFU	3.00
STEAMED MIXED VEGETABLE	6.50



## EXTRAS

SESAME SOY PAPER	1.00
SEAWEED PAPER	.50
OSHINKO	3.50
YAMAGOBO	2.00
EXTRA SAUCE	1.75
SESAME SEEDS	1.50

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## SUSHI

	Sushi 2pcs/ Price	Sashimi 6pcs/ Price
ALBACORE	6.50	16.50
EGG	3.95	n/a
FRESH WATER EEL	6.25	n/a
HALIBUT	5.50	13.50
JAPANESE SCALLOPS	7.00	16.80
OCTOPUS	5.00	12.50
KING CRAB	Market	Market
PREM YELLOWTAIL	8.00	18.00
RED SNAPPER	6.50	15.00
SCOTTISH SALMON	6.95	15.90
SALMON EGG	6.25	n/a
SEA URCHIN	8.25	20.60
SCALLOP w/ mayo	5.30	n/a
SHRIMP	5.50	13.25
SMELT EGG	4.50	n/a
SNOW CRAB	6.50	16.25
SPANISH MACKEREL	6.80	16.50
SQUID	4.80	14.80
SWEET SHRIMP	6.80	14.80/4 pc
TORO	Market	Market
TUNA	6.00	15.00
BLUE FIN TUNA	Market	Market
YELLOWTAIL	7.50	18.50

## ROLL

	Hand roll	Cut roll
SALMON ROLL	6.00	6.75
TUNA ROLL	6.00	7.00
CUCUMBER ROLL	4.00	5.00
AVOCADO ROLL	5.00	6.00
SHRIMP ROLL w/cucumber, avocado	5.50	6.50
CALIFORNIA w/smelt egg roll, cucumber, avocado	6.00	7.50
CRAB LEG ROLL w/cucumber, avocado	7.00	8.00
SCALLOP ROLL w/cucumber	6.00	7.00
YELLOWTAIL & SCALLION ROLL w/cucumber	7.00	8.00
SALMON SKIN ROLL w/gobo cucumber sprouts	5.00	6.00
SPICY TUNA ROLL w/cucumber	6.80	7.80
SPICY YELLOWTAIL ROLL w/cucumber	7.00	8.00
VEGETABLE ROLL cucumber, asparagus, gobo, avocado & sprout	5.50	6.50
CALIFORNIA ROLL crab, avocado & cucumber	5.80	7.00
VEGETABLE TEMPURA ROLL	5.50	6.50
TORO & SCALLION ROLL	Market	Market
SHRIMP TEMPURA ROLL w/cucumber, avocado	7.50	8.50
EEL & AVOCADO ROLL w/eel sauce	7.00	8.00
BLUE CRAB ROLL	6.95	8.50

## SPECIAL ROLL

CHILEAN SEA BASS HAND ROLL w/ Spicy Mayo and Avocado	12.50
RAINBOW ROLL tuna, salmon, albacore, shrimp, avocado & white fish on California Roll	15.75
B.S.C. scallop dynamite topped on california roll	13.50
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, cucumber, avocado, topped w/ tempura flakes & eel sauce	13.50
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 & apple ponzu	15.50
LEO ROLL shrimp tempura, cucumber and avocado wrapped with spicy tuna, topped w/scallion ponzu	16.80
FRESH LOBSTER ROLL Cucumber, Smelt Egg, Avocado, Spicy Mayo	20.50
BAKED CRAB HAND-ROLL 2pcs w/ soy paper and spicy mayo	15.50
DRAGON ROLL shrimp tempura, cucumber & avocado wrapped with eel, avocado & eel sauce	18.00
PICACHU ROLL shrimp tempura, cucumber & crab wrapped w/avocado & albacore topped w/ scallions & ponzu	19.50
TIGER ROLL spicy tuna, crab, cucumber, avocado tempura flakes, eel sauce, & spicy mayo	18.25



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## APPETIZER

Edamame	4.00
Shishito Peppers sautéed Shishito peppers	8.50
Japanese Eggplant w/ sweet Miso	8.50
Soft Shell Crab w/ spicy ponzu	Market
Crab & Mozzarella Cheese Tempura w/tempura sauce	12.80
Crab Shitake Japanese Shitake Mushroom stuffed w/ crab & shiso lightly tempura fried w/ ponzu	6.80
Fried Calamari marinated calamari, served w/ spicy mayo sauce	9.80
Shrimp Tempura 4 pcs	12.50
Mixed Vegetable Tempura	6.75

## CARPACCIO

Halibut Carpaccio	15.25
thinly sliced Halibut w/arugula, sun dried tomato & extra virgin Olive Oil	
Salmon Carpaccio	14.30
thinly sliced Salmon,w/ capers, arugula, extra virgin Olive oil, sea salt & lemon	
Albacore Carpaccio	15.30
balsamic vinegar, extra virgin Olive Oil, Roasted Almonds & Crispy Garlic	
Tuna Carpaccio	15.35
thinly sliced Tuna w/ arugula, extra virgin Olive Oil, Yuzu & bottarga	
Red Snapper & Asian Pear Carpaccio	19.80
Hearts of Palm, Artichoke, Sea Salt, Yuzu Pepper, Balsamic & truffle Oil	

## CEVICHESES

South American style fish or vegetables marinated in lemon juice, garlic & chili, served w/ organic tomato, onion & cilantro.	
Fresh Maine Lobster	19.50
Tomato, Cucumber, Jalapeño Red Onion, Cilantro & Garlic Lemon sauce	
Mixed Tomato Vegetarian	14.50
Mix Ceviche (w/ octopus, shrimp & White Fish)	18.90
Tomato, Cucumber, Jalapeño Red Onion, Cilantro & Garlic Lemon Chili sauce	

## SALAD

Fresh Maine Lobster & Heart of Palm Salad	20.50
Heart of Palm, Artichoke w/ Lemon & Sweet Miso dressing	
Fresh Hearts of Palm & Baby Artichoke Salad	13.25
fresh Hearts of Palm & baby artichoke hearts w/ lemon & sweet miso dressing	
Tuna Tataki Salad seared tuna w/arugula & Lemon dressing	16.75
Salmon Skin Salad	11.50
crispy baked salmon skin & organic mixed greens w/ponzu vinagarette	
Tofu Salad	10.80
organic mixed greens topped with sliced tofu w/creamy sesame dressing	
Crispy Green Salad	8.95
organic mixed greens, avocado, cucumber, tomato, crispy wontons w/ house dressing	
Seaweed Salad	7.95
Cucumber Sunomono Salad	5.00
w/ choice of snow crab, shrimp, octopus or mixed - add \$4	

## SOUP

Miso Soup w/Tofu & Green Onion	2.75
Vegetable Miso Soup Japanese mushrooms & Napa Cabbage	3.50
Seafood Soup w/ shrimp, scallops, green mussels, crab, squid & clam	10.75
Tempura Udon Soup clear soup w/ fish cake, onion, shrimp & veg tempura	11.50

## OMAKASE (CHEF'S CHOICE)

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

5-Course	\$65.00 per person
	3-cold dish /sashimi, 1-hot dish, assorted sushi
7-Course	\$80.00 per person
	5-cold dish /sashimi, 1-hot dish, assorted sushi
Premium Course	\$100 to \$120 per person Chef Signature Selections

## SPECIAL MENU

### COLD DISH

Halibut Sashimi w/ garlic oil, chives and ginger Ponzu sauce	17.95
Crispy Risotto w/spicy tuna tartar & sliced jalapeño	15.95
Yellowtail Sashimi w/Jalapeno & onion ponzu sauce	17.80
SHU TACOS crispy wonton tacos filled w/ spicy tuna, crab, shrimp, lettuce, avocado & spicy salsa (2 pcs.)	13.80
Tuna Avocado Sashimi w/ spicy tomato Ponzu sauce & crispy garlic	17.50
Tai Red Snapper Sashimi	18.50
Thinly sliced red snapper w/ yuzu pepper, black seas salt, sudachi & truffle oil	
Seared Albacore Sashimi w/ crispy onion and onion dressing	17.75
Garlic Albacore Sashimi w/Spicy Garlic Onion Oil	14.50
thinly sliced albacore topped w/hot garlic onion oil. (w/ shaved black truffles - add \$10)	
Kobe-Style Wagyu Beef Sashimi	Market
thinly sliced Wagyu beef served w/ponzu sauce	

### HOT DISH

Broiled Miso Marinated Black Cod	19.00
marinated & broiled in sweet miso sauce	
Sautéed Shrimp w/ asparagus, shitake mushrooms & garlic sauce	17.80
Dynamite Choice of lobster, scallops or snow crab	Market
w/onion & mixed mushrooms	
Kobe-Style Wagyu Beef Tobanyaki	Market
sautéed Wagyu beef, Japanese mushrooms & onions	
Wagyu Beef Tacos crispy wonton taco filled w/ sautéed Wagyu beef,	19.50
Japanese Mushrooms, onions, avocado & spicy salsa	
Japanese Style Shrimp Udon Noodle	17.50
Japanese Udon noodle w/ sautéed shrimp, baby artichokes, celery and shallots w/Dashi Teriyaki sauce	
Asian Spicy Chicken	14.50
fried chicken w/ sweet & spicy sauce served on crispy rice noodles	
Sautéed Calamari and Baby Leeks w/chili garlic sauce	14.80
Orange Citrus Chicken fried chicken w/ SHU orange sauce	14.75
Grilled Chicken w/ sauteed mixed vegetables & spicy garlic sauce	15.80
Wild Rock Shrimp Tempura w/ spicy creamy mayo	16.95
Escabeche White Fish Tempura	16.90
w/ amazu, sweet vinegar, red onion, chili & cilantro	
Chilean Sea Bass Risotto	17.80
w/ Mushroom risotto, Tomato & Jalapeño sauce	
Steamed Chilean Sea Bass w/black beans, chives & ginger	17.75