

Sushi On Shea

AUTHENTIC JAPANESE CUISINE & SUSHI BAR

APPETISERS

SOFT SHELL CRAB blue crab deep fried with a ponzu dipping sauce	\$8.50
YAKITORI SKEWERS grilled skewers of chicken with teriyaki sauce	\$7.50
GYOZA seared pork stuffed pot stickers with a soy-vinaigrette	\$6.00
BAKED MUSSELS MOTOYAKI green mussel with onions, mushrooms, sesame oil and sake	\$8.00
EDAMAME steamed fresh whole soy beans	\$3.50
KUSHIYAKI charbroiled sirloin skewer with green onion sweet hot chili sauce	\$10.95
IKA TEMPURA lightly battered and deep fried calamari	\$10.95

TABLE SIDE COOKING

SUKIYAKI napa cabbage, onion, yam-noodles, shiitake mushrooms, tofu, and thinly sliced New York strip steak	\$32.00
CHICKEN MIZUTAKI napa cabbage, onion, rice noodles, shiitake mushrooms, tofu, and chicken breast prepared in clear broth	\$25.95
SHABU-SHABU spinach, napa cabbage, shiitake mushrooms, rice noodles, assorted fresh vegetables, and thinly sliced New York strip steak	\$32.00
SHAKENABE miso broth with chunks of salmon, shiitake mushrooms, green onions, rice noodles, napa cabbage, and tofu	\$32.00
VEGETABLE NABE	\$19.50

SALADS

HOUSE SALAD mixed greens with a soy-vinaigrette dressing	\$5.95
*GRILLED TUNA fresh tuna grilled rare with seasoned greens and a house dressing	\$18.00
CHICKEN AND SPINACH SALAD grilled breast of chicken with a sweet citrus dressing, spinach green leaf, with a crispy wonton	\$12.50
SUNOMONO SALAD cucumber and seaweed with a sweet yuzu dressing add crab or octopus \$4.00 more	\$4.95
GOMAAE spinach or broccoli with sesame soy dressing	\$4.95

NOODLE DISHES & SOUP

MISO WAKAME hot soup of tofu, green onion and seaweed	\$1.50
ASARI MISO SHIRU clam miso soup with green onions	\$8.50
CURRY UDON thinly sliced sirloin steak, vegetables, and udon noodles, served with a spicy curry sauce	\$12.50
VEGETABLE YAKI SOBA stir-fry vegetables and soba noodles prepared in a Japanese sauce with your choice of chicken, shrimp, or beef add \$4.00 more	\$9.50
NABEYAKI shrimp and scallops, Udon noodles, and shiitake mushrooms. Served in a seafood soup	\$15.00
TEMPURA SOBA OR UDON shrimp tempura, buckwheat or wheat noodles and fish broth	\$9.95

SIDES

DEEP FRIED TOFU OR COLD TOFU	\$4.95
TSUKEMONO ASSORTED PICKLE	\$4.50
SIDE PICKLE GINGER	\$2.00
STIRFRY VEGETABLE	\$4.50

Cabbage, carrot, bell pepper, bean sprout, shiitake mushrooms, and onions served with teriyaki sauce

A service charge will be added for parties of 6 or more.

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TEMPURA

served with miso soup, green salad, and steamed rice

VEGETABLE TEMPURA seasonal vegetables lightly battered and fried	\$10.50
SHRIMP TEMPURA Seven large shrimp lightly battered and fried	\$19.50
SHRIMP AND VEGETABLE TEMPURA three large shrimp and seasonal vegetables lightly battered and fried	\$17.50
MIXED TEMPURA two large shrimp, two calamari, seasonal vegetables lightly battered and fried	\$18.50

TERIYAKI

served with miso soup, green salad, and steamed rice

CHICKEN TERIYAKI tender breast of chicken charbroiled with teriyaki sauce	\$15.50
SALMON TERIYAKI fresh salmon fillet charbroiled with teriyaki sauce	\$18.50
BEEF TERIYAKI New York strip steak charbroiled with teriyaki sauce	\$28.50
SHRIMP TERIYAKI seven large shrimp charbroiled with teriyaki sauce	\$28.50

SPECIALTIES

served with miso soup, green salad, and steamed rice

SESAME CRUSTED SALMON fillet of salmon grilled with sesame seeds and pan seared with citrus-soy sauce	\$18.50
KATSU choice of pork loin or chicken breast, battered in bread crumbs then lightly fried. Served with a fruity worchestershire & hot mustard sauce	\$17.50
BENTO BOX chicken teriyaki, shrimp and vegetable tempura & tuna sashimi beef or salmon teriyaki, shrimp and vegetable tempura & tuna sashimi	\$20.50 \$32.50
NEW YORK STEAK Prime New York beef, sweet yams, asparagus and shiitake mushrooms. Served in a sizzling teppan with Yamada's special sauce	\$30.50
BAKED SEA BASS marinated in saikyo miso and sake	\$25.50
<u>FROM SUSHI BAR</u>	
*ASSORTED SUSHI Tuna, yellowtail, snapper, salmon, octopus, shrimp, egg omelet, and California roll served with ginger, wasabi, miso soup & green salad	\$27.50
*ASSORTED JO SUSHI Tuna, yellowtail, snapper, salmon, shrimp, sea urchin, salmon roe, egg omelet, tuna roll served with ginger, wasabi, miso soup & green salad	\$38.00
*CHIRASHI SUSHI Tuna, yellowtail, salmon, shrimp, octopus, egg omelet, mackerel, imitation crab served with ginger, wasabi, miso soup & green salad	\$35.00
*TEKKA DONBURI Thinly sliced tuna served over sushi rice, seaweed, and sesame seed, ginger, wasabi, miso soup & green salad	\$38.00
UNA JU Sliced eel over steamed rice with seaweed sesame seeds, eel teriyaki sauce, miso soup & green salad	\$25.00
*SPICY TUNA DON BURI Minced tuna mixed in spicy mayo served with seaweed sesame seed cucumber, sushi rice, miso soup & green salad	\$22.00
*ASSORTED SASHIMI Tuna, yellowtail, snapper, salmon, octopus, squid, daion radish strips, wasabi, served with miso soup, green salad and steamed rice	\$40.00

Changing item will add to price

*Consuming raw or uncooked meat and seafood may increase your risk of food borne illness