

# Sushi On Shea

Authentic Japanese Cuisine & Sushi Bar

## ZENSAI / APPETIZER

Edamame.....steamed fresh soy bean pods with sea salt.....	3
Gyoza.....crispy pork stuffed pot stickers with a soy-vinaigrette.....	6
Yakitori.....grilled skewers of chicken with a teriyaki sauce.....	6
Kushiyaki.....charbroiled beef sirloin skewer with scallions with a sweet hot chili sauce.....	10
Soft Shell Crab.....deep fried soft shell crab with a citrus soy dipping sauce.....	10
Baked Mussels.....green mussel with onions, shitake mushrooms, sesame oil and sake.....	8
Ika Tempura.....lightly battered and deep fried calamari.....	12
Shrimp Shinjyo-age....deep fried minced shrimp covered with wonton skin with a sweet chili sauce.....	10
Ara-NI.....fish jaw cooked with Japanese Daikon radish in a soy base sauce.....	15

## OWAN / SOUPS

Miso Shiru.....white miso soup with tofu, scallions and wakame seaweed.....	4
Asari Miso Shiru.....clam miso soup with scallions.....	8
Chicken Clear soup.....clear soup with chicken, Enoki mushrooms, carrot and scallions.....	6

## MENRUI / NOODLES

Nabeyaki Udon.....thick wheat noodles with shrimp, scallops & shitake mushrooms, ..... served in a seafood soup	12
Curry Udon.....thick wheat noodles with sliced sirloin steak & vegetables, ..... served in a spicy curry soup	12
Tempura Soba / .....buck wheat /thick wheat noodles with shrimp tempura.....	10
Udon, Hot / Cold served in a fish broth soup	
Vegetable Yaki Soba.....stir fried chow-mein style noodles with vegetable, ..... finished with a Japanese Worcestershire sauce with chicken, \$10 - with shrimp, pork or beef, \$12	8

## YASAI / SALADS

House Salad.....mixed greens with a soy vinaigrette ginger dressing.....	4
Grilled Tuna Salad.....Peppered & seared fresh tuna on mixed greens with a house dressing.....	18
Chicken & Spinach Salad.....grilled chicken breast, baby spinach & crispy wonton, served..... with a sweet citrus dressing	12
Gomaae.....baby spinach, green beans or broccoli with a sesame soy dressing.....	6
Sunomono Salad.....cucumber and wakame seaweed with a sweet yuzu-vinaigrette..... add crab or octopus, \$11	4

## TSUKEAWASE / SMALL DISHES

Tsukemono.....assorted pickles.....	3
Yasai Itame.....stir-fry vegetables.....	3
Agedashi Tofu / Hiyyakko.....deep fried tofu or cold tofu.....	4
Kaisou Salad.....seaweed salad.....	6
Ika Sansai.....squid salad.....	8
Daigaku-Imo.....candied sweet potato.....	6
Nasu no Shoga Miso Dare.....stir fried eggplant with a ginger miso sauce.....	6

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## AGEMONO / DEEP FRIED DISHES *(Served with a bowl of rice)*

Shrimp Tempura.....	five large shrimp lightly battered and fried.....	12
Shrimp & .....	three large shrimp and seasonal vegetables lightly battered and fried.....	14
Vegetable Tempura		
Mixed Tempura.....	two large shrimp, two calamari and seasonal vegetables, ..... lightly battered and fried	16
Vegetable Tempura.....	seasonal vegetables lightly battered and fried.....	8
Katsu.....	pork loin or chicken breast, battered in bread crumbs then lightly fried, ..... served with a fruity worcestershire and hot mustard sauce	12
Kara-age.....	deep fried Chicken or pork marinated in a ginger soy sauce..... add tuna. \$24	12

## YAKIMONO / GRILLED DISHES *(Served with a bowl of rice)*

Chicken Teriyaki / .....	tender boneless half chicken charbroiled with teriyaki sauce / .....	12
Shioyaki	grilled with sea salt	
Salmon Teriyaki / .....	fresh salmon filet charbroiled with teriyaki sauce / grilled with sea salt.....	12
Shioyaki		
Beef Teriyaki / .....	New York strip steak charbroiled with teriyaki sauce / grilled with sea salt.....	18
Shioyaki		
Baked Sea Bass .....	fillet of Chilean sea bass, marinated in saikyo miso & sake / .....	20
Saikyo-Yaki / Shioyaki	baked with sea salt	
Sesame Crusted.....	fillet of salmon, grilled with sesame seeds and.....	12
Salmon	pan seared with a citrus-soy sauce	
Lobster Yuzu Miso Yaki...	baked lobster marinated with yuzu & miso.....	32
Una-Jyu.....	freshwater eel served over a bowl of steamed rice.....	20
New York Steak.....	prime New York beef, sweet yams, asparagus & shitake mushrooms,..... served in a sizzling teppan with a Yamada's special sauce	21
Tuna Steak.....	grilled tuna steak served with a sake and red wine sauce.....	35

## NEBEMONO / TABLE SIDE COOKINGS *(Served with a bowl of rice)*

Sukiyaki.....	sliced New York strip steak, Napa cabbage, onion, ..... yam-noodles, shitake mushrooms & tofu	28
Chicken Mizutaki.....	chicken breast, Napa cabbage, onion, rice noodles,..... shitake mushrooms & tofu, prepared in clear broth	20
Shake-Nabe.....	cubes of salmon, Napa cabbage, shitake mushrooms,..... green onions, rice noodles & tofu, prepared in miso broth	25
Shabu-Shabu.....	thinly sliced New York strip steak, Napa cabbage, spinach, shitake mushrooms,..... rice noodles, assorted fresh vegetables, served with a ponzu sauce	28
Kaisen-Nabe.....	shrimp, king crab, white fish, scallops,..... mussels & vegetables prepared in fish broth	35
Vegetable Nabe.....	Napa cabbage, onion, rice noodles,..... shitake mushrooms & tofu prepared in clear broth	15