

STARTER

Edamame	\$8
delicious soft-boiled soybeans	
Chawanmushi	\$10
steamed egg custard with chicken and mushroom	
Tako Isobe age	\$18
deep fried octopus with garlic salt and dried seaweed	
Home-made Assortment Pickles	\$15

SASHIMI

Entrée Sashimi (5p)	\$20
Tuna & Salmon Sashimi (6p)	\$26
3 Kinds of Sashimi (9p)	\$34
5 Kinds of Sashimi (15p)	\$58
Chef's Omakase Sashimi	\$78

COLD ENTRÉE

Wagyu Beef Tataki	\$32
lightly seared beef slices with sweet soy onion sauce	
Seared Salmon Carpaccio	\$28
thinly sliced fresh salmon with shu special dressing	
Dynamite	\$22
fresh tuna tartare with spicy mayonnaise, spring onion, wasabi and nori seaweed	

ASSORTED SUSHI

Chef Omakase (10p)	\$85
chef's choice of fish of the day	
Sushi Plate (8 nigiri and sushi roll)	\$68
2 x salmon, 2 x tuna, 2 x kingfish, 2 x white fish and sushi roll	
Salmon/Tuna /King fish (6p) Plate	\$48
fresh salmon, seared salmon, fresh tuna, marinated tuna, fresh kingfish and seared king fish	
Mackerel oshi sushi	
sushi rice and marinated mackerel pressed in small wooden box	

HOT ENTRÉE

Dashimaki tamago	\$22
dashi rolled egg omelette	
Buta Kakuni	\$24
Japanese style simmered caramelised pork belly with sweet soy sauce	
Agedashi Tofu	\$23
deep fried tofu in bonito stock and soy broth topped with grated bonito spring onion and spicy radish	

SUSHI ROLL

Cucumber Roll	\$12
Avocado Roll	\$12
Salmon Roll	\$14
Tuna Roll	\$14

Dengaku Eggplant	\$22
eggplant with sweet miso paste	
Chicken Karaage	\$24
deep fried confit chicken served with Japanese citrus pepper paste	

Unagi shirayaki	\$26
grilled eel from Kagoshima with yuzu pepper, salt & sweet soy	

	H/R	I/O
Tuna & Avocado Roll/HR	\$10	\$22
Salmon & Avocado Roll	\$10	\$22
Tempura Prawn Roll	\$12	\$24

PLEASE DO NOT SPLIT BILL

MAIN

Octopus ponzu \$32

Pan fried octopus with ponzu sauce

Teriyaki Chicken \$32

confit chicken thigh fillet served with teriyaki sauce

Roasted Duck \$38

slow cooked duck breast with sesame dressing

Grilled Black Cod \$39

grilled cod marinated with saikyo miso

Wagyu Beef Steak \$58

premium wagyu sirloin served with sesame garlic sauce

Conger Eel Rice \$34

grilled conger eel served on a bowl of rice

Wagyu beef steak rice bowl \$38

grilled wagyu steak with poached egg & yakiniku sauce

TEMPURA

Served with flavoured salt and tempura sauce

Seafood Tempura \$30

a variety of deep-fried prawn, white fish, salmon etc tempura

Vegetable Tempura \$30

a variety of deep-fried vegetables tempura

Prawn Tempura \$32

5p deep fried tiger prawns

Assorted Tempura \$38

deep fried tiger prawns, fish fillet and a variety of vegetables

SALAD

Mixed Green Salad \$18

mixed greens, cherry tomato, avocado, and cucumber with special dressing

Wakame Seaweed Salad \$18

mixed greens with topped seaweed with special dressing

Steam vegetable \$18

with ponzu and sesame dressing

SIDE DISH

Onigiri Rice ball (2p) \$12

Steam Rice \$5

Miso Soup \$6

Home-made Assortment Pickles \$15

Pickles Ginger \$3

Onsen Tamago \$3

Japanese style poached egg with dashi sauce

PLEASE DO NOT SPLIT BILL

NOODLES

Tempura Udon (Hot or Cold) \$28

udon noodle in soup with spring onion, seaweed, seafood & vegetable tempura on side

Tempura Soba (Hot or Cold) \$28

buckwheat noodle in soup with spring onion, seaweed and seafood & vegetable tempura on side

Shu Japanese Restaurant