SHU DELUXE BOX

sashimi, prawn & vegetable tempura, wagyu beef, grilled fish, agedashi tofu, salad, rice & miso soup

\$48

LUNCH SET MENU

the following options are served with small salad, rice & miso soup

& miso soup	
Sashimi & Tempura	\$39
sashimi, seafood & vegetable tempura	
Sashimi	\$32
assorted sashimi	
Chicken Karaage	\$24
deep fried chicken thigh with teriyaki sauce	
Teriyaki Chicken	\$26
pan fried chicken thigh with teriyaki sauce	47
Chicken Katsu	\$26
deep fried chicken cutlet with katsu sauce	
Teriyaki Salmon	\$32
pan fried salmon with teriyaki sauce	
Agedashi Tofu	\$24
Deep fried tofu with special sauce	
Grilled Mackerel	\$24
marinated grilled mackerel with salt	
Teriyaki Wagyu Beef Steak wagyu steak with sesame garlic sauce NOODLE	ries
HOUSEL	
Tompura Ildon (Hot or Cold)	\$26

Tempura Udon (Hot or Cold) \$26 udon noodle in soup with spring onion, seaweed, seafood & vegetable tempura on side

Tempura Soba (Hot or Cold)

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

\$26

RICE BOWL

Ingredients are served on sushi rice & miso soup

Seafood Poke	\$24
marinated sashimi, avocado and flying fish roe on sushi rice	
Fresh Tuna and Salmon	\$26
tuna & salmon sashimi, spring onion & flying fish roe on sushi r	ice
Grilled Conger Eel	\$32
grilled conger eel on Rice	
Wagyu beef Don	\$32
grilled wagyu beef with yakiniku sauce, poached egg on side	
<u>SASHIMI</u>	
Salmon & Tuna Sashimi 6 slices	\$28
Assorted Sashimi 12 slices	\$46
SALAD	
Wakame Seaweed Salad	\$22
mixed greens, seaweed with shu special dressing	
Mix Green Salad	\$20
mixed greens, tomato & avocado with shui special dressing	
CIDE DIGII	
SIDE DISH	
Edamame	\$8
delicious soft boiled soy beans	
Buta Kakuni	\$23
Japanese style caramelised pork belly	
Agedashi Tofu deep fried tofu with sweet soy sauce	\$20
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Karaage Chicken	\$24
deep fried chicken thigh	ć12
Assortment Pickles	\$12
Pickled Ginger	\$3
Steam Rice	\$5
Miso Soup	\$6

PLEASE DO NOT SPLIT BILL