

Omakase

Nigiri (soup, salad,appetizer with 12 pcs of sushi and 1 hand roll)	55
House shunji's	80 MP

Sashimi

Seared Tuna (fresh wasabi leaf and avocado puree)	18
Yellow Tail (serrano chili, chive with citrus ponzu)	18
Kanpachi (chive, garlic chips with sesame ponzu)	20
Albacore (daikon radish, onion & chive with ponzu oil)	16
Halibut (sea salt and yuzu pepper)	18
Red Snapper (sea salt and yuzu pepper)	20
Salmon (onion, red radish, cucumber, garlic with sweet soy vinegar)	16
Seafood Ceviche	18
Oysters on the Half Shell	
Kumamoto 3pc	9
Hama Hama 3pc	9
With Uni (sea urchin) add \$10	
Abalone sashimi (whole piece)	20

Tartare

Tuna (onion, garlic with miso wasabi soy sauce)	18
Yellow Tail	18
Toro	MP
Spicy Tuna with Renkon Chips	15
Sweet Shrimp with Black truffle and Truffle Oil	28

Salad

Organic Mixed	7
Seaweed (kelp)	10
Sunomono (shrimp or crab)	10
Sashimi (albacore, tuna or yellow tail)	20

Soup

Miso Tofu	4
Mushroom	5
Clam	6

Appetizers

Edamame	5
Shishito Peppers	6
Sauteed Shiitake mushrooms and asparagus	8
with Calamari or Rock Shrimp	12
Rock Shrimp with ponzu chilli	12
Nasu Dengaku grilled eggplant, shrimp, crab, avocado and miso	15
Saikyo Yaki Black Cod	18

Tempura

Oyster (4pc)	12
Shrimp (4 pc)	9
Uni (2 pc)	10
Scallop (4pc)	10
Whitefish (4pc)	12
Crab meat (4 pc)	12
Shojin (5 kinds of vegetables)	9

House Special Rolls

Shunji Roll (tuna, salmon, whitefish, yellowtail, crab, masago and vegetables)	18
Shrimp tempura & asparagus topped with crab meat	15
Spicy Tuna topped with albacore w/ crispy shallot	15
Crab Roll (dungeness crab or blue crab, hand roll only)	8
Salmon Skin (hand roll only)	6
Softshell Crab Roll (masago, avocado, cucumber)	12

Hand/Cut

Spicy Tuna Roll	6 / 8
Salmon Asparagus Roll	6 / 7
California Roll	7 / 9
Spicy Scallop Roll	6 / 7
Shrimp Tempura Roll (asparagus with spicy mayo)	6 / 8
Fresh Water Eel with Avocado Roll	7 / 9
Vegetable Roll	6 / 7

shunji's