

## COLD APPETIZERS

<b>Treasure Island</b> sliced avocado around tuna, salmon, white fish with spicy sauce, ponzu, tobiko, seaweed salad	15
<b>Spicy Tuna Tartare</b> chopped spicy tuna on top of chef's special sauce, tobiko, yamamomo	15
<b>Sushi Pizza</b> guacamole, bell pepper, onion, tobiko, and tuna on top of tortilla chips	13
<b>Taco Ceviche</b> diced white fish, shrimp, avocado, bell pepper, onion, tomato, cilantro and mango	15
<b>Yellowtail Serrano</b> thinly sliced yellowtail, yuzu soy sauce and cilantro	16
<b>Cajun Miso White Tuna</b> seared cajun white tuna glazed with sweet miso sauce and mango	16
<b>Garlic Amberjack</b> thinly sliced amberjack, showered with sizzling hot garlic oil	18
<b>Fluke Special</b> thinly sliced fluke, yuzu sea salt, truffle oil, serrano pepper	16
<b>Tuna Ravioli</b> tuna wrapped with kani, avocado, tobiko, bell pepper, onion	18
<b>Tuna Chips</b> spicy tuna, bell pepper, mango, onion, and tobiko serve on top of chips	13
<b>Hamachi Crush</b> thinly sliced yellowtail, yuzu dressing, micro cilantro and serrano pepper	18

## SUSHI AND SASHIMI (PRICE PER PIECE)

<b>Maguro</b> (Tuna)	3.5	<b>Saba</b> (Mackerel)	3
<b>O - Toro</b>	MP	<b>Sawara</b> (Spanish Mackerel)	3
<b>Chu - Toro</b>	MP	<b>Ikura</b> (Salmon Roe)	4.5
<b>Sake</b> (Salmon)	3.5	<b>Tobiko</b> (Flying Fish Roe)	3.5
<b>Sake Toro</b>	4.5	<b>Unagi</b> (Eel)	4
<b>N.Z. King Salmon</b>	4.5	<b>Uni</b> (Sea Urchin(CA))	MP
<b>King Salmon Toro</b>	5.5	<b>White Tuna</b>	3.5
<b>Smoked Salmon</b>	3.5	<b>Ika</b> (Squid)	3.5
<b>Hamachi</b> (Yellowtail)	3.5	<b>Tako</b> (Octopus)	3.5
<b>Hamachi Toro</b>	4.5	<b>Ebi</b> (Shrimp)	3
<b>Kanpach</b> (Amberjack)	4	<b>Botan Ebi</b> (Sweet Shrimp)	6.5
<b>Hirame</b> (Fluke)	3	<b>King Crab</b>	7
<b>Suzuki</b> (Striped Bass)	3	<b>Kanikama</b> (Crab Stick)	3
<b>Madai</b> (Red Snapper)	4	<b>Tamago</b> (Egg)	3
<b>Hotate</b> (Scallop)	4	<b>Inari</b> (Tofu Skin)	3

## SHUNJU MODERN STYLE SUSHI

<b>Big Eye Tuna</b> with garlic chip	5.5	<b>King Salmon</b> with tomato and onion	6
<b>Fluke</b> with plum sauce and fried ginger	5	<b>Sea Scallop</b> with truffle sea salt	6
<b>Mackerel</b> with ginger sauce and scallion	5	<b>Grilled Eel</b> with avocado and tempura flake	6
<b>White Tuna</b> with kiwi, yuzu miso	5	<b>Sweet Shrimp</b> with wasabi pickle	8
<b>Kanpachi</b> with yuzu puree	6	<b>Ikura wrapped</b> with king salmon	7
<b>Red Snapper</b> with vinegar jello	6	<b>Triple Eeg</b> with ikura, quail egg, tobiko	8
<b>Uni</b> with Ika and oba	MP	<b>King Crab</b> with mango	9
<b>Yellowtail</b> with cilantro and serrano	5.5	<b>Striped Bass</b> with wasabi pickle	5

## SUSHI BAR ENTREES

served with miso soup or green salad	
<b>Sushi Chef Selection</b> 7 or 10 kinds, 1 piece each with a classic roll	22/28
<b>Sashimi Chef Selection</b> 5 or 7 kinds, 3 pieces each with white rice	25/30
<b>Sushi and Sashimi Combo</b> 15 pcs of assorted sashimi, 5 pcs of sushi and a classic roll	33
<b>Chirashi</b> variety of sashimi over sushi rice	25
<b>Maki Combo</b> Choice of two or three classic rolls (excluding shrimp tempura)	13/19

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## SHUNJU SPECIAL ROLLS

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<b>Beast</b> spicy kani, cream cheese, avocado, deep fried with micro green, tobiko on top	14
<b>Carnaval</b> spicy tuna, spicy salmon, tempura flake, avocado, topped with red, yellow, green, black tobiko	16
<b>Rainbow Dragon</b> eel, cucumber, mango, kani inside with salmon, tuna, white fish, avocado, white tobiko on top	16
<b>Minions</b> shrimp tempura, spicy white fish, seaweed salad, avocado, tobiko, wrapped in soy bean paper	16
<b>Rock 'N' Roll</b> smoked eel, shrimp tempura, avocado, cucumber and tobiko	13
<b>Sakura</b> tuna, salmon, yellowtail, avocado, cucumber, tobiko wrapped in pink soy bean paper	16
<b>Amazing</b> shrimp tempura, spicy tuna, tempura flake, pepper tuna, spicy chili and eel sauce	16
<b>Shrek</b> spicy lobster salad, tuna, white tuna, avocado, tobiko, tempura flake, wrapped in soy bean paper	16
<b>King Tuna</b> spicy tuna, avocado inside with seared tuna, mayo, scallion on top	16
<b>Zesty Salmon</b> spicy salmon, avocado inside with salmon, serrano pepper, and hot sauce on top	15
<b>The Lion King</b> soft shell crab, lobster salad, and avocado inside with spicy tuna, tempura flake on top	17
<b>Wave Crest</b> spicy yellowtail, shiso, mango, and eel inside with yellowtail, cilantro, and serrano	18
<b>Spider</b> soft shell crab, avocado, cucumber, lettuce, tobiko	12
<b>Angel Fish</b> spicy white tuna, mango, crunch, avocado inside w. mango, white tuna, black tobiko, scallion on top	16
<b>Dynamite Scallop</b> spicy scallop, tobiko, avocado and scallion inside with shrimp and grape tomato on top	16
<b>Nemo</b> shrimp tempura, spicy kani, and avocado inside with salmon, yellowtail and black tobiko on top	17
<b>Super Volcano</b> spicy tuna, avocado, cucumber, crunchy top w. deep fried kani, tobiko, spicy sauce	15
<b>Paradise</b> spicy king crab, avocado, cucumber, with mango and shrimp, micro green, tobiko	19

## CLASSIC ROLLS / HAND ROLLS

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<b>Salmon</b>	6	<b>Avocado</b>	5	<b>Sweet Potato Tempura</b>	6
<b>Salmon Avocado</b>	7	<b>Cucumber</b>	5	<b>Spicy Kani</b>	6
<b>Salmon Cucumber</b>	7	<b>Yellowtail Scallion</b>	7	<b>Spicy Salmon</b>	7
<b>Tuna</b>	6.5	<b>Yellowtail Jalapeño</b>	7	<b>Spicy Yellowtail</b>	8
<b>Tuna Avocado</b>	7.5	<b>Eel Avocado</b>	8	<b>Spicy White Tuna</b>	7
<b>Tuna Cucumber</b>	7.5	<b>Eel Cucumber</b>	8	<b>Spicy Tuna</b>	7.5
<b>Vegetable</b>	6	<b>Shrimp Tempura</b>	8.5	<b>Philadelphia</b>	7.5
avocado, cucumber, asparagus		lettuce, cucumber, mayo		smoked salmon, cream cheese, avocado, scallion	
<b>California</b>	6	<b>Salmon Skin</b>	7		
kani, avocado, cucumber		cucumber, scallion			

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## APPETIZERS

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<b>Spring Roll</b> (2) crispy fried spring roll w. shrimp, pork & mushroom	6
<b>Summer Roll</b> soft rice roll w. shrimp, bean sprouts, herbs, & rice vermicelli	9
<b>Satay</b> (3) grilled skewers w. cucumber, daikon & a peanut dipping sauce. <i>Choice of: Beef 8   Chicken 7   Shrimp 8 (2pcs)</i>	
<b>Cha Gio Chay</b> (3) crispy fried vegetarian spring roll served with green leaf lettuce, herbs and a soy-sesame sauce	6
<b>Grilled Pork Neck</b> marinated in five spice honey, served with cucumber salad peanut	8
<b>Hamachi Kama</b> grilled yellowtail jaw with ponzu sauce on the side	18
<b>Rock Shrimp</b>	15
<b>Grilled Portobello Mushroom</b> served with fresh asparagus, balsamic basil bell pepper salsa.	14
<b>Fried Calamari</b> lightly fried, tossed with butter and garlic, and served with a lemon-pepper dipping sauce	11
<b>Fried Soft Shell Crab</b> pan fried in garlic butter with lemon pepper dipping sauce	12
<b>Lobster Salad Summer Roll</b> rice paper soft roll	11
<b>Shrimp Avocado Summer Roll</b>	10
<b>Edamame</b> (Original or Spicy)	5/5.5
<b>Gyoza</b> pork w. vegetable dumpling	7
<b>Shrimp Shumai</b>	7
<b>Wasabi Shumai</b>	7

## SALADS

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<b>House Special Salad</b> mesclun w. lotus roots, alfalfa sprout, watercress, fresh pearl tomato & a house basil dressing	9
<b>Roast Duck Salad</b> shredded roast duck w. cucumber w. a ginger garlic vinaigrette	15
<b>String Bean Mushroom Salad</b> with fresh mushroom, grape tomato, spicy mayo, basil dressing	11
<b>Papaya Salad</b> julienne green papaya w. crushed peanuts, grilled beef & basil dressing	14
<b>Avocado Salad</b> house special salad with avocado on top	10
<b>Salmon Skin Salad</b> house special salad with salmon skin on top with eel sauce	10
<b>Kani Salad</b> crab stick mixed spicy mayo, tobiko, over spring mix and avocado	11

## SOUPS

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<b>Miso Soup</b>	3
<b>Spicy Seafood Soup</b> hot & sour seafood broth w. pineapple, tamarind, aromatic herbs, shrimps, and fish filet	16
<b>Chicken Noodle Soup</b> chicken soup w. cellophane noodles, coriander & scallions	12
<b>Shrimp La Sa</b> light curry & coconut milk soup w. rice vermicelli, bean sprouts & herbs	16
<b>Pumpkin &amp; Spinach Cream Soup</b>	9

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## MEAT

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served with miso soup or green salad and rice

<b>Bo-Luc-Lac</b> (8oz) sautéed beef steak cubes served with taro fried and tomato, onion mesclun salad	26
<b>Grilled Rack of Lamb</b> (4pc) marinated w. dill & lemongrass, served with mesclun salad, red wine reduction	36
<b>Grilled Honey Pork Chops</b> (2pc) grilled w. lemongrass, honey, garlic, served with tomato, cucumber, pickles	15
<b>Grilled Filet Mignon</b> (8 oz) served with mixed mushroom and dill red wine sauce	28
<b>Beef Teriyaki</b> served with broccoli, carrot, onion, sesame seed and teriyaki sauce	18
<b>Beef with Broccoli</b>	16

## POULTRY

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served with miso soup or green salad and rice

<b>Lemongrass Chicken</b> stir fried white meat chicken w. bell pepper, onion, straw mushroom, lemongrass, or with red chili sauce	16
<b>Boneless Roast Duck</b> (1/2) w. tamarind reduction, baby bok choy & shiitake mushrooms	30
<b>Monsoon Duck</b> (1/2) sliced boneless roast duck wrapped in crepe, bean sprouts, cucumber, green leaf, lettuce	30
<b>Grilled Lemongrass Chicken</b> grilled chicken dark meat marinated w. lemongrass & lime juice, served with pickles, tomato, cucumber, and sticky rice	16
<b>Chicken Teriyaki</b> served with broccoli, carrot, onion, sesame seed and teriyaki sauce	16
<b>Chicken with Broccoli</b>	14

## SEAFOOD

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served with miso soup or green salad and rice

<b>Hot Ginger Fish</b> stripe bass fried crispy whole fish in a tamarind & ginger sauce	28
<b>Miso Chilean Seabass</b> served with grilled asparagus and green apple endive salad	30
<b>Tom Nuong and Scallops</b> (4pc Shrimps & 4pc Scallops) grilled garlic prawns & scallops served a sesame ginger sauce	26
<b>Vietnamese Seafood Bouillabaisse</b> special hot & sour seafood stock w. shrimp, scallop, salmon, mussel, calamari, lemongrass, tamarind & aromatic herbs	28
<b>Soft Shell Crab</b> pan-fried in garlic butter, served w. vegetable & lemon sauce	24
<b>Steamed Filet of Sole</b> steamed with ginger green, red bell pepper, cellophane noodles, and ginger scallion sauce	22
<b>Seared Sesame Tuna</b> with lotus root, bok choy, sesame sauce	28
<b>Mussels</b> with tamarind garlic chili sauce	16
<b>Shrimp Teriyaki</b> served with broccoli, carrot, onion, sesame seed and teriyaki sauce	18
<b>Salmon Teriyaki</b> served with broccoli, carrot, onion, sesame seed and teriyaki sauce	18
<b>Scallop Teriyaki</b> served with broccoli, carrot, onion, sesame seed and teriyaki sauce	26
<b>Shrimp with Broccoli</b>	16

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## CURRY

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<b>Curry</b> with lemongrass, mushroom, coconut milk, bell pepper, string bean, onion, orka, eggplant <i>Choice of: Shrimp 18   Beef 18   Chicken 16</i>	
<b>Seafood Curry Gumbo</b> scallop, calamari, mussel, shrimp, vegetables & cellophane noodles	26
<b>Curry w. Vegetable Delight</b> okra, tofu, string bean, mushroom, squash bell pepper	15
<b>Curry Mussel</b> served with mussel, onion, curry sauce	18

## NOODLE & RICE

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<b>Bunxao</b> vietnamese stir fried rice noodles with shrimp, egg, bean sprouts, roasted peanut, served with nuoc cham sauce.	15
<b>Pho Bo Deluxe</b> hearty beef soup w. rice noodle, sliced beef, basil & bean sprouts, eye round steak, beef brisket, soft tendon beef ball	15
<b>Seafood Noodle Soup</b> egg noodles with shrimps, calamari, salmon, scallop, served with chicken broth	18
<b>Pineapple Fried Rice</b> shrimp, rasin, pineapple, egg, bean sprouts	14
<b>Japanese Fried Rice</b> w. peas, carrot, onion, corn, eeg <i>Choice of: Shrimp 13   Beef 13   Chicken 12   Vegetable 11   Smoked salmon 15</i>	
<b>Lo Mein</b> with mushroom, bok choy, green onion, celery <i>Choice of: Shrimp 13   Beef 13   Chicken 12   Vegetable 10</i>	
<b>Yaki Udon</b> stir fried thick noodle with vegetable <i>Choice of: Shrimp 16   Beef 16   Chicken 14   Tofu 13   Seafood 18</i>	

## VEGETARIAN

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served with miso soup or salad and rice

<b>Grilled Eggplant</b> w. fresh shallots, scallions, & roasted peanuts, garlic & chili sauce	13
<b>Bamboo Steamed Vegetable</b> a colorful assortment of vegetables w. a soy-sesame dipping sauce	13
<b>String Bean</b> stir fried, garlic brown sauce	13
<b>Grilled Lemongrass Tofu</b> w. spinach, bell pepper & basil-ginger sauce	13
<b>Steamed Vegetables and Crispy Tofu</b> with sesame ginger dipping sauce	13
<b>Tofu Teriyaki</b> served with broccoli, carrot, onion, sesame seed and teriyaki sauce	13

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## ***BEVERAGES & DRINKS***

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Japanese Green Tea	3
Thai Iced Tea	3
Coke, Diet Coke, Sprite, Ginger ale, Iced Tea	1.95
FIJI Water	3
S. Pellegrino	3
Ramune Original, Strawberry, Orange	3

## ***DESSERTS***

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Tiramisu	8
Creme Brulee	8
Chocolate Souffle	8
Exotic Bamba mango, passion fruit, raspberry sorbet, all covered in white chocolate	8
Blood Orange Mascarpone	8
Ice Cream Red Bean, Green Tea, Chocolate, Vanilla	3
Mochi Ice Cream (2 pcs) Red Bean, Green Tea, Mango, Vanilla, Strawberry	3.5
Tart (Gluten and Dairy Free) Pecan, Lemon, Mixed Berry	8

## ***SIDE ORDER***

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Steamed Sticky Rice w. coconut	3
White Rice	2
Sushi Rice	3
Brown Rice	3

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