#### WHITE WINE

***************************************		
	glass	bottle
<b>Plum Wine</b> Sanger - California	7	32
<b>Black Ridge</b> Moscato - California	9	33
<b>84 Prosecco</b> Prosecco - California	8.5	32
Chateau Ste. Michelle Riesling - Washington State	8.5	32
<b>Voga</b> Pinot Grigio - Italy	8.5	32
<b>Kunde</b> Sauvignon Blanc - California	8.5	32
<b>Kim Crawford</b> Sauvignon Blanc - New Zealand	11	42
<b>Glenbrook</b> Chardonnay - California	8.5	32
<b>Alexander Valley</b> Chardonnay - California	10	38

# **RED WINE**

KED WINE		
	glass	bottle
Steele Ridge Canyon Pinot Noir - North Coast	8.5	32
<b>Mira</b> Pinot Noir - Stanly Ranch	15	57
<b>Sterling Merlot</b> Merlot - California	8.5	32
<b>Duckhorn</b> Merlot - Sonoma	16	58
<b>Original Malbec</b> <i>Malbec - France</i>	9	34
<b>Prisoner</b> Red Blend - California	17	65
Margarett's Cabernet - California	8.5	34
Francis Coppola Claret - California	10	38
<b>If You See Kay</b> Cabernet - Paso Rablos	11	43

# **SPARKLING · CHAMPAGNE**

	glass	bottle
<b>Stanford Brut</b> <i>California</i>	7	22
Chandon Brut Classic California		35
<b>Dom Pérignon</b> France		250
Martini & Rossi Asti Spumante Italy	•	30
Möet & Chandon Imperial		85

#### **SIGNATURE MARTINIS**

#### **New!** Jam-on-Berry

Jameson Irish Whiskey, fresh muddled blueberries, Pama Liqueur, simple syrup, with a splash of cranberry juice

#### Wicked Wasabi

Ketel One Vodka, shaken until icy, with a splash of olive juice; garnished with wasabi stuffed olives

#### New! Sheng Yu-Zu

Signature cocktail in honor of Shinto's founder, Sheng Long Yu, a tantalizing concoction mixed with Yuzu Citrus Sake, Deep Eddy Lemon Vodka, a splash of Chambord; topped with soda. Created by his sister and Shinto Strongsville's bar manager, Annie.

#### Cîroc Lola

Cîroc Vodka, Elderflower Liqueur, and pomegranate juice; topped with Stanford Brut

#### Juice Box

Cîroc Vodka, Hypnotic Liqueur, white grape, moscato

#### **Ginger Blossom**

Tanqueray 10 Gin, Domaine de Canton, Elderflower Liqueur, grapefruit juice, splash of pineapple

#### New/ Zen-Sational

Haku Japanese Vodka, fresh-squeezed lemon, muddled strawberries, dash of organic agave nectar, topped with a splash of champagne

#### **Pink Flamingo**

Three Olives Mango Vodka, strawberry liqueur, strawberry-mango purée, fresh lemon juice; shaken

#### **New!** Meringue al Limone

A creamy decadent Italian inspired cocktail with fresh-squeezed lemon juice, egg whites, a dash of Godiva White Chocolate and Malibu Coconut Rum; shaken until frothy for a meringue finish that melts in your mouth!

#### Sun-Kissed

Belvedere Vodka, Elderflower Liqueur, grapefruit juice, mango purée

#### "GUILT-LESS" PLEASURES

Exotic cocktails without all the calories! All cocktails made with low-calorie ingredients.

#### New! Spice Gurl

In honor of our bartender, Billy, whose inspiration for this drink came from his love for the "girl power" pop band "Spice Girls". A sweet and spicy blend of Añejo tequila, fresh muddled jalapeños and mangos, organic agave nectar, and a splash of soda and citrus juice

#### **Eve's Garden**

Ketel One Grapefruit Rose Botanical Vodka, fresh muddled strawberry and lemon, topped with a dash of St. Germain Liqueur, water, lemon twist

### **New!** Green Goddess

Ketel One Cucumber Mint Botanical Vodka, freshsqueezed lime and muddled mint, a dash of melon liqueur; topped with soda

# New! Suave-Skinny

Suavecito Añejo premium mountain grown agave tequila, organic agave nectar, blood orange juice, fresh-squeezed lime, and orange bitters; topped with soda

# SHINTO SIGNATURE CLASSICS

# Shinto Maitai

Captain Morgan White Rum, Myer's Dark Rum, triple sec, pineapple and orange juice; shaken with sour and grenadine

#### **New!** Mellow Nikka

Nikka Japanese Coffey Grain Whisky, Frangelico Hazelnut Liqueur, dash of St. Germain Liqueur, Amaretto and fresh-squeezed oranges; shaken on the rocks

#### **Backyard Tea**

Cîroc Peach Vodka, Sweet Tea Vodka, pink lemonade, pomegranate syrup, and fresh-squeezed lemon

# Moscow Mule

Smirnoff Vodka, Crabbie's Ginger Beer, and lime juice. Also available in strawberry, blueberry, orange and pomegranate (ask server for all recommended flavors)

- » Mexican Mule (Jose Cuervo Gold)
- » Irish Mule (Jameson)
- » Kentucky Mule (Jim Beam)

#### **New!** Yoko Hennessey

A Japanese-style trifecta mixed with Hennessey VSOP, created by Shinto Westlake's bar manager, Ryan. Combines fresh-squeezed lime, simple syrup and a dash of bitters -- simply refreshing!

# **Brazilian Sangria**

Passion Fruit Rum and pinot noir; shaken with freshsqueezed oranges and lemons, with a splash of orange and pineapple juice

#### Mistake on the Lake

Crown Royal Whiskey, Grand Marnier, Stirrings Blood Orange Mix, cranberry energy drink

#### **Birthday Cake Cocktail**

Smirnoff Whipped Vodka, Godiva White Chocolate, Disaronno Liqueur, cream; topped with vanilla frosting and sprinkle rim

#### **Karate Punch**

This drink packs a punch with Three Olives Cherry & Orange Vodkas, orange & cherry liqueur, and orange juice

#### Samura

Smirnoff Raspberry Vodka, pomegranate juice, strawberry liqueur with soda, splash of cranberry

#### Geisha

A heavenly blend of Captain Morgan Coconut Rum and Grand Marnier with pineapple juice

#### **MOJITOS**

All mojitos are made with Captain Morgan White Rum and Bacardí Limón Rum, muddled with fresh mint and lime, and topped with soda.

Pomegranate	Mango
<b>Cherry Blossom</b>	Mango Jalapeño
Champagne	Strawberry
<b>Blood Orange</b>	Ginger
Cucumber	Blueberry

#### BEER

# Ohio Brews Fathead's Bumbleberry 5.5 Fathead's Head Hunter IPA 6

Fathead's Head Hunter IPA 6
Fathead's Seasonal MP
Great Lakes Dortmunder 4
Great Lakes Seasonal MP
Platform Seasonal MP
Sibling Revelry Seasonal MP

# **Specialty USA**

•	
Dogfish Head 60 Minute IPA	5.5
Left Hand Milk Stout	5.5
Bell's Two Hearted Ale	5
Ace Pear Cider	4.5
Angry Orchard	4

# **Domestic**

Budweiser	3.5
Bud Light	3.5
Coors Light	3.5
Michelob Ultra	3.5
Miller Lite	3.5
Blue Moon	4
Yuengling Lager	4

12 oz.

# **Import**

Sapporo Japan

,	
Sappporo Silver Japan 22 oz.	8
Sapporo Reserve Japan 22 oz.	9
Kirin Ichiban Japan	4
Kirin Light Japan	4
Asahi Extra Dry Japan	4.5
Hitachino Nest White Ale Japan	8
Tsingtao China	4.5
Lucky Buddha China	7
Tiger Singapore	4
Stella Artois Belgium	4.5
Clausthaler N/A Germany	3.5
Crabbie's Ginger Beer Scotland	6.5
Corona Mexico	4
Corona Light Mexico	4
Heineken Holland	4
Dos Equis Lager Mexico	4

Signature items denoted by Shinto crest.

R Items containing raw or undercooked ingredients denoted by letter R.

All sushi and hibachi may contain sesame seeds.

All sushi and hibachi may contain sesame seeds. Please inform server of any food allergies prior to ordering. Consuming raw or undercooked meats, poultry, seafood, or shellfish, may increase your risk of food-borne illness.

#### SAKE

**House & Specialty** 

•		
<b>Ozeki Sake</b> Served warm or chilled	7.5	14
<b>Ozeki Flavor-Infused Sake</b> Served warm or chilled	8.5	15
<b>Sake Blossom</b> Ozeki Sake infused with St. Germain	8.5	15
Premium Sake		
Listed in order of sweet to dry	3 oz. glass	bottle
<b>Yuzu Dream Citrus</b> Tokubetsu Junmai	11	<b>36</b> (500 ml)
<b>Ozeki Nigori</b> Unfiltered Junmai	7	<b>17</b> (375 ml,
Imperial (Yamadanishiki) Junmai	6	<b>17</b> (300 ml,
<b>TyKu Cucumber</b> Junmai	7	<b>22</b> (330 ml)
Gekkeikan Black & Gold Junmai	8	<b>48</b> (750 ml)
<b>Karatamba</b> Honjozo	5	<b>16</b> (300 ml,
Sake Flights 2 oz. per sake		
<b>Samurai Flight</b> Karatamba, Yamadanishiki, Ozeki Nig	jori	10
Imperial Flight Yuzu Dream Citrus, TyKu Cucumber, Gekkeikan Black & Gold		12

# \$5 HAPPY HOUR

#### \$5 Appetizers

Shrimp Cocktail, A.Q. Wings, Pork Gyoza, Seafood Egg Rolls, Vegetable Maki Rolls

# \$5 Sushi

Sweet Potato Roll, Spicy Tuna Roll, Salmon & Tuna Sashimi w/Avocado, California Roll, Fire Balls

# \$5 House Wines

**REDS** Cabernet, Merlot, Shiraz, Malbec **WHITES** Pinot Grigio, Chardonnay, Riesling, Sauvignon Blanc

**\$2 Domestic Bottles** 

\$3 Imports

\$4 Micro Brews / Specialty Beers

\$5 Select Specialty Cocktails & Call Liquor

#### **GLUTEN-FREE OPTIONS**

# **Appetizers**

small large

carafe carafe

# GF Calamari Teriyaki 9

Our signature dish: Flash-fried calamari rings in a light batter with our gluten-free sweet & tangy teriyaki glaze

#### GF Pan-Seared Scallops 9.5

Four scallops pan-seared, caramelized with gluten-free teriyaki glaze; served with slices of lemon for a touch of citrus

# GF Yakitori (2 pcs.) 6.5

Grilled white meat chicken on skewers with gluten-free teriyaki glaze and sesame seeds

### GF Beef Mamanaki (6 pcs.) 8

Grilled strip steak wrapped around fresh asparagus, topped with our gluten-free teriyaki sauce

#### GF Beef Negimaki (6 pcs.) 8

Grilled strip steak wrapped around crispy green scallions, topped with gluten-free teriyaki sauce

# GF Edamame 4.5

Boiled soybeans with a touch of salt

#### Entrées

# GF Lemon Pepper Chicken 17 GF Lemon Pepper Steak 18

Sautéed chicken or strip steak prepared with gluten-free lemon pepper sauce, served with house salad, steamed vegetables, and white rice

# GF Sweet & Spicy Chicken 17 GF Sweet & Spicy Steak 18

Sautéed chicken or strip steak prepared with a sweet & spicy sauce, served with house salad, steamed vegetables, and white rice

# GF Veggie Bowl 14

Sautéed broccoli, mushrooms, zucchini, onions and carrots, with flash-fried tofu topped with sesame seeds, and served over steamed rice. Choice of gluten-free teriyaki sauce, gluten-free lemon pepper sauce or gluten-free sweet & spicy sauce. Served with choice of house salad, miso soup or homemade onion soup

# ► All hibachi menu items also available gluten-free upon request!

#### Sushi

# GF Veggie Patch (6 pcs.) 7

Seaweed-wrapped cucumber, avocado, kaiware, yellow pickle, and asparagus

# GF Slammin' Salmon R (8 pcs.) 12 Seaweed-wrapped salmon and asparagus;

topped with spicy salmon

GF Sweet Shinto Roll R (8 pcs.) 8

# Seaweed-wrapped maguro tuna, white tuna, salmon, and asparagus; topped with avocado

salmon, and asparagus; topped with avocado and sweet chili sauce

GF Negihame Roll R 12

# Yellowtail, cucumber, avocado, asparagus, and

cream cheese wrapped in seaweed; served with a side of gluten-free chili oil

# GF Poke Bowl R 12

Steamed rice, avocado, cucumber, kaiware; topped with fresh salmon and tuna, sesame seeds, and gluten-free soy sauce

**R** Items containing raw or undercooked ingredients denoted by letter R.

**GF** Gluten-free item.

All sushi and hibachi may contain sesame seeds.

# **APPETIZERS**

#### Rock Shrimp 9.5

Tempura-battered shrimp tossed in a spicy aioli with a touch of basil

# New! Lollipop Lamb Chops (2 pcs.) 12

Two pan-fried lamp chops, crusted with house special

#### Pork Gyoza (5 pcs.) 6.5

Flash-fried pork and vegetable dumplings with a unique pineapple-sriracha sauce

#### Shrimp Gyoza (5 pcs.) 6.5

Pan-fried shrimp and vegetable dumplings served with a side of ponzu dipping sauce

# Edamame 4.5 · Spicy Edamame 5.5

Boiled soybeans with a touch of salt

#### New! Roasted Duck Breast 15

Pan-seared cherry duck breast over spring mix: drizzled with a house-made blueberry cabernet glaze

#### A.O. Wings (6 pcs.) 9

Fresh chicken wings served with a sweet & spicy sauce

# New/ Agedashi Tofu (6 pcs.) 6

Six pieces of large tofu cubes, panko fried, with savory tempura sauce; topped with bonito flakes

# Vegetable Maki Roll (4 pcs.) 5

Traditional egg roll with mixed vegetables, fried and served with a side of sweet sauce

#### Vegetable Tempura 7.5

Two pieces of asparagus, zucchini, sweet potato, and pepper, lightly fried in a delicate batter, served with our savory tempura sauce

# Shrimp Tempura 9.5

Four flash-fried shrimp with fresh vegetables in a light tempura batter with savory tempura sauce

### Crispy Seafood Egg Rolls 8.5

Assorted seafood wrapped in rice paper, lightly flashfried, with a sweet & savory chili sauce

#### Pan-Seared Scallops 9.5

Four scallops pan-seared with garlic butter, topped with teriyaki sauce and scallions; served with slices

#### Yakitori (2 pcs.) 6.5

Grilled white meat chicken on skewers with teriyaki glaze and sesame seeds

# Shrimp Cocktail R (8 pcs.) 11

Large succulent white shrimp with lemon zest, served with house-made cocktail sauce

### Beef Sashimi R 10

Thinly-sliced rare choice beef, seared to perfection, topped with scallions and a drizzle of ponzu sauce

# Beef Negimaki (6 pcs.) 10

Grilled strip steak wrapped around crispy green scallions, topped with ponzu and teriyaki sauce

# Beef Mamanaki (6 pcs.) 9

Grilled strip steak wrapped around fresh asparagus, topped with ponzu and teriyaki sauce

# Calamari Teriyaki 9.5

Our signature dish: Flash-fried calamari rings in a light batter with our sweet and tangy teriyaki glaze

#### Shinto Platter R 30

Share our appetizer sampler! Includes Shrimp and Scallop Tempura, Tuna Tataki, Gyoza, Calamari Teriyaki, Vegetable Tempura, and Beef Mamanaki

# **POKE BOWLS**

#### Salmon & Tuna Poke R 13

Served with cucumbers, avocado, asparagus, sushi rice, and wafu dressing

#### Vegetarian Poke R 10

Chef's choice of five different vegetables, sushi rice, and wafu dressing

# SOUPS · SALADS · WRAPS

#### New/ Ika Salad 9

Squid with shredded seaweed and baby bamboo, marinated and tossed in a sweet sesame sauce: topped with sesame seeds

#### Crunchy Crab Wrap 9.5

Homemade spicy crab salad and shrimp tempura wrapped in fresh cucumber; topped with Jimmy sauce and sesame seeds

#### Tuna Tataki Salad R 10

Select Ahi tuna seared with a Togarashi sevenpepper blend, placed on a bed of fresh greens and topped with ponzu sauce

#### Sheng Salad R 12

Tuna, octopus, crab meat, kaiware, cucumber, chili oil and ponzu sauce

#### New/ Salmon Skins Salad 10

Crispy salmon skin on top of house salad; served with ponzu sauce and sesame tobiko

#### New! Squid Salad 9

Smoked squid with bamboo, tossed in marinated, sweet seaweed salad

#### Seaweed Salad 6

Shredded seaweed, marinated, and tossed in a sweet sesame sauce; topped with sesame seeds

# Baby Octopus Salad 8

Fresh whole baby octopus marinated in a sweet sesame soy sauce; and topped with sesame seeds

# Spicy Crab Salad 10

Shredded crab tossed with cucumbers, scallions, and tobiko; mixed in spicy mayo, topped with sesame seeds

#### A Kani Su 9

Fresh crab and avocado rolled in crisp cucumber; topped with seaweed powder, tobiko, sesame seeds, and Jimmy sauce

# **EXOTIC TRADITIONAL ROLLS** (6 PCS.)

#### New! Crispy Salmon Skin Roll 7.5

Deep-fried salmon, cucumber wrapped in seaweed, drizzled with sweet eel sauce

#### Dragon Roll R 10

Spicy tuna and tempura crumbs, topped with layers of shrimp, eel sauce, and sesame seeds

# Fire Balls 12

Packed with spicy crab salad and cream cheese, flash-fried and drizzled with sweet eel sauce and sprinkled with sesame seeds

#### Volcano Roll 10

Tempura-battered, flash-fried shrimp, and sesame seeds, topped with our crab salad

# Fire & Ice Roll R 10

Fresh crab and scallions topped with thin slices of red and white tuna

# Me Soy Fresh R 11

Crab, cream cheese, and yellow pickle, topped with avocado and tuna, drizzled with sweet & spicy sauce

# Crispy Spicy Tuna Roll (4 pcs.) 8.5

#### Samurai Roll R 11

Shrimp tempura, topped with seared salmon, spicy crab salad, eel sauce, and sesame seeds

# Rainbow Roll R 12

Crab, cucumber, and avocado, topped with an assortment of our freshest fish and avocado

# New! Sweet Potato Roll 7

Tempura-fried sweet potato, rolled in seaweed with sweet eel sauce

#### **New!** Spicy Salmon Roll 7

Fresh salmon mixed with spicy mayo, cucumber and sesame seeds

### **SUSHI**

### Traditional Rolls 6 pcs.

Rice on outside - Also available in Hand Roll

Eel Roll R	7.5
Tuna Roll R	6.5
Salmon Roll R	6
Yellowtail Roll R	6.25
Avocado & Cucumber Roll	4.75
Spicy Tuna Roll R	7
Spicy Crab Salad Roll	7.5
Alaskan Roll R salmon, tuna, avocado	8
Philly Roll R	7
salmon, avocado, cream cheese	
California Roll crab, cucumber, avocado	6

#### Hoso Maki Rolls 6 pcs.

Seaweed on outside - Also available in Hand Roll

Salmon Maki R	5
Cucumber Maki	4.25
Yellowtail Maki R	5.5
Tuna Maki R	5
Avocado Maki	4.5
Cucumber & Kampyo Maki	4.5

# Nigiri 2 pcs. over rice Sashimi 3 pcs. no rice

Ehi chrimo

EDI shrimp	5.5
Inari tofu skin	4
Kani crab	5
Saba R mackerel	5
Tamago egg	4
Hamachi R yellowtail	5.5
Ika R squid	4.5
Ikura R salmon roe	6
Sake R salmon	5
Tobiko R smelt roe	4.5
Hokkigai R arctic surf clam	5.5
Tako R octopus	6
Unagi R eel	7
Ama Ebi R sweet shrimp	6
Maguro R tuna	6
Spicy Hotate R scallop	6
Smoked Salmon R	6
White Tuna R	6
White Fish R	4.5

# **SUSHI DINNERS**

Quail Egg serve with Ikura

Served with house onion soup or miso soup and fresh salad with ginger dressing. No substitutions please

# Shinto Sushi Platter R (Serves 2) 48

California roll, tuna roll, and salmon roll. Nigiri: shrimp, yellowtail, octopus, white fish, and squid. Served with side of seaweed salad.

# Nigiri Dinner R 25

Chef's choice of 8 pieces of nigiri and your choice of any maki roll

# Sashimi Dinner R 30

Chef's choice of 18 pieces of sashimi

#### New/ Chef's Triple Fish R 25

Cucumber wrapped crab; on top of a bed of housemade tako salad, with avocado, yellowtail, tuna and salmon sashimi

# **SPECIALTY SUSHI ROLLS** (8-10 PCS.)

# "Little" Delicious Roll 16

Our award-winning sushi roll: Crab, spicy tuna, avocado, cucumber, and cream cheese flash-fried in tempura batter; served with a sweet & spicy sauce

# Miso Surprise 13

Shrimp tempura, cucumber, cream cheese, avocado, scallions, masago, and crab; drizzled with sweet miso glaze, wrapped in soy paper

#### Lobster Roll 16

Cold-water lobster flash-fried in tempura batter, rolled in soy paper, and stuffed with cucumber and Japanese yellow pickle; topped with Jimmy's famous lemon sauce and masago

#### Snow Mountain Roll 19

Shrimp tempura, crab, shrimp, cream cheese, cucumber, avocado, scallions, and tobiko; topped with a baked crab blend; drizzled with eel sauce, spicy mayo, tempura crumbs, and seaweed powder

#### New! Fresh-Crunch Roll R 14

Smoked salmon, tamago, and crab salad; wrapped in seaweed and rolled with cucumber; flash-fried and topped with pineapple sauce

# Filet Roll 15

Crab salad, spicy tuna, and asparagus; topped with tobiko, scallions, and our specialty-seared filet mignon, and drizzled with spicy mayo and eel sauce

#### 

Shrimp tempura, crab meat, avocado, and cream cheese; wrapped in soy paper, flash-fried and topped with spicy scallop motoyaki, spicy mayo, wasabi mayo, and eel sauce

#### Keller Roll 15

E E

10

Shrimp, tuna, avocado, cucumber, and kaiware topped with a delicious baked crab blend, eel sauce, wasabi mayo, and sesame seeds

#### Crazy Tuna Roll R 13

Spicy tuna, jalapeños, wrapped in seaweed, topped with seared pepper tuna and ponzu sauce drizzle

#### The Guatemalan 10

Smoked salmon, cream cheese, jalapeños, and green onions wrapped in seaweed, flash-fried Spider Roll 14

#### Fried soft-shell crab, tobiko, kaiware, avocado, and

cucumber with wasabi mayo & eel sauce Hawaiian Roll R 13

Shrimp tempura, eel, avocado, and cucumber topped with spicy tuna; topped with wasabi mayo and eel sauce

# Shrimp Tempura Roll 10

Our handmade shrimp tempura with cucumber and avocado, topped with sesame seeds and eel sauce

# Ohio Roll 10

Shrimp, crab, avocado, asparagus, and cucumber with wasabi mayo

# Spicy Shinto Roll R 12

Thinly-sliced octopus, shrimp, crab, avocado, asparagus, and cucumber topped with spicy mayo

# West Coast Roll R 16

Spicy tuna, eel, salmon, and avocado; topped with white tuna tempura, eel sauce, and spicy mayo

# Tropical Roll R 14

Spicy crab salad, ebi shrimp, and mango; wrapped in seaweed; topped with tuna, white fish, scallions and ponzu sauce

# Ciao Bella! R 13

Crispy tempura-fried calamari and crab wrapped in seaweed; topped with fresh salmon and avocado; drizzled with spicy mayo, eel sauce and black tobiko **New!** Mexican Roll 19

Shrimp tempura, crab, cucumber, and avocado; topped with baked eel and avocados; drizzled with eel sauce, spicy mayo and wasabi mayo

#### **DINNERS**

All dinners served with homemade onion soup, house ginger dressing salad, mixed vegetables, your choice of sautéed mushroom or three-piece shrimp flambé side, and steamed rice (upgrade to fried rice \$3)

#### Swordfish 26

Eight ounces of exotic delight, cooked with lemon citrus, and teriyaki sauce

#### Teriyaki Salmon R 26

Eight-ounce portion of our fresh-cut sushi-grade salmon prepared with teriyaki sauce

#### Yellowfin Tuna R 26

Eight ounces of fresh-cut tuna prepared with lemon citrus, cooked to your request

# Twin Lobster Tails 43

Two succulent six-ounce cold-water lobster tails prepared with Shinto's garlic butter

# Shrimp Flambé 23

Ten pieces of our large succulent shrimp prepared with Shinto's spices

# Châteaubriand R 33 A nine-ounce portion of exquisite center-cut filet

mignon prepared with our garlic butter A Mako Shark 26 Eight ounces of succulent filet prepared with teriyaki

#### sauce, salt, pepper, and our garlic butter

Juicy Scallops 27 Eight ounces of U-10 scallops, slightly caramelized, cooked to perfection in house butter and spices

#### Chicken Teriyaki 20 Seven ounces of juicy, tender, white meat chicken

breast, prepared with teriyaki sauce

Strip Steak R 25 Seven ounces of our finest strip steak cooked to perfection » Upgrade your steak to twelve-ounce NY Strip +\$12

# Filet Mignon R 29

Eight ounces of our best-cut filet mignon Unique Vegetarian 19

#### A fresh medley of onions, zucchini, broccoli, carrots, green peppers, scallions, crispy tofu, and udon noodles

# **DINNER COMBINATIONS**

# **UPGRADE YOUR STEAK:**

Filet Mignon (5 oz.) \$7, NY Strip (12 oz.) \$12, Châteaubriand (9 oz.) \$15

Shrimp & Chicken 24

Steak & Shrimp R 27 Steak & Chicken R 26

Chicken & Scallops 25 Shrimp & Scallops 28

# Steak & Scallops R 29

Filet & Lobster 38 Triple Combo R 34 steak, chick & shrimp

#### Seafood Combo 37

lobster, scallops & shrimp Emperor's Feast R 33 Choose two items: steak, chicken, tuna, shrimp,

# » limited to one of each Imperial Feast R 46

Choose three items: strip steak, chicken, tuna, shrimp, swordfish, scallops, salmon, filet mignon, lobster, mako shark +\$7 (8 oz.) » limited to one of each

swordfish, scallops, salmon, mako shark +\$7 (8 oz.)

#### SIDE ORDERS

Chicken Teriyaki 7

Salmon R 12

Filet R 13

Scallops 12 Lobster Tail 18

Shrimp Flambé (6 pcs.) 8

Sautéed Vegetables 4.5

Mushroom Sauté 4

Fried Rice 3

**Udon Noodles 4** thick-cut with peppers

# Soba Noodles 4

lo mein noodles for the grill

**House Onion Soup 2.5** A light chicken and beef broth home-stewed with crispy onions, scallions, and sliced mushrooms

### House Salad 2.5

Our fresh salad with mixed greens, iceberg lettuce, purple cabbage, radish, carrots, and tomatoes,

topped with homemade ginger dressing

# Miso Soup 3

Traditional pescatarian soup in a healthy soybean base with tofu, seaweed, and scallions

# **DESSERTS**

# Ice Cream Tempura 4.5

**New!** Fried Cheesecake 7

Vanilla ice cream wrapped in thin pound cake with light tempura batter, flash-fried, and served over homemade strawberry purée; topped with chocolate syrup, whip cream, and a cherry

#### Tempura-battered, flash-fried, topped with whipped cream, chocolate syrup and a cherry

Ice Cream 3 Choose from Vanilla; Chocolate; Seasonal Flavor; or

# **KIDS MENU**

Green Tea (+\$0.50)

Kids dinners include choice of our homemade onion soup or house ginger dressing salad, mixed vegetables, steamed or fried rice, and ice cream.

Chicken Teriyaki 11

Shrimp Flambé 12 Strip Steak R 13

denoted by letter R.

Filet R 15

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**Shinto Westlake** 857 Columbia Rd. Westlake, OH 44145

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