

WHITE WINE

	glass	bottle
Plum Wine Sanger - California	9	35
Bonnie Doon Orange Moscato - Central Coast - California	11	40
84 Prosecco Prosecco - California	10	37
Richter - Zeppelin Multi Soon - Riesling - Mosel, Germany	10	37
Filladonna Delle Venezie Pinot Grigio - Italy	10	37
Shannon Ridge Sauvignon Blanc - Lake County - California	10.5	37
Conundrum "Caymus Family" White Blend - California	11	38
Glenbrook Chardonnay - California	10.5	38
Sea Sun "Caymus Family" Chardonnay - California	12	44

RED WINE

	glass	bottle
Steele Canyon Pinot Noir - California	10	37
Twomey Pinot Noir - Russian River Valley - Sonoma	18	69
Duckhorn Merlot - Sonoma	19	72
Antiqua - Uno Malbec - California	11	40
Caymus Suisun "Walking Fool" Red Blend - Suisun Valley - California	13	49
Francis Coppola "Claret" Cabernet - Bordeaux Blend - California	12	44
Austin Hope "Barrel Series" Cabernet - California	13	49
Clay Shannon Cabernet - California	11.5	43
Bonanza - Lot 5 Cabernet - California	12	45
Prisoner Red Blend - Oakville - California	18	69

SPARKLING • CHAMPAGNE

	glass	bottle
Stanford Brut California	8	23
Chandon Brut Classic California		36
Dom Pérignon France		251
Martini & Rossi Asti Spumante Italy		31
Möet & Chandon Imperial France		86

SIGNATURE MARTINIS

New! Botanical Blossom

Ketel One Peach Orange Blossom Botanical Vodka, Hypnotic Liqueur, Mango X-Rated Liqueur, fresh squeezed lemon, splash of pineapple, topped with soda

New! "Alley-Cat"

Ketel One Rose Grapefruit Botanical Vodka, St. Germain Liqueur, simple syrup topped with grapefruit juice

New! "Texas-Tini"

Deep Eddy Lemon Vodka, Tito's Vodka, Agave nectar, fresh squeezed lemon & lime, topped 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

Ciroc Lola

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

Ginger Blossom

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

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

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!

"GUILT-LESS" PLEASURES

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

New! "Aperitiv" Shinto Spritzer

Aperol Italian Liqueur, fresh squeezed lemon & lime, St. Germain Elderflower Liqueur

Spice Gurl

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

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

New! Yuzu Shinto Mule

Yuzu citrus sake, lime juice, topped with Crabbie's Ginger Beer

New! Shinto Signature Margarita

Effen Cucumber Vodka, Casamigos Reposado Tequila, Cointreau Liqueur, fresh squeezed lemon lime, simple syrup, topped with pineapple

New! "It's Whiskey Hour!"

Fresh muddled cucumber, Jameson Irish Whiskey, St. Germain Elderflower Liqueur, fresh squeezed juice, simple syrup

Shinto Maitai

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

Backyard Tea

Ciroc 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)

Brazilian Sangria

Passion Fruit Rum and Pinot Noir; shaken with fresh-squeezed oranges and lemons, with a splash of orange and pineapple juice

Birthday Cake Cocktail

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

Samurai

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
Cherry Blossom	Mango Jalapeño
Champagne	Strawberry
Blood Orange	Ginger
Cucumber	Blueberry

BEER

Ohio Brews

Fathead's Bumbleberry	6.5
Fathead's Head Hunter IPA	7
Fathead's Seasonal	MP
Great Lakes Dortmund	5
Great Lakes Seasonal	MP
Platform Seasonal	MP
Sibling Revelry Seasonal	MP

Specialty USA

Dogfish Head 60 Minute IPA	6.5
Left Hand Milk Stout	6.5
Bell's Two Hearted Ale	6
Ace Pear Cider	5.5
Angry Orchard	5

Domestic

Budweiser	4.5
Bud Light	4.5
Coors Light	4.5
Michelob Ultra	4.5
Miller Lite	4.5
Blue Moon	5
Yuengling Lager	5

Import

Sapporo Japan	12 oz.	5
Sapporo Silver Japan	22 oz.	9
Sapporo Reserve Japan	22 oz.	10
Kirin Ichiban Japan		5
Kirin Light Japan		5
Asahi Extra Dry Japan		5.5
Hitachino Nest White Ale Japan		9
Tsingtao China		6
Lucky Buddha China		8
Stella Artois Belgium		5.5
Clausthaler N/A Germany		4.5
Crabbie's Ginger Beer Scotland		7.5
Corona Mexico		4.5
Corona Light Mexico		4.5
Heineken Holland		5
Dos Equis Lager Mexico		5

🍷 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. 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

	small carafe	large carafe
Ozeki Sake Served warm or chilled	9	16
Ozeki Flavor-Infused Sake Served warm or chilled	10	17
Sake Blossom Ozeki Sake infused with St. Germain	10	17

Premium Sake

Listed in order of sweet to dry	3 oz. glass	bottle
Yuzu Dream Citrus Tokubetsu Junmai	9	38 (500 ml)
Ozeki Nigori Unfiltered Junmai	8	32 (375 ml)
Imperial (Yamadanishiki) Junmai	7	28 (300 ml)
Gekkeikan Black & Gold Junmai	12	49 (750 ml)
Karatamba Honjozo	7	28 (300 ml)

Sake Flights 2 oz. per sake

Samurai Flight Karatamba, Yamadanishiki, Ozeki Nigori	11
Imperial Flight Yuzu Dream Citrus, Ozeki Nigori, Gekkeikan Black & Gold	13
Premium Cellars Sake Flight Hakutsuru Sayurinigori, Kamotsuru Shuzo, Toihusei, Hakutsuru Premium Sho-Une	16

CELLARS BOTTLE LIST

White Wines by the Bottle

Frog's Leap Sauvignon Blanc (Napa Valley 2018)	44
Far Niente Chardonnay (Napa Valley 2018)	92

Red Wines by the Bottle

Silver Oak Cabernet (Alexander Valley 2016)	134
Caymus Vineyards Cabernet (Napa Valley 2018)	174
Opus One Red Blend (Napa Valley 2017)	389

GLUTEN-FREE OPTIONS

Appetizers

GF Calamari Teriyaki 11

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

GF Pan-Seared Scallops 11

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

GF Yakitori (2 pcs.) 8.5

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

GF Beef Mamanaki (6 pcs.) 11.5

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

GF Beef Negimaki (6 pcs.) 10.5

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

GF Edamame 6

Boiled soybeans with a touch of salt

Entrées

GF Lemon Pepper Salmon 26

Sauteed salmon prepared with our house lemon pepper sauce, served with steamed asparagus, house salad, and white rice.

GF Sweet & Spicy Filet Mignon 30

Sauteed USDA choice filet mignon prepared with a side of our house sweet spicy sauce served with mushroom sauté, house salad, and white rice

GF Sauteed Tofu 21

Sauteed broccoli, mushrooms, zucchini, onion, carrots, and asparagus, with tofu topped with sesame seeds cooked with gluten-free teriyaki sauce, served with white rice

► All hibachi menu items also available gluten-free upon request! Except the soup.

Sushi

GF Veggie Patch (6 pcs.) 8.5

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

GF Slammin' Salmon R (8 pcs.) 13.5

Seaweed-wrapped salmon and asparagus; topped with spicy salmon

GF Sweet Shinto Roll R (8 pcs.) 9.5

Seaweed-wrapped maguro tuna, white tuna, salmon, and asparagus; topped with avocado and sweet chili sauce

GF Negihame Roll R 13.5

Yellowtail, cucumber, avocado, asparagus, and cream cheese wrapped in seaweed; served with a side of gluten-free chili oil

GF Poke Bowl R 17

Steamed rice, avocado, cucumber, kaware; 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

18% gratuity will be added to parties of 6 or more

APPETIZERS

New! Shishito Peppers 10

Sautéed Japanese peppers with ponzu sauce and togarashi

🍤 Rock Shrimp 11

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

Lollipop Lamb Chops (2 pcs.) 16.5

Two pan-fried lamb chops, crusted with house special garlic seasoning

Pork Gyoza (5 pcs.) 8

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

Shrimp Gyoza (5 pcs.) 8

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

Edamame 6 • Spicy Edamame 7

Boiled soybeans with a touch of salt

A.Q. Wings (6 pcs.) 10.5

Fresh chicken wings served with a sweet & spicy sauce

Agedashi Tofu (6 pcs.) 7.5

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

Vegetable Maki Roll (4 pcs.) 7

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

Vegetable Tempura 9

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

Shrimp Tempura 12.5

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

Crispy Seafood Egg Rolls 10

Assorted seafood wrapped in rice paper, lightly flash-fried, with a sweet & savory chili sauce

🍤 Pan-Seared Scallops R 11

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

Shrimp Cocktail (8 pcs.) 12.5

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

Beef Sashimi R 11.5

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

Beef Negimaki (6 pcs.) 10.5

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

Beef Mamanaki (6 pcs.) 11.5

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

🍤 Calamari Teriyaki 11

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

Shinto Platter R 32

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 18

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

Vegetarian Poke 15

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

SUSHI STARTERS

New! Pepper Tuna Carpaccio (4 pcs.) 13

Pepper tuna wrap with mango, cucumber, spring mix salad, top with crispy fried onion, served with chef special wasabi yuzu sauce

New! Unum Plus (4 pcs.) 14

Chopped tuna, salmon, white tuna mixed with scallion, jalapeños, mango served with tempura seaweed chips and avocado guacamole, wasabi yuzu sauce

Crunchy Crab Wrap 11

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

Tuna Tataki Salad R 11.5

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

Seaweed Salad 7.5

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

Baby Octopus Salad 10.5

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

Spicy Crab Salad 11.5

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

🍤 Kani Su 10.5

Kani and avocado rolled in crisp cucumber; topped with seaweed powder, tobiko, sesame seeds, and house vinegar

EXOTIC TRADITIONAL ROLLS (6 PCS.)

Crispy Salmon Skin Roll 9

Crispy salmon skin, cucumber wrapped in seaweed drizzled with sweet eel sauce

Dragon Roll R 11.5

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

Fire Balls 13.5

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

Volcano Roll 11.5

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

Fire & Ice Roll R 11.5

Kani and scallions topped with thin slices of red and white tuna

Smoked Fresh Roll R 12.5

Kani, smoked salmon, smoke fresher and yellow pickle, topped with avocado and tuna, drizzled with sweet & spicy sauce

Crispy Spicy Tuna Roll (4 pcs.) R 10.5

Spicy tuna, cream cheese, cucumber wrapped in seaweed, deep fried, drizzled with sweet eel sauce

Samurai Roll R 13.5

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

Rainbow Roll R 13.5

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

Sweet Potato Roll 8.5

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

Spicy Salmon Roll R 8.5

Fresh salmon, cucumber mixed with green onion, spicy mayo and sriracha

SUSHI

Traditional Rolls 6 pcs.

Rice on outside - Also available in Hand Roll

Eel Roll	9
Tuna Roll R	8.5
Salmon Roll R	7.5
Yellowtail Roll R	7.75
Avocado & Cucumber Roll	6.25
Spicy Tuna Roll R	9
Spicy Crab Salad Roll	9
Alaskan Roll R	9.5
salmon, tuna, avocado	
Philly Roll R	8.5
salmon, avocado, cream cheese	
California Roll	7.5
kani, cucumber, avocado	

Hoso Maki Rolls 6 pcs.

Seaweed on outside - Also available in Hand Roll

Salmon Maki R	6.5
Cucumber Maki	5.75
Yellowtail Maki R	7
Tuna Maki R	7.5
Avocado Maki	6

Nigiri 2 pcs. over rice

Sashimi 3 pcs. no rice

Ebi shrimp	7
Inari tofu skin	5.5
Kani crab	6.5
Saba mackerel	6.5
Tamago egg	5.5
Hamachi R yellowtail	7
Ika R squid	6.5
Ikura R salmon roe	7.5
Sake R salmon	6.5
Tobiko R smelt roe	6.5
Hokkigai arctic surf clam	7
Tako octopus	7.5
Unagi eel	8.5
Ama Ebi R sweet shrimp	11.5
Maguro R tuna	7.5
Spicy Hotate R scallop	9.5
Smoked Salmon	7.5
White Tuna R	7.5
White Fish R	6
Uni R Please ask server if available	16.5
Tuna Toro R Please ask server if available	25.5

SUSHI DINNERS

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

Shinto Sushi Platter R (Serves 2) 50

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

Nigiri Dinner R 27

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

Sashimi Dinner R 32

Chef's choice of 18 pieces of sashimi

SPECIALTY SUSHI ROLLS (8-10 PCS.)

New! Sea Monster Roll 15

Eel, avocado inside, seared salmon with sweet miso glaze, served with eel sauce, spicy mayo, sweet chili, tempura crunch, tobiko, scallion, chopped jalapeno on top

New! Hott Karl Witha K 23

Shrimp tempura, kani, avocado, cream cheese, jalapeno, wrapped in soy paper, flash fried, topped with scallop motoyaki, eel sauce, wasabi mayo, spicy mayo, dash of sriracha

🍤 "Little" Delicious Roll R 17.5

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

Miso Surprise 14.5

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

Lob Mango 25

Tempura fried lobster tail, Kani crab, asparagus, mango, fresh popping mango Boba bubbles, tobiko, wrapped in soy paper, topped with sweet mango sauce

🍤 Snow Mountain Roll 20.5

Shrimp tempura, kani, 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

Fresh-Crunch Roll 15.5

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

Filet Roll R 16.5

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

🍤 Jimmy #30 21.5

Shrimp tempura, kani, 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 R 16.5

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

Crazy Tuna Roll R 14.5

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

The Guatemalan 11.5

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

Spider Roll 15.5

Fried soft-shell crab, tobiko, kaiware, avocado, and cucumber with wasabi mayo & eel sauce

Hawaiian Roll R 17.5

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

Shrimp Tempura Roll 11.5

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

Spicy Shinto Roll 13.5

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

West Coast Roll R 17.5

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

Ciao Bella! R 14.5

Crispy tempura-fried calamari and kani wrapped in seaweed; topped with fresh salmon and avocado; drizzled with spicy mayo, eel sauce and black tobiko

Mexican Roll 20.5

Shrimp tempura, kani, 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 29

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

Teriyaki Salmon R 28

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

Yellowfin Tuna R 30

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

Twin Lobster Tails 50

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

Shrimp Flambé 27

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

🍤 Châteaubriand R 35

A nine-ounce portion of exquisite center-cut filet mignon prepared with our garlic butter

Juicy Scallops 29

Eight ounces of scallops, slightly caramelized, cooked to perfection in house butter and spices

Chicken Teriyaki 24

Seven ounces of juicy, tender, white meat chicken breast, prepared with teriyaki sauce

Strip Steak R 28

Seven ounces of our finest strip steak cooked to perfection » Upgrade your steak to twelve-ounce NY Strip +\$13

Filet Mignon R 33

Eight ounces of our best-cut filet mignon

Unique Vegetarian 22

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.) \$8, NY Strip (12 oz.) \$13, Châteaubriand (9 oz.) \$16

Shrimp & Chicken 28

Steak & Shrimp R 29

Steak & Chicken R 28

Chicken & Scallops 29

Shrimp & Scallops 31

Steak & Scallops R 31

Filet & Lobster 41

Triple Combo R 38

steak, chick & shrimp

Seafood Combo 43

lobster, scallops & shrimp

Emperor's Feast R 36

Choose two items: steak, chicken, tuna, shrimp, swordfish, scallops, salmon

Imperial Feast R 48

Choose three items: strip steak, chicken, tuna, shrimp, swordfish, scallops, salmon, filet mignon, lobster

» limited to one of each

SIDE ORDERS

Chicken Teriyaki 10

Salmon R 13

Filet R 15

Scallops 14

Lobster 25

Strip Steak 13

Shrimp Flambé (6 pcs.) 12

Sautéed Vegetables 4.5

Mushroom Sauté 4

Fried Rice 4

Udon Noodles 4

thick-cut with peppers

Soba Noodles 4

lo mein noodles from the grill

House Onion Soup 3

A light chicken and beef broth home-stewed with crispy onions, scallions, and sliced mushrooms

House Salad 3

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

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

Fried Cheesecake 7

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

Ice Cream 3

Choose from Vanilla; Chocolate; Seasonal Flavor; or Green Tea (+\$0.50)

KIDS MENU

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

Shrimp Flambé 17

Strip Steak R 18

🍤 Filet R 20

Chicken Teriyaki 16

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Shinto Westlake

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