



s h u

sushi house unico

EVENT PLATTERS

SUSHI

	Sushi 2pcs/ Price	Sashimi 6pcs/ Price
ALBACORE	7.50	17.95
EGG	4.50	n/a
FRESH WATER EEL	8.50	19.50
HALIBUT	6.25	15.50
JAPANESE SCALLOPS	8.95	20.50
OCTOPUS	6.50	17.50
KING CRAB	13.95	26.50
RED SNAPPER	7.75	18.50
SCOTTISH SALMON	8.25	17.25
SALMON EGG	8.50	n/a
SEA URCHIN	12.25	23.50
SCALLOP w/ mayo	6.50	n/a
SHRIMP	6.25	16.50
SNOW CRAB	7.75	19.50
SPANISH MACKEREL	7.95	19.25
SWEET SHRIMP LIVE seasonal	Market	Market
TORO	Market	Market
TOTO TARTER w/ black caviar	Market	Market
TUNA	7.95	18.95
BLUE FIN TUNA	Market	Market
YELLOWTAIL	8.95	19.95

ROLL

	Hand roll	Cut roll
SALMON ROLL	7.25	7.95
TUNA ROLL	7.25	8.00
CUCUMBER ROLL	4.50	6.00
AVOCADO ROLL	5.95	6.95
CALIFORNIA w/smelt egg roll, cucumber, avocado	7.50	8.95
CRAB LEG ROLL w/cucumber, avocado	8.95	9.75
SCALLOP ROLL w/cucumber	7.25	8.25
YELLOWTAIL & SCALLION ROLL w/cucumber	7.50	8.50
SALMON SKIN ROLL w/gobo cucumber sprouts	5.95	6.95
SPICY TUNA ROLL w/cucumber	7.75	9.25
SPICY YELLOWTAIL ROLL w/cucumber	7.50	8.50
VEGETABLE ROLL cucumber, asparagus, gobo, avocado & sprout	5.95	6.95
CALIFORNIA ROLL crab, avocado & cucumber	7.25	8.50
VEGETABLE TEMPURA ROLL	6.25	7.00
TORO & SCALLION ROLL	Market	Market
SHRIMP TEMPURA ROLL w/cucumber, avocado	8.50	9.50
EEL & AVOCADO ROLL w/eel sauce	7.75	8.75
BLUE CRAB ROLL	8.00	9.25

SPECIAL ROLL

CHILEAN SEA BASS HAND ROLL w/ Spicy Mayo and Avocado	13.25
LOBSTER DYNAMITE ROLL Lobster dynamite topped on spicy tuna w/ avocado & cucumber roll	22.50
RAINBOW ROLL tuna, salmon, albacore, shrimp, avocado & white fish on California Roll	16.95
B.S.C. scallop dynamite topped on california roll	15.25
SUNSET ROLL cucumber & eel wrapped in avocado w/ eel sauce	15.50
SPIDER ROLL soft shell crab, avocado, cucumber w/ ponzu sauce	15.95
CRUNCHY ROLL shrimp tempura, cucumber, avocado, topped w/ tempura flakes & eel sauce	16.25
TUNA & CRAB WRAPPED W/AVOCADO roll spicy tuna & crab wrapped in avocado w/ spicy mayo	16.50
S.H.U. ROLL spicy tuna, snow crab, asparagus topped with albacore, toasted garlic & apple ponzu	16.25
LEO ROLL shrimp tempura, cucumber and avocado wrapped with spicy tuna, topped w/scallion ponzu	18.25
BAKED CRAB HAND-ROLL (2 pcs) w/ soy paper and spicy mayo	15.95
DRAGON ROLL shrimp tempura, cucumber & avocado wrapped with eel, avocado & eel sauce	18.95
PICACHU ROLL shrimp tempura, cucumber & crab wrapped w/avocado & albacore topped w/ scallions & ponzu	19.95
TIGER ROLL spicy tuna, crab, cucumber, avocado tempura flakes, eel sauce, & spicy mayo	19.95



MULHOLLAND \$65

- 8 pcs Eel Avocado Roll
- 8 pcs Avocado Roll
- 8 pcs California Roll
- 8 pcs Vegetable Roll
- 8 pcs Spicy Tuna Roll
- 8 pcs Salmon Avocado Roll
- 8 pcs Spicy Yellowtail Roll



BEL AIR \$95

- 8 pcs California Roll
- 2 pcs Avocado Sushi
- 6 pcs Salmon Sushi
- 4 pcs Freshwater Eel Sushi
- 16 pcs Avocado or Veggie Roll
- 4 pcs Tuna Sushi
- 2 pcs Yellowtail Sushi
- 4 pcs Shrimp Sushi



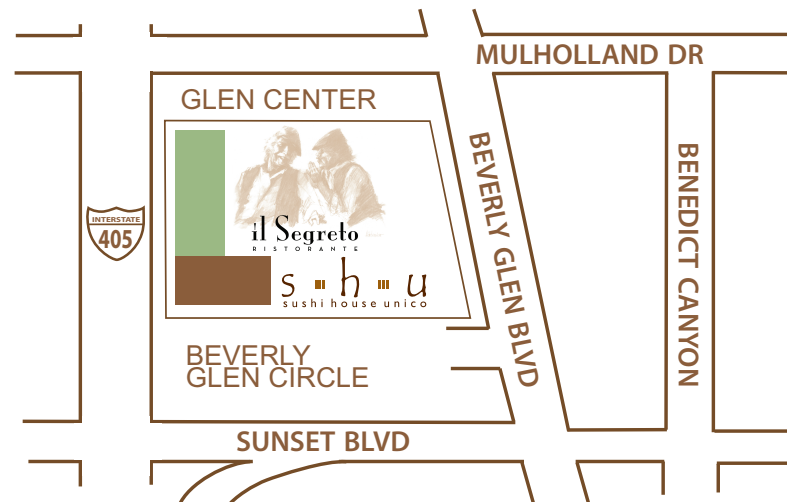
SHU \$105

- Shu Roll
- Sunset Roll
- Tuna & Crab wrapped w/ Avocado
- 2 pcs Whitefish Sushi
- Spider Roll
- Rainbow Roll
- 4 pcs Tuna Sushi
- 2 pcs Albacore Sushi



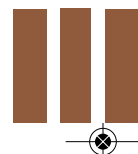
BEVERLY GLEN \$125

- 12 pcs Spicy Tuna Roll
- 24 pcs Avocado Roll
- 2 pcs Tuna Sushi
- 2 pcs Whitefish Sushi
- 2 pcs Shrimp Sushi
- 12 pcs Tuna Roll
- 16 pcs Rainbow Roll
- 2 pcs Salmon Sushi
- 2 pcs Freshwater Eel Sushi



We are pleased to offer our Private Dining Room located upstairs accommodating up to 16 Guests
For More Information Please Inquire at the Front Desk

2932 1/2 Beverly Glen Circle Bel Air, CA 90077
310-474-2740 | fax 310.474.2741



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TO GO & CATERING MENU
310.474.2740

www.giacominodrigo.com

APPETIZER

Edamame	5.75
Shishito Peppers sauteed Shishito peppers	10.50
Japanese Eggplant w/ sweet miso	9.25
Soft Shell Crab w/ spicy ponzu	16.50
Crab & Mozzarella Cheese Tempura w/tempura sauce	16.50
Crab Shitake japanese shitake mushroom stuffed w/ crab & shiso. lightly tempura fried w/ ponzu	7.25
Fried Calamari marinated calamari, served w/ spicy mayo sauce.	10.25
Shrimp Tempura 4 pcs	12.95
Mixed Vegetable Tempura	7.50

CARPACCIO

Halibut Carpaccio thinly sliced halibut w/arugula, sun dried tomato & extra virgin olive oil	17.25
Salmon Carpaccio thinly sliced salmon,w/ capers, arugula, extra virgin olive oil, sea salt & lemon	16.25
Albacore Carpaccio balsamic vinegar, extra virgin olive oil, roasted almonds & crispy garlic	15.95
Tuna Carpaccio thinly sliced tuna w/ arugula, extra virgin olive oil, yuzu & bottarga	17.25
Red Snapper & Asian Pear Carpaccio hearts of palm, artichoke, sea salt, yuzu pepper, balsamic & thuttle oil	21.50
Halibut Black Truffle Carpaccio w/ micro arugula, hearts of palm, baby artichoke, balsamic vinegar, Yuzu, olive oil & black sea salt	28.50

CEVICHE

(South American style fish or vegetables marinated in lemon juice, garlic & chili, served w/ organic tomato, onion & cilantro.)

Fresh Maine Lobster tomato, cucumber, jalapeño red onion, cilantro & garlic lemon sauce	20.50
Mixed Tomato vegetarian	14.95
Mix Ceviche (w/ octopus, shrimp & White Fish) tomato, cucumber, jalapeño red onion, cilantro & garlic lemon chili sauce	19.50

SALAD

Fresh Maine Lobster & Heart of Palm Salad heart of palm, artichoke w/ lemon & sweet miso dressing	20.75
Fresh Hearts of Palm & Baby Artichoke Salad fresh hearts of palm & baby artichoke hearts w/ lemon & sweet miso dressing	14.50
Tuna Tataki Salad seared tuna w/arugola & ponzu sauce	17.50
Salmon Skin Salad crispy baked salmon skin & organic mixed greens w/ponzu vinagarette	13.50
Tofu Salad organic mixed greens topped with sliced tofu w/creamy sesame dressing	11.50
Crispy Green Salad organic mixed greens, avocado, cucumber, tomato, crispy wontons w/ house dressing	9.50
Seaweed Salad	8.50
Cucumber Sunomono Salad w/ choice of snow crab, shrimp, octopus or mixed - add \$4	5.75

SOUP

Miso Soup w/Tofu & Green Onion	2.95
Vegetable Miso Soup japanese mushrooms & napa cabbage	3.75
Seafood Soup w/ shrimp, scallops, green mussels, crab, squid & clam	13.50
Tempura Udon Soup clear soup w/ fish cake, onion, shrimp & veg tempura	13.00

OMAKASE (CHEF'S CHOICE)

Enjoy a meal created especially for you by one of our chefs

5-Course	\$79.00 per person
	3-cold dish /sashimi, 1-hot dish, assorted sushi & handroll
7-Course	\$95.00 per person
	5-cold dish /sashimi, 1-hot dish, assorted sushi & handroll
Premium Course	\$100 and up per person Chef Signature Selections

SPECIAL MENU

COLD DISH

Crispy Risotto w/spicy tuna tartar & sliced jalapeno	16.75
Yellowtail Sashimi w/Jalapeno & onion ponzu sauce	19.25
SHU TACOS crispy wonton tacos filled w/ spicy tuna crab, shrimp, lettuce, avocado & spicy salsa (2 pcs.)	16.25
Tuna Avocado Sashimi w/ spicy tomato Ponzu sauce & crispy garlic	19.75
Tai Red Snapper Sashimi thinly sliced red snapper w/ yuzu pepper, black seas salt, sudachi & truffle oil	19.95
Seared Albacore Sashimi w/ crispy onion and onion dressing	18.95
Garlic Albacore Sashimi w/Spicy Garlic Onion Oil thinly sliced albacore topped w/hot garlic onion oil. w/ shaved black truffles - add \$15	17.25
Kobe-Style Wagyu Beef Sashimi thinly sliced Wagyu beef served w/ponzu scallion sauce	20.50
Scottish Salmon Sashimi w/ truffle oil, Yuzu paste, black sea salt & Yuzu juice	25.50

HOT DISH

Broiled Miso Marinated Black Cod marinated & broiled in sweet miso sauce	20.95
Sauteed Shrimp w/ asparagus, shitake mushrooms & garlic sauce	17.95
Dynamite choice of lobster, scallops or Snow crab w/onion & mixed mushrooms	21.50
Kobe-Style Wagyu Beef Tobanyaki sauteed wagyu beef, japanese mushrooms & onions	38.50
Wagyu Beef Tacos crispy wonton taco filled w/ sauteed wagyu beef japanese mushrooms, onions, avocado & spicy salsa	19.95
Japanese Style Shrimp Udon Noodle Japanese Udon noodle w/ sauteed shrimp, baby artichokes, celery and shallots w/Dashi Teriyaki sauce	17.95
Asian Spicy Chicken fried chicken w/ sweet & spicy sauce served on crispy rice noodles	16.50

HOT DISH (CONTINUED)

Sautéed Calamari and Baby Leeks w/chili garlic sauce	15.50
Orange Citrus Chicken fried chicken w/ SHU orange sauce	15.75
Grilled Chicken w/ sauteed mixed vegetables & spicy garlic sauce	17.25
Wild Rock Shrimp Tempura w/ spicy creamy mayo	18.50
Escabeche White Fish Tempura w/ amazu, sweet vinegar, red onion, chili & cilantro	17.80
Chilean Sea Bass Risotto w/ mushroom risotto, tomato & jalapeño sauce	18.25
Steamed Chilean Sea Bass w/black beans, chives & ginger	17.90

ENTREES (All entrees include Miso Soup and side of Rice)

Chicken Teriyaki grilled chicken breast w/teriyaki sauce	18.75
Beef Teriyaki grilled beef tenderloin w/teriyaki sauce	19.95
Grilled Salmon w/Teriyaki or Shioyaki w/ teriyaki sauce or just slightly salted	17.95
Combination Tempura shrimp w/assorted vegetable tempura	19.25
Pan Fried Tofu fried tofu w/sauteed mixed vegetables & sweet soy sauce	16.25

SIDE ORDERS

SIDE SALAD	2.85
SIDE RICE	2.75
SIDE BROWN RICE	2.95
SIDE TOFU	3.25
STEAMED MIXED VEGETABLE	7.25

EXTRAS

SESAME SOY PAPER	1.25
SEAWEED PAPER	1.00
OSHINKO	3.75
YAMAGOBO	2.50
EXTRA SIDE GINGER	2.00
EXTRA SAUCE	1.95
SESAME SEEDS	1.75

READY FOR DESSERT?

ASK ABOUT OUR DELICIOUS DESSERT MENU