

KIDS MENU

Chicken nugget with French fries	6	Grilled shrimp with fried rice	7
Teriyaki steak with fried rice	6	Teriyaki chicken and fried rice	6

BEVERAGES

COKE, DIET COKE, SPRITE, LEMONADE	2.5	RAMUNE (Japanese Sprite)	3.5
ORANGE JUICE, APPLE JUICE, CRANBERRY JUICE, PINEAPPLE JUICE, MILK	2.5		
ICED TEA (Ginger, Peach, Pomegranate, Green Tea, Passion Fruit Green Tea, Blackberry Sage)	4.5		
EVIAN STILL (Water)	3		

DESSERT

Mocci ice cream - choice of green tea , chocolate , red bean , mango	4
Green tea ice cream	4
Vanilla ice cream	4
Banana tempura	6
Exotic bomba mango, passion fruit and raspberry, coated in white chocolate	6
Chocolate duo mousse chocolate duo mousse on soft chocolate sponge cake ...	6
Tempura ice cream	6
Chocolate soufflé	6
Chocolate truffle	6

ABOUT SHU'S

CHEF SHU KIM BRINGS THE ARTISTRY OF SUSHI TO OSWEGO

Owner and Chef, Shu Kim has over 30 years experience in the faire. He was the former owner and chef of the successful Agami Restaurant located at Broadway and Lawrence in Chicago. Oddly, one of his frequent Agami customers suggested that he consider opening a restaurant in Oswego. After doing a good deal of research, Shu took the plunge to bring about Shu's Sushi Bar & Grill.

Open for lunch and dinner, the restaurant offers an elaborate menu containing many favorites along with Chef Shu's own specialty recipes. For those midday cravings, Shu's also offers a variety of affordable lunch specials.

Lunch or dinner, customers can begin their meals with Japanese soups and salads. Appetizers are available from the Sushi Bar, while other specialty appetizers are cooked and prepared in the kitchen. Entrees too, are available from the Sushi Bar, but more ornate dishes (fresh from the grill) like N.Y. Strip Steak, Chilean Sea Bass, Scottish Salmon, Lobster & Filet Mignon are prepared in the kitchen. And of course, there is the enormous selection of Sushi.

Chef Kim and his talented staff will amaze you with the artistic presentations of items like the Green Dragon (snow crab meat, shrimp topped avocado. eel, green tea sauce and wasabi tobiko); the Wild Volcano (lightly fried spicy tuna, soft shell crab, snow crab, with green tea sauce, eel sauce, and garlic chili sauce); and the Scary Spider (black and white rice over soft shell crab, cream cheese, with black and red tobiko on top) just to name a few.



THE RESTAURANT

Our cozy and immaculate restaurant offers Oswego and Fox Valley residents a full bar and the finest in Japanese cuisine.

Upon entering the modern and tastefully decorated restaurant, customers may be comfortably seated at one of the many tables, decorative booth, or can sit before the sushi showcase to watch their items being creatively prepared by the chefs.