

STARTERS & SPECIALS

SEAFOOD FEATURE

WHITE TUNA TATAKI 11

Rich creamy slices of white tuna pan seared with a spice rub
Served with ponzu sauce and topped with sesame seeds

HAMA HAMA OYSTERS (3PCS.) 8

Medium sized oysters served on the half shell with lemon and Tabasco
& a pinch of crunchy tobiko. Please check with your server for availability

SOUPS, SALADS & CUCUMBER WRAPS

HOUSE ONION SOUP 3

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

MISO SOUP 3

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

HOUSE SALAD 3.5

Our fresh salad with homemade ginger dressing

EDAMAME 4

Boiled soybeans with a touch of salt

BABY OCTOPUS SALAD 5.5

Fresh whole baby octopus marinated in
a sweet sesame sauce

TAKO SALAD 5.5

Thin sliced octopus in a sweet marinated soy sauce

SEAWEED SALAD 5.5

Shredded seaweed topped with sesame seeds
and a fresh orange slice

SUNOMONO SALAD 9

Fresh cut crab, octopus and cucumber, served
with a refreshing sweet & tangy sauce

KANI SU 7

Crab and avocado rolled in fresh, crisp cucumber
with sauce

THE KAPPA WRAP 9

White tuna, tuna, shrimp and kaiware wrapped in
cucumber and topped with amai hot sauce, scallions
and sesame seeds

TUNA TATAKI SALAD 10

Select Ahi Tuna seared with spices and served on
a bed of fresh greens and a wasabi ginger soy sauce

SUSHI ROLLS (6-8PCS.)

SPICY CRAB SALAD ROLL 7

Crab mixed with spicy mayo, green onions and
cucumber, with a sprinkling of sesame seeds

BOSTON ROLL 9

Shrimp, fresh lettuce, cucumber, avocado
and cream cheese

LOBSTER ROLL 18

South African cold water lobster deep fried
in crunchy tempura batter, rolled in soy paper
and stuffed with cucumber and daikon radish
Served with a side of our famous lemon sauce

BLACK WIDOW ROLL 17

Soft shell crab, shrimp tempura, cucumber,
asparagus, avocado and cream cheese,
topped with a web of spicy eel sauce
and Japanese wasabi mayo

VOLCANO ROLL 10

Shrimp tempura and cucumber, topped with
crab salad, drizzled with eel sauce and spicy mayo

MEXICAN ROLL 15

Shrimp tempura, crab, cream cheese, green onions,
avocado and cucumber topped with avocado slices,
BBQ eel, tempura crumbs, spicy mayo & wasabi
mayo with a touch of seaweed powder

All menu items subject to availability.

~ Consuming raw or undercooked foods may increase your chance of foodborne illness. ~

APPETIZERS

SHUMAI (6) 6
Steamed shrimp dumplings, served with a soy dipping sauce

AVOCADO TEMPURA WEDGES (3)	
Topped with eel sauce	6
Topped with spicy tuna & eel sauce	8

WASABI SHUMAI (5) 5.5
Steamed pork dumplings in a wasabi wrapper served with a soy dipping sauce

HAMACHI KAMA 10
Tender yellowtail collar seasoned with soy and mild spices. Broiled golden brown, served with ponzu sauce and lemon slice

SCALLOP MOTYAKI 9
4oz. of premium scallops stir fried with mushrooms and barbequed in a mildly spicy mayo sauce with tobiko

SALMON ASPARAGUS 8.5
Four asparagus stalks rolled in thin sliced salmon and grilled to perfection

VEGETABLE MAKI ROLL (2) 4
Maki roll with vegetable filling, fried and served with a side of sweet sauce

SHRIMP MAKI ROLL (2) 5
Maki roll with vegetable and shrimp filling, fried and served with a side of sweet sauce

GYOZA (5) 6
Pan-fried shrimp and vegetable dumpling with delicious ginger-soy dipping sauce

YAKITORI (2) 6
Grilled white meat chicken on skewers with teriyaki glaze and sesame seeds

PAN SEARED SCALLOPS	9.5
Four U-10 scallops pan seared with Shinto's own garlic butter and caramelized with teriyaki glaze.	
Served with a lemon for a touch of citrus	

BEEF SASHIMI 9
Thinly-sliced rare choice beef with wasabi ginger sauce

BEEF MAMANAKI 8
Grilled strip steak wrapped around crispy green scallions topped with ponzu and teriyaki sauce

BEEF NEGIMAKI 8
Grilled strip steak wrapped around fresh asparagus topped with ponzu and teriyaki sauce

AGEDASHI TOFU 5
With bonito flakes, scallions and chef's sauce

VEGETABLE TEMPURA 7
A variety of fresh vegetables in a delicate batter served with our savory tempura sauce

CALAMARI TEMPURA 8
Strips of calamari with assorted vegetables in a crispy tempura batter served with our savory tempura sauce

SCALLOP TEMPURA 10
Large juicy scallops with crisp vegetables in light tempura batter with our savory tempura sauce

SHRIMP TEMPURA 10
Delectable shrimp with crisp vegetables in light tempura batter with our savory tempura sauce

CALAMARI TERIYAKI	8
Shinto's signature dish, flash fried calamari rings in a light batter with our sweet and tangy teriyaki glaze	

SHINTO'S SOFT SHELL CRAB 10
Delicious soft shell crab in tempura batter, deep fried and served with ponzu sauce

SHINTO PLATTER 26
Share our sumptuous appetizer sampler. Includes shrimp and scallop tempura, yakitori, gyoza, calamari teriyaki, vegetable tempura and beef mamananaki

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SUSHI

TRADITIONAL ROLLS (6PCS.)

Rice on the Outside ~ Also available in a Hand Roll

CALIFORNIA ROLL	6
EEL ROLL	6
TUNA ROLL	5.5
SALMON ROLL	5
YELLOWTAIL ROLL	5.5
AVOCADO & CUCUMBER ROLL	5
SPICY TUNA ROLL	6
ALASKAN ROLL	7.5
Salmon, Tuna, Avocado & Tobiko	
PHILLY ROLL	6.5
Salmon, Avocado & Cream Cheese	

HOSO MAKI (6PCS.)

Seaweed on the Outside ~ Also available in a Hand Roll

SALMON MAKI	5
CUCUMBER MAKI	4
YELLOWTAIL MAKI	5
TUNA MAKI	5
AVOCADO MAKI	4
CUCUMBER & KAMPYO MAKI	5
OSHINKO MAKI	5

SUSHI COMBO SAMPLERS

CALIFORNIA ROLL (10PCS.)	12
Salmon & Shrimp	
SPICY TUNA ROLL (10PCS.)	14
Yellowtail & Mackerel	
SHRIMP TEMPURA ROLL (10PCS.)	14
Eel & Crab	
TUNA & YELLOWTAIL ROLL (10PCS.)	14
Salmon & Red Snapper	
SALMON & TUNA ROLL (10PCS.)	14
Squid & Arctic Clam	
CUCUMBER & AVOCADO ROLL (10PCS.)	10
Egg & Inari	
SASHIMI APPETIZER (6PCS.)	11
NIGIRI APPETIZER (4PCS.)	9

NIGIRI (2PCS.) SASHIMI (3PCS.)

EBI	5
Shrimp	
INARI	4
Tofu Skin	
KANI	5
Crab	
SABA	5
Mackerel	
TAMAGO	4
Egg	
HAMACHI	5.5
Yellowtail	
IKA	5
Squid	
IKURA	7
Salmon Roe	
SAKE	5
Salmon	
WHITE FISH	5
TOBIKO	5
Smelt Roe	
HOKKIGAI	6
Arctic Surf Clam	
TAKO	5.5
Octopus	
UNAGI	6
Eel	
AMA EBI	7
Sweet Shrimp	
MAGURO	6
Tuna	
SPICY HOTATE	6
Scallop	
UNI	*MP
Sea Urchin	
TORO	*MP
SMOKED SALMON	5.5
WHITE TUNA	6
BASS	5.5

*Market Price. All menu items subject to availability.

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HIBACHI DINNERS

All dinners served with our house onion soup, salad with ginger dressing, steamed rice, hibachi vegetables with Shinto's homemade herb butter, and choice of shrimp flambé or mushroom sauté side.

DINNER UPGRADES

Upgrade Your Steak	
FILET MIGNON	5
NEW YORK STRIP	10
CHATEAUBRIAND	10

FRENCH GARLIC or EGG YOLK TOPPING	2
FRIED RICE	3

<p>CHICKEN TERIYAKI 18 Seven ounces of tender and juicy white meat chicken breast, prepared with teriyaki sauce</p> <p>SHRIMP FLAMBÉ 22 Twelve pieces of wild caught Mexican shrimp prepared Shinto's way to showcase the natural sweetness of this highest quality seafood</p> <p>JUICY SCALLOPS 24 Eight ounces of tender jumbo scallops slightly caramelized and cooked to perfection with Shinto herb butter and seasoning</p> <p>SWORDFISH 22 Eight ounces of exotic delight, cooked with lemon citrus and teriyaki sauce</p> <p>TERIYAKI SALMON 22 Eight ounce portion of our fresh cut sushi grade salmon prepared with Shinto's homemade teriyaki</p> <p>YELLOWFIN TUNA 24 Eight ounces of sushi grade fresh cut tuna steak made Shinto's special way, cooked to your request</p> <p>WHITE TUNA 25 Eight ounces of rich creamy sushi grade white tuna steak, prepared with Shinto's teriyaki glaze</p> <p>CALAMARI 17 Succulent hunks of Calamari cooked with butter, lemon, salt, pepper, and sprinkled with sesame seed</p>	<p>FILET MIGNON 26 Eight ounces of USDA Choice Grain-Fed and aged 28 days for the best flavor and tenderness Cooked to your preference</p> <div style="border: 1px solid black; padding: 5px; margin: 10px 0;"> <p>CHATEAUBRIAND 31 A nine ounce portion of exquisite center cut USDA Choice Grain-Fed and 28 day aged Filet Mignon. Prepared to perfection with Shinto's homemade herb garlic butter</p> </div> <p>STRIP STEAK 22 Seven ounces of our finest strip steak cooked to perfection</p> <p>NY STRIP STEAK 27 A twelve ounce heavy cut portion of our finest strip steak</p> <p>LOBSTER DINNER 47 Two succulent six ounce cold water South African lobster tails. Served Shinto's hibachi style. This freshest and highest quality lobster tail is naturally sweet and juicy</p> <p>UNIQUE VEGETARIAN DINNER 17 A fresh medley of onions, zucchini, broccoli, carrots, green peppers, scallions, crispy tofu and udon noodles. Served with a mushroom side</p>
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DINNER COMBINATIONS

<p>SHRIMP & CHICKEN 22</p> <p>STEAK & SHRIMP 25</p> <p>STEAK & CHICKEN 24</p> <p>CHICKEN & SCALLOPS 24</p> <p>SHRIMP & SCALLOPS 27</p> <p>STEAK & SCALLOPS 25</p> <p>FILET & LOBSTER 40</p>	<p>TRIPLE COMBO 28 Steak, Chicken & Shrimp</p> <p>SEAFOOD COMBO 38 Lobster, Scallops & Shrimp</p> <p>IMPERIAL FEAST 48 (CHOOSE THREE) Lobster, Scallops, Shrimp, Tuna, Salmon, Swordfish, Strip Steak, Filet Mignon or Chicken</p>
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Gratuities are shared equally between servers and chefs.

For your convenience, 20% gratuity will be added to parties of 6 or more.

HIBACHI SIDE ORDERS

SHRIMP FLAMBÉ (6PCS.)	9	SCALLOPS (4OZ.)	13
SAUTÉED VEGETABLES	4.5	MUSHROOM SAUTÉ	4
LOBSTER TAIL	22	UDON NOODLES	4

KID'S MEALS

(Under 12 years old)

Choice of soup or salad, and steamed or fried rice and ice cream

TERIYAKI CHICKEN	10	SHRIMP FLAMBÉ	11
BEEF SUKIYAKI JULIENNE	11	FILET MIGNON	12

Thank you for visiting Shinto Naperville.

We are truly honored to have you with us today. At Shinto, only the highest quality seafood, steaks and chicken are served. Our sushi bar seafood is sourced in several times a week from all over the world to ensure you the freshest and most exciting experience possible.

Please keep in mind that all of our sushi offerings are made fresh to order and all steaks are hand cut and hibachi orders freshly prepped for each guest. Please notify us of allergies and preferences in your order. Thank you for your patience while we prepare your order just right.

Your experience is based on approximately 1½ hour time.



Enjoy Shinto, the "Way of the Gods."

We would love to hear from you!

If there is anything we can do to improve your experience, please contact

General Manager Dana Miller

at DMiller@shintoexperience.com or by filling out a comment card.