

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	TAKO SALAD	5.5
A light chicken and beef broth home-stewed with crispy onions and sliced mushrooms		Thin sliced octopus in a sweet marinated soy sauce	
MISO SOUP	3	SEAWEED SALAD	5.5
Traditional vegetarian soup in a healthy soybean base with tofu, seaweed and scallions		Shredded seaweed topped with sesame seeds and a fresh orange slice	
HOUSE SALAD	3.5	SUNOMONO SALAD	9
Our fresh salad with homemade ginger dressing		Fresh cut crab, octopus and cucumber, served with a refreshing sweet & tangy sauce	
EDAMAME	4	KANI SU	7
Boiled soybeans with a touch of salt		Crab and avocado rolled in fresh, crisp cucumber with sauce	
BABY OCTOPUS SALAD	5.5	THE KAPPA WRAP	9
Fresh whole baby octopus marinated in a sweet sesame sauce		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	BLACK WIDOW ROLL	17
Crab mixed with spicy mayo, green onions and cucumber, with a sprinkling of sesame seeds		Soft shell crab, shrimp tempura, cucumber, asparagus, avocado and cream cheese, topped with a web of spicy eel sauce and Japanese wasabi mayo	
BOSTON ROLL	9	VOLCANO ROLL	10
Shrimp, fresh lettuce, cucumber, avocado and cream cheese		Shrimp tempura and cucumber, topped with crab salad, and drizzled with eel sauce and spicy mayo	
LOBSTER ROLL	18	MEXICAN ROLL	15
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		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	

APPETIZERS

<p>SHUMAI (6) 6 Steamed shrimp dumplings, served with a soy dipping sauce</p> <p>WASABI SHUMAI (5) 5.5 Steamed pork dumplings in a wasabi wrapper served with a soy dipping sauce</p>	<p>BEEF SASHIMI 9 Thinly-sliced rare choice beef with wasabi ginger sauce</p> <p>BEEF MAMANAKI 8 Grilled strip steak wrapped around crispy green scallions topped with ponzu and teriyaki sauce</p> <p>BEEF NEGIMAKI 8 Grilled strip steak wrapped around fresh asparagus topped with ponzu and teriyaki sauce</p>
<p>AVOCADO TEMPURA WEDGES (3) Topped with eel sauce 6 Topped with spicy tuna & eel sauce 8</p>	<p>VEGETABLE TEMPURA 7 A variety of fresh vegetables in a delicate batter served with our savory tempura sauce</p> <p>CALAMARI TEMPURA 8 Strips of calamari with assorted vegetables in a crispy tempura batter served with our savory tempura sauce</p>
<p>HAMACHI KAMA 10 Tender yellowtail collar seasoned with soy and mild spices. Broiled golden brown, served with ponzu sauce and lemon slice</p> <p>SCALLOP MOTYAKI 9 4oz. of premium scallops stir fried with mushrooms and barbequed in a mildly spicy mayo sauce with tobiko</p> <p>SALMON ASPARAGUS 8.5 Four asparagus stalks rolled in thin sliced salmon and grilled to perfection</p>	<p>SHRIMP MAKI ROLL (2) 4 Maki roll with vegetable filling, fried and served with a side of sweet sauce</p> <p>SHRIMP MAKI ROLL (2) 5 Maki roll with vegetable and shrimp filling, fried and served with a side of sweet sauce</p> <p>GYOZA (5) 6 Pan-fried shrimp and vegetable dumpling with delicious ginger-soy dipping sauce</p> <p>YAKITORI (2) 6 Grilled white meat chicken on skewers with teriyaki glaze and sesame seeds</p> <p>AGEDASHI TOFU 5 With bonito flakes, scallions and chef's sauce</p>
<p>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</p>	<p>CALAMARI TERIYAKI 8 Shinto's signature dish, flash fried calamari rings in a light batter with our sweet and tangy teriyaki glaze</p> <p>SHINTO'S SOFT SHELL CRAB 10 Delicious soft shell crab in tempura batter, deep fried and served with ponzu sauce</p> <p>SHINTO PLATTER 26 Share our sumptuous appetizer sampler. Includes shrimp and scallop tempura, yakitori, gyoza, calamari teriyaki, vegetable tempura and beef mamananaki</p>

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

*Market Price

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

SPECIAL ROLLS

KELLER ROLL Shrimp, tuna, cucumber and kaiware topped with delicious baked crab blend and tempura crumbs	15	CRISPY TRADITIONS (4PCS.) Deep fried Tuna, Salmon or California Roll	8
HAWAIIAN ROLL Shrimp tempura, eel, avocado and cucumber topped with spicy tuna With wasabi and eel sauce	14	CRISPY SPICY TUNA ROLL (4PCS.)	9
CHICAGO ROLL Shrimp, crab, avocado, asparagus and cucumber with wasabi sauce	12	ROCK & ROLL Eel, smoked salmon, avocado, cucumber and caviar topped with seaweed powder	12
THE GUATEMALAN Smoked salmon, cream cheese, fresh jalapenos and green onions wrapped in seaweed and deep fried	12	SCORPION ROLL Shrimp tempura and eel with a sweet and spicy sauce	10
NAPERVILLE ROLL Shrimp, smoked eel, bonito flakes, cucumber, kaiware, tamago and tobiko topped with eel sauce	12	"LITTLE" DELICIOUS ROLL An Award Winning Shinto Original! Cream cheese, avocado, crab meat and spicy tuna deep fried and served with a sweet and spicy sauce	15
RAINBOW ROLL California maki topped with a slice of tuna, salmon, snapper, yellowtail and avocado	12	FIRE & ICE ROLL Crab with scallions, topped with thin slices of red and white tuna	13
CATERPILLAR ROLL Eel and cucumber topped with avocado and wasabi and eel sauce	11	MISO SURPRISE Shrimp tempura, cucumber, cream cheese, avocado and green onions with masago and crab. Drizzled with our sweet miso glaze	12
SHRIMP TEMPURA ROLL Shrimp tempura, cucumber and avocado with a touch of eel sauce	10	SHINTO FUTO MAKI Kappa, avocado, kaiware, Japanese pickle, tomago and carrots	10
SPIDER ROLL Fried soft shell crab, tobiko, avocado and cucumber with wasabi and eel sauce	13	CAPTAIN JACK ROLL Salmon, avocado, and cucumber, topped with salmon, and chopped mango and jalapeno	17
SPICY SHINTO ROLL Thin sliced octopus, shrimp, crab avocado, asparagus, carrots and cucumber with spicy mayo	13	RASTA ROLL Spicy white tuna, avocado and cucumber topped with seared white tuna, miso sauce, eel sauce, and a colorful array of tobiko	17

SUSHI DINNERS

All dinners are served with our house onion soup or miso soup, and our house ginger salad.

CHEF'S CHOICE FEAST

An exquisite presentation of Shinto's finest sashimi, nigiri, sushi rolls and sides of delicacies.

To offer the freshest product possible, all sashimi and nigiri are chef's choice.

SERVES 5-6 90

Rolls include snow mountain roll, crispy salmon roll, crispy tuna roll, yellowtail roll and futo maki.

Please allow extra time for this large dinner.

BRIDGE FOR TWO

Chef's choice nigiri, accompanied by our Rainbow and Caterpillar rolls.

SERVES 2
16 PIECES OF NIGIRI 60

SASHIMI DINNER

A wide array of our finest sashimi

SERVES 2
18 PIECES OF SASHIMI 25
22 PIECES OF SASHIMI & SEAWEED SALAD 30

CHOICE SUSHI COMBO

The day's freshest nigiri, served with your choice of traditional roll.

SERVES 2
10 PIECES OF NIGIRI 22

CHOICE COMBO DINNER

A perfect combination of sashimi and nigiri, served with your choice of traditional roll

SERVES 2
8 PIECES OF SASHIMI & 5 PIECES OF NIGIRI 25

RICE BOWLS

Served with house onion soup or miso soup and fresh salad with ginger dressing.

CHIRASHI BOWL 20

Assorted fresh sliced fish served over a bed of vinegared rice in a large bowl

TEKKA BOWL 17

Fresh sliced tuna over a bed of vinegared rice in a large bowl

UNAGI BOWL 18

BBQ eel with sesame seeds and seaweed powder over a bed of vinegared rice in a large bowl

BAR & SUSHI ENTREES

TERIYAKI DINNERS

Served with Edamame , Steamed Broccoli and Carrots, Steamed Rice,
and your choice of our House Onion Soup, Miso Soup,
or House Ginger Salad

CHICKEN	15	SALMON	17
STRIP STEAK	17	SHRIMP	16

DINNER UPGRADES

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

NOODLE DISHES

YAKI UDON

Japanese Wheat Noodles pan fried with Carrots, Zucchini,
Asparagus, and Shitake Mushrooms in a savory sauce.
Served with your choice of House Onion Soup, Miso Soup,
or House Ginger Salad

CHICKEN	12	STEAK	14
SHRIMP	13	VEGETABLE	11

NOODLE SOUPS

Udon Noodles in a Seafood Broth with Carrots, Asparagus, Zucchini,
and Shitake Mushrooms, served in a cast-iron bowl
Comes with our House Ginger Salad

CHICKEN	12	STEAK	14
SHRIMP	13	SEAFOOD	18
		Scallops, Shrimp & Crab	

ADD FRIED RICE TO ANY MEAL FOR \$3

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

THANK YOU

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.

Enjoy Shinto, the "Way of the Gods."

Our chef and server staff work together as a team in providing our guests with the most entertaining and attentive service possible.

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.

~ Gratuities are shared equally between servers and chefs. ~