



Naperville Restaurant Week Menu

February 16 – March 1 2015

Three Courses for \$28

Choose one appetizer, one entrée and one dessert.

Appetizer Options

1. KING CRAB RANGOON

King crab meat and cream cheese wrapped with wonton skin and deep fried

2. CHICKEN MOTIYAKI

Diced chicken stir fry with mushrooms and tobiko, barbecued in a mild spicy mayo

3. GYOZA

Pan –fried shrimp and vegetable dumpling with a ginger soy sauce

Entrée Options

1. Choice sushi combo - 10 pieces of Nigiri with your choice of traditional roll. Comes with house onion or miso soup, and ginger salad

2. Shinto Specialty Roll and Sushi Sampler – Choice of specialty roll and choice

of 6 pc Sashimi sampler or 4 pc Nigiri sampler. (Samplers are chef's choice)

3. Choice of Hibachi chicken, Steak, or Shrimp - Comes with soup and salad, 2 pc shrimp side and choice of white or fried rice

Dessert Options:

1. Choice of Ice cream: *Vanilla, chocolate, or green tea*

2. Cookie Tempura *Lightly battered chocolate chip cookie, flash-fried, and topped with your choice of ice cream. Chocolate, vanilla, or green tea*

3. Chocolate Bunt Cake *Warm chocolate bundt cake with chocolate lava filling, topped with your choice of ice cream. Chocolate, vanilla, or green tea*