

# DRINK

## Polynesian Drink

Mai-Tai (Original)	8.95
Mai-Tai (Shun Ju's special)	12.95
Fog Cutter	10.95
Zombie	10.95
Pineapple Passion	10.95
Planter's Punch	10.95
Navy Grog	10.95
Head Hunter	10.95
Blue Hawaii	10.95
Love Potion	10.95

## Frozen Drink

Pina Colada	10.95
Melon Colada	10.95
Strawberry Colada	10.95
Peach Colada	10.95
Kahlua Colada	10.95
Banana Daiquiri	10.95
Strawberry Daiquiri	10.95
Strawberry Margarita	10.95
Mudslide	10.95

## Beer

### DOMESTIC

Budweiser	5.25
Bud Lite	5.25
Coors Lite	5.25
Miller Lite	5.25
Samuel Adams	5.75
Samuel Adams Light	5.75

### IMPORTED

Tsing-Tao	5.75
Heineken	5.75
Amstel Light	5.75
Sapporo (Lg.)	9.50
Kirin Ichiban	5.75

## Wine

Sake	Sm. 7.95	Lg. 11.95
Plum Wine	8.95	
Draft Sake (Bottle)	17.95	
All House Wine	7.95	

Please see our wine list for selections by the bottle.

## Non-Alcoholic

Pina Colada	5.95
Strawberry Colada	5.95
Banana Daiquiri	5.95
Strawberry Daiquiri	5.95

## Soft Drink

Soda	2.50
<i>Coke, Diet Coke, Sprite, Ginger Ale, Ice Tea</i>	
Sparkling Water	2.95
Juice	2.95
<i>Orange, Cranberry, Pineapple, Grapefruit</i>	
Shirley Temple	2.95
Fruit Punch	3.95
Coconut Dream	5.95

*We also provide a fully stocked bar.*

❖ *These items are served raw or under cooked or contain or may contain raw or under cooked ingredients. Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical condition. Before placing your order, please inform your server if a person in your party has a food allergy.*

## Appetizer

C1.	<b>Spring Roll (2)</b>		5.95
	<i>Spring roll filled with vegetable, served with house special sauce.</i>		
C2.	<b>Egg Roll</b>		7.95
C3.	<b>Scallion Pancakes</b>		7.50
C4.	<b>Crab Rangoon</b>		10.95
	<i>Delicate natural crab meat mixed with cream cheese, minced onion, wrapped in a crispy egg roll skin.</i>		
C5.	<b>Crispy Chicken Wings or Spicy</b>		13.95
	<i>Lightly breaded with garlic and ginger flavor, served with sweet sauce.</i>		
C6.	<b>Fried Jumbo Shrimp</b>		10.50
	<i>Batter-fried in cholesterol free vegetable oil, served with sweet sauce.</i>		
C7.	<b>B.B.Q Rib</b>		14.95
C8.	<b>Boneless Rib</b>		11.95
C9.	<b>Chicken Fingers</b>		11.95
	<i>Batter-fried in cholesterol free vegetable oil, served with sweet sauce.</i>		
C10.	<b>Peking Ravioli</b>		10.95
	<i>Pan fried or steamed dumpling with ground lean pork and vegetables.</i>		
C11.	<b>Shrimp or Chicken Lettuce Wraps</b>		14.95
	<i>Served with crispy rice noodle, crushed roast peanuts and special plum sauce.</i>		
C12.	<b>Teriyaki</b>	<b>Beef 12.95</b>	<b>Chicken 11.95</b>
	<i>Grilled beef, chicken skewer with teriyaki sauce.</i>		
C13.	<b>Pu Pu Platter</b>	<b>(For two) 26.95</b>	
	<i>B.B.Q boneless spare ribs, spring rolls, crab rangoon, beef teriyaki, chicken wing, chicken finger</i>		

## Vegetarian Dishes

C14.	<b>Dry Sauteed String Bean</b> 🌿	<i>Crispy string bean in a light glaze with seasoning.</i>	12.95
C15.	<b>Sauteed Broccoli in Garlic Sauce</b> 🌿	<i>Sauteed fresh broccoli in garlic sauce.</i>	12.95
C16.	<b>Szechuan Style Bean Curd or with Ground Pork</b> 🌿	<i>Large cubes of tofu in Szechuan sauce with carrots and peas.</i>	13.95
C17.	<b>Vegetable</b>	<i>Sauteed assorted fresh vegetable in special white sauce.</i>	12.95
C18.	<b>Eggplant with Garlic Sauce</b>	<i>Fresh eggplant sauteed in mild spicy garlic sauce.</i>	13.95
C19.	<b>Fried Tofu Eggplant with Garlic Sauce</b> 🌿	<i>Tofu and chinese eggplant sauteed in mild spicy garlic sauce.</i>	14.95
C20.	<b>Sauteed Vegetables with Bean Curd</b>	<i>Fried tofu with selected crispy vegetable in mild special brown sauce.</i>	14.95

## Mooshi / Egg Foo Yun

Your Choice of Vegetable, Pork, Chicken, Beef or Shrimp	14.95
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## Chef's Specialties

C21.	<b>General Gau's Chicken</b> 🌿	<i>The most famous Chinese dish. Lightly breaded fried chicken with spices, minced garlic and cooked in a hot ginger sauce.</i>	15.95
C22.	<b>Pineapple Shrimp</b>	<i>Crispy jumbo shrimp, served with chef's special pineapple sauce.</i>	19.95
C23.	<b>Orange Flavored Chicken or Beef</b> 🌿		15.95
	<b>Shrimp</b>	<i>Crispy chicken, beef or shrimp cooked in chef's special hot sauce flavored with orange peels.</i>	18.95
C24.	<b>Hunan Chicken or Beef</b> 🌿		16.95
	<b>Shrimp</b>	<i>Tender sliced chicken, beef or shrimp sauteed in mild spicy Hunan sauce with mixed vegetables.</i>	18.95
C25.	<b>Peppery Crispy Shrimp</b> 🌿	<i>Jumbo shrimp lightly breaded and stir-fried with ground black pepper mixed scallions in a garlic wine sauce, served on a bed of steamed broccoli.</i>	20.95
C26.	<b>Lemon Chicken with Vegetables</b>	<i>Lightly breaded tender chicken breast with vegetable in house special lemon flavored sauce.</i>	15.95

# Chef's Specialties

C27.	<b>Mongolian Beef or Chicken</b>	17.95
	<b>Shrimp</b>	18.95
	<i>Tender beef with onion, scallions and assorted vegetable in a special sauce, served on a sizzling platter.</i>	
C28.	<b>Rosie Shrimp and Scallops</b> 🌿	21.95
	<i>Shrimp and scallops sauteed with light vegetable in our special brown sauce.</i>	
C29.	<b>Black Pepper Chicken or Beef</b> 🌿	17.95
	<b>Shrimp</b>	18.95
	<i>Chicken, beef or shrimp with onion, green and red pepper in black bean sauce.</i>	
C30.	<b>Sesame Chicken or Beef</b>	18.95
	<b>Shrimp</b>	21.95
	<i>Sliced chicken, beef or shrimp lightly fried until crispy in sweet sesame sauce.</i>	
C31.	<b>Crispy Aromatic Beef</b> 🌿	19.95
	<b>Shrimp</b>	21.95
	<i>Beef or shrimp lightly breaded then sauteed with fresh mushrooms and broccoli over a high flame in our chef's special spicy brown sauce.</i>	
C32.	<b>Basil Chicken or Beef</b> 🌿	17.95
	<b>Shrimp</b>	18.95
	<i>Sauteed with fresh basil leaf, garlic, scallion, onion, green and red pepper.</i>	
C33.	<b>Sizzling Seafood Platter</b>	25.95
	<i>Shrimp, scallion, squid, crabmeat and selected vegetable in garlic wine sauce, served on a sizzling platter.</i>	
C34.	<b>Peking Duck</b>	M/P

# Interesting Pan-Fried Dishes

C35.	<b>Chicken / Beef with Broccoli</b>	15.50
	<i>Sauteed in a rich brown sauce.</i>	
C36.	<b>Szechuan Spicy Chicken / Beef</b> 🌿	15.50
	<i>Sauteed with diced vegetable and roasted peanut in a spicy brown sauce.</i>	
C37.	<b>Chicken / Beef with Peapods</b>	15.50
	<i>Sauteed with young tender pea pods in a brown sauce.</i>	
C38.	<b>Chicken with Cashew Nuts</b>	15.50
	<i>Chicken with tender vegetable and roasted cashew nuts in a mild sauce.</i>	
C39.	<b>Chicken / Beef with Mushrooms</b>	15.50
	<i>Sauteed with fresh mushrooms in a rich brown sauce.</i>	
C40.	<b>Sauteed Chicken with Vegetables</b>	15.50
	<i>Sliced chicken breast gently sauteed with crispy Chinese vegetable in a light wine sauce.</i>	
C41.	<b>Chicken / Beef in Garlic Sauce</b> 🌿	15.50
	<i>Sauteed with onions, pepper, bamboo shoots in a mild spicy garlic sauce.</i>	
C42.	<b>Ginger Chicken / Beef with Green Beans</b>	16.50
	<i>Tender slices of chicken with fresh green beans and ginger in our special sauce.</i>	
C43.	<b>Chicken / Beef / Vegetable Curry</b> 🌿	16.95
	<i>Sauteed with onions and peas in curry sauce.</i>	
C44.	<b>Pepper Steak with Onion</b>	16.95
	<i>Tender sliced sirloin steak sauteed with pepper and onion in a special brown sauce.</i>	
C45.	<b>Shrimp with Broccoli</b>	16.95
	<i>Sauteed shrimp with broccoli in rich brown sauce.</i>	
C46.	<b>Szechuan Spicy Shrimp</b> 🌿	16.95
	<i>Large shrimp sauteed with diced vegetable in a spicy brown sauce with roasted peanuts.</i>	
C47.	<b>Shrimp / Scallops with Garlic Sauce</b> 🌿	16.95
	<i>Large shrimp or plump sea scallops sauteed with onion, water chestnut, bamboo shoot and pepper in our special garlic sauce.</i>	
C48.	<b>Cashew Shrimp</b>	16.95
	<i>Large shrimp with tender vegetable in a mild sauce with roasted cashew nuts.</i>	
C49.	<b>Shrimp in Black Bean Sauce</b>	16.95
	<i>Sauteed large shrimp with onion, green and red pepper and straw mushroom in black bean sauce.</i>	
C50.	<b>Sweet and Sour Chicken</b>	12.95
C51.	<b>Sweet and Sour Shrimp</b>	14.95

## Lamb Dishes

- C50. **Sweet Ginger Lamb with Vegetables** 22.95  
*Sliced tender lamb, sweet ginger root and vegetable in a brown sauce.*
- C51. **Hunan Lamb** 22.95  
*Sliced tender lamb sauteed in a mild spicy Hunan sauce, served on a bed of steamed broccoli.*
- C52. **Mongolian Lamb** 🌶️ 22.95  
*Sliced tender lamb with onion, scallion, bamboo shoot and pepper in a special sauce, served on a sizzling platter.*
- C53. **House Special Sizzling Lamb** 22.95  
*Sauteed tender lamb with vegetable topped with mushroom sauce, served on a sizzling platter.*
- C54. **Thai Basil Lamb** 🌶️ 22.95  
*Sauteed fresh basil leaves with garlic and red & green peppers.*

## Lighter Fare

*All dishes are steamed*

- C55. **Shrimp with Mixed Vegetables** 16.95  
*Shrimp with assorted fresh mixed vegetables.*
- C56. **Chicken with Mixed Vegetables** 14.95  
*Chicken with assorted fresh mixed vegetables.*
- C57. **Plain Mixed Vegetables** 11.95

## Noodles & Fried Rice Dishes

- C58. **House Special Pan-Fried Noodles** 16.95  
*Thin yellow noodle lightly pan-fried on both sides, topped with shrimp, chicken, beef and selected vegetable in a house special brown sauce. (vegetarian style available)*
- C59. **Bean Sprout Fried Rice** 10.95  
*Stir-fried with eggs, onion, bean sprouts and scallion with rice. Choice of chicken, beef, roasted pork, shrimp or vegetable.*
- C60. **House Special Fried Rice** 12.95  
*With shrimp, chicken and roasted pork.*
- C61. **House Special Lo Mein** 12.95  
*With shrimp, chicken, beef and vegetables.*
- C62. **Chow Foon** 13.95  
*Wide rice noodles stir-fried with a choice of chicken, beef, tofu and vegetable.*
- C63. **Lo Mein** 10.95  
*Stir-fried with egg noodles with a choice of chicken, beef, shrimp and vegetable.*
- C64. **Chow Mein** 12.95  
*Sliced vegetables stir-fried with a choice of chicken, beef, shrimp and vegetable. Dry noodle on the side.*
- C65. **Thai Style Crispy Pad Thai**  
Choice of: Chicken or Beef or Vegetables 14.95  
Shrimp, Vegetables 16.95  
*Thin yellow noodle lightly pan fried then sauteed with vegetables.*
- C66. **Singapore Rice Noodle** 15.95  
*Thin rice noodles with vegetables, chicken, shrimp and minced roast pork.*
- C67. **White Rice** 3.95
- C68. **Brown Rice** 3.95

🌶️ Hot 🌶️ Spicy

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*Subject to Massachusetts and Local Meal Tax. Not Responsible for Lost Articles.*

# JAPANESE

## Appetizer

J1.	<b>Gyoza</b> <i>Meat and vegetable dumpling, served steamed or pan fried.</i>	8.25
J2.	<b>Crispy Calamari</b> 🌊 <i>Lightly breaded and fried with peppery flavor</i>	16.95
J3.	<b>Peppery Crispy Soft Shell Crab / Scallops</b> 🌊 <i>Lightly breaded and stir fried with garlic, fresh peppers, salt and ground black pepper flavor.</i>	21.95
J4.	<b>Shumai</b> <i>Shrimp and vegetable dumplings, served steamed or pan-fried.</i>	7.95
J5.	<b>Shrimp Tempura</b> <i>Deep fried shrimp and vegetable in a light breading.</i>	11.95
J6.	<b>Vegetable Tempura</b> <i>Deep fried vegetable in a light breading.</i>	7.95
J7.	<b>Gyuniku Tataki-Zukuri</b> ❖ <i>Quick seared lean sirloin, served with a piquant lemon-soy dipping sauce.</i>	14.95
J8.	<b>Edamame</b> <i>Boiled Japanese green soy bean or sauteed with spicy garlic sauce.</i>	7.50
J9.	<b>Vegetable Dumpling</b> <i>Steamed or pan-fried.</i>	7.50
J10.	<b>Agedashi Tofu</b> <i>Deep fried bean curd with special sauce.</i>	7.50
J11.	<b>Soft Shell Crab Tempura</b> <i>Deep fried soft shell crab and vegetables, served with tempura sauce.</i>	12.95
J12.	<b>Spicy Avocado Ball</b> ❖ <i>Thin avocado skin with spicy tuna or salmon.</i>	12.95
J13.	<b>Hamachi-Kama</b> <i>Grilled yellowtail collar with ponzu sauce.</i>	16.95
J14.	<b>Sashimi</b> ❖ <i>3 pcs tuna, 2 pcs white fish, 2 pcs salmon.</i>	17.95
J15.	<b>Maguro Tataki</b> 🌊 ❖ <i>Thinly sliced rare 6 pcs cooked tuna with spicy ponzu sauce.</i>	16.95
J17.	<b>Hana Sashimi</b> ❖ <i>4 pcs tuna, 4 pcs salmon, 4 pcs white fish.</i>	26.95
J18.	<b>Naruto</b> ❖ <i>Salmon, crab meat, tobiko and avocado rolled in thin sliced cucumber.</i>	13.95
J19.	<b>Sushi Appetizer Sampler</b> ❖ <i>2 pcs tuna, 2pcs salmon, white fish and yellowtail.</i>	16.95
J20.	<b>Shun Ju Appetizer Sampler</b> <i>Gyoza (3), shumai (3), shrimp tempura (2), vegetable gyoza (3), beef teriyaki (2).</i>	17.95

## Salad

J21.	<b>Mixed Green Salad</b> <i>Basic salad with red wine vinaigrette dressing or ginger dressing.</i>	6.95
J22.	<b>Persian Salad</b> <i>Tomato, cucumber, onion and lettuce heart with persian dressing. (Olive oil, fresh lemon juice, crushed garlic, salt and black pepper)</i>	7.95
J23.	<b>Seaweed Salad</b>	7.50
J24.	<b>Grilled Shrimp Salad</b> <i>Marinated grilled shrimp, mixed green salad in our house special vinaigrette dressing.</i>	12.95
J25.	<b>Jamaican Chicken Salad</b> <i>Homemade seasoned grilled chicken, mixed green salad with mixed honey mustard dressing.</i>	11.95

## Soup

J26.	<b>Wonton Soup</b>	3.95
J27.	<b>Hot and Sour Soup</b> 🌊	3.95
J28.	<b>Miso Soup</b>	3.95
J29.	<b>Egg Drop Soup</b>	3.95
J30.	<b>Creamy Corn Chicken Soup</b>	(For two) 10.95
J31.	<b>Oriental Seafood Soup</b>	(For two) 16.95
J32.	<b>Chicken Noodle Soup</b>	9.95
J33.	<b>Shunju Rice Noodle Soup</b>	12.95

## Entrees from Sushi Bar

All entrees served with miso soup (dine-in only)

- |      |   |       |
|------|---|-------|
| J32. | <b>Sushi Regular</b> ❖ (6 pcs spicy tuna maki)<br><i>2 pcs salmon, 1 pc tuna, shrimp, octopus, white fish.</i>  | 23.95 |
| J33. | <b>Sushi Deluxe</b> ❖<br><i>6 California maki, 2 pcs yellowtail, 1 pc salmon, tuna, eel, octopus, squid, mackerel, flying fish roe, shrimp.</i>                                       | 33.95 |
| J34. | <b>Sushi Super Deluxe</b> ❖<br><i>6 California maki, 2 pcs salmon, 2 pcs yellowtail, 2 pcs tuna, 1 pc octopus, shrimp, mackerel, salmon roe, flying fish roe, eel, hokkigai, egg.</i> | 40.95 |
| J35. | <b>Chirashi Deluxe</b> ❖<br><i>Chef's choice of assorted fresh 12 pcs sashimi over a bed of seasoned rice.</i>  | 35.95 |
| J36. | <b>Tekka / Sake / Hamachi / Unagi Don</b> ❖<br><i>Served over a bed of seasoned rice.</i>   | 31.95 |
| J37. | <b>Hana Maki</b> ❖<br><i>Combination 12 pcs tuna and 12 pcs salmon roll.</i>  | 26.95 |
| J38. | <b>Chef's Boat</b> ❖<br><i>Chef's choice of sushi and sashimi specialties. (For two)</i>  | 49.95 |
| J39. | <b>Sashimi Regular</b> ❖<br><i>Chef's choice of 17 pcs assorted raw fish fillets.</i>   | 33.95 |
| J40. | <b>Sashimi Deluxe</b> ❖<br><i>Chef's choice of 21 pcs sashimi combination.</i>  | 36.95 |
| J41. | <b>Sushi and Sashimi</b> ❖<br><i>One chef's choice maki, 6 pcs sushi and 6 pcs sashimi combination.</i>   | 33.95 |
| J42. | <b>Nigiri and Maki</b> ❖<br><i>One salmon roll, naruto, cucumber roll and 5 pcs of sushi.</i>   | 31.95 |
| J43. | <b>Shun Ju Sushi Platter</b> ❖<br><i>Chef's choice of 17 pcs sashimi, 10 pcs sushi and 2 maki roll.</i>   | 79.95 |

## Entrees from the Kitchen

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|------|---|----------------|
| J44. | <b>Saki Yuna-Yaki</b> 🍣<br><i>Grilled salmon with fragrant sambal sauce or steamed green beans or ginger &amp; scallion sauce.</i>  | 22.95          |
| J45. | <b>Maguro with Wild Mushroom Sauce</b> 🍣 ❖<br><i>Seared tuna sauteed in wild mushroom sauce with steamed asparagus.</i>   | 24.95          |
| J46. | <b>Satsuma Ebi with Toasted Pine Nuts</b> 🍣<br><i>Jumbo shrimp stir-fried with finely chopped garlic, ginger, celery, carrots, zucchini, summer squash and pine nuts with fresh tomato sauce.</i> | 18.95          |
| J47. | <b>Aigomo-Rosu Teriyaki</b><br><i>Sauteed slice boneless duck meat in sake mixed soy sauce with steamed broccoli.</i>   | 25.95          |
| J48. | <b>Gyuniku Ami-Yaki in Peppercorn Sauce</b> 🍣<br><i>Tender sliced steak with peapods, red and green peppers and onions in peppery red wine sauce.</i>   | 18.95          |
| J49. | <b>Udon Noodles Soup with Seafood (Sautéed)<br/>or with Shrimp Tempura (Rice excluded)</b>  | 21.95          |
| J50. | <b>Fragrant Rainbow Vegetables</b><br><i>Mixed fresh vegetable sauteed in light oil with a mild vegetarian sauce.</i>   | 13.95          |
| J51. | <b>Agedashi Tofu Stir-Fried</b><br><i>Lightly fried tofu with zucchini, mushroom, green beans, scallions, red bell peppers and ginger in light soy sauce.</i>                                     | 14.95          |
| J52. | <b>Yaki Udon with Vegetables</b><br><i>Choice of chicken, beef or vegetable, sticky rice noodles stir-fried with mixed vegetable in brown sauce. (Rice excluded)</i>                              | 15.95          |
| J53. | <b>Jumbo Shrimp with Shitake Sauce</b> 🍣<br><i>Jumbo shrimp stir-fried in a fresh shitake and merlot sauce with steamed peapods.</i>  | 20.95          |
| J54. | <b>Mango Chicken</b><br><b>Mango Shrimp</b><br><i>Chicken or shrimp sauteed with fresh mango and selected vegetable in white wine sauce.</i>  | 15.95<br>17.95 |
| J55. | <b>Sake Shrimp &amp; Scallops</b><br><i>Large shrimp and scallop cooked in sake wine sauce with sweet ginger and selected vegetable.</i>  | 21.95          |
| J56. | <b>Tempura Red Snapper with<br/>Spicy Red Curry Sauce</b> 🍣<br><i>Lightly breaded fried red snapper with chef's special red curry sauce.</i>  | 23.95          |
| J57. | <b>Fresh Lobster</b> <i>Ginger &amp; Scallion · Peppery · Black Beans</i>   | M/P            |