

NEW ROLLS

Bean sheet substitution 1 dollar up charge

RISING SUN 🌶️ | 9

California roll topped with tuna, escolar, sweet spicy sauce, scallions

MANGO SALMON | 8

Salmon, mango, cucumber, sesame seeds

SURF & TURF | 13

Shrimp tempura, asparagus topped with seared NY strip steak, with wasabi mayo

ALASKAN | 7

Smoked salmon, crab mix, cucumber, sweet onion

BEAUTY & BEAST ROLL | 10

Shrimp tempura, cream cheese, cucumber topped with eel, tuna, avocado drizzled with eel sauce and topped with tempura flakes

CHICKEN KATSU | 8

Avocado, lettuce, panko fried chicken, tartar sauce, Bean sheet

SPICY ESCOLAR 🌶️ | 6

Chopped escolar with spicy mayo, cucumber, tempura flake

DYNAMITE SALMON | 9

Crab mix, asparagus, cream cheese topped with torched creamy salmon

FISH KATSU | 8

Panko fried fish, avocado, tartar sauce, lettuce, masago

DOUBLE PHILLY | 9

Fresh salmon, cucumber, scallions, cream cheese topped with salmon, lemon slice with wasabi mayo

HAPPY LOTUS | 10

Tuna, crab mix, asparagus topped with salmon & lotus root

LOBSTER VOLCANO 🌶️ | 22

California roll topped with Shin volcano & tempura Lobster

SCALLOPS VOLCANO 🌶️ | 16

California roll topped with Shin volcano & tempura scallops

CAJUN SALMON | 12

Spicy crab mix, cream cheese, asparagus, topped with blackened salmon, tartar sauce and black tobiko

SWEET POTATO TEMPURA | 5

Sweet potato tempura

BAHAMA 🌶️ | 8

Tuna, conch, avocado, masago, scallions with sweet and spicy glaze

OCEAN 14 🌶️ | 9

Tempura shrimp, crab mix, avocado topped with spicy tuna

TWIN DRAGON | 9

Shrimp tempura, crab mix, cream cheese topped with unagi (freshwater eel) and avocado

POLAR BEAR | 9

Shrimp tempura, asparagus, spicy mayo topped with escolar

KARA MUCHO 🌶️🌶️🌶️ | 9

Tuna, salmon, escolar, cucumber, with homemade habanero puree topped with masago and scallions

MONSTER | 12

Deep fried soft shell crab, tempura shrimp, crab mix, masago, avocado, lettuce, tartar sauce

UP-TOWN | 9

Tuna, salmon, yellow tail, cream cheese, scallions, panko breaded and fried

KING CRAB | 9

Tempura king crab mix, lettuce, cucumber, asparagus, masago, mayo

TSUNAMI 🌶️ | 10

Spicy crab mix, jalapenos, asparagus, topped with spicy yellow tail and scallions

HIGHWAY 50 🌶️ | 9

Tuna, cucumber, cream cheese, sriracha sauce topped with smoked salmon, and avocado

RECESSION ROLL | 1

Sushi rice wrapped in seaweed paper

SALADS&SOUP

CUCUMBER SEAWEEED SALAD | 6
Julienne cucumber with marinated wakame seaweed

HOUSE SALAD | 7
Mixed greens and fresh vegetables paired with soy-based vinaigrette or ginger dressing

SPICY TOFU SALAD | 6
Silky tofu and shredded vegetables topped with spicy dressing and bonito flakes

AVOCADO SALAD | 6
WITH FRESH TUNA OR KING CRAB | 10
Mixed greens and fresh vegetables topped with creamy Hass avocados and Yuzu miso dressing

MISO SOUP | 3
Miso, with enoki mushroom, tofu, scallions, wakame seaweed

HOTAPPETIZERS

EDAMAME | 5
Steamed soybeans sprinkled with sea salt

AGEDASHI TOFU | 7
Lightly fried tofu served crispy with sweet tempura sauce

GYOZA | 6
Pan fried or deep fried pork and vegetable dumpling

MAINCOURSE

Entrees include a side of Koshi Hikari rice, miso soup and side salad, brown rice substitution 1 dollar up charge

FRESHSEAFOOD

SHRIMP TEMPURA | 16
Jumbo shrimp and vegetables deep-fried in tempura batter

YUZU SCALLOPS | 18
Five pan-fried jumbo scallops wrapped in bacon, sautéed in Yuzu with a soy sauce-butter reduction

CHILEAN SEA BASS | 22
Broiled 6oz filet marinated in soy sauce, sautéed in Yuzu with a citron-butter glaze reduction

MEATS&POULTRY

STEAK TERIYAKI | 23
Grilled 12oz Black Angus New York strip steak, drizzled with Shin's house teriyaki sauce

CHICKEN TERIYAKI | 15
Sautéed sliced chicken breast, topped with Shin's house teriyaki sauce

SHIN CHICKEN KATSU | 14
Crispy deep-fried chicken breast, hand breaded with Japanese panko, served with Tonkatsu sauce

VEGETARIAN

ASSORTED VEGETABLE TEMPURA | 10
A medley of fresh vegetables dipped in tempura batter and fried to a golden crisp

CHEF'SPRESENTATIONS

Chef's Presentations include miso soup and side salad

NIGIRI MORIAWASE | 19
Sushi chef's choice of 10 pieces of fresh nigiri, traditional nigiri assortment

NIGIRI TOKUJO | 28
Sushi chef's choice of 10 pieces of fresh nigiri, gourmet selections for the adventurous sushi connoisseur

COMBINATION FOR TWO | 49

SASHIMI ASSORTMENT | 23
Sushi chef selects and positions traditional seafood items on a beautifully arranged platter

SASHIMI TOKUJO | 29
Sushi chef selects and positions our most exotic seafood items on a beautifully arranged platter

The perfect portion for two includes: 12 pieces of the chef's selection of nigiri, 12 pieces of the chef's selection of sashimi, and your choice of two rolls (one from each of the options listed below).

Option 1: California, Spicy Tuna, Philly, Spicy Salmon, Crunch Eel, or Crunch Salmon

Option 2: Spider, Rainbow, Ocean 14, Rising Sun, or Beauty & Beast

VEGETABLE LOVER'S | 16
Fresh assorted vegetables, nigiri style, accompanied by Shin's vegetable roll

SHIN FUSION | 29
Combination of nigiri (6 pieces), sashimi (9 pieces), and Shin's tempura shrimp roll

DESSERTSELECTIONS

TROPICAL SUNDAE | 7
Banana tempura accompanied by scoops of red bean ice cream, drizzled in milk chocolate, with fresh strawberries

CHEESE CAKE TEMPURA | 7
Tempura fried cheese cake served a la mode with red bean ice cream

FRIED ICE CREAM | 7
Red bean ice cream wrapped with butter cake finished tempura style

COLDAPPETIZERS

CEVICHE SHIN STYLE | 9
Assorted seafood, marinated in seasoned yuzu lime dressing

SHIN SUNOMONO | 9
Snow crab, scallops, conch, octopus dressed with cucumber Tosazu sauce

SHIN TATAKI BEEF | 10
SHIN TATAKI ESCOLAR | 10
SHIN TATAKI TUNA | 10
Your choice of seared surf or turf in a garlic ponzu sauce, topped with ginger, sprouts and onions

CARPACCIO SHIN STYLE SALMON | 10
CARPACCIO SHIN STYLE TUNA | 12
Your choice of thinly sliced fresh seafood in a spicy sesame oil dressing, topped with sprouts and onions

TUNA TORO TARTARE | 16
Finely chopped Toro, topped with roe, quail egg, and wasabisoy sauce

SIGNATURE ROLLS

THE ALOHA | 12

Freshwater eel, snow crab mix, smelt roe, asparagus, avocado, cream cheese, finished in a tempura and macadamia nut shell

MAINE | 15

Tempura lobster, smelt roe, avocado, mayonnaise, rolled with a bean sheet

EEL DRAGON | 13

Half fillet of freshwater eel, cucumber, sweet onion, cream cheese, drizzled with eel sauce

SHIN CITRON | 9

Fresh red tuna, Florida orange, avocado and cucumber rolled with a bean sheet

SPICY SANDWICH | 9

Diced fresh tuna OR shrimp, avocado, spicy mayonnaise, rolled with a bean sheet and presented in triangle slices

SHIN VOLCANO | 13

California roll topped with a mixture of baked fresh scallops, shrimp, kanikama, masago, cream cheese, spicy mayo

SHIN HOTATE | 10

Golden fried asparagus wrapped with fresh raw scallops from Hokkaido, each piece individually topped with yuzu tobiko, spicy mayo, and shredded red peppers

ROADHOUSE | 8

Seared Angus Beef with fresh garlic and shiso, topped with plum sauce

MAKIMONO

Bean sheet substitution 1 dollar up charge

CALIFORNIA | 6

Snow crab mix, smelt roe, avocado, cucumber, mayo

CRAB SALAD | 7

Snow crab mix, shrimp, smelt roe, avocado, lettuce, mayonnaise

SPIDER | 9

Jumbo soft shell crab, deep-fried with panko, rolled with smelt roe, lettuce, asparagus, cucumber, tartar sauce

RAINBOW | 9

Shin's California roll, topped with red tuna, escolar, salmon, shrimp, white fish, and avocado

TEMPURA SHRIMP | 6

Lightly fried shrimp, avocado, lettuce, tartar sauce

AGETAIL | 8

Fresh hamachi, asparagus, and avocado, deep-fried, rolled in rice and nori

NEGIHAMA | 6

Fresh Pacific yellowtail, scallions

NEGITORO | 9

Fresh TORO tuna belly, scallions

SPICY TUNA | 6

Diced tuna, wasabi tobiko, spicy mayonnaise, sprinkled with tempura flakes

TRIPLE TUNA | 8

Combination of red, white and albacore tuna, avocado, cucumber

SPICY DOUBLE TUNA | 11

Diced tuna, spicy mayonnaise, topped with fresh red tuna, jalapeños, wasabi tobiko

CRAZY TUNA | 9

Tempura shrimp, asparagus, topped with fresh tuna, avocado

CRAZY SHRIMP | 10

Spicy tuna, cucumber, topped with shrimp

CRAZY EEL | 12

Tuna, real crab, avocado, topped with eel

GARDEN | 9

Avocado, asparagus, sweet squash, cucumber, shiso, lettuce, rolled with nori and daikon sheet

VEGETABLE | 5

Avocado, asparagus, sweet squash, cucumber

TEMPURA ASPARAGUS | 4

Tempura asparagus and mayo

SALMON SKIN | 5

Crispy salmon skin, cucumber, scallions, sprinkled with bonito flakes

PHILLY | 6

Fresh salmon, cucumber, scallions, cream cheese

CRUNCH SALMON | 7

Fresh salmon, asparagus, cream cheese, finished in a tempura shell

SPICY SALMON | 6

Fresh salmon, spicy mayo, avocado, sprinkled with tempura flakes and black tobiko

CRUNCH EEL | 6

Freshwater eel, avocado, cream cheese, sprinkled with tempura flakes

CRUNCH CALIFORNIA | 7

Whole California roll tempura fried, topped with Masago, eel sauce

DRAGON | 9

Freshwater eel, smelt roe, asparagus, scallions, cream cheese, topped with avocado and eel sauce

CITRON TWO | 8

Yellowtail, orange, scallions, cucumber, Inside-out with sesame seeds

NIGIRI & SASHIMI

Nigiri (Sushi) includes one piece per order. Sashimi includes three or four pieces per order. (Sashimi prices listed in parentheses)

TUNA (MAGURO)

3 (9)

TUNA BELLY (TORO)

4 (12)

ESCOLAR

2 (6)

ALBACORE (BINCHO-MAGURO)

2 (6)

YELLOWTAIL PACIFIC (HAMACHI)

3 (9)

SALMON (SHAKE)

2 (6)

SMOKED SALMON

3 (9)

SHRIMP (EBI)

2 (6)

SWEET SHRIMP (BOTAN EBI)

4 (12)

SNOW CRAB (ZUWAI KANI)

2 (6)

KING CRAB (TARABA KANI)

3 (9)

FRESHWATER EEL (UNAGI)

2 (6)

SALTWATER EEL (ANAGO)

4 (9)

OCTOPUS (TAKO)

2 (6)

SQUID (IKA)

2 (6)

CONCH (HORAGAI)

3 (9)

SCALLOPS (HOTATEGAI)

3 (9)

WHELK CLAM (TSUBUGAI)

2 (6)

SURF CLAM (HOKKIGAI)

2 (6)

SALMON ROE (IKURA)

2 (6)

SMELT ROE (MASAGO)

2 (6)

FLYING FISH ROE (TOBIKO)

2 (6)

FLYING FISH ROE WASABI

2 (6)

SEA URCHIN (UNI)

4 (12)

EGG (TAMAGO)

2 (6)

ADD QUAIL EGG ON ROE (UZURA)

.50

NOTICE: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.