

SOUP & SALADAS

- MISO SOUP | 2
Miso, tofu, scallions, wakame seaweed
- CUCUMBER SEAWEED SALAD | 6
Julienne cucumber with marinated wakame seaweed
- SPICY TOFU SALAD | 6
Silky tofu and shredded vegetables with spicy dressing and bonito flakes
- AVOCADO SALAD | 7
WITH FRESH TUNA, SNOW CRAB OR SALMON | 11
Mixed greens and with creamy Hass avocados and Yuzu miso dressing

TAPAS FROM KITCHEN

- EDAMAME | 5
Steamed soybeans sprinkled with sea salt
- SPICY GARLIC EDAMAME | 6
Steamed soybeans with red pepper, garlic and soy sauce
- GYOZA DUMPLINGS | 6
Pan fried pork and vegetable dumpling
- SHRIMP SHUMAI | 7
Steamed shrimp dumpling
- SOFT SHELL SHRIMP | 7
Crispy fried whole shrimp with curry salt
- FRIED OYSTER | 7
Jumbo pacific oyster with tartar & katsu sauce
- HAMACHI KAMA | 12
Lightly salted, broiled yellowtail cheekbone
- AGEDASHI TOFU | 7
Fried tofu with sweet tempura sauce sprinkled with bonito flakes
- TEMPRA APPETIZER | 8
Shrimp and vegetables fried in light tempura butter
- DYNAMITE MUSSELS | 7
Baked green mussels with spicy mayo

TAPAS FROM SUSHI BAR

- CARPACCIO WITH TUNA OR SALMON | 12
Your choice of thinly sliced fresh seafood in a spicy sesame oil dressing
- TORO TARTARE | 16
Finely chopped Toro, topped with roe, quail egg, and wasabi soy sauce
- CEVICHE | 9
Assorted seafood, marinated in seasoned yuzu lime dressing
- SUNOMONO | 9
Snow crab, scallops, conch, octopus dressed with cucumber Tosazu sauce
- TUNA POKI | 12
Diced fresh tuna, onions with our house carpaccio and kara mucho sauce
- RUBY TUNA | 12
Snow crab and krab mixed with mayo, avocado, wrapped in fresh tuna served with wasabi mayo and flavored soy sauce

DESSERT SELECTIONS

- TROPICAL SUNDAE | 8
Banana tempura accompanied by scoops of green tea ice cream, drizzled in milk chocolate
- CHEESE CAKE TEMPURA | 8
Tempura fried cheese cake served a la mode with green tea ice cream

SUSHI BAR PRESENTATIONS

- NIGIRI MORIAWASE | 22
Sushi chef's choice of 10 pieces of fresh nigiri, traditional nigiri assortment
- NIGIRI TOKUJO | 27
Sushi chef's choice of 10 pieces of fresh nigiri, gourmet selections for the adventurous sushi connoisseur
- SASHIMI ASSORTMENT | 26
Sushi chef selects and positions traditional seafood items on a beautifully arranged platter with bowl of white rice
- SASHIMI TOKUJO | 29
Sushi chef selects and positions our most exotic seafood items on a beautifully arranged platter with bowl of white rice
- VEGETABLE LOVER'S | 16
Fresh assorted vegetables, nigiri style, accompanied by Shin's vegetable roll
- COMBO FOR ONE | 32
Combination of nigiri (6 pieces), sashimi (9 pieces), & your choice of one of the following:
California, Spicy Tuna, Philly, Spicy Salmon, Crunch Eel, Crunch Salmon, Spider, Rainbow, Ocean 14, Rising Sun, or Beauty & Beast
- COMBO FOR TWO | 54
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

KITCHEN PRESENTATIONS

- TERIYAKI STEAK | 23
Grilled 12oz Black Angus New York strip steak, drizzled with teriyaki sauce
- CHICKEN TERIYAKI | 16
Sautéed sliced chicken breast, topped with teriyaki sauce
- CHICKEN KATSU | 16
Crispy deep-fried chicken breast, hand breaded with Japanese panko
- SHRIMP TEMPURA | 17
Jumbo shrimp and vegetables deep-fried in tempura batter
- VEGETABLE TEMPURA | 10
A medley of fresh vegetables dipped in tempura batter and fried to a golden crisp
- YUZU SCALLOPS | 19
Five broiled jumbo scallops wrapped in bacon, drizzled in Yuzu with a soy sauce-butter reduction
- CHILEAN SEA BASS | 22
Broiled 8oz filet marinated in soy sauce, drizzled in Yuzu with a citron-butter glaze reduction

*All presentations include miso soup and salad, and a bowl of white rice for kitchen presentations

- FRIED ICE CREAM | 8
Green tea ice cream wrapped with butter cake finished tempura style
- GREEN TEA ICE CREAM | 3

SHIN SIGNATURE ROLLS

(*) Represents cooked items

*SHIN VOLCANO | 14
California roll topped with a mixture of baked fresh scallops, shrimp, kanikama, smelt roe, cream cheese, spicy mayo & sriracha

*SCALLOPS VOLCANO | 16
California roll topped with Shin volcano & tempura scallops

*LOBSTER VOLCANO | 22
California roll topped with Shin volcano & tempura Lobster

*THE ALOHA | 12
Freshwater eel, snow crab mix, smelt roe, asparagus, avocado, cream cheese, finished in a tempura and macadamia nut shell

*MAINE | 16
One whole lobster tail tempura, smelt roe, avocado, mayo, rolled with a bean sheet

SHIN CITRON | 9
Fresh red tuna, Florida orange, avocado and cucumber rolled with a bean sheet

CITRON TWO | 9
Yellowtail, orange, scallions, cucumber

SPICY SANDWICH | 9
Diced fresh tuna, salmon or *shrimp, avocado, spicy mayonnaise, rolled with a bean sheet and presented in triangle slices

SHIN HOTATE | 10
Tempura asparagus topped with fresh raw scallops, yuzu tobiko, spicy mayo, and shredded red peppers

*SPIDER | 9
Jumbo soft shell crab, deep-fried with panko, rolled with smelt roe, lettuce, tartar sauce

*MONSTER | 15
Deep fried soft shell crab, tempura shrimp, crab mix, masago, avocado, lettuce, tartar sauce

RAINBOW | 10
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, smelt roe

*SALMON SKIN | 6
Crispy salmon skin, cucumber, scallions, sprinkled with bonito flakes

PHILLY | 7
Fresh salmon, cucumber, scallions, cream cheese

CRUNCH SALMON | 8
Fresh salmon, asparagus, cream cheese, finished in a tempura shell

*CRUNCH EEL | 7
Freshwater eel, avocado, cream cheese, sprinkled with tempura flakes

*CRUNCH CALIFORNIA | 8
Whole California roll tempura fried, topped with eel sauce

SPICY SALMON | 6
Fresh salmon, spicy mayo, avocado, sprinkled with tempura flakes and black tobiko

SPICY TUNA | 7
Diced tuna, spicy mayo, cucumber, sprinkled with tempura flakes and wasabi tobiko

TRIPLE TUNA | 8
Combination of red tuna, albacore tuna, and escolar, avocado, cucumber

SPICY DOUBLE TUNA | 11
Diced tuna, spicy mayo, cucumber, topped with fresh red tuna, jalapeños, wasabi tobiko

DOUBLE PHILLY | 11
Fresh salmon, cucumber, scallions, cream cheese topped with salmon, lemon slice with wasabi mayo

DOUBLE SPICY SALMON | 11
Fresh salmon, avocado, sriracha sauce topped with salmon, jalapenos, spicy mayo, wasabi tobiko

CAJUN SALMON | 11
Spicy crab mix, cream cheese, asparagus, topped with blackened salmon, tartar sauce and black tobiko

CREAMY SALMON | 11
Shrimp tempura, avocado, cream cheese topped with torched creamy salmon and drizzled with eel sauce and spicy mayo

DYNAMITE SALMON | 11
Crab mix, asparagus, cream cheese topped with torched creamy salmon

RIPTIDE | 10
Spicy crab mix, jalapenos, asparagus, topped with spicy yellow tail and scallions

UP-TOWN | 9
Tuna, salmon, yellow tail, cream cheese, scallions, panko breaded and fried

BEAUTY & BEAST ROLL | 12
Shrimp tempura, cream cheese, cucumber topped with eel, tuna, avocado drizzled with eel sauce and topped with tempura flakes

THE BEAST | 10
Crab mix, cucumber, cream cheese topped with eel, salmon, drizzled with eel sauce & sprinkled with tempura flakes

*TWIN DRAGON | 13
Shrimp tempura, crab mix, cream cheese topped with unagi (freshwater eel) and avocado

*DRAGON | 10
Freshwater eel, smelt roe, asparagus, scallions, cream cheese, topped with avocado and eel sauce

*SNOW WHITE | 10
Shrimp tempura, Avocado, asparagus, topped with melted cream cheese and drizzled with eel sauce and spicy mayo

OCEAN 14 | 10
Tempura shrimp, crab mix, avocado topped with spicy tuna

HIGHWAY 50 | 12
Tuna, cucumber, cream cheese, sriracha sauce topped with smoked salmon, and avocado

CRAZY TUNA | 10
Tempura shrimp, asparagus, topped with fresh tuna, avocado

CRAZY SHRIMP | 10
Spicy tuna, cucumber, topped with shrimp

CRAZY EEL | 12
Tuna, snow crab mix, avocado, topped with eel

BAHAMA | 9
Tuna, conch, avocado, masago, scallions with sweet and spicy glaze

HAPPY LOTUS | 10
Tuna, crab mix, asparagus topped with salmon & lotus root

KAMIKAZE | 8
Spicy tuna, avocado, asparagus, jalapenos, habanero puree sprinkled with tempura flakes

KARA MUCHO | 9
Tuna, salmon, escolar, cucumber, with homemade habanero puree topped with masago and scallions

*MEXICAN | 9
Shrimp tempura, Avocado, cream cheese Jalapenos, Habanero puree, topped with tempura flakes

MANGO SALMON | 8
Salmon, mango, cucumber, sesame seeds

RISING SUN | 9
California roll topped with tuna, escolar, sweet spicy sauce, scallions

*SURF & TURF | 12
Shrimp tempura, asparagus topped with seared NY strip steak, with wasabi mayo

AGETAILED | 9
Fresh yellowtail, asparagus and avocado, deep fried, rolled in rice & nori

*CALIFORNIA | 6
Snow crab mix, smelt roe, avocado, cucumber, mayo

*CRAB SALAD | 7
Snow crab mix, shrimp, smelt roe, avocado, lettuce, mayonnaise

NEGIHAMA | 6
Fresh Pacific yellowtail, scallions

TEKKA | 6
Fresh red tuna

NEGITORO | 9
Fresh TORO tuna belly, scallions

*SWEET POTATO TEMPURA | 5
Sweet potato tempura

*TEMPURA ASPARAGUS | 4
Tempura asparagus and mayo

*GARDEN | 7
Avocado, asparagus, sweet squash, cucumber, shiso, lettuce, sprout daikon with bean sheet

*VEGETABLE | 5
Avocado, asparagus, sweet squash, cucumber

*AVOCADO | 4
Fresh avocado wrapped in nori

NIGIRI&SASHIMI

Nigiri (Sushi) includes one piece per order. Sashimi includes 3 pieces per order.

	Nigiri	Sashimi
TUNA (MAGURO)	3	9
TUNA BELLY (TORO)	4	12
ESCOLAR	3	9
ALBACORE (BINCHO-MAGURO)	3	9
YELLOWTAIL PACIFIC (HAMACHI)	3	9
SALMON (SAKE)	3	9
*SMOKED SALMON	3	9
*SHRIMP (EBI)	2	6
SWEET SHRIMP (BOTAN EBI)	4	12
*SNOW CRAB (ZUWAI KANI)	3	9
*FRESHWATER EEL (UNAGI)	3	9
*SALTWATER EEL (ANAGO)	3	9

	Nigiri	Sashimi
*OCTOPUS (TAKO)	2	6
SQUID (IKA)	3	9
CONCH (HORAGAI)	3	9
SCALLOPS (HOTATEGAI)	3	9
WHELK CLAM (TSUBUGAI)	2	6
*SURF CLAM (HOKKIGAI)	2	6
SALMON ROE (IKURA)	3	9
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)	1	