

SOUP & SALADS STARTER

MISO SOUP	2
Miso, tofu, scallions, wakame seaweed	
HOUSE SALAD	3
With ginger dressing	
SEAWEED SALAD	6
Seaweed, kikurage mushrooms marinated in sesame vinegar	
AVOCADO SALAD	7
WITH FRESH TUNA, SNOW CRAB OR SALMON	15
Mixes greens and hass avocado with yuzu miso dressing	

HOT OTSUMAMI

VEGETABLE SPRING ROLLS	3.5
Crispy deep fried spring rolls, plum chili sauce	
EDAMAME	5
Steamed soybeans sprinkled with sea salt	
EDAMAME SPICY GARLIC	6
Sautéed steamed soybeans, spicy garlic soy sauce	
CRISPY FRIED AVOCADO	9
Panko fried avocado	
GYOZA DUMPLINGS	7
Pan fried pork and vegetables dumplings	
YAKI SHISHITO	7
Grilled shishito peppers, ginger soy sauce with bonito flakes	
TEMPURA	10
Shrimp and vegetables deep fried in light tempura butter	
FRIED OYSTER	8
Jumbo pacific oyster, tartar & katsu sauce	
SOFT SHELL CRAB	12
Crispy fried whole soft shell crab	
SALMON KATSU	12
Panko fried, tartar & katsu sauce	
CHICKEN KATSU	12
Panko fried chicken breast	
CHICKEN NANBAN	12
Egg battered fried chicken, sweet sour nanban sauce, onion	
CHICKEN TERIYAKI	12
Sautéed chicken breast, teriyaki sauce	
HAMACHI KAMA	14
Lightly salted, broiled yellowtail cheekbone	
YUZU SCALLOPS	14
Pan fried scallops, yuzu soy butter	
STEAK TERIYAKI	19
8 oz. NY strip, teriyaki sauce	

COLD OTSUMAMI

OYSTER SUNOMONO	9	
Jumbo Pacific Oyster, Wakame Seaweed, Cucumber, Tosazu		
TAKO SU	9	
Octopus, Wakame Seaweed, Cucumber, Tosazu		
CEVICHE	13	
Assorted seafood marinated in seasoned Yuzu Lime dressing		
CARPACCIO TUNA OR SALMON	13	
Your choice of thinly sliced seafood in spicy sesame oil dressing		
TUNA POKI (2 Options)		
Diced Tuna, Onions, Avocado, Spicy Soy Dressing		15
Diced Tuna, Onions, Cucumber, Spicy Sesame Oil Dressing		15
SASHIMI SAMPLER	18	
Tuna, salmon and catch of the day		

SUSHI BAR PRESENTATIONS

NIGIRI MORIAWASE	27
Chef's choice of 10 pieces of fresh nigiri, traditional assortment	
NIGIRI TOKUJO	31
Chef's choice of 10 pieces of fresh nigiri, gourmet selections for adventurous sushi connoisseur	
SASHIMI ASSORTMENT	29
Chef selects and positions traditional seafood items on a beautifully arranged platter. Served with a bowl of white rice	
SASHIMI TOKUJO	33
Chef selects and positions our most exotic seafood items on a beautifully arranged platter. Served with a bowl of white rice	
VEGETABLE LOVER'S	16
Fresh assorted vegetables, nigiri style, accompanied by Shin's Garden roll	
COMBO FOR ONE	36
Combination of nigiri (6 pieces), sashimi (9 pieces), and your choice of one of the following : California, Philly, Spicy Salmon, Crunch Eel, Tempura Shrimp, Mexican, Spider, Spicy Tuna, Rainbow, Ocean 14, Rising Sun, or Beauty & Beast	
COMBO FOR TWO	59
The perfect portion for two includes: 12 pieces chef's selection of nigiri, 12 pieces of 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, Tempura Shrimp, Mexican Option 2 : Spider, Rainbow, Ocean 14, Rising Sun, Beauty & Beast	

** All Sushi Bar Presentations include salad and miso soup

DESSERT SELECTIONS

GREEN TEA ICE CREAM	3
FRIED ICE CREAM	12
Green tea ice cream wrapped with butter cake finished in tempura style	
TROPICAL SANDAE	10
Banana tempura accompanied by scoop of green tea ice cream, drizzled with milk chocolate	

18% gratuity added to parties of 6 or more | Cork Fee - \$20/bottle
No carrying outside food

*All menu items and prices are subject to change without notice