

## SOUP & SALADS STARTER

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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 OR SALMON	16
Mixes greens and hass avocado with yuzu miso dressing	

## HOT OTSUMAMI

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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	8
Grilled shishito peppers, ginger soy sauce with bonito flakes	
TEMPURA	12
Shrimp and vegetables deep fried in light tempura butter	
FRIED OYSTER	9
Jumbo pacific oyster, tartar & katsu sauce	
SOFT SHELL CRAB	13
Crispy fried whole soft shell crab	
SALMON KATSU	14
Panko fried, tartar & katsu sauce	
CHICKEN KATSU	14
Panko fried chicken breast	
CHICKEN NANBAN	14
Egg battered fried chicken, sweet sour nanban sauce, onion	
CHICKEN TERIYAKI	14
Sautéed chicken breast, teriyaki sauce	
HAMACHI KAMA	15
Lightly salted, broiled yellowtail cheekbone	
STEAK TERIYAKI	23
8 oz. NY strip, teriyaki sauce	

## COLD OTSUMAMI

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OYSTER SUNOMONO	9
Jumbo Pacific Oyster, Wakame Seaweed, Cucumber, Tosazu	
TAKO SU	9
Octopus, Wakame Seaweed, Cucumber, Tosazu	
CEVICHE	15
Assorted seafood marinated in seasoned Yuzu Lime dressing	
CARPACCIO TUNA OR SALMON	15
Your choice of thinly sliced seafood in spicy sesame oil dressing	
TUNA POKI (2 Options)	
Diced Tuna, Onions, Avocado, Spicy Soy Dressing	17
Diced Tuna, Onions, Cucumber, Spicy Sesame Oil Dressing	17
SASHIMI SAMPLER	20
Tuna, salmon and catch of the day	

## SUSHI BAR PRESENTATIONS

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NIGIRI MORIAWASE	30
Chef's choice of 10 pieces of fresh nigiri, traditional assortment	
NIGIRI TOKUJO	34
Chef's choice of 10 pieces of fresh nigiri, gourmet selections for adventurous sushi connoisseur	
SASHIMI ASSORTMENT	32
Chef selects and positions traditional seafood items on a beautifully arranged platter. Served with a bowl of white rice	
SASHIMI TOKUJO	36
Chef selects and positions our most exotic seafood items on a beautifully arranged platter. Served with a bowl of white rice	
VEGETABLE LOVER'S	18
Fresh assorted vegetables, nigiri style, accompanied by Shin's Garden roll	
COMBO FOR ONE	38
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 or Beauty & Beast	
COMBO FOR TWO	62
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, Beauty & Beast	

\*\* All Sushi Bar Presentations include salad and miso soup

## DESSERT SELECTIONS

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GREEN TEA ICE CREAM	4
DESSERT SPECIALS *Please ask your server for details	