

EAT. DRINK.

S H I

PALATE PLEASERS

VEGETABLE SPRING ROLL (2)	5
SUMMER ROLLS (2)	6
EDAMAME	4
POT STICKERS FRIED OR STEAMED (6)	6
PORK	
VEGETABLE	
CHICKEN	
SHRIMP DUMPLINGS (4)	6
COLD SESAME NOODLES	5
W/ SHREDDED CHICKEN	7
BEEF SATAY	6
CHICKEN SATAY	6
LYCHEE CALAMARI	8
BACON WRAPPED SHRIMP	7
CRISPY TOFU	5
CRAB RANGOON	5
CRAB CLAW	8
FRIED CAULIFLOWER	5
HOMESTYLE STEAMED BAO	6
FRIED WONTONS (6)	5
SHUMAI	6
LETTUCE WRAP	9
CHICKEN OR VEGETABLE	

SOUPS

WONTON W/ SPINACH	3
MISO	3
TOFU W/ VEGETABLES (FOR 2)	6
CHICKEN CORN EGGDROP (FOR 2)	6
TOM YUMM	4
ROYAL SEAFOOD TOM YUMM	12
W/ RICE NOODLES	
UDON	9
W/ SLICED CHICKEN	
VEGETABLE NOODLE SOUP	8
"PHO" NOODLE SOUP	9
W/ RAW BEEF	

SALADS

SEAWEED SALAD	5.5
AVOCADO SALAD	6
TOFU	6
W/ GINGER DRESSING	

STARTERS, SOUPS, SALADS

ENTREES

PEPPERCORN SCALLOPS	17
SALMON TERIYAKI	16
CHICKEN STEAK	14
TRIPLE MUSHROOM	13
POPCORN BEEF	14
COINTREAU PRAWNS	18
STEAK CUBES	16
SAKE INFUSED CHILEAN SEABASS	21
DAN ANG VERMICELLI	12
SEAFOOD CASSEROLE	20
SPRING CHICKEN W/ FRIED SHALLOTS	18

TRADITIONAL FAVORITES

↳ GENERAL TSO'S CHICKEN	13
CHICKEN W/ GARLIC SAUCE	11
MANGO CHICKEN W/ JUMBO SHRIMP	17
MAPO TOFU	8
SWEET & SOUR CHICKEN	11
BEEF W/ ASPARAGUS	13
↳ ORANGE BEEF	14
STRING BEANS	8
BHUDDIST DELIGHT W/ LOTUS ROOT	10
GREEN CURRY PRAWNS	15
↳ LEMONGRASS CHICKEN	12
↳ SPICY BASIL BEEF	13
PINEAPPLE FRIED RICE	9
VIETNAMESE NOODLES W/ CHICKEN & CRUSHED PEANUTS	8
SEAFOOD PAN FRIED NOODLES	13
SINGAPORE RICE NOODLES (MILDLY SPICY)	9
CHICKEN LO-MEIN	8

COLD APPETIZERS

MIXED CEVICHE	12
TUNA, SALMON, YELLOWTAIL W/ A PONZU SAUCE AND JALEPENO	
TUNA OR SALMON TARTARE	12
TUNA OR SALMON W/ MANGO, ONIONS & TORTILLA CHIPS	
SPICY TUNA TORTILLA	9
SPICY TUNA ON A SOFT TORTILLA W/ TOBIKO	
YELLOWTAIL SERRANO	13
SLICED YELLOWTAIL WITH A PONZU SAUCE	
SASHIMI WRAP	9
TUNA, CUCUMBER, TOBIKO W/ MANGO PUREE AND SAKE INFUSED SWEET CHILI	
SASHIMI CUCUMBER ROLL	9
WHITE FISH, TUNA, SALMON, AVOCADO & TOBIKO	
SEAWEED SALAD	6
SEAWEED MARINATED IN SEASONED VINEGAR	
SUSHI ENTREES	
SUSHI (NIGIRI-ZUSHI)	18
(8) PCS SUSHI W/ TUNA OR SALMON AVOCADO ROLL	
SASHIMI	21
(14) PCS ASSORTED SASHIMI	
SUSHI & SASHIMI COMBO	24
(11) PCS SASHIMI, 4 PCS OF SUSHI & EEL AVOCADO ROLL	
CHIRASHI	17
ASSORTED, SLICED RAW FISH SERVED OVER A BED OF SEASONED RICE	
TEKKA-DON	16
SLICED RAW TUNA SERVED OVER A BED OF SEASONED RICE	
UNA-JU	15
BROILED EEL OVER RICE	
SUSHI FOR 2	40
(14) PCS OF SUSHI (1) EEL CUCUMBER ROLL, (1) SPICY TUNA ROLL, (1) SALMON AVOCADO ROLL	
SUSHI & SASHIMI FOR 2	45
(14) PCS OF SASHIMI, (8) PCS SUSHI, (1) KAMIKAZE ROLL, (1) EEL AVOCADO ROLL	

COLD APPETIZERS

SUSHI

SASHIMI

ROLLS

SPECIALTY ROLLS

THE SKINNY	11
CRABSTICK & AVOCADO TOPPED W/ ASSORTED RAW FISH & TOBIKO	
THE WASABI	10
WHITE TUNA, SALMON & AVOCADO W/ GREEN TOBIKO	
THE NOBBIE	14
CUCUMBER & AVOCADO TOPPED W/ SEA EEL	
THE PICA	12
ASPARAGUS, AVOCADO & CUCUMBER W/ SPICY TUNA	
THE TAKA	14
CRUNCHY SPICY TUNA TOPPED W/ TUNA & WHITE TUNA	
THE SPIDER	11
FRIED SOFTSHELL CRAB & AVOCADO, TOBIKO WRAPPED W/ CUCUMBER	
THE FIRECRACKER	13
CRUNCHY SPICY YELLOWTAIL W/ JALEPENO	
THE TOHRU	11
EEL & CUCUMBER TOPPED W/ AVOCADO	
THE BLAST	13
SPICY TUNA & YELLOWTAIL TOPPED W/ SPICY CRUNCHY CRABMEAT	
THE GANTRY	13
CRUNCHY SPICY SALMON TOPPED W/ SALMON & AVOCADO	

SUSHI & SASHIMI

SUSHI & SASHIMI A LA CARTE

TUNA (MAGURO) PREMIUM AKAMI (RED) CUTS OF YELLOW OR BLUEFIN TUNA	3	SPANISH MACKEREL (SABA) AMONG THE TASTIEST OF THE MACKEREL FAMILY, THIS ONE IS ON THE LEANER SIDE	2.5
FATTY TUNA (TORO) HIGHLY PRIZED FATTY UNDERSIDE OF THE BELLY	M/P	SALMON ROE (IKURA) SALMON ROE IS MUCH LARGER IN SIZE THAN TOBIKO AND HAS AN INTENSE FLAVOR	3
STRIPED BASS (SUZUKI) STRIPED BASS HAS A LEAN, WHITE FLESH SIMILAR IN FLAVOR TO GROUPER	2.5	SHRIMP (EBI) COOKED SHRIMP, CHILLED	2.5
FLYING FISH ROE (TOBIKO) SEASONED, CRUNCHY ROE FROM THE FLYING FISH	2.5	SPOT SHRIMP (BOTAN-EBI) A NATURALLY SWEET MEAT SHRIMP SERVED RAW	4.5
WHITE TUNA (ABURA BOUZU) ALSO KNOWN AS ESCOLAR, THIS FATTY & BUTTERY FISH IS SIMILAR IN FLAVOR TO YELLOWTAIL	3	OCTOPUS (TAKO) SLICED COOKED OCTOPUS, CHILLED	2.5
EEL (UNAGI) SEASONED & GRILLED WITH A TERIYAKI SAUCE, EEL IS EXTREMELY FLAVORFUL AND BUTTERY	3	SQUID (IKA) FRESH SQUID	2.5
SEA EEL (ANAGO) SIMMERED IN SOYSAUCE, ANAGO IS SLIGHTLY LESS RICH THAN UNAGI	3	SEA URCHIN (UNI) FRESH SEA URCHIN	4.5
SALMON (SAKE) SALMON IS A POPULAR SELECTION WITH A DISTINCT FLAVOR AND BUTTERY TEXTURE	3	SMOKED SALMON (SAKE NO KUNSEI) LIGHTLY SMOKED SALMON	3
YELLOWTAIL (HAMACHI) ANOTHER HIGHLY POPULAR SELECTION, YELLOWTAIL IS CLEAN, AND BUTTERY IN FLAVOR	3	SEA SCALLOP (HOTATE-GAI) FRESH SEA SCALLOP	2.5
FLUKE (HIRAME) FLUKE IS A LEAN, WHITE FISH THAT IS CRISP AND CLEAN SIMILIAR TO STRIPED BASS	3	CRAB STICK (KANI SURUMI) CRAB STICK	2
		OMLETTE (TAMAGO YAKI) SEASONED, SWEET EGG	2

EAT. DRINK.

S H I

ROLLS

ROLLS (MAKI-ZUSHI)		ROLLS (MAKI-ZUSHI)	
CALIFORNIA	4	TUNA, AVOCADO OR CUCUMBER	5
AVOCADO, CRABSTICK & CUCUMBER ROLL		TUNA & AVOCADO OR CUCUMBER ROLL	
TUNA	4.5	EEL, AVOCADO OR CUCUMBER	5
FRESH TUNA IN A ROLL		SEASONED AND GRILLED EEL WITH AVOCADO OR CUCUMBER	
SPICY TUNA	5	AVOCADO OR CUCUMBER	3.5
TUNA WITH OUR SPICY SAUCE ROLL		AVOCADO OR CUCUMBER ROLL	
CRUNCHY SPICY TUNA	5.5	ASPARAGUS, AVOCADO & CUCUMBER	4.5
TUNA WITH OUR SPICY SAUCE AND BITS OF TEMPURA BATTER		ASPARAGUS, AVOCADO AND CUCUMBER ROLL	
CRUNCHY SPICY SALMON	5.5	VEGETABLE	5
SALMON WITH OUR SPICY SAUCE AND BITS OF TEMPURA BATTER		ASPARAGUS, AVOCADO, CUCUMBER & LETTUCE	
SALMON, AVOCADO OR CUCUMBER	5	PHILADELPHIA	5.5
SALMON & AVOCADO OR CUCUMBER ROLL		SMOKED SALMON AND CREAM CHEESE	
YELLOWTAIL SCALLION	5	BOSTON	6
YELLOWTAIL WITH MINCED SCALLION ROLL		SHRIMP, CUCUMBER, LETTUCE & MAYO	
SALMON	4.5	SHRIMP, AVOCADO OR CUCUMBER	5
FRESH SALMON IN A ROLL		COOKED SHRIMP & AVOCADO OR CUCUMBER	
TORO SCALLION	8	OSHINKO	3.5
FATTY TUNA WITH MINCED SCALLION ROLL		TRADITIONAL JAPANESE PICKLES (CUCUMBER, RADISH)	
KAMIKAZE	6	SPICY SNOW CRAB	5.5
TUNA WITH OUR SPICY SAUCE, BITS OF TEMPURA BATTER AND TOBIKO		SNOW CRAB MEAT WITH OUR SPICY SAUCE	
SOFT SHELL CRAB	9		
DEEP FRIED SOFT SHELL CRAB ROLL			

EAT. DRINK.

S H I

DESSERT

SUNDAE SHI VANILLA ICE CREAM DRIZZLED WITH PATRON XO CAFÉ LIQUER	11
CHOCO MOLT WARM CHOCOLATE FLOURLESS CAKE WITH VANILLA ICE CREAM	9
CARAMEL RIBBON CHOCOLATE CARAMEL CREAM CAKE WITH BOURBON PECAN PETIFOUR	9
CRÈME BRULEE IN CHAI TEA FLAVOR	9
BANANA SPRING ROLL FRIED BANANA IN A THIN WRAP WITH RED BEAN PASTE SERVED WITH HONEY AND VANILLA ICE CREAM	8
ASSORTED ICE CREAM GREEN TEA, RED BEAN, VANILLA	8

COCKTAILS

COCKTAILS

GINGER MOJITO BACARDI RUM, CANTON GINGER LIQUEUR, SIMPLE SYRUP MUDDLED WITH LIMES AND MINT, SPLASH OF GINGER ALE	12
PEAR MARTINI GREY GOOSE PEAR VODKA, ST. GERMAIN LIQUEUR, FRESH LIME JUICE SHAKEN, SERVED UP	14
ORANGE MANGO MARTINI THREE OLIVES ORANGE VODKA, COINTREAU, ORANGE & MANGO JUICE W/ A SPLASH OF SOUR	12
CUCUMBER GIMLET HENDRICK'S GIN, SIMPLE SYRUP, MUDDLED CUCUMBERS AND LIME W/ A SPLASH OF 7-UP	12
TAMARIND MARGARITA SAUZA GOLD TEQUILA, COINTREAU, FRESH LIME JUICE, SOUR MIX TAMARIND JUICE, SHAKEN ON THE ROCKS	12
LYCHEE MARTINI SKYY VODKA, FRESH LYCHEE PUREE MARQUIS DE LA TOUR, FR	12
MANMOSA A MIMOSA FOR "HIM"	11
SHI SANGRIA VINA GORMAZ, TEMPRANILLO, '06, BRANDY, COINTREAU, FRESH CUT FRUIT	10
PINEAPPLE GINGER INFUSION SKYY VODKA INFUSED WITH FRESH CUT GINGER AND PINEAPPLE. SERVED EITHER IN A MARTINI GLASS OR ON THE ROCKS WITH A GINGER SUGAR RIM	10 / 14

WINE

WHITE

CUPCAKE, "CENTRAL COAST", CHARDONNAY, '07 CALIFORNIA	9 / 32
DANZANTE, "DELLE VENEZIE", PINOT GRIGIO, '07 ITALY	8 / 29
NOBILO, SAUVIGNON BLANC, '07 MARLBOROUGH	9 / 32
LOOSEN BROS., "DR.L", RIESLING, '07 MOSEL	10 / 34
HELFRICH, GEWURZTRAMINER, '07 FRANCE	10 / 36
TE MUNA ROAD, "CRAGGY RANGE", SAUVIGNON BLANC, '07 MARLBOROUGH	53 BTL
CAKEBREAD CELLARS, SAUVIGNON BLANC, '07 NAPA	57 BTL

RED

ST. CLAIR ESTATE, "VICAR'S CHOICE "PINOT NOIR, '06 MARLBOROUGH	9 / 32
BONTERRA, MERLOT (ORGANIC), '06 MENDOCINO COUNTY	10 / 36
RAYMOND, "R COLLECTION", CABERNET SAUVIGNON, '04 NAPA	12 / 42
FOPPIANO, "LOT 96 RED BLEND", SANGIOVESE/ZINFANDEL RUSSIAN RIVER	9 / 29
ERNESTO CATENA TAHUAN, SYRAH, '03 ARGENTINA	13 / 48
DOMAINE CARNEROS, PINOT NOIR, '05 NAPA	58 BTL
VILLA ANTINORI ROSSO DI TOSCANA, '04 TUSCANY	55 BTL

SPARKLING

PERRIER JOUET, CHAMPAGNE, GRAND BRUT FRANCE	18 / 120
MARQUIS DE LA TOUR, BLANC BRUT, FRANCE FRANCE	10 / 49
ROTARI, "TALENTO", BRUT ITALY	12

SAKE

OZEKI DRY JUNMAI (180ML / 375ML) DRY & DELICATE WITH A REFRESHING FRUITINESS	7 / 9
JUNMAI REISHU (300ML) A PLEASANT COMBINATION OF FULL-BODY FLAVOR & A LIGHT SMOOTH FINISH	8
JUNMAI DAI GINJO (300ML) A REFRESHING DRY SAKE WITH A FRUITY AROMA	13
HANA AWAKA, SPARKLING SAKE (250ML) A SPARKLING SAKE IN A UNIQUE PINK BOTTLE. NEED WE SAY MORE?	14
KARA-TAMBA, HON-JOZO (300ML) A CRISP DRY TASTE WITH A LINGERING FINISH	14
SNOW BEAUTY, NIGORI (300ML) UNFILTERED SAKE	14
OSAKAYA CHOBEI, DAI GINJO (300ML) A RICH AND FRUITY AROMA W/ A DELICATE FINISH	29
WARM SAKE (275ML)	8