

SUSHI  
LUNCH



## SOUPS & SALADS

Miso soup	2.00
Blue Crab Miso soup	6.00
Asari Miso soup <i>Tender baby clams</i>	6.00
Seaweed Salad	4.75
Asian Fusion Salad <i>Grilled chicken or shrimp with carrots, red cabbage, cucumber, cilantro, peanuts, crispy spring roll skin in a delicate peanut dressing</i>	8.00
Garden Salad <i>Mesclun, red and yellow peppers, red onion, tomato, topped with fried crispy leek and ginger dressing</i>	5.50
Spicy Tuna Salad <i>Chopped spicy tuna salad, endive, mixed salad with ponzu sauce</i>	9.50
Salmon Skin Salad <i>Crispy salmon skin, red radish, tomato, endive, cucumbers, yamagobo (burdock root) and mesclun, with jalapeño dressing</i>	7.00
Unagi Salad <i>Baby spinach, crisp eel and goat cheese</i>	9.50
Soba Salad (healthy and tasty) <i>Mesclun, cucumber, shrimp, crab sticks, soba, tomato, avocado, tempura bits, topped with seaweed</i>	8.00
Spicy Calamari Salad (ethnic style) <i>Crispy fried calamari, watercress, scallions, lemon grass, red and yellow peppers, cucumber, garlic tips, topped with fried crispy leeks</i>	7.50
Ceviche (seafood salad) <i>Tuna, octopus, salmon, ikura, wasabi tobiko, red and yellow peppers, red onion, watercress, cucumber, avocado, with plum dressing</i>	11.00

## NOODLES

Zaru, Soba, or Udon	6.75
Tanuki Soba or Udon	7.75
Shrimp Tempura Soba or Udon	8.50

## ENTREES

Served with soup, salad and rice

Chicken Teriyaki <i>Grilled chicken teriyaki with sautéed vegetables</i>	9.75
Beef Teriyaki <i>Tender beef steak with sautéed vegetables</i>	11.75
Filet of Beef Steak <i>Sauteed with shitake mushrooms and garlic rice</i>	16.50
Salmon Teriyaki <i>Pan sautéed salmon with sautéed vegetables</i>	11.50
Shrimp and vegetable tempura <i>4 pieces or shrimp/ 4 pieces of vegetables/ 1 piece of crab stick</i>	10.50
Broiled Chilean Sea Bass <i>Served with a balsamic vinegar and extra virgin olive oil sauce, today's fresh sautéed vegetable</i>	16.50
Black Cod <i>Crispy sautéed black cod with a pomegranate, shallot sauce and today's fresh sautéed vegetables</i>	16.00

## LUNCHBOX

Served with soup, salad and rice

Shokado Bento <i>7 pieces sashimi, shrimp tempura, simmered vegetables, sliced beef sautee and grilled fish</i>	17.50
Sushi Bento <i>Shrimp tempura, 5 pieces Nigiri, simmered vegetables, sliced beef sautee and grilled fish</i>	16.50
Chicken Teriyaki/ California Roll	9.50

## SUSHI AND SASHIMI

Sushi <i>8 pieces nigiri and California roll</i>	15.50
Sushi deluxe <i>9 pieces nigiri and tuna roll</i>	18.50
Sushi and sashimi combo <i>5 pieces nigiri and tuna roll and 10 pieces sashimi</i>	19.50
Assorted sashimi	17.50
Chirashi sushi <i>Sliced sashimi over sushi rice</i>	15.50

## DONBURI

Ten don <i>Tempura on rice</i>	8.50
Una don <i>Broiled eel on rice</i>	11.50

## SUSHI A LA CARTE (NIGIRI)

Egg ( <i>Tamago</i> )	2.25
Mackerel ( <i>Saba</i> )	2.25
Crab Cake ( <i>Kani</i> )	2.25
Octopus ( <i>Tako</i> )	2.50
Shrimp ( <i>Ebi</i> )	2.50
Fluke ( <i>Hirame</i> )	2.50
Squid ( <i>Ika</i> )	2.50
Squid Leg ( <i>Geso</i> )	2.25
Spanish Mackerel ( <i>Sawara</i> )	2.50
Surf Clam ( <i>Hokki Gai</i> )	2.50
White Tuna ( <i>Shiro Maguro</i> )	3.00
Flying Fish Roe ( <i>Tobiko</i> )	2.50
Tuna ( <i>Maguro</i> )	2.50

Salmon ( <i>Sake</i> )	2.50
Scallop ( <i>Hotate</i> )	3.00
Sweet Shrimp ( <i>Amaebi</i> )	3.00
Salmon Roe ( <i>Ikura</i> )	3.00
Beef Tartar	2.75
Eel ( <i>Unagi</i> )	3.00
Yellow Tail ( <i>Hamachi</i> )	3.00
Giant Clam ( <i>Mirugai</i> )	M.P.
Sea Urchin ( <i>Uni</i> )	M.P.
Fatty Tuna ( <i>Toro</i> )	M.P.
Lobster Salad	3.00
Pickles ( <i>Oshinko</i> )	2.00
Red Snapper ( <i>Tai</i> )	3.00
Sardine ( <i>Kohada</i> )	3.00
Sea Eel ( <i>Anago</i> )	4.00

# SUSHI A LA CARTE (ROLLS)

(can also be made into hand rolls)

Cucumber ( <i>Kappa</i> )	3.50
Pickles ( <i>Oshinko</i> )	3.50
Burdock Root ( <i>Yamagobo</i> )	3.50
Avocado ( <i>Avocado</i> )	3.50
Squash ( <i>Kanpyo</i> )	3.50
Shiso w/Plum ( <i>Umeshiso</i> )	3.50
Natto ( <i>Natto</i> )	3.50
Tuna ( <i>Tekka</i> )	4.50
Fatty Tuna w/Scallion ( <i>Negitoro</i> )	7.50
Salmon Skin ( <i>Sake-Kawa</i> )	5.00
California Roll	5.00
Eel w/Scallion ( <i>Unakyu</i> )	5.00
Vegetable ( <i>Veggies</i> )	5.00
Salmon, Cucumber, Avocado ( <i>Alaska Roll</i> )	6.50
Yellow Tail w/Scallion ( <i>Hamachi</i> )	6.50
Spicy Tuna	6.50
Spicy Salmon	6.50
Jake ( <i>Chopped shrimp and crab with mayo</i> )	6.50
Crunchy Yellow Tail	6.50
Ebi-Kani ( <i>Shrimp, Crab Cake, spicy Mayo</i> )	6.50

Dragon ( <i>Eel, Avocado (over)</i> )	8.00
Shiro ( <i>Tuna, Salmon, Yellow Tail</i> )	8.00
Spider Roll ( <i>Fried soft-shell crab tempura</i> )	8.00
Ant ( <i>Tempura Eel, Lettuce, Black Sesame</i> )	8.00
Godzilla Roll ( <i>Spicy tuna, Spanish mackerel and spinach inside, yellow tail brulee outside and seared</i> )	11.55
Gamera	12.00
Spicy Tuna, Crunchy, Scallion, Salmon (over)	
Rainbow ( <i>7 Colors of Fish and Veggies</i> )	12.00
Super Tuna ( <i>Tuna, with cucumber, tuna over</i> )	14.00

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\*Prices are subject to change.

All rolls can be made with brown rice, extra charge \$1.00

# SHIRO'S SIGNATURE ROLLS

(can also be made into hand rolls)

Ant <i>Tempura Eel, Lettuce, Black Sesame</i>	8.00
Black Dragon Roll <i>Jake (chopped shrimp and crab mixed with mayonnaise and fish egg) inside avocado, eel outside topped with sweet eel sauce</i>	10.50
Red Dragon Roll <i>Shrimp and fried string beans inside, chopped spicy tuna outside</i>	10.50
Chili Roll <i>Chopped shrimp, crab inside, fresh salmon outside with spicy sauce</i>	10.50
Shrimp Tempura Roll <i>Shrimp tempura, cucumber, scallion and fish eggs</i>	8.00
Double Double Roll <i>Jake inside and shrimp outside with a spicy mayonnaise sauce</i>	10.50
TAKA Roll <i>Whitefish, salmon, avocado (inside), lettuce, moromiso (barley miso), spicy miso sauce (outside)</i>	11.00
Yellow Dragon Roll <i>Jake inside, eel, mango, red tobiko outside, with eel sauce</i>	11.00
Gamera <i>Spicy Tuna, Crunchy, Scallion, Salmon (over)</i>	12.00
Godzilla Roll <i>Spicy tuna, Spanish mackerel and spinach inside, yellow tail brulee outside and seared</i>	11.55
Black Chili Roll <i>Jake inside, topped with salmon, eel and avocado</i>	10.50

Millenium Roll <i>Jake inside, shrimp outside and baked Jake on top</i>	13.00
Miro Roll <i>Yellow tail tuna topped with spicy Jake</i>	11.00
Sunset Roll <i>Spicy tuna, cucumber and fish roe (no rice)</i>	11.00
Spider Roll <i>Fried soft-shell crab tempura</i>	8.00
Super Tuna <i>(Tuna, w/Cucumber, Tuna (over))</i>	14.00

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