四季寿司

SHIKI SUSHI

WWW.MYSHIKISUSHI.COM

Beverage

SOFT DRINK COKE | DIET COKE | SPRITE | ICED TEA LEMONADE | RASPBERRY ICED TEA, ORANGE FANTA	2.95
HOT GREEN TEA GENMAI / IMPORTED FROM JAPAN	2.95
ICED GREEN TEA MATCHA / IMPORTED FROM JAPAN	2.95
FRUIT JUICE *NOT REFILLABLE ORANGE / APPLE / PINEAPPLE	3.95
CALPICO SWEET AND MILKY FLAVORED JAPANESE SOFT DRINK	3.25
PERRIER NATURAL MINERAL WATER / 330ML	3.25
FIJI WATER BOTTLE WATER / 330ML	3.50

Wine

	GLASS
HOUSE RED CABERNET SAUVIGNON / MERLOT	7.95
HOUSE WHITE CHARDONNAY / PINOT GRIGIO / SAUVIGNON BLANC	7.95
PLUM WINE TAKARA BRAND	7.95

Bottle Beer

JAPANESE BEER

SAPPORO OLDEST BRAND OF BEER IN JAPAN	LARGE 7.95 | SMALL 4.95
ASAHI IMPORTED FROM JAPAN	LARGE 7.95 | SMALL 4.95
KIRIN ICHIBAN IMPORTED FROM JAPAN	LARGE 7.95 | SMALL 4.95
KIRIN LIGHT IMPORTED FROM JAPAN	LARGE 7.95 | SMALL 4.95

IMPORTED BEER

CORONA IMPORTED FROM MEXICO	4.95
HEINEKEN IMPORTED FROM NETHERLAND	4.95

Draft Beer

	MUG	PITCHER
SAPPORO PREMIUM LEGENDARY JAPANESE BEER	4.95	17.95
ASAHI IMPORTED FROM JAPAN	5.25	18.95

Crabmeat = Imitation Crabmeat
Special request(Brown Rice, Soy Paper, Spicy Flavor, Smelt Egg, Asparagus, Real Crab, Snow Crab, etc) can be added for an additional charge

SHIKI 四季 SUSHI

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SAKE

TRADITIONAL JAPANESE RICE WINE

HOT SAKE

WARM SAKE HAS BEEN ENJOYED IN JAPAN FOR HUNDREDS OF YEARS. WARMTH INCREASES THE EFFECT OF THE ALCOHOL IN SAKE

LARGE 7.95
SMALL 4.95

KUROSAWA

BOASTS A NATURAL KIMOTO FLAVOR, WHICH IS FULL-BODIED AND EARTHY, YET LIGHT. IT IS EXQUISITELY BALANCED AND MASTERFULLY BREWED AS THE ALMIGHTY SAKE

JAPAN 300ML 17.95

ONIKOROSHI

FROM KYOTO PERFECTURE, VERY FAMOUS TRADITIONAL SAKE WITH A SMOOTH AND DRY TASTE; VERY POPULAR AMONGST THE YOUNG CROWD.

JAPAN 720ML 79.95

SHO CHIKU BAI NIGORI

FULL-BODIED, PLEASANTLY SWEET AND COMPLEX FLAVOR WITH A SMOOTH TEXTURE

CALIFORNIA 375ML 12.95

OTOKOYAMA

LIGHT, SMOOTH AND RICH TYPE. QUIET GRAIN-LIKE AROMA WITH A HINT OF FRUITY NOSE. REFRESHING LIGHTNESS WITH VIVID ACIDITY. VERY DRY SAKE WITH SHARP, RIGHT AND FULL-BODIED TASTE

JAPAN 720ML 44.95

KIKUSUI SAKAMAI

THE LIGHT FLAVORS ARE PRECEDED BY A CALM AROMA, THE COMBINATION OF WHICH MAKE FOR A JUNMAI DAIGINJO THAT IS THE PEAK OF BREWING. GET YOUR HANDS ON THIS SAKE TO DIVE INTO A MARVELOUS DRINKING EXPERIENCE.

JAPAN 720ML 59.95

SAYURI NIGORI

THE CREAMY SAKE PASSES THROUGH A MESH AND IT IS COARSLEY FILTERED. IT HAS A REFRESHING AROMA, NATURAL SWEETNESS AND SMOOTH AFTERTASTE

JAPAN 300ML 12.95

HAKUTSURU SUPERIOR

THIS SAKE OFFERS A FULL AND FRUITY AROMA, WITH A LIGHT TEXTURE AND A RICH TASTE. ONE OF THE HIGHEST QUALITY SAKES AVAILABLE

JAPAN 300ML 12.95

KIKUSUI

DELICATE WITH CLEAN AROMATICS AND RICH SAPINITY SMOOTH, ROOTED AND ARTICULAT-ED IN ELEGANCE

JAPAN 300ML 19.95

KARATAMBA

OZEKI KARATAMBA IS THE MASTERPIECE OF THE TAMBA TOJI (BREWMASTER). THEIR UNIQUE BREWING METHOD AND TECHNIQUE PRODUCE THIS SUPERB, DRY AND CRISP SAKE. OZEKI KARATAMBA HAS A FULL-BOD-IED, RICH TASTE THAT FEELS SMOOTH ON THE PALATE. THIS IS THE PERFECT SAKE TO INDULGE YOURSELF!

JAPAN 300ML 12.95

SOJU "CHAMISUL"

KOREAN SOJU. ITS TASTE IS COMPARABLE TO VODKA, THOUGH AFTER SLIGHTLY SWEETER DUE TO SUGARS ADDED IN THE MANUFACTURING PROCESS

KOREA 375ML 11.95

PINEAPPLE SAKE

AVAILABLE ONLY AT SHIKI SUSHI!! HOUSE INFUSED ICE COLD PINEAPPLE SAKE INTO WHOLE PINEAPPLE. NO KIDDING!! SERVED WITH PINEAPPLE SLICES.

PINEAPPLE SIZE 16.95

Crabmeat = Imitation Crabmeat
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Small Dish

EDAMAME 4.50

STEAMED SOY BEANS

SPICY GARLIC EDAMAME 6.95

PAN FRIED SOY BEAN WITH GARLIC AND CHILLI PEPPER

TOFU TUNA 6.95

SPICY TUNA ON TOP OF SOFT TOFU BLOCK SERVED WITH CRISPY ONION, JALAPENO, PONZU AND SESAME OIL

BAKED MUSSEL 8.95

6PCS / BAKED NEW ZEALAND GREEN MUSSEL WITH HOUSE DYNAMITE SAUCE

SHISHITO PEPPER 7.95

PAN FRIED JAPANESE SHISHITO PEPPER WITH SWEET SOY SAUCE / SERVED WITH INOKI MUSHROOM

GARLIC GREEN BEAN 6.95

PAN SAUTEED GREEN BEAN WITH HOUSE GARLIC SAUCE

SOFT SHELL CRAB 8.95

DEEP FRIED SOFT SHELL CRAB WITH PONZU

MIXED TEMPURA 8.95

ASSORTED SHRIMP & VEGETABLE TEMPURA ONLY SHRIMP 5PCS

SESAME CHICKEN 8.50

FRIED CHICKEN MARINATED WITH SESAME SOY SAUCE

TERIYAKI CHICKEN/BEEF 8.50 / 9.95

GRILLED CHICKEN/BEEF WITH HAWAIIAN STYLE HOUSE MADE TERIYAKI SAUCE

BBQ SHORT RIB 12.95

GRILLED BBQ SHORT RIB MARINATED IN KOREAN BBQ SAUCE

ROCK SHRIMP TEMPURA 9.95

DEEP FRIED ROCK SHRIMP MARINATED WITH HOUSE SPECIAL SAUCE

FRIED BEEF GYOZA 7.50

6PCS / FRIED BEEF DUMPLING WITH PONZU

CALAMARI TEMPURA 8.95

DEEP FRIED CALAMARI / TEMPURA BATTERED SERVED WITH SPICY MAYO

JALAPENO POPPER 7.50

4PCS FRIED JALAPENO STUFFED WITH SPICY TUNA AND CREAM CHEESE

SHRIMP SHUMAI 7.50

5PCS / STEAMED SHRIMP DIMSUM / SERVED WITH PONZU

CRISPY BABY OCTOPUS 8.50

DEEP FRIED BABY OCTOPUS / SEASONED AND PANKO BATTERED

CHICKEN KATSU APPETIZER 9.50

DEEP FRIED TENDER JUICY CHICKEN COVERED WITH BREAD CRUMB

HONEYMOON OYSTER 7.95

1PC OYSTER WITH UNI, IKURA, MASAGO, AND GREEN ONION. SERVED WITH PONZU

SALMON / YELLOWTAIL COLLAR 11.95

GRILLED SALMON / YELLOWTAIL COLLAR, SERVED WITH PONZU DRESSING / ***DAILY LIMITED QUANTITY***

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Shiki Omakase

OMAKASE
おまかせ

Omakase is Japanese phrase that means "I'll leave it up to you"

The complete fate of your meal is in the hands of the chef

OMAKASE SUSHI **42.95**
11 PCS OF FRESH NIGIRI SUSHI COMBINATION ON CHEF'S CHOICE AND BLUE CRAB HANDROLL

OMAKASE SASHIMI **44.95**
ASSORTED FRESH SASHIMI COMBINATION ON CHEF'S CHOICE

OMAKASE CHIRASHI **34.95**
ASSORTED FRESH SASHIMI ON SUSHI RICE ON CHEF'S CHOICE

Salad

SASHIMI SALAD

SALMON SKIN SALAD

MANGO AVOCADO SALAD

BLUE CRAB AVOCADO SALAD

SASHIMI SALAD *14.95*
ASSORTED FRESH SASHIMI SERVED ON A BED OF GREENS

SALMON SKIN SALAD *10.95*
BAKED SALMON SKIN WITH GOBO AND CUCUMBER ON A BED OF GREENS

MANGO AVOCADO SALAD *9.95*
FRESH MANGO AND AVOCADO ON A BED OF GREENS

BLUE CRAB AVOCADO SALAD *13.95*
BLUE CRAB AND AVOCADO ON A BED OF GREENS

ROLLS ROYCE SALAD *14.95*
DICED TUNA, SALMON, ALBACORE, AND TOMATO WITH HOUSE SPECIAL SAUCE ON MIXED GREEN SALAD

SEAWEED CUCUMBER SALAD *8.95*
SEASONED SEAWEED SALAD WITH CUCUMBER

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Sushi / Sashimi

		SUSHI (2PCS)	SASHIMI (5PCS)
TUNA (MAGURO)		6.25	15.75
SALMON (SAKE)		5.75	14.50
SALMON BELLY (SAKE TORO)		5.95	14.95
YELLOWTAIL (HAMACHI)		5.95	14.95
YELLOWTAIL BELLY (HAMACHI TORO)		6.25	15.75
ALBACORE (BINCHO MAGURO)		5.75	14.50
ALBACORE BELLY (BINCHO MAGURO TORO)		5.95	14.95
BLACK SNAPPER (KURODAI)		5.95	14.95
SHRIMP (EBI)		4.95	—
SQUID (IKA)		4.95	—
OCTOPUS (TAKO)		5.25	13.25
MACKEREL (SABA)		4.95	12.50
EGG (TAMAGO)		4.95	—

		SUSHI (2PCS)	SASHIMI (5PCS)
HALIBUT (HIRAME)		6.95	17.25
AMBERJACK (KANPACHI)		7.50	18.50
HORSE MACKEREL (AJI)		6.95	17.25
JUMBO SCALLOP (HOTATE)		7.25	18.25
FRESH WATER EEL (UNAGI)		6.95	—
SCALLOP (KOBASHIRO)		4.95	—
SMELT EGG (MASAGO)		4.50	—
SALMON EGG (IKURA)		6.95	—
SWEET SHRIMP (AMAEBI)		9.95	—
GEODUCK (MIRUGAI)		12.50	27.95
BLUEFIN TUNA (HON-MAGURO)		12.75	29.75
FATTY TUNA (O-TORO)		M.P.	M.P.
SEA URCHIN (UNI)		M.P.	M.P.

House Roll

CALIFORNIA ROLL	5.95	**SPICY CALIFORNIA ROLL**	6.25	**EEL CUCUMBER ROLL**	7.95
SPICY TUNA ROLL	6.95	**SCALLOP ROLL**	5.50	**CUCUMBER AVOCADO ROLL**	5.75
TUNA ROLL	6.75	**SPICY ALBACORE ROLL**	6.25	**SHRIMP CRAB ROLL**	6.25
SALMON ROLL	6.25	**VEGETABLE ROLL**	5.95	**AVOCADO ROLL**	5.95
YELLOWTAIL ROLL	6.50	**SALMON SKIN ROLL**	6.50	**BLUE CRAB ROLL**	8.95

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Shiki's Signature Dish

SALMON BLUE CRAB 18.95

6PCS / REAL BLUE CRAB MEAT, AVOCADO, WRAPPED WITH FRESH SALMON SASHIMI AND TRUFFLE PONZU

HALIBUT CARPACCIO W/TRUFFLE 18.95

6PCS / HALIBUT SASHIMI WITH CHERRY TOMATO, BLACK TRUFFLE, AND CHIVE SAUCE / GREEN OLIVE AND NORI PONZU DRESSING

TUNA POPEYE 18.95

6PCS / SEARED TUNA SASHIMI WITH LIGHTLY FRIED SPINACH AND CHIPPED GARLIC

YELLOWTAIL SPECIAL 18.95

6PCS / AVOCADO, ASPARAGUS, AND SPICY TUNA, WRAPPED WITH FRESH YELLOWTAIL SASHIMI

ALBACORE SPECIAL 17.95

6PCS / SPICY TUNA, AVOCADO, WRAPPED WITH ALBACORE SASHIMI

OCTOPUS CARPACCIO 17.95

6PCS/ THIN SLICED OCTOPUS SASHIMI WITH YUZU KOSHO, SHISO, TOMATO AND PONZU

YELLOWTAIL SUNRISE 17.95

6PCS / JAPANESE HOUSE SALSA AND JALAPENO ON YELLOWTAIL SASHIMI

ALBACORE SASHIMI W/CRISPY ONION 16.95

6PCS / FRESH ALBACORE SASHIMI WITH GARLIC PONZU DRESSING AND CRISPY ONION

BLACK DIAMOND SNAPPER 16.95

6PCS / FRESH BLACK SNAPPER SASHIMI WITH PONZU, CRUNCH GARLIC RAYU, GREEN ONION AND TOBIKO ON TOP.

SPICY TUNA CRUNCH 13.50

DICED TUNA, TOMATO, GREEN ONION, AND SMELT EGG WITH CRISPY WONTON SKIN

CRISPY RICE W/SPICY TUNA 12.95

6PCS / SPICY TUNA AND JALAPENO ON PAN FRIED CRISPY RICE

TUNA TARTARE 12.95

TUNA, AVOCADO, TOMATO, AND CRISPY ONION WITH HOUSE SPECIAL SAUCE

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Fresh & Baked Special Rolls

BAKED LANGOSTINO ROLL 17.95

IN : CRABMEAT, AVOCADO, CUCUMBER
OUT : BAKED LANGOSTINO WITH HOUSE SPECIAL SAUCE, SMELT EGG, GREEN ONION

DOUBLE HAMACHI ROLL 17.95

IN : YELLOWTAIL, CUCUMBER
OUT : YELLOWTAIL, SMELT EGG, GREEN ONION

CHUNK ROLL 17.50

PLEASE CHOOSE TUNA, SALMON, ALBACORE, OR YELLOWTAIL / PLEASE CHOOSE SPICY OR REGULAR

ZEN ROLL 16.95

IN : TUNA, SALMON, YELLOWTAIL, CUCUMBER
OUT : WRAPPED WITH SOY PAPER, AVOCADO, SMELT EGG, GREEN ONION

ASAHI ROLL 16.95

IN : CRABMEAT, AVOCADO, CUCUMBER
OUT : SALMON, SPICY TUNA, CUCUMBER, SMELT EGG, GREEN ONION

ROLLS ROYCE ROLL 16.95

IN : CRABMEAT, AVOCADO, CUCUMBER
OUT : TUNA CHUNK, TOMATO, SMELT EGG, GREEN ONION

KING'S ROLL 16.95

IN : SHRIMP TEMPURA, CRABMEAT, AVOCADO
OUT: BAKED SPICY SALMON, SPICY CRAB STICK, CRUNCH POWDER, EEL SAUCE AND SPICY MAYO

SEXY ROLL 16.50

IN : TUNA, SALMON, CRABMEAT, AVOCADO, GOBO, MUSHROOM / OUT : WRAPPED WITH CUCUMBER, NO RICE

EX-GIRLFRIEND (NO RICE ROLL) 16.50

IN: SPICY TUNA AND AVOCADO WRAPPED WITH SOY PAPER AND CRABMEAT
OUT: TUNA, SALMON, ALBACORE, SOY MUSTARD DRESSING, GREEN ONION, MASAGO

SNOW CONE ROLL 15.95

IN : CRABMEAT, AVOCADO, CUCUMBER
OUT : SPICY ALBACORE, LANGOSTINO, SMELT EGG, GREEN ONION

RAINBOW ROLL 15.50

IN : CRABMEAT, AVOCADO, CUCUMBER
OUT : TUNA, SALMON, ALBACORE, SMELT EGG, GREEN ONION

HAWAIIAN ROLL 15.50

IN : CRABMEAT, AVOCADO, CUCUMBER
OUT : TUNA, AVOCADO, SMELT EGG, GREEN ONION

MEXICAN ROLL 14.95

IN : CRABMEAT, JALAPENO, CILANTRO, ONION, CUCUMBER
OUT : SPICY TUNA, ALBACORE, JALAPENO

VOLCANO ROLL 14.95

IN : SPICY TUNA, CUCUMBER
OUT: BAKED SALMON, CRUNCH

SAPPORO ROLL 14.95

IN : SPICY CRABMEAT, AVOCADO, CUCUMBER
OUT : SALMON, AVOCADO, SMELT EGG, GREEN ONION

CATERPILLAR ROLL 14.50

IN : FRESH WATER EEL, CRABMEAT, CUCUMBER
OUT : AVOCADO, SMELT EGG, GREEN ONION, SESAME SEED

AMAZING SALMON ROLL 14.50

IN : CRABMEAT, AVOCADO, CUCUMBER
OUT : SALMON, LEMON SLICES, RED ONION

B.S.C.R 13.95

IN : CRABMEAT, AVOCADO, CUCUMBER
OUT : BAKED SCALLOP, SMELT EGG, GREEN ONION, MUSHROOM

BENTLEY ROLL 13.95

IN : CRABMEAT, AVOCADO, CUCUMBER
OUT : SPICY TUNA, PINEAPPLE SALSA, PONZU AND SPICY MAYO

SPICY ROSE ROLL 12.50

IN : CRABMEAT, AVOCADO, CUCUMBER
OUT : SPICY TUNA, CRUNCH

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Tempura Special Rolls

LOBSTER ROLL 22.95

IN : FRIED LOBSTER TAIL MEAT, CRABMEAT, ASPARAGUS, GOBO, CUCUMBER / OUT : FRIED LOBSTER TAIL MEAT, CRUNCH, GREEN ONION, SMELT EGG

ALEX SPECIAL ROLL 18.95

BOTTOM : TEMPURA BATTERED CRISPY RICE
TOP : SPECIALLY PREPARED SPICY TUNA, GREEN ONION, SESAME SEED

BLACK SPIDER ROLL 18.95

IN : SOFT SHELL CRAB, AVOCADO, CRABMEAT, CUCUMBER
OUT : FRESH WATER EEL, SMELT EGG, GREEN ONION

UNAGI 101 ROLL 18.95

IN : SHRIMP TEMPURA, SPICY TUNA, CUCUMBER
OUT : FRESH WATER EEL, SESAME SEED, SMELT EGG GREEN ONION

TRUFFLE HUNTER ROLL 17.95

IN : SHRIMP TEMPURA, CRABMEAT, AVOCADO
OUT: TUNA, SALMON, TRUFFLE OIL, JAPANESE DRESSING, RED ONION AND KIZAME WASABI

CRAZY ROLL 17.50

IN : SPICY ALBACORE, CUCUMBER / OUT : SPICY ALBACORE, AVOCADO, SHREDDED, CRABMEAT, POPCORN SHRIMP, SMELT EGG, GREEN ONION

TORNADO ROLL 16.50

IN : SPICY TUNA, CRABMEAT, AVOCADO
OUT : SOY PAPER, DEEP FRIED WITH SHREDDED POTATO SMELT EGG, GREEN ONION

DANCING ALBACORE ROLL 15.95

IN : SPICY TUNA, SHRIMP TEMPURA, CUCUMBER
OUT: ALBACORE, AVOCADO, FRIED ONION, EEL SAUCE, SPICY MAYO, JAPANESE DRESSING

SUNSHINE ROLL 15.95

IN : SPICY CRABMEAT, SHRIMP TEMPURA, CUCUMBER
OUT: SALMON, MANGO, RAYU AND JAPANESE DRESSING

MALIBU ROLL 15.50

IN : SHRIMP TEMPURA, CUCUMBER
OUT : TUNA, SALMON, JALAPENO

LADY IN RED ROLL 15.50

IN : SPICY TUNA, CUCUMBER
OUT : SPICY ALBACORE, AVOCADO, CRISPY ONION

GEISHA ROLL 14.95

IN : SHRIMP TEMPURA, CRABMEAT, AVOCADO CUCUMBER / OUT : SPICY ALBACORE, TUNA SMELT EGG, GREEN ONION

SALMONIZER ROLL 14.95

IN : SHRIMP TEMPURA, CRABMEAT, AVOCADO, CUCUMBER / OUT : SALMON, SMELT EGG, GREEN ONION

SUPER CRUNCH ROLL 14.95

IN : SHRIMP TEMPURA, CRABMEAT, AVOCADO, CUCUMBER
OUT : SHRIMP, AVOCADO, CRUNCH

SALMON TEMPURA ROLL 14.50

IN : CRABMEAT, AVOCADO, CUCUMBER
OUT : SALMON TEMPURA, SMELT EGG, GREEN ONION

SPIDER ROLL 14.50

IN : SOFT SHELL CRAB, CRABMEAT AVOCADO CUCUMBER / OUT : SOFT SHELL CRAB, SMELT EGG GREEN ONION

GOLDEN TIGER ROLL 13.95

IN: AVOCADO, CREAM CHEESE, SHRIMP TEMPURA (DEEP FRIED WHOLE ROLL)
OUT: SPICY CRABMEAT ON TOP, MASAGO, GREEN ONION
SAUCE: EEL SAUCE, SPICY MAYO

HOT NIGHT ROLL 13.95

IN : SHRIMP TEMPURA, CRABMEAT, AVOCADO, CUCUMBER
OUT : SPICY TUNA, CRUNCH

SUPERMAN BURRITO 13.50

IN: SPICY CRABMEAT, SHRIMP TEMPURA, SALMON, AVOCADO, CUCUMBER
OUT: SOY PAPER, CUT IN 2 PCS
SAUCE: EEL SAUCE, SPICY MAYO

CRUNCH ROLL 10.95

IN : SHRIMP TEMPURA, CRABMEAT, AVOCADO, CUCUMBER
OUT: CRUNCH POWDER, EEL SAUCE

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Value Meal

LUNCH SPECIAL

OPEN - 4:00PM

SERVED WITH MISO SOUP

SASHIMI LUNCH — 21.95

9PCS SASHIMI (3 TUNA, 3 SALMON, 3 YELLOWTAIL) SERVED WITH SPICY TUNA, SPICY CRABMEAT, SPICY ALBACORE, SEAWEED SALAD, RICE AND MISO SOUP

BEEF TERIYAKI BOWL — 11.95

THIN STRIPS OF TENDER AND JUICY STEAK SERVED WITH HOUSE TERIYAKI SAUCE IN A BOWL

TUNA POKE BOWL — 13.95

TUNA, SEAWEED SALAD, AVOCADO, CRABMEAT, CUCUMBER, MASAGO, GREEN ONION MIXED WITH POKE SAUCE ON BED OF SUSHI RICE

CHICKEN BOWL — 9.95

GRILLED CHICKEN LEG MEAT AND VEGETABLES WITH TERIYAKI SAUCE ON BED OF WHITE RICE

Oyster

SHIGOKU OYSTER

WILLAPA BAY AND SAMISH BAY, WA

PER PIECE 2.95
HALF DOZEN 15.50
DOZEN 29.50

SHIGOKU OYSTERS HAVE SMOOTH SHELLS WITH DEEP CUPSAND FIRM MEATS. THEY HAVE A BRINY BITE, A CLEAN, SWEET FLAVOR WITH A HINT OF CUCUMBER AND MELON FINISH.

KUMAMOTO OYSTER

SOUTH PUGET SOUND, WA

PER PIECE 2.95
HALF DOZEN 15.50
DOZEN 29.50

KUMAMOTO OYSTERS ARE DEEP-CUPPED WITH PETITE MEATS, HAVE A MILD BRININESS, SWEET FLAVOR AND A HONEYDEW FINISH. THEY ARE A FAVORITE FOR BEGINNING OYSTER EATERS AND CONNOISSEURS.

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Bento Combination

"CREATE YOUR OWN BENTO COMBINATION"

PICK ANY 2 OR 3 ITEMS

SERVED WITH MISO SOUP, SALAD, AND WHITE RICE
EACH ITEM CANNOT BE DUPLICATED FOR COMBINATION

LUNCH OPEN~4:00PM	12.95 2 ITEMS	15.95 3 ITEMS
DINNER 4:00PM~CLOSE	16.95 2 ITEMS	19.95 3 ITEMS

ITEMS

- CHICKEN TERIYAKI
- BEEF TERIYAKI
- MIXED TEMPURA
- CALAMARI TEMPURA
- FRIED BABY OCTOPUS
- SHRIMP SHUMAI
- CALIFORNIA ROLL
- SPICY TUNA ROLL
- CHICKEN KATSU
- FRIED BEEF GYOZA
- SESAME CHICKEN
- SPICY CALIFORNIA ROLL
- SPICY ALBACORE ROLL
- AVOCADO ROLL
- CUCUMBER AVOCADO ROLL
- VEGETABLE ROLL

PREMIUM ITEMS ADD $1

- SALMON TERIYAKI
- SOFT SHELL CRAB
- CREAMY JALAPENO
- TUNA ROLL
- SALMON ROLL
- YELLOWTAIL ROLL
- SALMON SKIN ROLL
- EEL CUCUMBER ROLL
- SHRIMP CRAB ROLL
- SCALLOP ROLL

DELUXE ITEMS ADD $2

- 5PCS SUSHI (1 TUNA, 2 SALMON, 2 ALBACORE)
- 6PCS SASHIMI (2 TUNA, 2 SALMON, 2 ALBACORE)
- CRUNCH ROLL (6PCS)
- BABY PHILLY ROLL (8PCS)

PRIME ITEMS ADD $3

- BBQ SHORT RIB

Crabmeat = Imitation Crabmeat
Special request(Brown Rice, Soy Paper, Spicy Flavor, Smelt Egg, Asparagus, Real Crab, Snow Crab, etc) can be added for an additional charge

SHIKI SUSHI

Actual presentation may vary from picture
Consuming raw or undercooked meat, poultry, seafood, shellfish or egg may increase your risk of foodborne illness

UBER eats

DOOR DASH

ChowNow

GRUBHUB

POST MATES

SHIKI SUSHI

12745 1/2 VENTURA BLVD
STUDIO CITY, CA 91604

T. 818.487.3938
WWW.MYSHIKISUSHI.COM

BUSINESS HOUR

MON~THU	11:30AM ~ 10:30PM
FRI & SAT	11:30AM ~ 11:30PM
SUN	11:30AM ~ 10:30PM

ALL PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE.
CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH, OR EGG MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.
NOT ALL INGREDIENTS MAY BE LISTED ON THE MENU FOR EACH ITEM.
PLEASE LET YOUR SERVER KNOW IF YOU HAVE ANY FOOD ALLERGIES.

18% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE.

PARTY BOAT

ALL BOAT MENUS ARE GREAT FOR 6~8 PEOPLE

NINJA BOAT

8 SPECIAL ROLLS

115

DOUBLE HAMACHI ROLL
ZEN ROLL
HAWAIIAN ROLL
VOLCANO ROLL
EX-GIRLFRIEND ROLL
HOT NIGHT ROLL
LADY IN RED ROLL
DANCING ALBACORE ROLL

SAMURAI BOAT

7 SPECIAL ROLLS + SUSHI

135

ALEX SPECIAL ROLL
GOLDEN TIGER TOLL
SUPER CRUNCH ROLL
SEXY ROLL
ASAHI ROLL
RAINBOW ROLL
KINGS ROLL
SUSHI: TUNA (2), SALMON (2), ALBACORE (2),
YELLOWTAIL (2), SHRIMP (2)

SHIKI BOAT

6 SPECIAL ROLLS + SUSHI + SASHIMI

155

LOBSTER ROLL
TORNADO ROLL
MALIBU ROLL
ZEN ROLL
BLACK SPIDER ROLL
KINGS ROLL
SUSHI: TUNA (2), SALMON (2), ALBACORE (2),
YELLOWTAIL (2), SHRIMP (2)
SASHIMI: TUNA (3), SALMON (3), ALBACORE (3),
YELLOWTAIL (3)

PLEASE NO SUBSTITUTION
WOODEN BOAT IS FOR DINE-IN ONLY
FOR TAKEOUT, ROUND PARTY PLATTER WILL BE USED.

Crabmeat = Imitation Crabmeat
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