

STARTERS

Seaweed Salad	\$5
Marinated Wakame with Peppers & Sesame Seeds	
Edamame	\$5
Steamed Soybeans	
Tuna Tataki*	\$14
Thinly Sliced Tuna, Scallions, Masago and Ponzu	
Seared Trio*	\$19
Chef's Choice Trio of Seared Fish Drizzled with a Sweet Kimchi Sauce	
Kani-Su Salad*	\$13
Thinly Sliced Cucumber, Avocado, Krab, Tuna, Masago, Sesame Seeds, Ponzu Sauce, Crispy Onion & Scallions	
Shima Ceviche	\$15
Yuzu Marinated Seasonal Whitefish, Tilapia, Cilantro, Masago, Scallions, Lemon & Sesame Seeds	
Tuna Poke Bowl*	\$13
Marinated, Cubed Tuna, Tamago, Avocado, Cucumber; Topped with Seaweed Salad, Masago, Scallion, Sesame Seeds, & Tempura Flakes	
Jalapeno Pepper Hamachi*	\$15
Thinly Sliced Hamachi, Fresh Jalapenos, Scallion, Ponzu & Togarashi Spice	

SUSHI OR SASHIMI A LA CARTE

Krab Stick (Kani)	\$4
Salmon (Sake)	\$7
Tuna (Maguro)	\$7
Shrimp (Ebi)	\$5
Octopus (Tako)	\$6
Flying Fish Roe (Tobiko)	\$4
Fresh Eel (Unagi)	\$7
Mackerel (Saba)	\$6
Smoked Salmon (Iburi Shiyaki)	\$6
Salmon Roe (Ikura)	\$6
Scallop (Hotate)	\$7
Yellowtail (Hamachi)	\$7
Escolar (Abura Bouzu)	\$6
Seasonal White Fish*	MP

CLASSIC SUSHI ROLLS

California	\$8
Tuna	\$9
Spicy Tuna	\$10
Philadelphia	\$8
Salmon	\$9
Yellowtail	\$10
Spicy Salmon	\$10
Vegetable	\$7

SPECIALTY SUSHI ROLLS

Pink Panther	\$14
Tuna, Salmon, Cucumber & Avocado, Wrapped in Soy Paper, Topped with Seaweed Salad, Tobiko & Spicy Mayo	
Dragon	\$16
Spicy Tuna & Cucumber, Topped with Eel, Avocado, Black Tobiko & Eel Sauce	
Premium Philly	\$15
Krab, Avocado & Asparagus, Topped with Smoked Salmon, Tempura Flakes, Spicy Mayo & Eel Sauce	
Shima	\$16
Shrimp, Cucumber, Avocado & Cream Cheese, Topped with Krab, Masago, Tempura Flakes, Eel Sauce & Spicy Mayo	
Ultimate California*	\$15
Krab, Avocado, Cucumber; Topped with Spicy Tuna, Eel Sauce, Spicy Mayo, Tobiko & Scallions	
Kani-Su*	\$13
Krab, Wrapped in Thinly Sliced Cucumber Topped with Sweet Rice Vinegar	
Volcano	\$14
Vegetable Roll with Baked Spicy Krab, Eel Sauce & Scallions	
Dynamite*	\$17
Spicy Marinated Yellowtail, Asparagus, Topped with Fresh Tuna, Seaweed Salad, Masago, Scallion, Tempura Flakes	
Caterpillar	\$13
Tuna, Cucumber & Asparagus, Topped with Avocado	
Captiva	\$11
Salmon, Cucumber, Avocado, Masago	
Shrimp Tempura Roll	\$11
Shrimp Tempura, Avocado, Cucumber Topped with Eel Sauce	
Spicy Mexican	\$13
Avocado, Tempura Shrimp, Jalapenos, Cream Cheese, Topped with Spicy Krab, eel Sauce, Scallion, Sesame Seeds	
Red Dragon*	\$15
Shrimp Tempura, Asparagus, Avocado, Topped with Tuna and Avocado, Drizzled with Spicy Mayo	
Boom-Boom Shrimp	\$19
Tempura Shrimp, Krab, Cucumber, Topped with Avocado and Sesame Seeds and Drizzled with Boom-Boom Sauce	
Rainbow	\$15
California Roll, Topped with Tuna, Salmon, Whitefish & Avocado	

SUSHI AND SASHIMI PLATTERS

Boat For One	\$38
8 Pieces Sashimi, 6 Pieces Sushi, 1 California Roll	
Boat For Three	\$114
24 Pieces Sashimi, 12 Pieces Sushi, 1 California Roll, 1 Philadelphia Roll & Spicy Tuna Roll	
Nigiri Dinner*	\$40
12 Pieces of Assorted Sushi, Chef's Choice, 1 Spicy Tuna Roll	
Sashimi Dinner*	\$40
18 Pieces of Assorted Sashimi, Chef's Choice	

ENTREES

All Teppanyaki Entrées are Served with Shima Soup, our House Salad, Two Pieces of Shrimp, Mushrooms, Vegetables and Your Choice of Steamed or Fried Rice. There Will Be An Additional \$12 Charge for Split Entrées

FROM THE LAND

Hibachi Sirloin Steak	\$28
7oz Prime Cut Steak	
Supreme Sirloin Steak	\$35
12oz Prime Cut Steak	
Filet Mignon	\$32
7oz Prime Center Cut Filet of Beef	
Imperial Filet Mignon	\$40
10oz Prime Center Cut Filet of Beef	
Hibachi Chicken	\$20
7oz Breast of Chicken	
Teppanyaki Vegetarian Plate	\$14
Firm Tofu, Zucchini, Broccoli, Onions, Mushrooms & Ginger Sauce	

FROM THE OCEAN

Shrimp Flambe	\$28
6 Large Louisiana Shrimp, Ignited with Sake	
Hibachi Scallops	\$38
4 Large Sea Scallops Grilled with Butter & Lemon	
Hibachi Tuna Steak	\$30
7oz Sushi Grade Ahi Tuna	
Hibachi Salmon	\$28
Salmon Grilled with Mushrooms, Lemon & Butter	
Lobster Delight	\$42
Twin 5oz Maine Lobster Tails	
Hibachi Calamari	\$20
8oz Whole Body Calamari Steak Grilled with Lemon & Butter	

ADD ONS

Garlic Noodles	\$7
White Rice	\$5
Fried Rice	\$5
Lobster Tail	SM \$12 / LG \$24
Filet of Beef	SM \$10 / LG \$20
Sirloin of Beef	SM \$7 / LG \$14
Chicken	\$5
Shrimp	\$6
Scallops	\$14
Calamari Steak	\$6
Salmon	\$7
Tuna	\$7

HOUSE SPECIALTIES

Sundial Trio	\$38
½ Lobster Tail, Two Gulf Shrimp & Two Sea Scallops	
Pick Your Own Trio	\$40
Choose Three of the Following... Prime Steak, Gulf Shrimp, Chicken Breast, Jumbo Scallops, Salmon or Calamari	
The Land Lover	\$30
Filet of Beef & Breast of Chicken	
The Sea Lover	\$36
Gulf Shrimp & Jumbo Scallops	
Land and Sea	\$38
Filet of Beef & Jumbo Sea Scallops	
Chef's Choice	\$35
Filet of Beef & Gulf Shrimp	
Shima House Special Chicken & Shrimp	\$28
7oz. Breast of Chicken & 4 Louisiana Gulf Shrimp	
Shima Grands	\$40
4oz. Filet of Beef & 5oz. Maine Lobster Tail	

Consuming raw or undercooked meats, poultry, seafood shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Menu is subject to change.