

SHIMA SUSHI BAR

SHRIMP (Ebi)	\$10 MAC	KEREL (Saba)	\$12				
CRAB STICK (Kani)	\$8 OCT	OPUS (Tako)	\$10	FRESH EEL (Unagi)	\$10		
TUNA (Maguro)	\$12 SALM	1ON (Sake)	\$12	YELLOWTAIL (Hamachi)	\$12		
NIGIRI OR SASHIMI A LA CARTE NIGIRI 2 PIECES SASHIMI 3 PIECES							
OCTOPUS SALAD Thi tomato, cucumber, sund	nly sliced and seared octop mono sauce	us, \$17		Y Crispy broiled salmon belly miso sauce, green onion, served d and sushi rice	\$17		
KANI SALAD Kanikam onions, yuzu mayo dress	a, cucumber, mango, green iing	\$14		aby octopus & diced pineapple on carrot tsuma, topped with poke d and green onion	a \$13		
SEAWEED SALAD Masesame seeds	rinated wakame with peppe	ers & \$8		AD Sliced cucumber, seaweed stick, shari-zu dressing, sesame	\$10		
YELLOWTAIL JALAPEN yellowtail, jalapeños, po		\$16.50	CRISPY FRIED RIG	CE Spicy tuna or spicy salmon	\$14.50		
	ne seed, green onion with	\$18.50	tuna, fried shrimp,	Fried wonton, sushi rice, spicy shredded crab, cucumber, ions, spicy mayo & eel sauce	\$20.50		
POKE BOWL Rice, sea		¢10.50	CHCHI MACHOCI		#20 F0		

SPICY TUNA ROLL

YELLOWTAIL ROLL

SALMON ROLL

\$16

\$14

\$14

SPICY SALMON ROLL

CALIFORNIA ROLL

SPICY YELLOWTAIL ROLL

\$16

\$16

\$14

SHRIMP TEMPURA ROLL

PHILADELPHIA ROLL

VEGETABLE ROLL

TUNA ROLL

\$17

\$13

\$14

\$10

^{*}Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



SPECIALITY SUSHI ROLLS

SUNDIAL ROLL Pineapple & Yellowtail, Topped with Avocado, Caribbean Coco Glaze, Sriracha Dots, & Plantain Chip Crunch	\$20
LAND & SEA ROLL Marinated Beef Tenderloin Spicy Crab, Apple, Spring Mix Greens, Topped with Tuna Tataki, Chili Garlic Glaze, Eel Sauce, Krab Flakes, Green Onion	\$27
FISHERMANS DELIGHT Tuna, Avocado, Salmon, Hamachi, Crab Stick, Green Onions, Topped with Salmon Roe, Micro Wasabi	\$21
SANDBAR SPECIAL Tempura Softshell Crab, Cream Cheese, Lemon Segment, Topped with Masago, Chili Garlic Glaze, Eel Sauce, Green Onion	\$20
VOLCANO Shrimp, Cucumber, Avocado, Cream Cheese, Baked Spicy Crab, Eel Sauce & Spicy Mayo	\$18
RAINBOW California roll topped with sashimi	\$20
CHILI ISLAND Ebi Sweet Chili, Apricot Sauce, Roasted Bell Pepper, Avocado, Lettuce Leaf, Mango	\$18
CRUNCHY GARLIC ROLL Shitaki, Red Bell Pepper, Asparagus, and Avocado, Topped with Crunchy Garlic	\$17
GRILLED VEGETABLE ROLL Caramelized Onions, Asparagus, Shiitake, Avocado, Topped with Grilled Zucchini Squash, Sweet Potato, Truffle Mirin Sauce	\$18
SLAMMIN SALMON ROLL Spicy Salmon, Avocado, Topped with Honey Habanero Sauce, Furi Kake, Eel Sauce, Masago Arare	\$18
PROSCIUTTO Grilled Shitake, Asparagus, Bell Pepper, Boursin Cheese, Tobiko, Furikake over Olive Oil	\$18
FIRECRACKER ROLL Shrimp tempura, cream cheese, avocado, jalapeño, eel sauce, hot tempura flakes	\$12
ULTIMATE CALIFORNIA Crab, Avocado, Cucumber, Topped with Spicy Tuna, Eel	\$18
DRAGON Spicy Tuna & Cucumber, Topped with Eel, Avocado, Sesame Seeds & Eel Sauce	\$20

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