



SHIMA

Japanese Steakhouse & Sake Bar

2 FOR 1 SHIMA HIBACHI MENU

BUY ONE ITEM AND RECEIVE THE SECOND ITEM WITH OUR COMPLIMENTS
(SAME OR LESSER PRICE)

STARTERS

CALIFORNIA ROLL
\$15

SPICY TUNA ROLL*
\$17

SPICY SALMON ROLL*
\$17

ENTRÉES

All teppanyaki entrées are served with Shima soup, house salad, two shrimp, mushrooms, vegetables and choice of steamed or fried rice.

| Purchase one entrée and receive the second entrée (same or lesser value) with our compliments. Diners wanting to split a single entrée will be charged a split fee of \$15. Please note that a 20% gratuity will be added to checks. |

FROM THE LAND AND SEA

CHICKEN

| Breast of chicken |
\$35

SHRIMP FLAMBÉ

| Large Gulf shrimp ignited with sake |
\$36

TEPPANYAKI VEGETARIAN PLATE

| Beyond meat patty, grilled portobello mushroom,
stir-fried zucchini, yellow squash, carrots, onions in garlic
oil, ginger sauce & teriyaki sauce |
\$30

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



SHIMA SUSHI BAR

**BUY ONE ITEM AND RECEIVE THE SECOND ITEM WITH OUR COMPLIMENTS
(SAME OR LESSER PRICE)**

CUCUMBER SALAD

| Sliced cucumber, seaweed salad, apple, crab stick, shari-zu dressing, sesame seeds |
\$10

SEAWEED SALAD

| Marinated wakame with peppers & sesame seeds |
\$8

TUNA TATAKI*

| Thinly sliced seared tuna, green onions, masago, sesame seed, blood orange ponzu |
\$14.50

NIGIRI OR SASHIMI À LA CARTE | NIGIRI 2 PIECES | SASHIMI 3 PIECES

SHRIMP (Ebi)
\$12

SALMON* (Sake)
\$12

TUNA* (Maguro)
\$12

CLASSIC SUSHI ROLLS

TUNA ROLL*
\$16

CALIFORNIA ROLL
\$15

SALMON ROLL*
\$14

VEGETABLE ROLL
\$10

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