



SHIMA

Japanese Steakhouse & Sake Bar

STARTERS

SEAWEED SALAD Marinated wakame with peppers & sesame seeds	\$8	OCTOPUS SALAD Thinly sliced and seared octopus, tomato, cucumber, sunomono sauce	\$17
CALIFORNIA ROLL	\$15	SPICY SALMON ROLL*	\$17
FIRECRACKER ROLL Shrimp tempura, cream cheese, avocado, jalapeño, eel sauce, hot tempura flakes	\$18	TUNA ROLL*	\$16
RAINBOW ROLL* California roll topped with sashimi	\$20	POKE BOWL* Rice, seaweed salad, cucumber, red onion, poke sauce, sesame seed, green onion; choice of tuna, salmon or yellowtail	\$18.50

ENTRÉES

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

| Diners sharing a single entrée will be charged a split fee of \$16. Please note that a 22% gratuity will be added to your check. |

FROM THE LAND

FILET MIGNON

| Prime center cut filet of beef |
7oz \$44.95 / 10oz \$54.50

NEW YORK STRIP

| Prime cut steak |
7oz \$38 / 10oz \$45

CHICKEN

| Breast of chicken |
\$35

THE LAND LOVER

| Filet of beef & breast of chicken |
\$47

TEPPANYAKI VEGETARIAN PLATE

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

TRIFECTA DELIGHT

| Filet of beef, lobster tail & scallops |
\$58

FROM THE OCEAN

SHRIMP FLAMBÉ

| Large Gulf shrimp ignited with sake |
\$36

SCALLOPS

| Large grilled sea scallops with butter & lemon |
\$45

TUNA STEAK

| Sushi grade ahi tuna |
\$37

SALMON

| Grilled salmon |
\$37

LOBSTER DELIGHT

| 8oz-10oz Maine lobster tail |
\$50

HOUSE SPECIALTIES

THE SEA LOVER

| Gulf shrimp & sea scallops |
\$48

CHEF'S CHOICE

| Filet Mignon & Gulf shrimp |
\$43

SHIMA HOUSE SPECIAL

| Breast of chicken & Gulf shrimp |
\$40

SHIMA GRANDE

| 4oz Filet of beef & 5 oz Maine lobster tail |
\$55

LAND & SEA

| Filet of beef & sea scallops |
\$48.95

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

ADD-ONS

WHITE RICE
\$6

SHRIMP
\$16

ANGRY EDAMAME
\$8

SCALLOPS
\$18

SALMON
\$15

EDAMAME
\$8

FRIED RICE
\$7

FILET OF BEEF
\$18/25

KODOMO

FOR KIDS AGE 10 & UNDER

All kodomo entrées are served with Shima soup or a small house salad, vegetables & steamed rice.

CHICKEN \$15

NEW YORK STRIP \$17

FILET MIGNON \$21.95

SHRIMP \$16

FRIED RICE MEAL \$12

SAKE SELECTION

Gekkeikan Traditional \$8.25

| Delightful and versatile with a subtle flavor. |

Gekkeikan Junma Nigori

| Sweet with a creamy medium-body, with hints of honey and tropical fruit with a long finish. |

\$27.00

Nigori Genshu

| Mildly sweet scented with notes of vanilla, coconut, currant, cream and spice for a bold and robust velvety finish. |

\$30.00

Momo Kama Junmai Girgo

| Medium dry and crisp with a balance of soft water notes and fall flavors of apples and pears. |

\$26.00

Shimizu No Mai Pure Dawn

| Fresh and well structured, with subtle notes of pear and Fuji apple. |

\$36.00

Shimizu No Mai Pure Snow

| Powerful flavor with distinctive texture accompanied by notes of ginger, pear and cantaloupe. |

\$32.00

Nigori Cloud

| Strawberry or Pineapple |

\$18

Aromatic, Subtly sweet fresh fruit notes of ozeki

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