

SOUP

Miso Soup.....	7
tofu, shitake, scallion, daikon, white miso, red miso	
Spicy Seafood Soup.....	16
clams, shrimp, calamari, black cod, enoki mushrooms, cilantro	

SALAD

Shoji Salad.....	7
Field greens, cherry tomatoes, miso or ginger dressing	
Wakame Salad.....	7
3 types of seaweed, sesame dressing	
Crispy Scallop Salad.....	16
field greens, mango, orange, cilantro, avocado and sesame citrus dressing	

CEVICHE

Tuna Ceviche.....	17
apple, avocado, red onion, cherry tomato, white soy, ponzu	
Snapper Ceviche.....	15
citrus, sweet peppers, red onion, cilantro, masago	
Hamachi Ceviche.....	16
avocado, asian pear, cherry tomato, cilantro, red onion	
Salmon Ceviche.....	14
ginger, cucumber, Chinese mustard, lemon zest, salmon egg, red onion, avocado, tomatoes	
Ceviche Sampler.....	34

CARPACCIO

Salmon Carpaccio.....	14
white soy, ponzu, scallion oil	
Hamachi Carpaccio.....	16
garlic, jalapeño, cilantro, yuzu, ponzu	
Octopus Carpaccio.....	14
cilantro oil, siracha, seaweed	

TARTARE

Served with wasabi tobiko, scallion, white soy wasabi sauce, cassava cracker	
Toro Tartare.....	20
Tuna Tartare.....	14
Salmon Tartare.....	12

APPETIZER

Edamame.....	7
steamed soy beans and sea salt	
Shishito.....	8
japanese green pepper and sea salt	
Grilled Skirt Steak.....	19
sweet soy marinated Kimchee, enoki mushrooms, scallion, and sou lime vinaigrette	
Shoji Oyster Shooter.....	10
sake, ponzu, quail egg, chili, scallions, yuzu tomato sauce	
Sesame Tuna Tataki.....	14
oven dried tomatoes, scallions, ponzu sauce	
Shin's Hamachi Crispy Noodle.....	10
somen noodles wrapped around chopped hamachi, masago, avocado, served with tomato ponzu	
Spicy Rock Shrimp Tempura.....	18
Creamy ponzu sauce	
Jumbo Lump Crab Cake.....	14
kimchee sauce	
Curried Tumpura Oysters (6).....	12
mango dipping sauce	
Fresh Crispy Calamari.....	14
wasabi mayo	
Oyster in Half-Shell (8).....	18
kumamoto oysters, chilli tomato-ponzu, shredded cucumber	
Shrimp Shumai (7).....	13
steamed or fried, togarashi ponzu- sesame oil	
SHOJI APPETIZER SAMPLER.....	33
small portions of four best selling appetizers: toro carpaccio, tuna ceviche, hamachi carpaccio & rock shrimp	



TEMPURA

Vegetable.....	13
asparagus, eggplant, broccoli, peppers, carrot, shiitake, shishito	
Lobster & Vegetable.....	27
Shrimp & Vegetable.....	25

SUSHI & SASHIMI by the piece

Blue Fin Toro.....	Mp	Eel.....	4
Big Eye Toro Hagashi.....	Mp	Atlantic Fluke.....	4
Tuna.....	Mp	Maine Lobster.....	7
Octopus.....	4	Tamago.....	3
Crab Stick.....	3	King Crab.....	7
Atlantic Salmon.....	5	Sea Urchin.....	6
Sockeye Salmon.....	6	Masago.....	4
Hamachi.....	7	Wasabi Tobiko.....	4
Albacore.....	4	Salmon Egg.....	4
Shrimp.....	5	Add Quail Egg.....	1 Ea

SUSHI ROLLS

	inside	out	or cut	hand
Spicy Tuna.....			12	11
avocado, sprouts, spicy mayo				
Spicy Tuna Tempura.....			13	-
avocado, sprouts, spicy mayo, eel sauce				
Spicy Salmon.....			12	9
avocado, sprouts, spicy mayo				
Shoji Special.....			18	15
tempura lobster, avocado, shishito, cilantro, masago, kimchee				
Spicy Lobster.....			18	15
mango, avocado, shiso, sprouts and masago				
Erika's Roll.....			14	11
hamachi, spicy mayo, avocado, shishito, cilantro, masago, kimchee				
Hamachi Jalapeno.....			14	-
cilantro, sprouts, avocado, masago				
California.....			10	6
crab stick, avocado cucumber				
California King.....			15	12
made with alaskan king crab				
Spider.....			14	-
crispy soft shell crab, masago, avocado, sprouts				
Skirt Steak Scallion.....			14	-
scallions, garlic-soy				
Crispy Rice Roll.....			15	-
tuna, masago, jalapeño, avocado, spicy mayo				
Rainbow.....			15	-
crab stick, tuna, salmon, hamachi, shrimp, eel avocado				
Crispy Shrimp.....			13	11
masago, avocado, sprouts, eel sauce				
Dynamite			13	-
lbacore and salmon, spicy mayo, avocado, topped with seared spicy scallop and crabstick				
Caribbean.....			12	9
tempura conch, avocado, tamago, asparagus, Badal's super hot sauce				
Citrus Salmon.....			15	12
avocado, masago, kombu, yuzu chili paste, lemon zest				
Jb Tempura.....			12	-
salmon, cream cheese, avocado, red onion, eel sauce				
Futomaki.....			10	-
tamago, shiitake, shrimp, eel, cucumber				
Salmon Skin.....			9	7
masago, burdock, cucumber and sprouts				
Miso Eggplant.....			10	-
avocado, masago, sprouts, sweet miso and sweet soy				
Tuna			11	9
Hamachi Scallion.....			11	9
Salmon.....			8	6
Eel Cucumber.....			9	7
Toro Scallion			15	13
Cucumber			6	4

ENTREES from the kitchen

served with rice or brown rice	
Chilean Sea Bass Misoyaki.....	33
miso marinated and baked, crispy parsnips, cucumber	
Wok Seared Tuna.....	26
scallion vinaigrette, soy glaze, crispy shiitake	
Chicken Teriyaki.....	20
home made teriyaki, japanese mushroom salad	
Skirt Steak.....	28
marinated in sweet soy	
Maine Lobster.....	34
steamed or grilled, choice of dipping sauce *	
Soy- Glazed Atlantic Salmon.....	22
Choice of dipping sauce	
*dipping sauces (ponzu, teriyaki, sriracha vinaigrette, kimchee, miso)	

RICE & VEGETABLES

vegetables are prepared steamed or stir fry with oyster sauce	
Asparagus.....	7
Spinach.....	5
Shiitake.....	10
Broccoli.....	7
Eggplant.....	5
Carrot.....	5
Zucchini.....	7
Assorted Vegetables.....	10
Crispy Tofu.....	8
Steamed Rice.....	3
Brown Rice.....	4
Add Tofu.....	4
Fried Rice.....	6
Add: Chicken	3, Beef.....4, Shrimp.....5

SPECIAL PLATTERS

All platters are made with chef's finest selections:	
Sushi Dinner Platter.....	35
8 pieces of sushi & spicy tuna roll	
Sashimi Dinner Platter.....	35
10 piece of chef's selection of fresh fish	
Sushi Sashimi Combination.....	34
6 pieces of sashimi, 3 piece sushi & spicy tuna roll	
Sushi Sashimi Ceviche Combination.....	36
3 piece sushi, spicy tuna roll, 5 piece sashimi, 2 small ceviches	

SHOJI SIGNATURES

Mixed Seafood Rice.....	23
shrimps, scallop, cod, clams, calamari, lemon grass, sriracha	
Tofu Steak.....	15
wok sautéed, shishito, grilled enoki, chimichuri salsa	
Miso-Glazed Black Cod.....	30
crispy parships and seasonal cucumbers	

SHOJI DESSERTS

Tempura ice cream.....	11
Chocolate syrup, ice cream, chocolate syrup, strawberries	
Brownie tempura.....	11
Sweet caramel flavor, berries, chocolate syrup	
Green tea ice cream.....	10
Mocha ice cream.....	10
Naturally sweet red bean ice cream wrapped in rice paper surrounded by seasonal berries	