

Warm Appetizer

Calamari Tempura Rings	7.00
<i>Crispy and Crunchy Calamari Ring tossed lightly in Jalapeno Pepper, Red Pepper, Kosher's Salt</i> <i>Beer Recommendation: Asahi</i>	
*Volcanic Mountain	7.00
<i>Marinated Lobster & Spicy Tuna</i> <i>Wrapped in Soy Paper, Deep Fried</i> <i>Sake Recommendation: Japon, Sparkling Sake</i>	
Dragon Taco	7.00
<i>Eel, Cucumber, Fresh Salsa, Lettuce, and</i> <i>Sour Cream wrapped in Grilled Tortilla</i> <i>Served w/ House's Popular Sweet Soy</i> <i>Wine Recommendation: Beaujolais Village, Louis Jadot</i>	
**Coconut Shrimp	7.00
<i>5 Pcs Deep Fried Shrimp w/ Coconut Sauce</i> <i>Cocktail Recommendation: Blue Hawaiian</i>	
**Crab Wonton	7.00
<i>Real Crab Meat, Cream Cheese, Scallion in</i> <i>Wonton Skin, Deep Fried</i>	
Seafood Pancake	7.00
<i>Korean Seafood Pancake</i> <i>Sake Recommendation: Snow Beauty</i>	
Shrimp & Vegetable Tempura	7.00
<i>2 Pcs Shrimp & 7Pcs Vegetable Tempura</i>	
*Shiki Nacho	7.00
<i>Crispy Wonton Served w/ Homemade Salsa</i> <i>Layered w/ Fresh Avocado and Spicy Tuna</i> <i>Beer Recommendation: Sapporo</i>	
*Heart Breaker	6.00
<i>(Chef's Favorite Appetizer of all)</i> <i>Lightly Battered Jalapeno Pepper Stuffed w Spicy Tuna</i> <i>and Cream Cheese Served w/ Signatur Extra Spicy Sauce</i> <i>Cocktail Recommendation: Mojito</i>	
Shrimp Shumai	4.00
Gyoza	5.00
<i>Your Choice of Chicken, Pork, or Vegetable</i>	
Edamame	5.00
	
*White Tuna Miso Salad	11.00
<i>Fresh White Tuna, Avocado, and Mixed Green</i> <i>Served w/ Sweet Miso (Nuta) Dressing</i> <i>Wine Recommendation: Chardonnay, Ferrari Carano</i>	
Seaweed/ Calamari Salad	5.00
Shiki House Salad w/ Ginger dressing	3.00
Gyoza Soup	5.00
Organic Tofu Miso Soup	2.00

Cold Appetizer

*Sashimi Appetizer (6pc)	12.00
<i>Tuna, Salmon, and Yellowtail</i>	
*Sushi Appetizer (5pc)	10.00
<i>Chef's Choice of 5 Piece Sushi</i> <i>Wine Recommendation: Beaujolais Village, Louis Jadot</i>	
*Ahi Tuna Tataki	11.00
<i>Seared Ahi Tuna Sashimi served w/ Citrus Soy Dressing</i>	
*New Style Yellowtail Sashimi	7.00
<i>Fresh Yellowtail Sashimi served in Pesto Oil</i> <i>Wine Recommendation: Pinot Grignon, Ecco Domani</i>	
*Seafood Sunomono	7.00
<i>Cucumber Salad w/ Crab, Shrimp, Octopus</i> <i>Wine Recommendation: Riesling, Schmitt Sohn</i>	



Soup & Salad

*Spicy Tuna Poke	10.00
<i>Fresh Tuna, Seaweed Salad, Radish, and Masago Tossed in</i> <i>Spicy Ponzu Dressing</i> <i>Wine Recommendation: Riesling, Schmitt Sohn</i>	
**Italian Seared Salmon Salad	11.00
<i>Chef's Specialty Salad;</i> <i>Seared Rare Salmon w/ Mixed Green, Fresh Salad</i> <i>Served in Balsamic Basil Dressing</i> <i>Wine Recommendation: Sauvignon Blanc, White Heaven</i>	
*Avocado & Fresh Fish Salad	11.00
<i>Organic Spring Mix, Fresh Avocado which</i> <i>blend very well w/ Choice of Tuna or Salmon</i>	
Ahi Seared Tuna Salad	11.00
<i>Seared Tuna w/ Organic Mixed Green and tomato</i> <i>Wasabi Yuzu Dressing</i>	
**Asian Grilled Chicken Salad	9.00
<i>Grilled Chicken topped Organic Mixed Salad</i> <i>Wine Recommendation: Merlot, Bogle</i>	

* Consuming raw or undercooked seafood or shellfish may increase risk of food borne illness some foods may contain nuts and other common allergenic ingredient. Please let us know if you are allergic to certain foods

**Chef's Specialty;