



## APPETIZERS ♦ 前菜

### Shiono Cold Appetizers ♦ 冷菜

<b>Edamame</b> ♦ 枝豆	<b>\$5.25</b>
<b>Oshinko (Pickled Vegetables)</b> ♦ お新香	<b>\$5.30</b>
<b>Seaweed Salad</b> ♦ 海藻サラダ	<b>\$4.95</b>
<b>House Salad</b> ♦ ハワイ島ワイメア産オーガニックサラダ <i>Organic spring mix, shredded cabbage and cherry tomatoes topped with tempura crumbs with creamy sesame dressing.</i>	<b>\$8.50</b>
<b>Ohitashi</b> ♦ 有機農家直送ほうれん草のおひたし <i>Steamed 100% organic spinach in seasoned dashi served chilled.</i>	<b>\$5.75</b>
<b>Hiyayakko</b> ♦ 冷や奴 <i>Cubes of cold tofu topped with green onion, grated ginger, kezuribushi (dried bonito flakes) and soy sauce.</i>	<b>\$5.50</b>
<b>Mozuku</b> ♦ もずく <i>Angel hair seaweed with Japanese vinaigrette.</i>	<b>\$6.15</b>
<b>Ika Natto</b> ♦ イカ納豆 <i>Sliced squid sashimi with fermented soybeans.</i>	<b>\$8.50</b>
<b>Sunomono</b> ♦ 酢の物 <i>Octopus, squid, shrimp, thinly sliced cucumber and seaweed dressed with lightly sweetened vinegar.</i>	<b>\$12.50</b>
<b>Seafood Salad</b> ♦ 海鮮オーガニックサラダ <i>Scallop, salmon, crab, flying fish roe, chef's choice of sliced seafood and organic greens with creamy sesame dressing.</i>	<b>\$16.75</b>
<b>Poke</b> ♦ ポケ / ハワイ料理 (ハワイ近海マグロ使用) <i>Hawaiian dish. Fresh island ahi tossed with onion, cucumber, seaweed and flying fish roe in Shiono's special sesame soy dressing.</i>	<b>\$15.00</b>
<b>Pacific Oyster</b> ♦ 生牡蠣 (パシフィックオイスター) <b>each</b>	<b>\$3.90</b>
<i>Fresh Pacific oyster with ponzu sauce.</i>	
<b>Island Sashimi Salad</b> ♦ ハワイ島産白身の刺身サラダ <i>Fresh island white fish, local organic spinach with yuzu dressing topped with kezuribushi (dried bonito flakes).</i>	<b>\$12.75</b>
<b>Salmon Skin Salad</b> ♦ サーモンスキンサラダ <i>100% organic salad with crispy salmon skin and kezuribushi (dried bonito flakes). Yuzu or sesame dressing.</i>	<b>\$12.75</b>
<b>Tuna Tataki</b> ♦ マグロのタタキ (しおの風) <i>Seared Hawaiian ahi in ponzu sauce. Dressed on karashi sumiso (white miso with mustard and vinegar) with a hint of garlic.</i>	<b>\$15.50</b>
<b>Chef's Special Sashimi</b> ♦ シェフ特製刺身の柚子ソース和え <i>6 pieces of chef's choice fresh fish with Yuzu soy sauce, cilantro and serrano pepper.</i>	<b>\$16.50</b>
<b>Chef's Sashimi Combination</b> ♦ 刺身の盛り合わせ <i>12 pieces of chef's choice sashimi.</i>	<b>\$45.00</b>

### Shiono Hot Appetizers ♦ 温菜

<b>Miso Soup</b> ♦ お味噌汁 <i>Traditional Japanese soup. Shiono only uses organic, no MSG, unpasteurized and certified kosher Miso.</i>	<b>\$3.80</b>
<b>Clam Miso Soup</b> ♦ アサリのお味噌汁 <i>Miso soup with Asari clam and scallion.</i>	<b>\$5.50</b>
<b>Tempura Appetizer</b> ♦ 天ぷらの盛り合わせ <i>2 shrimp and 4 pieces of vegetable tempura.</i>	<b>\$10.75</b>
<b>Seafood Tempura Appetizer</b> ♦ 海の幸の天ぷら <i>2 shrimp, 1 scallop, 1 white fish and 1 piece of squid tempura.</i>	<b>\$12.95</b>
<b>Lobster Tempura Appetizer</b> ♦ オマール海老の天ぷら <i>4 pieces of lobster and 2 pieces of vegetable tempura.</i>	<b>\$14.50</b>
<b>Salmon Poppers</b> ♦ サーモンポッパー <i>Cream cheese and shiso leaves wrapped in salmon filet and deep fried (6 pcs). (サーモンとクリームチーズの包み揚げ)</i>	<b>\$10.25</b>
<b>Agedashi Tofu</b> ♦ 揚げ出し豆腐 <i>Deep fried tofu in light dashi broth with mochi.</i>	<b>\$8.50</b>
<b>Soft Shell Crab</b> ♦ ソフトシェルクラブの天ぷら <i>Deep fried soft shell crab served with ponzu sauce.</i>	<b>\$9.75</b>
<b>Yellowtail Collar</b> ♦ ハマチかまの塩焼き <i>Broiled and served with ponzu sauce.</i>	<b>\$16.95</b>
<b>Deep Fried Calamari</b> ♦ ゲソ唐揚げ <i>Breaded and fried calamari on bed of spring mix with creamy sesame dressing.</i>	<b>\$12.00</b>
<b>Fried Octopus</b> ♦ 蛸の唐揚げ <i>Lightly seasoned and battered deep-fried octopus.</i>	<b>\$10.75</b>
<b>Fried Shrimp</b> ♦ 海老フライ <i>4 pieces of breaded shrimp served with tonkatsu sauce or tartar sauce.</i>	<b>\$8.75</b>
<b>Fried Oysters</b> ♦ カキフライ <i>Breaded oysters served with tonkatsu sauce or tartar sauce.</i>	<b>\$10.25</b>
<b>Chicken Karaage</b> ♦ 鳥の唐揚げ <i>Lightly seasoned and battered deep fried chicken.</i>	<b>\$10.50</b>
<b>Furikake Chicken</b> ♦ ふりかけチキン <i>Tempura chicken with creamy dressing and sprinkled with furikake.</i>	<b>\$12.50</b>
<b>Dynamite</b> ♦ ダイナマイト <i>Baked mixed seafood with aioli sauce.</i>	<b>\$16.75</b>
<b>Miso Butterfish</b> ♦ 銀ダラの味噌焼き <i>Alaskan butterfish marinated in special miso and broiled.</i>	<b>\$18.75</b>





## SUSHI ◆ 寿司

### Nigiri or Sashimi (2 pieces) ◆ 握り又は刺身

Maguro / Tuna ◆ まぐろ	\$7.95
Toro / Fatty Tuna ◆ とろ	\$15.00
Sake / Salmon ◆ 鮭	\$6.55
Hamachi / Yellowtail ◆ はまち	\$7.95
Garlic Ahi ◆ 炙りまぐろのガーリックポンズ添え	\$7.85
Shiromi / White Fish ◆ 白身	\$6.95
Saba / Mackerel ◆ しめ鯖	\$5.75
Unagi / Freshwater Eel ◆ うなぎ	\$7.50
Anago / Sea Eel ◆ 穴子	\$7.50
Ebi / Shrimp ◆ 海老	\$5.75
Tako / Octopus ◆ たこ	\$6.40
Ika / Squid ◆ いか	\$5.75
Hotate / Scallop ◆ 帆立	\$7.95
Tobiko / Flying Fish Roe ◆ とびこ	\$5.75
Ikura / Salmon Roe ◆ イクラ	\$8.75
Uni / Sea Urchin ◆ うに	\$13.50
Amaebi / Sweet Shrimp ◆ 甘海老	\$12.50
Tamago / Egg Custard ◆ たまご	\$4.35
Big Island Abalone Nigiri ◆ ハワイ島産アワビ	\$10.25
Kona Kampachi ◆ ハワイ島産カンパチ	\$7.50

### Rolls ◆ 巻き寿司

California Roll ◆ カリフォルニアロール <i>Crab with avocado and cucumber.</i>	\$8.25
Tuna Roll ◆ 鉄火巻き	\$8.50
Fatty Tuna Roll ◆ ねぎとろ巻き <i>Chopped with onions.</i>	\$12.00
Yellowtail Roll ◆ ねぎはま巻き <i>Chopped with green onion.</i>	\$11.50
Yuzu Soy Yellowtail Roll ◆ はまち巻 柚子醤油添え <i>Chopped with cilantro and serrano pepper.</i>	\$12.50
Spicy Tuna Roll ◆ スパイシーツナロール <i>Chopped tuna mixed with special sauce.</i>	\$8.25
Salmon Roll ◆ サーモンロール	\$9.75
Eel Roll ◆ うなぎゅう巻き	\$9.75
Vegetable Roll ◆ ベジタブルロール	\$8.25
Natto Roll ◆ 納豆巻き <i>Fermented soybeans.</i>	\$5.75
Cucumber Roll ◆ かっぱ巻き	\$5.75
Pickled Radish Roll ◆ お新香巻き	\$5.75
Plum Shiso Roll ◆ 梅しそ巻き	\$5.75
Kanpyo Roll ◆ かんぴょう巻き <i>Sweetened gourd skins.</i>	\$5.75
Avocado Roll ◆ アボカドロール	\$6.25
Salmon Skin Roll ◆ サーモンスキンロール	\$8.25
Hawaiian Roll ◆ ハワイアンロール <i>Tuna with avocado and cucumber.</i>	\$10.50



## SUSHI ◆ 寿司

### Shiono Special Rolls ◆ スペシャル巻き寿司

<p><b>California Roll Special</b> ◆ カリフォルニアロールスペシャル (カリフォルニアロールを天ぷらにしました。)  <i>Deep-fried California rolls.</i></p>	<b>\$10.25</b>
<p><b>Yum Yum Roll</b> ◆ ヤムヤムロール (マヨネーズととび子で和えた帆立をきゅうりと巻きました。)  <i>Scallops, tobiko and cucumber with special sauce.</i></p>	<b>\$12.25</b>
<p><b>Spider Roll</b> ◆ スパイダーロール (揚げたてのソフトシェルクラブを巻き寿司にしました。)  <i>Tempura soft shell crab with cucumber avocado sprouts and tobiko.</i></p>	<b>\$13.50</b>
<p><b>Lobster Tempura Roll</b> ◆ ロブスター天ぷらロール (揚げたてのオマール海老の天ぷらを巻き寿司にしました。)  <i>Maine lobster tempura, cucumber, avocado, sprouts and tobiko.</i></p>	<b>\$15.50</b>
<p><b>Philly Fry Roll</b> ◆ フィリーフライロール (鮭、クリームチーズとアボカドの巻き寿司を天ぷらにしました。)  <i>Salmon, avocado and cream cheese roll, deep fried.</i></p>	<b>\$12.00</b>
<p><b>Rainbow Roll</b> ◆ レインボーロール (カリフォルニアロールにまぐろ、白身、鮭、エビ、ウナギ、アボカドを乗せた虹のような巻き寿司です。)  <i>California roll wrapped with avocado, tuna, white fish, salmon, shrimp, freshwater eel and tobiko.</i></p>	<b>\$17.50</b>
<p><b>Caterpillar Roll</b> ◆ キャタピラーロール (うなぎきゅう巻きにアボカドを乗せた巻き寿司です。)  <i>Freshwater eel roll wrapped with avocado.</i></p>	<b>\$15.50</b>
<p><b>Tempura Roll</b> ◆ 天ぷらロール (揚げたての海老天の巻き寿司です。)  <i>Tempura shrimp with cucumber, avocado, sprouts and tobiko.</i></p>	<b>\$11.25</b>
<p><b>Crunchy Roll</b> ◆ クランチャーロール (マヨネーズで和えたかにかまをキュウリと巻き、天かすをトッピング。)  <i>Crab mixed, cucumber with mayonnaise and topped with tempura crumbs.</i></p>	<b>\$10.50</b>
<p><b>Dragon Roll</b> ◆ ドラゴンロール (カリフォルニアロールにウナギとアボカドを乗せた巻き寿司です。)  <i>California roll wrapped with avocado and freshwater eel.</i></p>	<b>\$16.75</b>
<p><b>Hawaiian Volcano Roll</b> ◆ ハワイアンボルケーノ (スパイシーツナロールにまぐろとアボカドを乗せて巻き、マカデミアナッツをトッピング。)  <i>Spicy tuna roll wrapped with tuna and avocado, then topped with special sauce and chopped macadamia nuts.</i></p>	<b>\$17.50</b>
<p><b>Tiger Roll</b> ◆ タイガーロール (揚げたて海老天の巻き寿司にスパイシーツナとアボカドを乗せました。)  <i>Shrimp tempura roll wrapped with spicy tuna and avocado.</i></p>	<b>\$17.50</b>
<p><b>Spicy Mongoose Roll</b> ◆ スパイシーマングースロール (スパイシーツナ、アボカド、クリームチーズの巻き寿司を天ぷらにしました。)  <i>Spicy tuna, avocado and cream cheese inside, deep fried and topped with sweet yum-yum sauce.</i></p>	<b>\$15.50</b>
<p><b>Mauna Kea Roll</b> ◆ マウナケアロール (ウナギ、キュウリとクリームチーズの巻き寿司に ハマチ、鮭、アボカドを乗せました。)  <i>Freshwater eel, cream cheese, cucumber wrapped with yellowtail, salmon and avocado, then topped with special sauce.</i></p>	<b>\$17.50</b>
<p><b>Godzilla Roll</b> ◆ ゴジラロール (揚げたての海老天の巻き寿司にウナギとアボカドを乗せました。)  <i>Shrimp tempura wrapped with avocado and freshwater eel, then topped with special sauces.</i></p>	<b>\$17.50</b>





## SHIONO SPECIAL BOATS Served with rice and miso soup. No substitutions please.

**Shiono Boat (for 2)** ♦ しおのボート **\$69.50**

7 pcs. of Assorted Sashimi (Chef's choice) • 4 pcs. of each of California and Spicy Tuna Roll  
6 pcs. of Tempura (2 shrimp and 4 vegetable) • Chicken and Beef Teriyaki (USDA Prime Ribeye)

**Shiono Boat Deluxe (for 2)** ♦ しおのボートデラックス **\$79.50**

9 pcs. of Assorted Sashimi (Chef's choice) • 8 pcs. of Hawaiian Volcano Roll • 4 pcs. of Shrimp Tempura  
Soft Shell Crab • Chicken and Beef Teriyaki (USDA Prime Ribeye)

**Shiono Royal Boat (for 2)** ♦ しおのボートロイヤル **\$85.00**

9 pcs. of Assorted Sashimi (Chef's choice) • 8 pcs. of Rainbow Roll • 4 pcs. of Lobster Tempura  
Soft Shell Crab • Chicken and Beef Teriyaki (USDA Prime Ribeye)

## NOODLES Soba noodles are made from buckwheat, while udon are thick wheat flour noodles.

**Kitsune Soba or Udon** ♦ キツネ 蕎麦又はうどん **\$12.75**

*Hot soup topped with imitation crab, fried tofu skin and green onions.*

**Tempura Soba or Udon** ♦ 天ぷら 蕎麦又はうどん **\$21.50**

*Hot soup with green onions, 2 shrimp and 3 vegetable tempura.*

**Zaru Soba or Udon** ♦ ざる 蕎麦又はうどん **\$12.75**

*Cold noodles with dipping sauce on the side.*

**Ten Zaru Soba or Udon** ♦ 天ざる 蕎麦又はうどん **\$21.50**

*Cold noodles with dipping sauce on the side, 2 shrimp and 3 vegetable tempura.*



# DINNER COMBINATION PLATES ◆ コンビネーションディナー

## FROM THE OCEAN

**Sashimi & Sushi** ◆ 刺身と寿司の盛り合わせ **\$39.50**  
*Chef's choice of 7 pcs. sashimi, 5 pcs. of nigiri sushi and choice of maki roll (California or Spicy Tuna). Served with miso soup and salad. (注: 御飯はついてきません)*

**Sushi Combination** ◆ 寿司の盛り合わせ **\$38.50**  
*Chef's choice of 8 pcs. nigiri and choice of maki roll (Tuna, California, or Spicy Tuna). Served with miso soup and salad. (注: 御飯はついてきません)*

**Seafood Tempura** ◆ 海の幸の天ぷらの盛り合わせ **\$32.00**  
*4 pcs. of shrimp, 2 pcs. of white fish, 2 pcs. of scallop and 2 pcs. of squid tempura. Served with rice, miso soup and salad.*

**Shrimp & Vegetable Tempura** ◆ 海老と野菜の天ぷらの盛り合わせ **\$26.75**  
*4 pcs. of shrimp and 6 pcs. of vegetable tempura. Served with rice, miso soup and salad.*

**Salmon Teriyaki** ◆ 鮭の照り焼き **\$26.25**  
*Broiled salmon with teriyaki sauce. Served with rice, miso soup and salad.*

**Salmon Shioyaki** ◆ 鮭の塩焼き **\$26.25**  
*Broiled salmon with natural sea salt. Served with rice, miso soup and salad.*

**Saba Shioyaki** ◆ 鯖の塩焼き (ノルウェー産) **\$25.00**  
*Broiled saba (Norwegian fatty mackerel) with natural sea salt. Served with rice, miso soup and salad.*

**Miso Butterfish** ◆ 銀ダラの味噌焼き (アラスカ産) **\$35.00**  
*Broiled butterfish marinated in sweet miso. Served with rice, miso soup and salad.*

**Hamachi Kama** ◆ はまちカマの塩焼き **\$34.25**  
*Grilled yellowtail collarbone. Served with rice, miso soup and salad.*

**Unagi Kabayaki** ◆ うなぎの蒲焼き **\$30.50**  
*Grilled freshwater eel. Served with rice, miso soup and salad.*

**Ahi Katsu** ◆ マグロのカツ **\$26.00**  
*Panko breaded Hawaiian ahi cutlet, deep fried Japanese style. Served with rice, miso soup and salad.*

## FROM THE LAND

**Ton Katsu** ◆ トンカツ **\$26.00**  
*Panko breaded pork cutlet, deep fried Japanese style. Served with rice, miso soup and salad.*

**Steak Dinner** ◆ ステーキディナー **\$36.50**  
*10oz. Grilled USDA Prime Ribeye steak with ponzu or teriyaki sauce and vegetable. Served with rice, miso soup and salad.*

**Chicken Teriyaki Dinner** ◆ 鳥の照り焼き **\$24.00**  
*Grilled chicken and vegetables with teriyaki sauce. Served with rice, miso soup and salad.*

## SURF AND TURF

**Beef & Reef Combo** ◆ 寿司とステーキのセット **\$45.00**  
*10oz. USDA Prime Ribeye steak with sauteed mixed vegetables, choice of maki roll (California or Spicy Tuna) and 4 pieces of Nigiri sushi (tuna, white fish, salmon and shrimp). Served with miso soup and salad.*

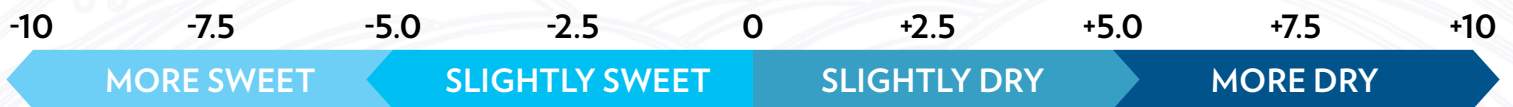
**Chicken & Sea Combo** ◆ 寿司と鳥の照り焼きのセット **\$31.25**  
*Teriyaki chicken with sauteed mixed vegetables, choice of maki roll (California or Spicy Tuna) and 4 pieces of Nigiri sushi (tuna, white fish, salmon and shrimp). Served with miso soup and salad.*

(注) 以外、上記全てのディナーメニューにはサラダ・御飯・みそ汁がつきます。



## WHAT IS SAKE?

*Sake is a 6,800-year-old, all-natural fermented alcoholic beverage made from just four main ingredients: rice, water, yeast and koji – an enzyme that converts starch into sugar, and lends a prominent and delightful flavor. Sake is essentially brewed like beer but the end product is served like wine, with very similar alcohol content and tasting characteristics.*



### Nihonshu-do, or Sake Meter Value (SMV)

*Like wines, a sake can also be defined either as dry or sweet as its basic characteristics. The Nihonshu-do, or Sake Meter Value (SMV) is a measure of the density of the sake relative to water. It is a very general reference to the sweetness or dryness of a sake.*

## SAKE SAMPLER

### Premium Sake Trio

\$15

*Lost in all the varieties? Sample three of our amazing Sakes with this set! Includes Kokuryu (Ginjo), Mu (Daiginjo), and Hakkaisan (Tokubetsu Junmai). Served slightly chilled to bring out the best in the sake's flavor. Substitute any of the above choices with Kubota Hekiju or Hakkaisan (Junmai Ginjo) for \$2.00 additional.*



## JUNMAI DAIGINJO

Light, elegant and delicate with at least 50% of the rice grain milled away.

- +2.0 SMV** **KUBOTA HEKIJU** ..... \$82.50 (720ml bottle) ..... \$47 (420ml lg. carafe cold) ..... \$34 (300ml lg. carafe hot/cold) ..... \$21 (180ml sm. carafe hot/cold)  
NIIGATA PREFECTURE *A masterpiece. Clear, balanced, with an elegant finish. Textbook example of Niigata sake. Pairs well with sushi and sashimi, especially our Uni, Toro and even our Hawaiian Volcano Roll.*
- +2.0 SMV** **MU** ..... \$50 (720ml bottle) ..... \$29 (420ml lg. carafe cold) ..... \$21 (300ml lg. carafe hot/cold) ..... \$13 (180ml sm. carafe hot/cold)  
HYOGO PREFECTURE *Nice even and consistent flavor in a delicate lightly fruity frame with a hint of Anjou pear. Goes great with sushi, sashimi, agedashi dishes and our Salmon Poppers.*
- +4.0 SMV** **DASSAI 23** ..... \$88 (720ml bottle) ..... \$50 (420ml lg. carafe cold) ..... \$33 (300ml lg.) ..... \$22 (180ml sm. carafe hot/cold)  
YAMAGUCHI PREFECTURE *This sake is the pinnacle of refined elegance, subtlety, delicate flavors and wonderful aromas. This is not to be missed! It is the perfect companion for our finest sushi and sashimi.*

## JUNMAI GINJO

Best for newer sake drinkers with at least 40% of the rice grain milled away.

- +5.0 SMV** **HAKKAISAN** ..... \$57 (720ml bottle) ..... \$33 (420ml lg. carafe cold) ..... \$23 (300ml lg. carafe hot/cold) ..... \$14 (180ml sm. carafe hot/cold)  
NIIGATA PREFECTURE *You'll enjoy hints of rice and the mellow texture of this delicious brew. Look for exceptional clarity of flavor and a quiet elegance. Pairs perfectly with Shiono's Poke and our Chef's Special Sashimi.*
- +3.5 SMV** **KOKURYU BLACK DRAGON** ..... \$65 (720ml bottle) ..... \$38 (420ml lg. carafe cold) ..... \$27 (300ml lg. carafe hot) ..... \$16 (180ml sm. carafe hot/cold)  
FUKUI PREFECTURE *Savory and smooth, this is a sake you can really taste some depth of flavor. Rich, dynamic and welcoming. Perfectly positioned between elegance and casual. Goes great with our Tuna Tataki and even our teriyaki.*

## GINJO

Light and refreshing on the palate, with fruity and floral flavors.

- +12 SMV** **DEWAZAKURA "IZUMI JUDAN"** ..... \$57 (720ml bottle) ..... \$33 (420ml lg. carafe cold) ..... \$23 (300ml lg. carafe hot/cold) ..... \$14 (180ml sm. carafe hot/cold)  
YAMAGATA PREFECTURE *Dry and clean sake with a hint of juniper, reminiscent of Tanqueray. Very clean and smooth to drink. Pairs wonderfully with Hamachi, Unagi, Furikake Chicken and other richer dishes.*

## TOKUBETSU JUNMAI

Extra milling of the rice creates an extra special Junmai.

- +5.0 SMV** **HAKKAISAN** ..... \$40 (720ml bottle) ..... \$23 (420ml lg. carafe cold) ..... \$16 (300ml lg. carafe hot/cold) ..... \$10 (180ml sm. carafe hot/cold)  
NIIGATA PREFECTURE *Super clean, smooth and dry like the cold clean water of the Mount Hakkai rivers in Niigata. It pairs well with not only sushi and sashimi, but also lightly oily dishes such as tempura and our fried special sushi rolls.*
- +10 SMV** **OTOKOYAMA** ..... \$50 (720ml bottle) ..... \$29 (420ml lg. carafe cold) ..... \$21 (300ml lg. carafe hot/cold) ..... \$13 (180ml sm. carafe hot/cold)  
HOKKAIDO PREFECTURE *This very dry sake has a sharp and rich, full-bodied taste. A perfect pairing with our fresh Pacific Oysters and our famous Miso Butterfish.*

## JUNMAI

Full-bodied, woody traditional sakes with at least 30% of the rice grain milled away.

- 5.0 SMV** **MIYASAKA "YAWARAKA"** ..... \$40 (720ml bottle) ..... \$23 (420ml lg. carafe cold) ..... \$16 (300ml lg. carafe hot/cold) ..... \$10 (180ml sm. carafe hot/cold)  
NAGANO PREFECTURE *Light and easy to drink with just a hint of wild plum, but also pleasantly dry. Pairs wonderfully with the citrus flavors found in our Yuzu Soy Yellowtail Roll or the Island Sashimi Salad.*
- 15 SMV** **SHO CHIKU BAI NIGORI** ..... \$15 (375ml bottle) .....  
NIIGATA PREFECTURE *Lightly filtered, slightly sweet with vanilla creaminess. The rich and robust flavor is especially delicious with spicy foods. Goes great with our Chef's Special Sashimi and spicy Salmon Poppers.*

## HOUSE SAKE

- HOT OR COLD** ..... \$19 (420ml lg. carafe cold) ..... \$13 (300ml lg. carafe hot/cold) ..... \$8 (180ml sm. carafe hot/cold)  
*Our house sake goes great with the Crunchy Roll and Shiono's famous Furikake Chicken.*

- HANA FUJI APPLE or WHITE PEACH SAKE** ..... \$23 (750ml bottle) ..... \$8 (glass)  
*A contemporary beverage that has appealing aromas with a smooth, mellow taste. Available with Fuji Apple or White Peach flavors. Both are very refreshing as an aperitif before dinner.*

- TSUKASABOTAN YAMA YUZU SHIBORI SAKE** ..... \$51 (720ml bottle) ..... \$30 (420ml lg. carafe cold) ..... \$21 (300ml sm. carafe cold) ..... \$13 (180ml sm. carafe cold)  
*Dangerously drinkable and a real crowd-pleasing sake. Fruity aroma of mountain citrus is very refreshing. Drink chilled or on the rocks.*



## BEVERAGES

### SHOCHU

<b>Ichiko</b> ◆ いいちこ	\$45.00 btl / \$6.75 gl
<b>Ichiko Black</b> ◆ いいちこ黒瓶	\$57.50 btl / \$9.50 gl
<b>Kuro Kirishima</b> ◆ 黒霧島	\$38.50 btl / \$5.75 gl
<b>Toyonaga</b> ◆ 豊永(米)	\$52 btl / \$9.00 gl

### WINE

<b>La Marca Prosecco Split</b>	\$7 187ml btl
📍 Prosecco, Italy	
<b>Columbia Winery Riesling</b>	\$21 btl / \$7 gl
📍 Columbia Valley, WA	
<b>J Pinot Gris</b>	\$30 btl / \$10 gl
📍 California	
<b>Edna Valley Sauvignon Blanc</b>	\$25 btl / \$8 gl
📍 Central Coast, CA	
<b>10 Span Chardonnay</b>	\$25 btl / \$8 gl
📍 Central Coast, CA	
<b>Laguna Chardonnay</b>	\$36 btl / \$12 gl
📍 Russian River Valley, CA	
<b>Chloe Pinot Noir</b>	\$28 btl / \$9 gl
📍 Monterey County, CA	
<b>Concannon Founders Cabernet</b>	\$30 btl / \$10 gl
📍 Paso Robles, CA	
<b>The Federalist Zinfandel</b>	\$34 btl / \$11 gl
📍 Lodi, CA	
<b>Kenzo Estate Rindo (Red)</b>	\$80 375ml btl
📍 Napa Valley, CA	
<b>Choya Plum Wine</b> ◆ チョーヤの梅酒	\$8.50 gl

### DRAFT BEER

<b>Kirin Ichiban Draft</b> ◆ キリン一番生	\$5.50
<b>Sapporo Draft</b> ◆ サッポロ生	\$5.50

### KONA BREWING CO. LOCAL BEER

<b>Big Wave Golden Ale</b> ◆ コナブリュービッグウェーブ	\$4.95
<b>Longboard Island Lager</b> ◆ ロングボードラガー	\$4.95
<b>Kona IPA</b> ◆ コナIPA	\$4.95

### BOTTLED BEER

<b>Heineken</b> ◆ ハイネケン	\$4.95
<b>Heineken Light</b> ◆ ハイネケン ライト	\$4.95
<b>Budweiser</b> ◆ バドワイザー	\$3.95
<b>Bud Light</b> ◆ バド ライト	\$3.95
<b>Stella Artois</b> ◆ ステラアルトワ	\$4.95
<b>Coors Light</b> ◆ クワーズ ライト	\$3.95
<b>Corona Extra</b> ◆ コロナ	\$4.95
<b>Sapporo (21oz)</b> ◆ サッポロ 大瓶	\$8.50
<b>Asahi (21oz)</b> ◆ アサヒ 大瓶	\$8.50
<b>Beck's Non-Alcoholic</b> ◆ ベックス ノンアルコールビール	\$3.95

### SOFT DRINKS (No free refills)

<b>Coke / Diet Coke / Sprite</b> ◆ コーラ / ダイエットコーラ / スプライト	\$2.75
<b>Passion-Orange Juice or Guava Juice</b> ◆ パッションオレンジジュース / グアバジュース	\$2.75
<b>Oolong Tea</b> ◆ ウーロン茶	\$2.75
<b>Perrier</b> ◆ ペリエ	\$2.95
<b>Green Tea</b> ◆ 緑茶	\$1.00