



SHIONO SPECIAL BOAT ♦ シオノボート

Shiono Boat (for 2) ♦ シオノボート

\$98.50

10 selections of Assorted Sashimi (Chef's choice) ★ Misoyaki Butterfish ★ Furikake Chicken
8oz Prime Ribeye Steak (USDA Prime Ribeye) ★ Deluxe Roll ★ Fruit Slices ★ 2 Mini Salads ★ 2 Miso Soups

Kona Abalone Specials ♦ ハワイ産鮑スペシャル

Abalone Steak ♦ 鮑ステーキ \$23.00

Kona abalone cooked in butter soy with hint of garlic. So rich and luxurious!

Abalone Nigiri ♦ 鮑握り 4pcs \$22.00

The finest and freshest sushi-grade local abalone. A must try!

Abalone Tempura ♦ 鮑天婦羅 \$22.00

Lightly coated in tempura batter and gently fried. Comes with 3 pieces of vegetable tempura. Exquisitely delicious!

Abalone Poke ♦ 鮑ポケ \$22.00

Abalone cured in lemon and Yuzu juice with chopped serrano pepper, tomato, onion, cucumber, seaweed and cilantro.

Abalone Kamameshi ♦ 鮑釜飯 \$25.00

Rice, abalone and hearts of palm cooked on an iron pot. Please note that this dish takes about 25 minutes to prepare.

Oyster Bar ♦ オイスターバー

Fresh Oyster ♦ 生カキ ea. \$3.90 half doz. \$19.50 doz. \$37.50

Fresh Pacific oyster with ponzu sauce.

Oyster Shooter ♦ オイスターシューター \$8.80

Oyster and quail egg with sake and ponzu sauce.



Consuming raw or undercooked foods may increase your risk of foodborne illness, especially if you have certain medical conditions.

18% gratuity added to parties of 6 or more. Mahalo.



APPETIZERS ◆ 前菜

Cold Appetizers ◆ 冷菜

Ankimo ◆ あん肝	\$9.50
<i>Monkfish liver "Foie Gras" served with a simple cold ponzu sauce.</i>	
Ohitashi ◆ ほうれん草お浸し	\$7.00
<i>Steamed spinach in seasoned dashi broth served chilled.</i>	
Poke ◆ ポケ / ハワイ料理	\$16.50
<i>Hawaiian dish. Fresh island ahi tossed with onion, cucumber, seaweed and flying fish roe in Shiono's special sesame soy dressing.</i>	
Tuna Tataki ◆ 鮪のタタキ	\$13.50
<i>Seared Hawaiian ahi in ponzu sauce. Dressed on karashi sumiso (white miso with mustard and vinegar) with a hint of garlic.</i>	
Mozuku ◆ もずく	\$6.00
<i>Angel hair seaweed with a Japanese vinaigrette.</i>	
Hiyayakko Tofu ◆ 冷奴	\$4.50
<i>Cubes of cold tofu topped with green onion, grated ginger, kezuribushi (dried bonito flakes) and soy sauce.</i>	
Sunomono ◆ きゅうりの酢の物	\$4.50
<i>Thinly-sliced cucumber and seaweed dressed with a lightly-sweetened vinegar.</i>	
Seafood Sunomono ◆ 海鮮酢の物	\$9.50
<i>Octopus, squid, shrimp, thinly-sliced cucumber and seaweed dressed with a lightly-sweetened vinegar.</i>	
Roasted Duck with Yuzu Sauce ◆ ロースト鴨のゆずソース	\$15.00
Ika Natto ◆ イカ納豆	\$8.50
<i>Sliced squid sashimi with fermented soybeans.</i>	

Noodles ◆ 麺類

Ramen ◆ ラーメン	\$12.50
Chashu Ramen ◆ チャーシューラーメン	\$16.50
Cold Ramen ◆ 冷やし中華	\$15.50
Kitsune Soba/Udon ◆ キツネそば、うどん	\$12.00
Tempura Soba/Udon ◆ 天ぷらそば、うどん	\$16.00
Tenzaru Soba/Udon ◆ 天ざるそば、うどん	\$15.00
Cold Roasted Duck Soba ◆ 冷やし鴨そば	\$16.00
<i>Cold buckwheat noodles with roasted duck.</i>	
Cold Udon Salad ◆ 冷やしサラダうどん	\$16.00
<i>Cold udon noodles and vegetables topped with sesame dressing.</i>	
Cold Shabu Shabu Udon ◆ 豚しゃぶうどん	\$16.00
<i>Cold udon noodles with special simmered thinly-sliced pork.</i>	

Hot Appetizers ◆ 温菜

Edamame ◆ 枝豆	\$4.50
Spicy Edamame ◆ スパイシー枝豆	\$6.50
<i>Seasoned with sesame oil, soy sauce, salt, garlic and Togarashi pepper.</i>	
Agedashi Tofu ◆ 揚げ出し豆腐	\$6.50
<i>Deep-fried tofu in a light dashi broth with mochi.</i>	
Pork Shumai ◆ 豚シューマイ	\$9.50
Gyoza ◆ 餃子、焼き又は揚げ	\$9.50
<i>Served pan-fried or deep-fried.</i>	
Squid Karaage ◆ げその唐揚げ	\$9.50
<i>Breaded and deep-fried calamari on bed of spring mix with creamy sesame dressing.</i>	
Chicken Karaage ◆ 鳥の唐揚げ	\$9.50
<i>Lightly seasoned and battered deep-fried chicken.</i>	
Hearts of Palm Tempura ◆ ヤシの新芽天婦羅	\$12.00
<i>4 pieces of heart of palm and 2 pieces of asparagus tempura.</i>	
Mixed Tempura Appetizer ◆ 天婦羅盛り合わせ	\$10.50
<i>2 shrimp and 3 pieces of vegetable tempura.</i>	
Seafood Tempura ◆ 海鮮天婦羅	\$15.50
<i>2 shrimp, 1 scallop, 1 white fish and 1 piece of squid tempura.</i>	
Vegetable Tempura ◆ 野菜天婦羅	\$9.50
<i>2 pieces each of Molokai sweet potato, asparagus and kabocha pumpkin.</i>	

Salads ◆ サラダ

	LARGE/SMALL
Shiono Original Salad ◆ シオノオリジナル	\$11.00/\$6.00
<i>Lettuce from Big Island, avocado, cilantro and tomatoes topped with tempura crumbs.</i>	
Roasted Duck Salad ◆ ロースト鴨サラダ	\$16.50/\$11.50
<i>Shiono Original Salad topped with sliced roasted duck.</i>	
Salmon Skin Salad ◆ サーモンスキンサラダ	\$12.50/\$7.50
<i>Shiono Original Salad topped with crispy salmon skin.</i>	
Seafood Salad ◆ シーフードサラダ	\$19.50/\$14.50
<i>Scallop, salmon, shrimp and octopus atop our Shiono Original Salad.</i>	
Shabu Shabu Salad ◆ シャブシャブサラダ	\$16.50/\$11.50
<i>Served chilled.</i>	
<i>(Served with Creamy Sesame or Yuzu Soy dressing.)</i>	

COMBINATION PLATES ◆ コンビネーションディナー

Sushi/Sashimi Combo ◆ 寿司, 刺身盛り合わせ

Big Island Sashimi Special ◆ ビッグアイランド刺身盛	\$25.00
<i>A selection of local Tuna, Kampachi and Abalone sashimi.</i>	
Deluxe Sashimi ◆ 刺身五点盛	\$29.00
<i>5 kinds of sashimi, Chef's choice.</i>	
Superior Sashimi ◆ 刺身九点盛	\$45.00
<i>9 kinds of sashimi, Chef's choice.</i>	
Regular Sushi Combo ◆ 寿司盛り合わせ 並	\$23.00
<i>8 sushi and cucumber rolls, with salad and miso soup.</i>	
Deluxe Sushi Combo ◆ 寿司盛り合わせ 上	\$35.00
<i>9 sushi and tuna rolls, with salad and miso soup.</i>	
Superior Sushi Combo ◆ 寿司盛り合わせ 特上	\$45.00
<i>10 sushi and negi-toro rolls, with salad and miso soup.</i>	
Sushi & Tempura ◆ 寿司と天ぷらのセット	\$22.00
<i>5 sushi, California roll, 4 tempura, with salad and miso soup.</i>	
Sashimi & Tempura ◆ 刺身と天ぷらのセット	\$22.00
<i>5 sashimi, 4 tempura, with salad, rice and miso soup.</i>	
Sushi & Beef ◆ 寿司とビーフのセット	\$28.50
<i>5 sushi, 5 oz. teriyaki beef, with salad and miso soup.</i>	
Sashimi & Beef ◆ 刺身とビーフのセット	\$28.50
<i>5 sashimi, 5 oz. teriyaki beef, with rice, salad and miso soup.</i>	
Regular Chirashi Sushi ◆ ちらし 並	\$29.00
<i>Slices of a variety of fish arranged artfully on bed of sushi rice in a bowl. Served with miso soup.</i>	
Superior Chirashi Sushi ◆ ちらし 上	\$36.00
<i>Slices of a superior variety of fish artfully arranged on bed of sushi rice in a bowl. Served with miso soup.</i>	
Volcano Don ◆ ボルケーノ丼	\$35.00
<i>Chopped tuna, Hamachi and Salmon topped with onion and Ikura over rice. Served with miso soup.</i>	
Seared Sushi Combo ◆ 炙り寿司盛り合わせ	\$25.00
<i>A selection of seared Tuna, Hamachi, Salmon and Toro. (8 pcs.)</i>	
Big Island Nigiri Combo ◆ ハワイ産握り盛り合わせ	\$21.00
<i>A selection of local Tuna, Kampachi and Abalone nigiri. (6 pcs.)</i>	
Wagyu Nigiri Sushi ◆ 国産宮崎牛握り寿司	\$39.00
<i>Miyazaki Wagyu Beef (Class A5) nigiri sushi topped with uni. (4 pcs.)</i>	

Sides ◆ サイドメニュー

Miso Soup ◆ お味噌汁	\$3.50
Clam Miso Soup ◆ あさりのお味噌汁	\$5.00
Rice ◆ 御飯	\$3.50
Pickled Vegetables ◆ お新香	\$2.00

Dinner Combo ◆ 定食

USDA Prime Rib Steak ◆ リブアイステーキ	\$42.00
<i>12 oz. USDA Prime Ribeye Steak with caramelized onion and Japanese shiitake mushroom served sizzling on a platter.</i>	
Miso Marinated Chicken ◆ みそ焼きチキン	\$17.50
<i>12 oz tender chicken marinated in special miso and broiled.</i>	
Fried Oyster ◆ カキフライ	\$16.50
<i>Panko breaded and deep-fried oysters served with tonkatsu sauce and hot mustard. (8 pcs.)</i>	
Kurobuta Pork Cutlet ◆ 黒豚の豚カツ	\$18.00
<i>9 oz. panko breaded and deep-fried Kurobuta pork with tonkatsu sauce and hot mustard.</i>	
Furikake Chicken ◆ ふりかけチキン	\$16.50
<i>Tempura chicken tossed with creamy dressing and with furikake.</i>	
Miso Marinated Black Cod ◆ 銀だらのみそ焼き	\$26.00
<i>Alaskan butterfish marinated in special miso and broiled.</i>	
<i>(Served with rice, salad and miso soup.)</i>	

Donburi ◆ 丼

Katsu Don ◆ 黒豚かつ丼	\$16.00
<i>Panko breaded deep-fried Kurobuta pork with onion and eggs poached in dashi broth served on a bed of steamed white rice.</i>	
Tendon ◆ 天丼	\$15.00
<i>Tempura shrimp and vegetables served over steamed rice in a bowl.</i>	
Roasted Duck Don ◆ 合鴨丼	\$16.00
<i>Sliced roasted duck with Yuzu pepper sauce served over steamed rice in a bowl.</i>	
Una Don ◆ うな丼	\$21.00
<i>Grilled freshwater eel over rice.</i>	
Curry Rice ◆ カレーライス	\$15.50
<i>Japanese beef curry made with Shiono's Secret Spices!</i>	
Katsu Curry ◆ カツカレー	\$21.00
<i>Kurobuta pork loin cutlet with Japanese beef curry over rice.</i>	
Oyako Don ◆ 親子丼	\$16.00
<i>Tender chicken and beaten eggs, simmered in a sweet and savory stock served over steamed rice in a bowl.</i>	
<i>(Served with salad and miso soup.)</i>	



SUSHI ◆ 寿司

Nigiri or Sashimi (2 pieces) ◆ 握り又は刺身

Maguro / Tuna ◆ まぐろ	\$7.50/15.00
Chu Toro / Med. Fatty Tuna ◆ 中とろ	\$11.00/22.00
O Toro / Fatty Tuna ◆ 大とろ	\$15.00/30.00
Hamachi / Yellowtail ◆ はまち	\$8.50/17.00
Kona Kampachi ◆ コナ・カンパチ	\$7.00/14.00
Tai / Red Sea Bream ◆ 鯛	\$8.00/16.00
Sake / Salmon ◆ 鮭	\$7.00/14.00
Kohada / Gizzard Shad ◆ 小肌	\$9.50/19.00
Saba / Mackerel ◆ しめ鯖	\$6.50/13.00
Aji / Horse Mackerel ◆ 鯾	\$6.00/12.00
Tako / Octopus ◆ たこ	\$5.50/11.00
Ika / Squid ◆ いか	\$6.00/12.00
Hotate / Scallop ◆ 帆立	\$7.00/14.00
Mirugai / Geoduck ◆ みる貝	\$13.00/26.00
Zuwai Gani / Snow Crab ◆ ずわいがに	\$10.00/20.00
Ebi / Shrimp ◆ 海老	\$7.00/14.00
Amaebi / Sweet Shrimp ◆ ぼたん海老	\$12.00/24.00
Unagi / Freshwater Eel ◆ うなぎ	\$8.00/16.00
Anago / Sea Eel ◆ 穴子	\$8.50/17.00
Ikura / Salmon Roe ◆ イクラ	\$9.50/19.00
Uni / Sea Urchin ◆ うに	\$13.50/27.00
Tamago / Egg Custard ◆ たまご	\$5.00/10.00

Hosomaki or Hand Rolls ◆ 細巻きと手巻き

Tuna Roll ◆ 鉄火巻き	\$7.00/5.50
Toro Roll ◆ ねぎトロ	\$8.00/6.50
Toro Taku Roll ◆ とろたく巻き	\$9.00/7.50
Sea Eel Roll ◆ 穴きゅう巻き	\$8.00/6.50
Cucumber Roll ◆ かっぱ巻き	\$6.00/4.50
Pickled Radish Roll ◆ お新香巻き	\$6.00/4.50
Kanpyo Roll ◆ かんぴょう巻き	\$6.00/4.50
Plum Cucumber Roll ◆ 梅きゅう巻き	\$6.00/4.50
Natto Roll ◆ 納豆巻き	\$6.00/4.50

Rolls ◆ 巻き寿司

California Roll ◆ カリフォルニアロール <i>Crab with avocado and cucumber.</i>	\$13.00
Spicy Tuna Roll ◆ スパイシーツナロール <i>Chopped tuna mixed with special sauce.</i>	\$11.00
Hawaiian Roll ◆ ハワイアンロール <i>Tuna with avocado and cucumber.</i>	\$12.00
Avocado Cucumber Roll ◆ アボキューロール	\$8.00
Shrimp Tempura Roll ◆ 海老天ぷらロール <i>Avocado, cucumber, sprouts and tobiko.</i>	\$12.00
Lobster Tempura Roll ◆ ロブスター天ぷらロール <i>Avocado, cucumber, sprouts and tobiko.</i>	\$16.00
Spider Roll ◆ スパイダーロール <i>Fried soft shell crab, avocado, cucumber, sprouts and tobiko.</i>	\$13.50
Vegetable Roll ◆ ベジタブルロール	\$9.50



SUSHI ♦ 寿司

Shiono Special Rolls ♦ スペシャル巻き寿司

Hawaiian Volcano Roll ♦ ハワイアンボルケーノ	\$18.50
<i>Spicy tuna roll wrapped with tuna and avocado, then topped with special sauce and chopped macadamia nuts.</i>	
Yum Yum Roll ♦ ヤムヤムロール	\$16.50
<i>Papaya, avocado, tobiko, shrimp and special sauce.</i>	
Mauna Lani Roll ♦ マウナラニロール	\$18.50
<i>Tempura shrimp and cucumber wrapped with seared local Ahi and avocado topped with garlic aioli and green onions.</i>	
Shiono Deluxe Roll ♦ シオノ・デラックスロール	\$25.00
<i>Toro, avocado, plum shiso, pickled radish wrapped seared toro with avocado.</i>	
Rainbow Roll ♦ レインボーロール	\$19.50
<i>California roll wrapped with avocado, tuna, white fish, salmon, shrimp, freshwater eel and tobiko.</i>	
Tiger Roll ♦ タイガーロール	\$18.00
<i>Shrimp tempura roll wrapped with spicy tuna and avocado.</i>	
Godzilla Roll ♦ ゴジラロール	\$18.00
<i>Shrimp tempura wrapped with avocado and freshwater eel, then topped with special sauces.</i>	
Yuzu Soy Yellowtail Roll ♦ ゆずはまち巻き・柚子醤油添え	\$11.50
<i>Chopped Yellowtail with cilantro and serrano pepper served with a side of Yuzu sauce.</i>	
Sunset Roll ♦ サンセットロール	\$13.50
<i>Salmon, avocado, shiso, Maui onion and Ikura with spicy mayo.</i>	
Amazing Roll ♦ アメイジングロール	\$35.00
<i>Avocado, asparagus and papaya wrapped with seared Wagyu Beef, topped with Uni.</i>	

Kid's Menu ♦ お子様メニュー

Kid's Set ♦ お子様セット	\$12.00
<i>3 pcs. sushi, shrimp and potato tempura, Arabiki sausage and miso soup.</i>	
Kid's Sushi Set ♦ お子様寿司	\$10.00
<i>6 pcs. sushi, tamago and miso soup.</i>	
Kid's Curry Rice ♦ お子様カレー	\$8.00
Kid's Ramen ♦ お子様ラーメン	\$8.00
Kid's Udon ♦ お子様うどん	\$8.00

Kid's Sides ♦ サイドメニュー

Inari Sushi ♦ 稲荷ずし	\$3.00
<i>Sushi rice wrapped inside sweet deep-fried tofu pockets.</i>	
Karaage ♦ 唐揚げ	\$8.00
<i>Lightly seasoned and battered deep-fried chicken.</i>	
Arabiki Sausage ♦ あらびきウインナー	\$5.00
<i>Japanese-style sausage. Crispy outside and juicy inside!</i>	
Edamame ♦ 枝豆	\$2.00