

# IZAKAYA SHIONO

## LUNCH

### LUNCH BOWL SET

Served with miso soup. Substitute miso soup for mini ramen for \$3.00

<b>CHIRASHI SUSHI</b>	20.00
Slices of a variety of fish on bed of sushi rice in a bowl.	
<b>BARA CHIRASHI</b>	20.00
Maguro, white fish, salmon, shrimp, ikura, tamago and cucumber on bed of sushi rice.	
<b>TEKKA DON</b>	20.00
Slices of tuna on bed of sushi rice in a bowl.	
<b>TEKKA SALMON DON</b>	20.00
Slices of tuna and salmon on bed of sushi rice in a bowl.	
<b>TEKKA HAMACHI</b>	20.00
Slices of tuna and yellowtail on bed of sushi rice in a bowl.	
<b>HAMACHI SALMON DON</b>	20.00
Slices of yellowtail and salmon on bed of sushi rice in a bowl.	
<b>SALMON IKURA DON</b>	20.00
Slices of salmon and salmon eggs on bed of sushi rice in a bowl.	
<b>UNAGI BOWL</b>	20.00
Barbecued eel on a bed of steamed rice.	
<b>CHASHU BOWL</b>	8.50
Simmered pork with sweet sauce and mayonnaise on rice.	
<b>CURRY &amp; RICE</b>	8.50
Japanese curry and rice	
<b>CHICKEN KATSU CURRY</b>	12.00
Curry rice with panko fried chicken cutlet	

### SUSHI ROLL SET CHOOSE 2 ROLLS

Served with miso soup. Substitute miso soup for mini ramen for \$3.00

\$16.00

<b>SPICY TUNA</b>
<b>CALIFORNIA</b>
<b>HAMACHI</b>
<b>SALMON AVOCADO</b>
<b>HAWAIIAN</b>
<b>UNAGI CUCUMBER</b>
<b>VEGGIE</b>

### LUNCH SET

Served with rice and miso soup. Substitute miso soup for mini ramen for \$3.00

<b>KUSHI KATSU SET</b>	18.00
Deep-fried kushi katsu. Assorted vegetables (2pcs), fish (4pcs) and meat (1pc)	
<b>BROILED HOKKE SET</b>	15.50
Broiled atka mackerel.	
<b>BROILED SABA SET</b>	12.50
Broiled saba mackerel	
<b>SHRIMP CHILI SET</b>	15.00
Shrimp in chili sauce	
<b>PF GYOZA (5PCS)</b>	8.00
5 pcs of pan-fried gyoza	
<b>PF GYOZA(10PCS)</b>	12.00
10 pcs of pan-fried gyoza	
<b>CHICKEN KATSU SET</b>	12.00
Panko fried chicken cutlet	
<b>CHICKEN KARAAGE SET</b>	11.50
Fried chicken karaage	

### SUSHI NIGIRI SET

6 PIECES OF SUSHI AND 1 ROLL. Served with miso soup. Substitute miso soup for mini ramen for \$3.00

\$20.50

### 6 PIECES OF SUSHI

MAGURO, HAMACHI, SALMON, SHRIMP, UNAGI AND SCALLOP

### ROLL CHOICES CHOOSE 1 ROLL

<b>SPICY TUNA</b>
<b>CALIFORNIA</b>
<b>HAMACHI</b>
<b>HAWAIIAN</b>
<b>UNAGI CUCUMBER</b>
<b>VEGGIE</b>
<b>SALMON AVOCADO</b>



Consumer Advisory: Consuming raw or undercooked foods may increase your risk of foodborne illness



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## LUNCH

### RAMEN NOODLE

<b>SHOYU RAMEN</b>	11.50
Soy sauce based broth with fresh noodles topped with 2 pieces of sliced cha shu, green scallions and bamboo shoots	
<b>SHIO RAMEN</b>	11.50
Sea-salt based broth with fresh noodles topped with 2 pieces of sliced cha shu, green scallions and bamboo shoots	
<b>MISO RAMEN</b>	11.50
Soy miso based broth with fresh noodles topped with 2 pieces of sliced cha shu, green scallions and bamboo shoots	
<b>TONKOTSU RAMEN</b>	12.00
Rich pork bone based broth with fresh noodles topped with 2 pieces of sliced cha shu, green scallions and kikurage	
<b>TONKOTSU SHOYU RAMEN</b>	12.00
Rich pork bone and soy sauce based broth with fresh noodles topped with 2 pieces of sliced cha shu, green scallions and kikurage	

### TOPPINGS

<b>GARLIC</b>	0.50	<b>KIKURAGE</b>	1.50
<b>BUTTER</b>	0.50	<b>CORN</b>	1.50
<b>SPICY SAUCE</b>	1.00	<b>WAKAME SEAWEEED</b>	1.50
<b>GREEN SCALLIONS</b>	1.50	<b>NATTO</b>	1.50
<b>NORI SEAWEEED</b>	1.50	<b>KIMCHEE</b>	1.50
<b>EGG</b>	1.50	<b>CHASHU</b>	3.50
<b>MENMA</b>	1.50	<b>DOUBLE EVERYTHING TOPPINGS</b>	3.00
Lacto-fermented bamboo shoots			

### MINI RAMEN 7.50

CHOICE OF SHOYU, SHIO, MISO, TONKOTSU AND TONKOTSU SHOYU

### MINI CURRY 6.00

### GYOZA

<b>GYOZA 5P</b>	5.75
Pan-fried gyoza dumplings (5P)	
<b>GYOZA 10P</b>	8.75
Pan-fried gyoza dumplings 10P	

### DESSERT

<b>VANILLA ICE CREAM</b>	5.00
<b>GREEN TEA ICE CREAM</b>	5.00
<b>KUROMITSU KINAKO ICE CREAM</b>	7.00
Vanilla ice cream topped with kuromitsu and kinako powder.	
<b>MACCHA SHIRATAMA ZENZAI</b>	8.00
Green tea ice cream with shiratama mochi topped with whipped cream and red beans.	



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## IZAKAYA SHIONO | SUSHI RAMEN KUSHIKATSU

### DRAFT BEER

<b>SAPPORO</b>	4.50
<b>BIG WAVE</b>	4.50
<b>IPA</b>	5.00

### BOTTLED BEER

<b>ORION BEER</b>	6.50
<b>LONG BOARD</b>	4.50
<b>BUD LIGHT</b>	3.50
<b>COORS LIGHT</b>	3.50
<b>ASAHI (LARGE)</b>	8.50

### NON ALCOHOL

<b>BECKS</b>	3.50
<b>GINGER BEER</b>	4.50

### SHO CHU

BOTTLE/GLASS

<b>IICHIKO</b>	42.00	6.50
<b>KAKUSHI GURA</b>	46.00	7.50
<b>TOMINO HOUZAN</b>	55.00	8.50
<b>SATSUMA SHIRANAMI</b>	42.00	6.50
<b>MIZUHO (AWAMORI)</b>	48.00	7.50

### CHAMPAGNE

<b>VEUVE CLIQUOT</b>	80.00
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### HOUSE SAKE

<b>HOT SAKE</b>	12.00
<b>COLD SAKE</b>	12.00

### SAKE COLD

BOTTLE / 300ML

<b>KUBOTA MANJU</b>	72.00	37.50
<b>KUBOTA SENJYU</b>	38.00	20.50
<b>HAKKAI SAN YUKIMURO (3YRS)</b>	65.00	34.50
<b>HAKKAI SAN</b>	38.00	20.50
<b>YAMATO SHIZUKU (JYUNMAI GINJYO)</b>	40.00	21.50
<b>YAMATO SHIZUKU (KIMOTO JYUNMAI)</b>	36.00	19.50

### NIGORI SAKE (UNFILTERED)

<b>NIGORI SHOCHIKUBAI</b>	13.50
<b>SPARKLING NIGORI HAKKAISAN</b>	28.50

### FLAVORED SAKE GLASS

BOTTLE/GLASS

<b>PLUM WINE CLASSIC</b>	34.00	7.50
<b>RED PEPPER PLUM WINE (BOTTLE)</b>	21.00	
<b>BIJOFU YUZU SAKE</b>	42.00	9.00
<b>APPLE SAKE</b>	28.00	6.50

### HOUSE WINE

<b>HOUSE WINE RED (CABERNET)</b>	8.00
<b>HOUSE WINE WHITE (CHARDONNAY)</b>	8.00

### WINE BOTTLE

<b>RINDO (RED)</b>	150.00
<b>ASATSUYU (WHITE)</b>	120.00

### WHISKY

<b>ROCKS OR WITH WATER</b>	7.00
<b>HIGH BALL</b>	8.50

### COCKTAILS

<b>MAI TAI</b>	10.00
White rum, dark rum, orange, lemon and pineapple	
<b>JAPANESE MULE</b>	10.00
Sake and ginger beer	

### SOFT DRINKS

<b>PERRIER</b>	3.00
<b>BOTTLED WATER</b>	2.00
<b>ICED TEA</b>	1.50
<b>GREEN TEA (HOT/COLD)</b>	1.50
<b>COKE</b>	2.50
<b>DIET COKE</b>	2.50
<b>SPRITE</b>	2.50
<b>JUICE</b>	2.50

NO REFILLS

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