

IZAKAYA SHIONO

SUSHI ♦ RAMEN ♦ KUSHIKATSU

APPETIZER

- COLD TOFU** 3.95
Cubed cold tofu topped with green onion, grated ginger with dried bonito flakes
- TAKOWASA** 3.95
Raw octopus flavored with wasabi
- SHIOKARA** 3.95
Salt-fermented squid viscera.
- KIMCHEE** 3.95
Fermented spicy chinese cabbage
- EDAMAME** 4.95
Salted soy beans.
- MOZUKU /BLACK VINEGAR** 4.95
Mozuku seaweed in black vinegar.
- PICKLES** 4.95
Vegetable pickles
- SPICY GARLIC EDAMAME** 6.95
Seasoned with sesame oil, soy sauce, salt, garlic and togarashi pepper.
- TABERU RAYU TOFU** 6.95
Cubed cold tofu topped with spicy garlic sauce.
- ARABIKI SAUSAGE 5PCS** 7.50
Coarsely ground sausages (5pcs)
- OYSTER SHOOTER** 8.00
- MONK FISH** 9.95
Monk fish liver with ponzu sauce.
- MAGURO NATTO** 9.95
Maguro with fermented soybeans.
- SQUID/W NATTO** 9.95
Sliced squid with natto soy beans.
- TUNA TATAKI** 15.50
Seared ahi in ponzu sauce.
- OYSTER 3PCS** 15.00
Fresh raw oysters (3pcs)
- OYSTER 6 PCS** 26.50
Fresh raw oysters (6pcs)
- 5 KINDS SASHIMI** 35.00
Chef's choice of 5 kinds of sashimi.

SALAD

- SMALL HOUSE SALAD** 4.50
Organic spring mix, tomatoes and broccoli topped with tempura flakes
- LARGE HOUSE SALAD** 7.50
Organic spring mix, tomatoes and broccoli topped with tempura flakes
- SEAWEED SALAD** 4.50
Wakame seaweed and red seaweed tossed with special vinegar soy sauce.
- SALMON SKIN SALAD** 10.50
Organic spring mix with crispy salmon skin and dried bonito flakes.
- POKE SALAD** 18.00
Fresh island ahi tossed with scallions, tobiko and sliced fried garlic on organic spring mix with yuzu dressing.
- SIDE EXTRA DRESSING** 1.50
Choice of sesame, spicy sesame and yuzu dressing

DIM SUM

- GYOZA DUMPLINGS (5PCS)** 5.75
Pan-fried gyoza dumplings.
- GYOZA DUMPLINGS (10PCS)** 9.25
Pan-fried gyoza dumplings.
- SHUMAI DUMPLINGS** 5.75
Steamed pork dumplings.
- CHASHU (8PCS)** 7.50
Simered sliced pork chashu with sweet sauce.

GRILLED

- HOKKE** 12.50
Broiled okhotsk atka mackerel
- SABA** 8.00
Broiled mackerel
- SHISHAMO** 6.95
Small saltwater fish
- HAMACHI KAMA** 15.00
Grilled yellowtail collarbone.
- KAMPACHI KAMA** 15.00
Grilled kona kampachi collarbone.

DEEP FRIED

- FRENCH FRIES** 5.95
- AGEDASHI TOFU** 5.95
- CHICKEN KARAAGE** 8.95
- SPICY TUNA/W SHISO LEAF** 8.95
- CRAB CREAM CROQUETTE** 8.95
- SQUID KARAAGE** 10.95
- OCTOPUS KARAAGE** 10.95
- FRIED OYSTER** 10.95
- HEART ATTACK** 12.95
Deep fried super spicy jalapeno with spicy tuna and cream cheese
- MIXED KUSHIKATSU (8PCS)** 23.50
Chef's choice mixed kushikatsu. Vegetable(2pcs), fish(4pcs) and meat (2pcs)
- HAWAIIAN BEEF FILLET KUSHIKATSU** 8.50
Deep fried Chateau Briand Fillet skewered cutlet
- TERIYAKI CHICKEN TEMPURA** 12.50
Deep fried chicken tempura with teriyaki sauce.
- FURIKAKE CHICKEN** 12.50
Tempura chicken mixed with creamy dressing sprinkled with furikake
- FURIKAKE SHRIMP** 12.50
Deep fried shrimps mixed with creamy dressing sprinkled with furikake.
- SHRIMP TEMPURA 5PC** 10.50
Tempura shrimps (5pcs)
- SALMON POPPER** 12.50
Cream cheese and shiso leaves wrapped with salmon fillet and deep fried. 6pcs
- AHI KATSU** 8.50
Panko deep fried ahi (2pcs)

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



808-657-4388

SUSHISHIONO.COM

75-5599 PAWAI PLACE, KAILUA KONA

ROLL SUSHI

REG / HAND

SPICY TUNA ROLL Chopped tuna with spicy sauce.	8.50	6.50
CALIFORNIA ROLL Imitation crab with avocado and cucumber.	8.50	6.50
NEGIHAMA ROLL Yellowtail and scallions.	8.50	6.50
SALMON AVOCADO Salmon and avocado.	8.50	6.50
SALMON SKIN ROLL Salmon skin and cucumber with daikon radish topped with tobiko and bonito flakes	8.50	6.50
HAWAIIAN ROLL Tuna, avocado and cucumber	8.50	6.50
UNAGI CUCUMBER ROLL Eel and cucumber	8.50	6.50
VEGGIE ROLL Avocado, cucumber, lettuce, carrots and daikon	8.50	6.50
TEMPURA ROLL Shrimp tempura and cucumber	8.50	6.50
AVOCADO CUCUMBER ROLL Avocado and cucumber	8.50	6.50

HAND ROLL HOSOMAKI

HAND / HOSO

TEKKA	5.00	6.00
KAPPA	5.00	6.00
KAMPYO	5.00	6.00
TAKUAN	5.00	6.00
UMESHISO	5.00	6.00
NATTO	5.00	6.00
AVOCADO	5.00	6.00

SPECIAL ROLL

SPECIAL CALIFORNIA ROLL Deep fried california roll	10.50
CRUNCHY ROLL California roll topped with tempura crumbs.	10.50
MONGOOSE ROLL Spicy tuna, avocado and cream cheese inside, deep fried and topped with sweet yum-yum sauce.	15.50
VOLCANO ROLL Spicy tuna roll wrapped with tuna and avocado.	15.50
RAINBOW ROLL California roll wrapped with avocado, tuna, white fish, salmon, shrimp, freshwater eel and tobiko.	15.50
DRAGON ROLL California roll wrapped with avocado and freshwater eel.	15.50
TIGER ROLL Shrimp tempura roll wrapped with spicy tuna and avocado.	15.50
GODZILLA ROLL Shrimp tempura wrapped with avocado and freshwater eel, and topped with special sauce.	15.50
MAUNA KEA ROLL Freshwater eel, cream cheese, cucumber wrapped with yellowtail, salmon, avocado, and topped with special sauce.	15.50
PHILLY FRY ROLL Deep-fried salmon avocado with cream cheese roll.	15.50
CHASHU ROLL California roll wrapped with chashu slices.	15.50

ROLL TOPPINGS

ADD TOPPINGS CUCUMBER, AVOCADO, SHISO, SCALLIONS, CREAM CHEESE, TOBIKO, TEMPURA FLAKES, SAUCE (SPICY/UNAGI/YUM YUM)	1.50
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SUSHI/SASHIMI 2PCS

TAMAGO	4.50
TOBIKO	4.50
MAGURO	6.50
SALMON	6.50
KANPACHI	6.50
HAMACHI (YELLOW TAIL)	6.50
SABA	6.50
UNAGI	6.50
SHRIMP	6.50
SQUID	6.50
SCALLOP	6.50
TOBIKO /W QUAIL EGG	6.50
SALMON ROE (IKURA)	8.50
ABALONE	8.50
SALMON ROE/W QUAIL EGG	10.50
TORO	MP
UNI	MP

IZAKAYA BOAT FOR 2 PEOPLE \$85.00

IZAKAYA BOAT FOR 2

9 PCS SASHIMI
1 SPECIAL ROLL
FURIKAKE CHICKEN
KUSHI KATSU 6PCS
2 RICE & 2 MISO SOUP



MUST HAVE
menus

RAMEN NOODLE

SHIONO ORIGINAL HOME MADE NOODLE

SHOYU RAMEN 12.50
Chicken shoyu based broth with fresh noodles topped with 2 pieces of sliced chashu, green scallions and bamboo shoots

SHIO RAMEN 12.50
Sea-salt based broth with fresh noodles topped with 2 pieces of sliced chashu, green scallions and bamboo shoots

MISO RAMEN 12.50
Soy miso based broth with fresh noodles topped with 2 pieces of sliced chashu, green scallions and bamboo shoots

TONKOTSU SHOYU 13.00
Rich pork bone and soy sauce based broth with fresh noodles topped with 2 pieces of sliced chashu, green scallions and kikurage.

MINI RAMEN 7.50
Small size ramen (Choice of Shoyu, Shio, Miso, Tonkotsu Shoyu)

HIYASHI CHUKA 16.50
Cold ramen noodle topped with eggs, chashu, cucumber, tomatoes and kikurage with special dressing.

TOPPINGS

GARLIC 0.50
BUTTER 0.50
SPICY SAUCE 1.00
GREEN SCALLIONS 1.50
NORI SEAWEED 1.50
EGG 2.00
MEMMA 2.00
Lacto-fermented bamboo shoots
KIKURAGE 2.00
Wood ear mushrooms
CORN 1.50
WAKAME SEAWEED 1.50
NATTO 1.50
KIMCHEE 1.50
CHASHU 3.50
DOUBLE EVERYTHING TOPPINGS 4.00
EXTRA NOODLE 3.00
EXTRA SOUP 7.00

RICE CREATION

CHASHU BOWL 8.50
Sliced chashu on rice with sweet sauce and mayonnaise.

CURRY RICE 8.50
Vegetable curry

MENTAI RICE 10.50
Spicy cod roe on rice.

CHICKEN KARAAGE CURRY 12.50
Chicken karaage on top of curry

CHICKEN KATSU DON 13.50
Deep fried chicken cutlet and eggs cooked with sweet and shoyu broth on steamed rice.

CHIKEN CUTLET CURRY 13.50
Chicken cutlet on top of curry.

AHI KATSU CURRY 15.50
Ahi cutlet on top of curry

UNAGI BOWL 20.00
Barbecued eel on rice.

CHIRASHI SUSHI 20.00
Slices of a variety of fish on sushi rice in a bowl.

BARA CHIRASHI 20.00
Chopped maguro, white fish, salmon, shrimp, ikura, tamago and cucumber on sushi rice.

TEKKA DON 20.00
Slices of tuna on sushi rice in a bowl.

MINI CURRY RICE 6.00
Small size vegetable curry

WHITE RICE 3.00

SUSHI RICE 4.00



SOUP

MISO SOUP 3.50
Seaweed and tofu with scallions in miso soup

CLAM SOUP 5.50
Clam with scallions in miso soup

ARA JIRU 5.50
Fish bones and head with scallions in miso soup

YUZU PEPPER TOPPING 1.50

DESSERT

VANILLA ICE CREAM 5.00

GREEN TEA ICE CREAM 5.00

KUROMITSU KINAKO ICE CREAM 7.00
Vanilla ice cream topped with kuromitsu and kinako powder.

MACCHA SHIRATAMA ZENZAI 8.50
Green tea ice cream with shiratama mochi, red beans topped with whipped cream, kuromitsu and kinako powder.



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DRAFT BEER

SAPPORO	4.50
KIRIN	4.50
BIG WAVE	4.50
IPA	5.00

BOTTLED BEER

ORION BEER	6.50
LONG BOARD	4.50
BUD LIGHT	3.50
COORS LIGHT	3.50
ASAHI (LARGE)	8.50

NON ALCOHOL

BECKS	3.50
GINGER BEER	4.50

SHO CHU

BOTTLE/GLASS

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

CHAMPAGNE

VEUVE CLIQUOT	80.00
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HOUSE SAKE

HOT SAKE	12.00
COLD SAKE	12.00

SAKE COLD

BOTTLE/300ML

KUBOTA MANJU	82.00	42.50
KUBOTA SENJYU	38.00	20.50
HAKKAI SAN YUKIMURO (3YRS)	65.00	34.50
HAKKAI SAN	38.00	20.50
YAMATO SHIZUKU (JYUNMAI GINJYO)	40.00	21.50
YAMATO SHIZUKU (KIMOTO JYUNMAI)	36.00	19.50

NIGORI SAKE (UNFILTERED)

NIGORI SHOCHIKUBAI	13.50
SPARKLING NIGORI HAKKAISAN	28.50

FLAVORED SAKE GLASS

BOTTLE/GLASS

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

HOUSE WINE

HOUSE WINE RED (CABERNET)	8.00
HOUSE WINE WHITE (CHARDONNAY)	8.00
CHATEAU (RED)	15.00

WINE BOTTLE

RINDO (RED)	150.00
ASATSUYU (WHITE)	120.00

WHISKY

ROCKS OR WITH WATER	7.00
HIGH BALL	8.50

COCKTAILS

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

SOFT DRINKS

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

NO REFILLS

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