SHIKU

APPETIZERS

Gem Lettuce Salad 12
carrot dressing

Chawanmushi 16
steamed egg, mitsuba
seasonal toppings

Miso Soup 10
scallion, tofu & avocado

Edamame 10
kombu salt

Blistered Shishito Peppers 12
crushed sesame & lime

Sesame Shrimp Cakes 21
shiso, cucumber
miso mustard

Crispy Calamari 16
aioli, kombu salt
pickled chili & shichimi

Black Cod 24
miso yuzu glaze

Chicken Karaage 18
spicy mayonnaise
lemon

SASHIMI & NIGIRI

Akami 8
bluefin tuna

Chu Toro 12
medium fatty
bluefin tuna belly

Otoro 16
bluefin tuna belly

Kinmedai 10
golden eye snapper

Madai 8
japanese red snapper

Nodoguro 16
rosy seabass

Hirame 10
fluke

Shimaaji 8
striped jack

Hamachi 9
yellowtail

Sake 10
ora king salmon

Aji 7
horse mackerel

Saba 8
japanese mackerel

Unagi 8
eel

Hotate 8
hokkaido scallop

Ikura 10
salmon roe

Uni MP
hokkaido sea urchin

ROLLS

Tekka 14
tuna

Kappa 10
cucumber

Ume Shiso 10
plum, shiso

Yellowtail 14

Salmon Avocado 16

Dragon 16
eel, avocado

Sake Maki 14
salmon

Oshinko 10
pickled daikon

Toro Taku 18
pickled daikon, shiso

Spicy Tuna 16

Peekytoe Crab 16

Vegetable 15

SIX PIECE FLIGHT

Sashimi 35

Sushi nigiri 38

OMAKASE

12 Course 148

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

SHIKU

COCKTAILS

Spring Aperol Spritz 18
Aperol Aperitivo, Oishii Omakase Strawberry Infused Grey Goose Vodka, Veuve Ambal Crémant de Bourgogne, Orange

Raspberry Lychee Bellini 17
Veuve Ambal Crémant de Bourgogne, Lychee Raspberry, Elderflower, Lime

Rose Sangria 17
Casal de Ventozela Rosé, Bacardi Superior Rum Pineapple, Lavender, Mint

Herbal Orange Crush 18
Grey Gooze Vodka, Orange, Tarragon, Lime, Mint

Cucumber Martini 18
Sipsmith Gin, Cucumber, Mint, Lemon

Green Physalis Margarita 19
Patrón Silver Tequila, Cointreau, Ramazzotti Rosato Aperitivo, Lime, Tomatillo

JG Manhattan 19
Knob Creek Rye Whiskey, Carpano Antica Formula Vermouth, Angostura Bitters, Luxardo Cherry

SAKE

JUNMAI

Masumi "Okuden Kant-sukuri"
Mirror of Truth
74

Sohomare "Tokubetsu Kimo-to"
Heart And Soul
14 36 88

Kokuryu "Kuzuryu"
Nine Headed Dragon
78

GINJO

Dewazakura "Oka"
Cherry Bouquet
95

Koshi no Kanbai "Sai"
Blue River
16 38 105

Kokuryu "Junmai Ginjo"
Black Dragon
108

DAIGINJO

Tedorigawa "Yamahai Daiginjo"
Chrysanthemum Meadow
18 47 118

Tamagawa" Kinsho"
Heart Of Gold
138

Dewazakura "Ichiro"
Abby Road
25 58 148

Koshi no Kanbai "Chotokusen"
Pinnacle Of Per-fection
288

Masumi "Nanago"
Seventh Heaven
330

Akitabare "Suira-kuten"
Heaven of Tipsy Delight
218

Kokuryu "Ryu"
Gold Dragon
247

SPECIALTY

Kamoizumi "Nigori Ginjo"
Summer Snow (500ml)
15 94

Kamoizumi "Umeshu"
Umelicious
17 42 108

WINE

SPARKLING

Champagne Louis Roederer 33/130
244 Brut, FR NV

Champagne Baron-Fuenté Half Bottle 42
Grand Reserve Brut, FR NV

Chardonnay Blend, Schramsberg 24/94
Mirabelle Brut, CA NV

Crémant de Bourgogne, Veuve Ambal 14/54
Blanc de Blancs Brut FR NV

Rosé Crémant de Loire, Arnaud Lambert 18/70
Brut, Saumur Loire Valley, FR NV

ROSÉ

Grenache Blend Château La Coste 16/62
Côteaux d'Aix-en-Provence, FR 2022

WHITE

Chardonnay Thomas Labille 20/78
Chablis, Burgundy FR 2022

Melon-de -Bourgogne Domaine Les Trois Toits 15/58
Phileas, Muscadet Sèvre-et-Maine FR 2021

Pinot Grigio Dalia Maris 13/50
Delle Venezie Veneto, IT 2023

Riesling Osmote Winery 17/66
Seneca Lake, NY 2019

Sauvignon Blanc Clément et Florian Berthier 22/86
Sancerre, Loire Valley, FR 2022

Verdicchio Sartarelli 13/50
Castelli di Jesi Marche, IT 2022

WINE

RED

Cabernet Franc Clotilde Legrand 19/74
La Chaintrée
Saumur, FR 2017

Frappato Blend Caruso & Minini 15/58
Frappello, Terre Siciliane, IT 2022

Gamay, Domaine la Chapelle des Bois 17/66
Cuvée Vieille
Vigne de la Cadole
Fleurie, Beaujolais
FR 2021

Pinot Noir Domaine Eric et Gautier Desvignes 33/130
La Grande Berge
Givry 1er Cru
Burgundy, FR 2021

Sangiovese Stolpman 19/74
Love You Bunches
Ballard Canyon, CA
2022

BEER

Asahi
Lager, Super Dry
8

Echigo Brewery
Red Ale
16

Wakuwaku Tezukuri
Kanazawa
Koshihikari Ale
18

Stillwater Artisanal
Saison, Extra Dry
10

Lucky Brew
Session IPA
Lucky Dog
11

TIN BUILDING SODA

GInger Lime 6

Cherry Yuzu 6

Lemon Thyme 6

HOT DRINKS

Coffee
4

Espresso
4.5

Americano
5

Cappuccino
6

Latte
6

Black Iced Tea
6

Yame Black Tea

Hojicha

Sencha

Soba Cha
8.5

DESSERT

Kinako Warabi Mochi
brown sugar syrup
walnuts and cocoa nibs
16

Dark Chocolate Tart
chocolate passion fruit filling
12

Matcha Green Tea Lemon Layer Cake
11