

Chef's Assortment

盛り合わせ **Moriawase**

STYLE IS CHEF'S DISCRETION:
MAY BE A MIX OF NIGIRI AND
SASHIMI, OR EXCLUSIVELY ONE
STYLE.

AVAILABILITY BASED ON MARKET
FLUCTUATIONS. TO ENSURE PEAK
FRESHNESS, SUBSTITUTIONS WILL
BE OF EQUIVALENT VALUE.

SHIJIRI SIGNATURE (17-PCS) **

69.00

EXPERIENCE THE SHIJIRI SIGNATURE, A LAVISH 17-PIECE
PRESENTATION. IT FEATURES PREMIUM CUTS OF SALMON,
TUNA, HAMACHI, O TORO, AND IKURA, ALONGSIDE THE
CHEF'S SELECTION OF THE FINEST SEASONAL FISH NIGIRI. ★

WINTER SELECTION (15-PCS) **

59.00

A FIFTEEN-PIECE SELECTION OF THE OCEAN'S FINEST,
FEATURING SALMON, TUNA, HAMACHI AND TORO, ALONG
WITH THE CHEF'S BEST WINTER SEASONAL FISH

GRILLED SETS

"YAKIMONO
TEISHOKU"

焼 物 定 食

SHIJIRI SET

34.00

OUR CHEF'S ELEVATED PLATTER: GRILLED MISO-GLAZED
SALMON, SUCCULENT GRILLED HOTATE (SCALLOP), AND
TENDER GRILLED SHRIMP.

UNAGI CLASSIC SET

32.00

TENDER, GRILLED FRESHWATER EEL, LACQUERED WITH A
CLASSIC SWEET UNAGI SAUCE

MARINATED MISO SALMON

30.00

FLAKY, PERFECTLY GRILLED SALMON, DEEPLY MARINATED
AND GLAZED WITH A SAVORY-SWEET MISO REDUCTION.

COMBO SET **

30.00

THE ULTIMATE PAIR OF SALMON AND TUNA: WITH AN ADDITIONAL CURATED
BLEND OF SALMON, GRILLED SHRIMP, GRILLED HOKKAIDO HOTATE
(SCALLOP) FOR THE DISCERNING PALATE.

TUNA SET **

30.00

PREMIUM TUNA PAIRED WITH OUR SHIJIRI'S BLEND OF SALMON, GRILLED
SHRIMP & SCALLOP.

SALMON DON **

30.00

EXQUISITE SLICES OF SALMON, COMPLEMENTED BY SHIJIRI'S BLEND OF
SALMON, GRILLED SHRIMP & SCALLOP

OCEAN TASTER (12-PCS) **

49.00

A PERFECT INTRODUCTION TO OUR RAW BAR. ENJOY THREE EXQUISITE
SLICES EACH OF LEAN TUNA, FLAVORFUL SALMON, LUXURIOUS HAMACHI,
AND PRISTINE HOTATE. COMPLEMENTED BY SHIJIRI'S BLEND OF SALMON,
GRILLED SHRIMP & SCALLOP

TASTER SETS

Nigiri & Sashimi

Okonomi お好み

NIGIRI/SASHIMI

HAMACHI**	8.00
ESCOLAR**	8.00
TUNA **	8.00
UNAGI	10.00
IKA (SQUID) **	7.00
HOTATE (SCALLOP) **	8.00
BOTAN EBI **	10.00
SALMON **	7.00
IKURA (SALMON EGGS) *	12.00
MADAI **	10.00

Chef's Reserves

SEASONAL AND MARKET
AVAILABILITY APPLIES

SEARED FOIE GRAS	13.00
UNI (SEA URCHIN) (1-PC) *	13.00
CHU-TORO **	13.00
O-TORO **	16.00

ALL SASHIMI/NIGIRI ORDERS COMES IN
2-PCS OR OTHERWISE STATED

WE ARE A NO TIPPING ESTABLISHMENT.

THE PRICES ON THIS MENU ALREADY INCLUDE THE COST OF
SERVICE. OUR ENTIRE TEAM IS COMPENSATED WITH FAIR AND
STABLE WAGES. THANK YOU FOR YOUR SUPPORT.

★★ COMES RAW. WHEN ORDERING, A LIGHT SEAR IS
AVAILABLE FOR SELECT DISHES AND SETS. FOR CERTAIN
SETS/DISHES, ONLY A PORTION WILL BE SEARED.

★ COMES RAW. OR PARTLY RAW. NO MODIFICATIONS

NO ** COMES SEARED/COOKED. NO MODIFICATIONS
ASTERISK

Appetizers & Side Dishes

EDAMAME (GREEN BEANS)	5.00
SEAWEED SALAD	5.00
SHIJIRI SALAD (LARGE) **	16.00
SALMON TATAKI (6-PCS) **	12.00
TUNA TATAKI (6-PCS) **	14.00
HAMACHI TATAKI (6-PCS) **	14.00
MISO SOUP	2.00
SUSHI RICE	3.00



Alcohol アルコール

KIRIN ICHIBAN PREMIUM BEER, 739 ML	7.00
SAPPORO PREMIUM BEER, 650 ML	7.00
WHITE WINE (HOUSE WINE) GLASS 250 ML	7.00
RED WINE (HOUSE WINE) GLASS 250 ML	7.00
SAKE HOT/COLD 250 ML	8.00

Non-Alcohol アルコールフリー

COKE CAN	2.00
SPRITE CAN	2.00
DIET COKE CAN	2.00
S. PELLEGRINO SPARKLING MINERAL WATER	3.00
WATER	COMPLIMENTARY
GREEN TEA (HOT)	COMPLIMENTARY

KID SETS

HEIJI'S DONBURI	25.00
TENDER, GRILLED FRESHWATER EEL, LACQUERED WITH A CLASSIC SWEET UNAGI SAUCE WITH TOUCHED SEARED FOIE GRAS	
HEYRI'S DONBURI	20.00
EXQUISITE SLICES OF SEARED SALMON, TOPPED WITH IKURA	

CONSUMING RAW OR UNDERCOOKED MEATS,
POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY
INCREASE YOUR RISK OF FOODBORNE ILLNESS.

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