APPETIZERS		ROCK SHRIMP TEMPURA Lightly battered rock shrimp, deep fried and served	9.75 I
SHIKI SALSA	7.25	in a creamy spicy sauce	
Your choice of tuna, yellowtail or fluke served with jake pepper and scallions and topped with Shiki's own sal		CREAMY SPICY SEAFOOD  Shrimp, scallops and crab baked and served in	<i>10.75</i>
BONSAI TREE	8.25	a creamy spicy sauce	
Crab meat mixed with Japanese mayonnaise and fish set in a bowl of avocado and served in a vinegar saud		COMBINATION PLATTER per person Kushi yaki, motsu yaki, chicken wings and tempura	<i>8.25</i>
PEPPER TUNA OR SALMON Either fish covered with pepper, lightly seared on the	9.75	HIBACHI SHRIMP	8.75
outside and served thinly sliced		HIBACHI SCALLOPS HIBACHI LOBSTER	9.25 10.25
SPICY TUNA TATAKI	9.75	KUSHI YAKI	7.75
Tuna covered in Japanese spices, lightly seared on the outside and served thinly sliced		Steak on a skewer	
TUNA TATAKI	9.25	YAKI TORI Chicken on a skewer	7.25
Tuna lightly seared on the outside and served thinly s	licea	VIICIII VATCII	7.25
KING CRAB SPECIAL	13.75	KUSHI KATSU Miniature pork cutlet on a skewer	7.25
King Crab, cucumber and avocado served with spicy	mayonnaise	TEBA KARAAGE	/ 2E
SUSHI Fresh raw seafood atop seasoned rice balls	8.75	Deep fried chicken wings	6.25
·	2.25	MATSU YAKI	6.50
SASHIMI Thinly sliced raw seafood served with Wasabi	9.25	Chicken liver deep fried with curry flavor	
TUNA SASHIMI	11.25	GYOZA	<i>5.75</i>
Thinly sliced raw tuna served with Wasabi	0	Pan fried pork and vegetable dumplings	
SUNOMONO	7.75	SPARE RIBS	<i>8.75</i>
Assorted seafood in a vinegar dressing		EBI SHUMAI	<i>5.75</i>
USUZUKURI	<i>11.75</i>	Steamed shrimp and vegetable dumplings	
Thinly sliced fluke served with ponzu sauce, hot pepper, chopped scallions and radish		WASABI SHUMAI Steamed pork and vegetable dumplings with	<i>5.75</i>
TREASURE ISLAND	9.25	Wasabi flavored skin	
Half of an avocado topped with tuna and served		NASU SHIGIYAKI	7.25
with spicy mayonnaise and ponzu sauce		Grilled eggplant served with a sweet miso dressing	
TAKO SU	8.25	BEEF ASPARAGUS ROLL	9.25
Octopus in a vinegar dressing		Beef rolled with asparagus and marinated in	
KANI SU	7.00	Shiki's own teriyaki sauce	
Crab cake in a vinegar dressing		BEEF NEGI MAKI	8.25
EBI SU	<i>7.75</i>	Beef rolled in scallions and marinated in Shiki's own teriyaki sauce	
Shrimp in a vinegar dressing			
SEAWEED SALAD	5.25	SOFT SHELL CRAB Soft shell crab deep fried and served with a specia	10.75 Lsauce
CUCUMBER SALAD	6.75 7.25	Soft and a doop mod and dorved war a openia	1 00000
IKA SALAD EDAMAME	7.25 5.75	SURUME IKA	<i>7.75</i>
SALAD	2.50	Grilled squid marinated in Shiki's own teriyaki sauc	e
SOUP	2.50	ASPARAGUS	<i>5.25</i>
Suimono (clear) or Misoshiru (Soy Bean)	2.00	Steamed, chilled and served with a seasoned sauc	e
IKURA ORISHI	7.25	HUIKI	<i>5.25</i>
Salmon roe with grated radish	7.20	Cooked kelp seaweed in soy sauce with deep fried tofu and carrots	
TEMPURA	7.25	IKA KARAAGE	7.75
Lightly battered shrimp and vegetables deep fried and served with our tempura sauce		Grilled marinated squid served with a ginger sauce	
CHICKEN TEMPURA	7.25	AGEDASHI TOFU	<i>5.25</i>
CALAMARI TEMPURA	8.75	Deep fried tofu served with a ginger sauce	
SEAFOOD TEMPURA	9.75		
		PRICES SUBJECT TO CHANGE	