

APPETIZERS

Crispy Calamari Rings

Calamari rings lightly breaded in seasoned flour and fried to crisp perfection, tossed with bell peppers, green onions, garlic, ginger and red onion 11

G Street Steamers

A pound of Vietnamese white clams simmered in white wine, onions, garlic, and shallots then finished with lemon wedge and diced tomatoes 12

Dungeness Crab Cakes

Three 4oz Dungeness crab cakes pan-seared in clarified butter, served with a stone ground aioli and lemon wedges 15

Fresh Oven Baked Sourdough Baguette

Freshly baked sourdough baguette served with whipped roasted garlic butter 3

Grilled Artichoke

Whole organic artichoke halved and flamed grilled with butter and lemon pepper, served with lemon and soy aioli 6

SALADS

Mixed Green Salad

Organic mixed green salad accompanied by cherry tomatoes, onions, carrots, broccoli and English cucumbers and your choice of our made in house salad dressings 9

Add 6 oz. grilled or crispy chicken 4

Add 6 oz. grilled or smoked salmon 6

Caesar Salad

Hearts of crisp romaine lettuce, oven baked herbed croutons and parmesan cheese tossed in our made from scratch Caesar dressing served with grilled lemon 9

Add 6 oz. grilled or crispy chicken 4

Add 6 oz. grilled or smoked salmon 6

Cashew Cranberry Salad

Organic mixed greens topped with dried cranberries, cashew crumbles, feta cheese and your choice of our made in house salad dressings 10

Add 6 oz. grilled or crispy chicken 4

Add 4 oz. blackened sirloin steak 6

Soup of the Day

Our made from scratch daily selection of soup served with warm sourdough baguette, please ask your server for our daily selection

Cup of soup 3

Bowl of soup 5

Our Made in House Dressings

Buttermilk Ranch – Maple Balsamic – Garlic Ginger – Blue Cheese – Caesar – Honey Mustard – Oil & Vinegar – Raspberry Vinaigrette

BURGERS AND SUCH

Our ½ pound burgers are made with Oregon Natural Beef based in Eugene, Oregon using Ninkasi beer by-products and sustainable farming practices to ensure the best quality meats. All of our burgers are served on a brioche bun with lettuce, red onion, tomato, pickle with your choice of seasoned fries, onion rings, soup or house salad

Add additional cheese, bacon, mushrooms or avocado \$1 each

Garden Burger (vegan) 10

Cheese Burger 10

Bacon Cheese Burger 11

Bacon and Blue Cheese 12

Mushroom and Swiss Cheese 12

Crispy Chicken Sandwich

Crispy on the outside, juicy on the inside. Made with 100% breast meat, breaded and layered with fresh lettuce, ripe tomatoes, avocado and spicy mayonnaise on a brioche bun 11

Return of the Mac

Baby penne pasta tossed in a Rogue Dead Guy Ale cream sauce made with parmesan, white cheddar and feta cheese then oven baked to golden perfection and finished with buttered bread crumbs 12

Add 6 oz. grilled or crispy chicken 4

Add Bacon or Kale 1

Fish and Chips

3 Lightly tempura battered cod pieces fried to golden perfection and served with crisp seasoned fries and our made from scratch tartar sauce 11

Chicken Strips

3 lightly breaded chicken tenders fried to golden perfection accompanied by crisp seasoned fries 9

ENTREES AVAILABLE AFTER 4PM

Served with soup or house salad

Pacific Northwest Salmon

Charbroiled 8 oz. filet of salmon, served on a bed of fragrant steamed rice, sautéed greens and lemon 19

Flame Grilled Ribeye

Rib Eye steak flame grilled to your preference finished with a Bourbon and Beer glaze, garlic-rosemary roasted Yukon gold potatoes and grilled seasonal vegetable medley 19

Grilled Petite Top Sirloin

8 oz. Top Sirloin flame grilled to your preference accompanied by whipped roasted garlic Yukon gold mashed potatoes, and grilled seasonal vegetable medley 19

SIDES

Side Seasoned Fries 4

Side Onion Rings 4

Side Mixed Green Salad 4

Side Caesar Salad 4

Shiki Noodle Soups

Choose flour noodles (udon) or buckwheat noodles (soba) in broth (available during lunch or dinner)

Plain	8.00
Tempura	10.00
Niku (beef noodle)	11.00
Chicken	10.00

Shiki Stirfried Noodles

Chicken Yakisoba (stirfried noodles w/ yakisoba sauce)	11.00
Vegetable Yakisoba	10.00

Shiki Dinner Menu

Served with rice, and soup or house salad

Chicken Teriyaki	10.50
Spicy Chicken Teriyaki	10.50
Beef Teriyaki	11.50
Spicy Beef Teriyaki	11.50
Kalbi (spicy BBQ beef)	12.50
Chicken Katsu (breaded chicken cutlet)	10.50
Oyako Don (chicken, egg and onion over rice)	10.00
Vegetable Tempura	9.50
Shrimp and Vegetable Tempura	11.50
Fish and Vegetable Tempura	12.50
Sashimi Bento (sashimi and tempura)	18.00

Combination Dinners

Served with rice, and soup or house salad

Chicken Teriyaki with Tempura	15.00
Beef Teriyaki with Tempura	16.00
Kalbi with Tempura (spicy BBQ beef)	17.00
Chicken Katsu with Tempura (breaded chicken cutlet)	15.00

Side Orders

Gyoza (deep fried pot stickers - 6 pcs)	5.00
Fried Soft Shell Crab	7.00
Miso Soup	2.00
Green Salad	4.00
Seaweed Salad	5.00
Calamari Salad	5.00
Agedashi Tofu (fried tofu with tempura sauce)	4.50
Vegetable Tempura	7.00
Shrimp and Vegetable Tempura	9.00
Shrimp Tempura (6 shrimp)	9.00
Sunomono Salad (cucumbers, seaweed, sesame seeds)	3.50
Edamame (soy beans in pod)	4.00
Spicy Mayo / Unagi Sauce	0.50
Extra Ginger	0.50
Teriyaki Sauce	1.00

Other Specialties

Green Mussels (4)	7.00
Hamachi Kama (yellowtail collar)	10.00

Shiki Lunch Menu

Served with rice, and soup or house salad (Available from open to 4pm)

Chicken Teriyaki	8.50
Spicy Chicken Teriyaki	8.50
Beef Teriyaki	9.00
Spicy Beef Teriyaki	9.00
Chicken Katsu (breaded chicken cutlet)	8.50
Kalbi (spicy BBQ beef)	10.00
Shrimp and Vegetable Tempura	9.00
Vegetable Tempura	8.00
Oyako Don (chicken, egg and onion over rice with Japanese sweet soy)	10.00

Nigiri / Sashimi

(Nigiri - (pronounced knee-gi-ri) slices of fish over rice; Sashimi - (pronounced sa-shi-mee) just slices of fish)

Fresh	nigiri 2pcs sashimi 6 pcs		Cooked / Smoked	nigiri 2pcs sashimi 6 pcs	
	Creamy Scallop	6.00			BBQ Scallop (hotate barbeque)
Flying Fish Roe (tobiko)	6.00		Egg (tamago)	4.50	
Flying Fish Roe w/ Quail Egg	7.00		Fresh Water Eel (unagi)	7.00	
Halibut (hirame)	5.50		Octopus (tako)	5.75	
Mackerel (saba)	5.50		Seared Salmon	6.00	11.50
Red Snapper (tai)	5.50		Seared Tuna	6.00	11.50
Salmon (sake)	6.00	12.00	Shrimp (ebi)	5.50	
Salmon Roe (ikura)	6.00		Smoked Salmon	5.50	
Scallop (hotate)	5.50		Surf Clam (hokki gai)	5.75	
Shrimp Boat (shrimp, quail egg, green onions, tobiko)	7.50		Sweet Tofu Pockets (inari)	5.50	
Squid (ika)	5.75				
Sweet Raw Shrimp (amaebi)	7.50				
Tuna (maguro)	6.00	13.00			
White Tuna (shiro maguro)	5.50	11.50			
Yellowtail (hamachi)	6.00	13.00			

Combo Specials

Sashimi Combo (12 pcs total of tuna, salmon, yellowtail)	23.00
7 PCS Combo (tuna, shrimp, squid, octopus, surf clam, salmon, egg)	16.00
9 PCS Combo (tuna, shrimp, squid, octopus, surf clam, salmon, egg, yellowtail, fresh water eel)	20.00
Shiki Combo (7 pcs, California Roll, Sunomono)	20.00
Ganryujima Combo (Shiki Roll, Kojiro Roll, 9 pcs Combo, Shrimp Boat, 6 pcs sashimi)	50.00

Childrens Portion

Served with rice, and soup or house salad (only children under 12)

Chicken Teriyaki	6.50
Beef Teriyaki	7.00
Kalbi (spicy BBQ beef)	8.00
Chicken Katsu (breaded chicken cutlet)	6.50

Temaki

(Pronounced te-ma-kee - single serving cone-shaped hand roll)

Salmon Skin (salmon skin, kaiware and gobo)	6.00
Spicy Scallop	6.00
Spicy Shrimp Tempura	7.00
Spicy Tuna (maguro with spicy sauce and kaiware)	6.00
Tuna (maguro)	6.00
Yellowtail (hamachi & green onion)	6.00

Maki (Rolled Sushi)

Tekka tuna	5.00
California crab stick, cucumber and avocado	5.00
Spicy California California with spicy sauce	5.50
California Gold California with tobiko	5.50
Philly smoked salmon, cream cheese and cucumber	7.00
R & R BBQ eel, cucumber and avocado	9.00
Spider soft shell crab, cucumber and avocado	11.00
Kojiro hamachi, cucumber, avocado and tobiko	10.00
Shiki tuna, avocado, cucumber and tobiko	10.00
Spicy Tuna spicy tuna and kaiware	10.00
Spicy Shrimp Tempura shrimp tempura, and spicy mayo	10.00
Rainbow California with variety of raw fish	11.00
JD shrimp tempura, tobiko, salmon and lemon	12.00
Fish Tempura halibut, onion and cashew nut	10.00
Tiger tempura crab, tobiko, avocado and salmon	11.00
RJ shrimp tempura, tobiko, avocado and unagi	14.00
Salmon Skin salmon skin, kaiware and yamagobo	7.00
Vegas jalapenos, cream cheese and smoked salmon	7.00
Creamy Scallop chopped scallops with spicy sauce	8.00
Bentai shrimp tempura topped with mango and tobiko	11.00

Vegetarian Maki (5 - 8 pcs)

Asparagus / Shinko / Shitak steamed asparagus, pickled radish and shitake mushrooms	6.50
Avocado	5.00
Cashew Broccoli steamed broccoli and cashew	6.00
Kappa cucumber	5.00
Harvey shitake mushroom, gobo, avocado and kaiware	7.00
Pickled Radish shinko	4.50
Taylor tempura sweet potato, avocado topped with lemon slices and spicy mayo	7.00
Ume Q tart plum sauce with cucumber	5.00

Chef's Specialty Maki (5 - 8 pcs) * Comes with sauces , tempura flakes & tobiko

Black Kitty spicy tuna, BBQ eel, topped with seared tuna and black tobiko	13.50
Dungeness spicy dungeness crab, cucumber, avocado topped with ebi, avocado, spicy mayo and furikake	14.00
LT soft shell crab, cucumber topped with seared salmon and lemon slices	12.00
Melinda shrimp tempura, cream cheese, jalapeno topped with seared tuna	13.00
Nyoman's Special spicy tuna topped with a variety of fresh fish	13.50
Red Dragon tuna, avocado, cucumber, masago topped with ahi tuna and avocado	13.50
Yummy spicy hamachi topped with seared salmon and spicy sauce	13.50
Turbo spicy salmon, yamagobo, avocado topped with halibut and red snapper	12.75
White Dragon creamy scallop, avocado topped with white tuna and avocado	12.50
Webby tempura imitation crab, jalapeno, cream cheese, topped with seared salmon	11.50
Zen shrimp tempura, spicy tuna topped with spicy tuna and lemon slices	13.50
CJ shrimp tempura, avocado topped with spicy scallops and lemon slices	12.00
Rene shrimp tempura, jalapeno topped with a variety of fresh fish and spicy sauce	12.75
Chris spicy tuna, salmon, cucumber topped with halibut and tuna	12.50
Fluffy tempura salmon, cream cheese, yamagobo topped with seared tuna	12.75
Royal spicy dungeness crab, cucumber topped with BBQ eel, spicy mayo, sesame seeds and masago	13.50
Turtle shrimp tempura, octopus, jalapeno topped with hamachi, lemon slices and sweet sauce	13.50
Coco jalapeno, hamachi, salmon, green onion topped with hamachi, lemon slices, special spicy sauce and masago	13.50
Indo Volcano spicy tuna topped with shrimp and spicy mayo and baked until hot	13.50
Volcano tempura spicy tuna roll topped with shrimp tempura, spicy mayo, spicy sauce, tobiko and green onions	12.00
Kung Fu shrimp tempura, cream cheese, avocado	12.00
Crunchy Tiger shrimp tempura, cucumber, imitation crab	11.50
Surf & Turf shrimp tempura, asparagus, imitation crab, cream cheese, steak	15.00