

# *Shiki Beverly Hills Grand Menu*

## *~Appetizer~*

- Goma-Tofu: Homemade Sesame Tofu 3
- Edamame with Natural Sea Salt 5 add Truffle Salt 7
- Sautéed Shishito Peppers w/ Soy Sauce & Bonito Flake 9 Tempura w/ Salt 9
- Roasted Ginko Nuts with Salt (seasonal) 9
- Minced Wagyu Beef Dengaku Miso Sauce & Shishito Pepper or Japanese Eggplant 12
- Minced Wagyu Beef Dengaku Miso Sauce Wrapped w/ Butter Lettuce 2pcs 10
- Seafood Stick w/ Homemade Ponzu Salsa 2pc 9
- Ohitashi: Braised Spinach w/ Homemade Dashi Sauce w / Bonito Flake 5
- Goma-ae: Braised Spinach w/ Sesame Sauce 6

## *~Salad ~*

- Mix Green Salad w/ Cucumber and Tomato 7.5
- Baby Spinach Salad w/ Portabella Mushroom and Fried Potatoes 9
- Sliced Roots Salad w/ Portabella Mushroom and Fried Potatoes 9
- Momotaro Tomato w/ Uma Dashi Dressing & Ohba Leaf 6
- Additional Topping Selections for Momotaro Tomato**
- \*Crab +6      \*Seared Scallop +6      \*Seared Amberjack or Albacore +6

## *~Soups~*

- Miso Soup 3      Fresh "Aonori" Seaweed Miso Soup 4
- Sea Bass Miso Soup 6      Nameko Mushroom Miso Soup 6
- Asari Clam Miso Soup 6      Sea Bream Collar Miso Soup 6
- Clear Sea Bream "Yuzu" Pepper Soup 8
- Dobin Mushi: Steamed Tea Pot (Mushroom, Shrimp, Chicken, & Ginko Nut) 12
- Matsutake Mushroom (seasonal) 18

## *~Sautéed~*

- Sautéed Mix Mushrooms and Asparagus w/ Yuzu Butter Soy Sauce 9
- or
- Yuzu Butter Spicy Soy Sauce

- Additional Topping Selections**
- \*3pcs of Shrimps or 3pcs of Scallops +9

## ~Su no Mono~

Cucumber and Seaweed w/ Vinegar Sauce 6

### Additional Topping Selections

\*Octopus +3.5      \*Shrimp +6      \*Snow Crab +8      \*Unagi +9  
\*Combination of above 3 items +10

Mozuku Seaweed & Somen Styled Mt. Yam w/ Homemade Special Vinegar Sauce 7

### Additional Topping Selections

\*Seared Marinated Mackerel w/ Vinegar M/P  
\*Sea Urchin 14      \*Snow Crab 12      \*Shrimp 9

## ~Sashimi~

\*Half order is available for sashimi

Halibut Sashimi w/ Ponzu Sauce 8pc 20

Halibut Sashimi w/ Fresh Black Truffle (Seasonal) 6pc 36

Halibut Sashimi w/ Yuzu Pepper Salt 8pc 20

Sea Bream Sashimi w/ Salt & Yuzu 6pc 24

Hamachi Sashimi w/ Spicy Yuzu Soy Sauce 6pc 24

Kanpachi Sashimi w/ Sesame Miso & Serrano Pepper 6pc 24

Toro or Wagyu Beef Carpaccio w/ Honey Balsamic Vinegar Sauce 30

## ~Yakimono~

Grilled Black Cod Fillet Marinated w/ Saikyo Miso M/P (12~18)

Grilled Chilean Sea Bass w/ Saikyo Miso on Butter Lettuce 2pc 10

Grilled Fish Collar (Hamachi or Salmon) with Natural Sea Salt M/P

Grilled Free-Range Chicken w/ Sea Salt or Sweet Soy Tare 16

## ~Sizzling Toh-Ban Yaki~

Wagyu Beef 18/oz *Minimum order is 3oz ~*

Toro 18/oz *Minimum order is 3oz ~*

Shrimp 18

Scallop 18

Mixed Mushroom (3 kinds) 18

## ~Agemono~

### *Deep Fry Selections*

Deep Fried Free-Range Chicken Kara Age 6pc 9  
*\*Half order is available*

Squid (Surume Ika) Kara Age 7

King Crab Leg M/P

Agedashi Tofu: Deep Fried Tofu w/ Dashi Sauce 7

Agedashi Goma Tofu: Deep Fried Sesame Tofu w/ Dashi Sauce 5

### *Tempura Selections*

Tiger Shrimp 1pc 4      Rock Shrimp 12      Sea Eel M/P

King Crab M/P      Sea Urchin Wrapped with Ohba Leaf 2pc 14

White Fish 2pc 8      Seafood Escabeche  
White Fish 4pc 16      King Crab M/P

## ~Mushi Mono~

Steamed w/ Sake (you can select from belows)

\*Today's Collar MP      \*Today's Fish Head (Sea Bream M/P / Sting Ray M/P)

\*Seasonal 5kinds of Veggies 12      *\*Served with Ponzu Sauce or Salt*

## ~Wagyu Beef~

**\$18/oz**      *Minimum order is 3oz ~*

Wagyu Beef and Grilled Tomato w/ Sukiyaki Sauce

Wagyu Beef Tataki (Seared) Grilled on the Sugi-Ita (Japanese Cedar Plate)

## ~Gohan mono~

Inaniwa Udon      \*Cold or Hot 12

Ochazuke: Dashi Soup over the Rice

\*Salmon 12      \*Sea Bream 12      \*Ume (Plum) 12

\*Mentaiko (Spicy Cod Roe) 12      \*Nori (Fresh Seaweed) 12

Buck Wheat Risotto 12

### *Additional Topping Selections*

\*Fresh Truffle M/P

\*Mushi Uni: Steamed Marinated Sea Urchin w/ Salt Water M/P