

# Shiku Sushi

<b>Traditional</b>	<b>Nigiri / Sashimi</b>	<b>Specialty Rolls</b>	
*Shiro Maguro - Albacore	7.5 / 15	CRUNCH - shrimp tempura, snow crab, cucumber, avocado, covered w/ tempura flakes, unagi sauce	16
Unagi - Eel	9/18		
Inari - Tofu	6/12		
*Hamachi - Yellowtail	8/16	*SUMO - tuna, snow crab, avocado, cucumber, topped w/ salmon & avocado	19.5
*Ikura - Salmon Roe	8/16		
*Saba - Mackerel	8/16	SASQUATCH - shrimp tempura, cucumber, topped w/ avocado, tempura soft shell crab, spicy mayo, unagi sauce, negi	20
*Tobiko - Flying Fish Roe	8/16		
Tako - Octopus	7.5 / 15		
*Sake - Salmon	8/16	*SASHIMI ROLL - tuna, salmon, albacore, avocado, wrapped in cucumber topped w/ ponzu sauce & negi	22
*Smoked Salmon	8/16		
*Sockeye Salmon	9/18		
*Steelhead Trout	8.5 / 17	SAMURAI - chopped shrimp, cucumber, spicy crab mix, topped w/ tempura flakes	16
*Hotate - Scallop	10 / 20		
Ebi - Shrimp	7/14	*NINJA - Spicy tuna, double wrapped, panko 15 fried, spicy unagi sauce, negi	17
*Maguro - Tuna	8/16		
*Escolar - White Tuna	8/16	*BRUCE LEE - spicy tuna, cucumber, topped w/ albacore, avocado, shrimp tempura, jalapeno, spicy mayo, unagi sauce, tempura flakes	19
Chef's Choice Nigiri			
S 5pc / M 7pc / L 9pc	16 / 22 / 28		
Chef's Choice Sashimi			
S 6pc / M 9pc / L 15pc	16 / 28 / 46		
Chirashi Bowl	32	ZIGZAG - spicy snow crab, soft shell crab, avocado, cream cheese, wrapped in soy paper topped w/ unagi sauce & fried soft shell crab	20
<b>Rolls</b>		*DREAM - shrimp tempura, snow crab, albacore, avocado, cream cheese, topped w/ spicy crab, shrimp tempura flakes, unagi sauce	18.5
Eel	12		
Salmon Skin	10	*BLACK TIGER - spicy tuna, cucumber, topped w/ unagi, avocado, spicy sauce	19
*Scallop	14.5		
*Spicy Tuna	10	*7 UP - snow crab, avocado, topped w/ salmon, lemon, lime, honey	19
Shrimp Tempura	10.5		
Spider	12.5	*HAMA HAMA - spicy ground hamachi, cucumber, yamagobo, topped w/ seared hamachi, jalapeno, ponzu sauce	19
California	10		
Cucumber	5.5		
Avocado	8.5	*PUGET SOUND - assorted spicy marinated fish, cucumber, negi	14.5
*Philadelphia	10		
Snow Crab	11	*RAINBOW - snow crab, avocado, cucumber, topped w/ salmon, shrimp, albacore, tuna	18
*Tuna	9		
Vegetable	9	*HONEY - shrimp tempura, avocado, chili sauce, cucumber, seared salmon, honey, spicy mayo, tempura flakes, unagi sauce	19
*Hamachi	11		
<b>Sides</b>			
*Crispy Spicy Tuna	7	GREEN SEA MONSTER - tempura tofu & green onion, topped w/ avocado, seaweed salad	17.5
Rice	3		
Sushi Rice	3.5		
Seaweed Salad	7	VEGGIE DELUXE - tempura sweet potato & green bean, topped w/ assorted tempura veggies	17.5
Sunomono Salad	6		
Shrimp Tempura	2		

\*Marked items contain raw or undercooked seafood/shellfish. Consuming raw or undercooked seafood or shellfish may increase your risk of foodborne illness. Please ask your server if you have any concerns

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## COCKTAILS

SERPENT'S TONGUE- Cosmopolitan with Yazi ginger vodka	13
MANGO MANGA - 360 Mango vodka, Sprite, Mango puree	12
YUZU LIME DROP - Absolut citron, yuzu extract, muddled lime	14
POMEGRANATE PURPLE HAZE - Hakutusuru cold sake w/ Pama pomegranate liqueuer	15
MOMO ICED TEA - Sweet Tea Vodka, 360 Peach, Lemonade, Iced tea	14
HARAJUKU - Big Gin, lillet, Tonic	13
LYCHEE MARTINI - Haku Japanese vodka, lychee juice, muddled lychee	15
MARKET MANHATTAN - Woodford Reserve bourbon, Sweet & Dry vermouth, bitters	14
SAITEN OLD FASHIONED - Iichiko Saiten, orange & aromatic bitters	12
SHOGUN - Bulleit Rye, Sweet vermouth, Campari, yuzu extract	14
AKUMA NEGRONI - Roku Japanese gin, Aperol, Sweet vermouth	15
SAYONARA - Bulleit Rye, Fernet, aromatic bitters	14
SAKE BOMB - Half pint of Sapporo, Shot of chilled Hakutusuru sake	10
TRIPLE GINGER MULE - Yazi ginger vodka, ginger bitters, Bundaberg ginger beer, lime juice	14
CHU HI - Iichiko Silhouette Shochu, soda, choice of lychee, cherry, or seasonal fruit flavor	10

## WINE 9 / 35

14 Hands Chardonnay	14 Hands Merlot
Chateau Ste Michelle Pinot Gris	14 Hands Red Blend
Chateau Ste Michelle Sauv Blanc	Mirassou Pinot Noir
Chateau Ste Michelle Rose	Chateau Ste Michelle Cabernet
Prosecco (187mL)	Plum Wine

## BEER ON TAP 6.5

Sapporo  
Manny's Pale Ale  
Rotating Tap

## IZAKAYA

MISO SOUP - w/ tofu, green onion, wakame	4
EDAMAME -sea salt	5
EDAMAME - togarashi garlic	6
AGEDASHI TOFU - fried tofu in tempura sauce	9
SPRING MIX GOMA SALAD - w/ sesame tahini dressing, tomato, avocado	8 / 12
GREEN BEANS AND MUSHROOMS - Sauteed in soy & sesame oil	12
VEGETABLE TEMPURA - Assorted seasonal local vegetables	14
TAKOYAKI - fried octopus dumplings	10
PORK GYOZA - Japanese fried dumplings	9
CHICKEN KARA-AGE - house marinated ginger fried chicken	12
FRIED STUFFED HALAPENOS - tempura jalapenos filled w/ snow crab & cream cheese	10
CHICKEN YAKITORI SKEWER - grilled chicken thigh w/ house made teriyaki sauce	4

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**BALLARD'S FAVORITE SUSHI SPOT**

*We will charge a 20% gratuity to all card payments left unsigned*