

# SHIME MENU

Traditionally, a Japanese Izakaya dining experience finishes with a warm soup of noodles or rice, prior to dessert. As the word Shime (Shi-meh) means to close, we recommend closing off your meal with any of our proportionally sized ramen. Please note the ramen is not a full meal alone.

## SUSHI DONS

PREMIUM KAISEN DON 38  
Assorted Fresh Fish on Sushi Rice

TEKKA DON 26  
Negitori, Akami in Yuzu Kosho Zuke  
+Upgrade Tekka Don to "Chutoro" 34

HOKKAIDO DON 25  
Salmon, Ikura, Hokkaido Hotate

UDON 14  
SOFT SHELL TENZARU UDON  
Softshell Crab Tempura, Cold Udon served  
with Dashi based dip

## RAMEN

SHIO RAMEN 11  
A light ramen soup of chicken and pork  
bones with sea salt and a blend of 6 different  
seafoods. Toppings: wood ear mushrooms, pork  
belly cha shu, green onions

SHOYU RAMEN 11  
A light ramen soup of chicken and pork  
bones with shoyu Tare (blended with various  
seafoods, herbs and vegetables). Toppings:  
wood ear mushrooms, pork belly cha shu,  
green onions

## RAMEN TOPPINGS

DRIED SEAWEED 1  
SWEET CORN 1.5  
MARINATED SOFT BOILED EGG 1.5  
WOOD EAR MUSHROOMS 1.5  
SESAME SEEDS 1.5  
HOUSEMADE CHILI PASTE 1.5  
SESAME CHILI OIL 1  
GARLIC OIL 1.5  
BAMBOO 1.5  
GREEN ONIONS 1.5  
CHA SHU 2PC 3  
CHA SHU 6PC 7.5

# SPECIALS

## SUSHI

TORO TAKU FUTOMAKI 4PC 30  
Negi-Toro, Chutoro, Akami, Oshinko,  
Cucumber

ANKIMO FUTOMAKI 4PC 25  
Monkfish Liver patte, Akami, Kampyo,  
Cucumber

TORO URAMAKI 30  
Toro, Akami, Oshinko, Cucumber

## IZAKAYA

ANAGO TEMPURA 18

NI-TAKO 15  
Octopus Stewed

## DESSERTS

YUZU POSET 9  
Seasonal Berries

MATCHA SWISS ROLL 9  
Mascarpone Cheese and  
Sweet Red Bean Paste

ICE CREAM 6.8  
Two scoops of Vanilla, Green Tea, Taro, or  
Black Sesame. Seasonal fruits.  
\*No mixing of flavours\*

## JAPANESE WHOLE FISH SASHIMI

Did you know you can custom order your own whole fish sashimi from Japan? Call us or speak to a manager, there is a minimum of 1 week notice and a cash deposit of \$50 for reservation.

The average whole fish is \$80-\$150 depending on the type and size. Each fish averages 25-35 pieces of sashimi, quantities may vary.



Japanese Restaurant