



APPETIZERS ◆ 前菜

Signature ◆ おすすめ前菜

Poke ◆ ポケ・ハワイアン料理 **\$14.50**
Hawaiian dish. Fresh island ahi tossed with onion, cucumber, seaweed, and flying fish roe in sesame soy dressing.

Spicy Tuna Yukke ◆ スパイシーツナユッケ **\$14.50**
Hot sauce and soy marinated raw tuna.

Tuna Tataki ◆ マグロのタタキ **\$12.70**
Seared Hawaiian ahi in ponzu sauce. Dressed in karashi sumiso (white miso with mustard and vinegar) with a hint of garlic.

Shrimp Cocktail ◆ カクテルシュリンプ **\$12.50**
Served with our cocktail sauce and lemon wedges.

Soft Shell Crab ◆ ソフトシェルクラブ **\$13.50**
Deep-fried soft shell crab served with ponzu sauce.

Tempura Appetizer ◆ 天ぷら盛り合わせ **\$10.25**
2 shrimp and 3 vegetable tempura.

Seafood Tempura ◆ シーフード天ぷら **\$13.50**
2 shrimp, 1 scallop, 1 white fish and 1 piece of squid tempura.

Lobster Tempura ◆ ロブスター天ぷら **\$21.00**
2 lobster and 4 vegetable tempura.

Chāshū Pork ◆ おつまみチャーシュー **\$13.00**
Marinated braised pork belly.

Salmon Popper ◆ サーモンポッパー **\$11.00**
Cream cheese and plum shiso wrapped with salmon.

Ahi Katsu ◆ アヒカツ **\$12.00**
Breaded and deep-fried ahi tuna cutlet with tonkatsu sauce.

Oyster Bar ◆ オイスターバー

Fresh Oyster ◆ 生カキ ea. **\$3.85** half doz. **\$17.00** doz. **\$27.00**
Fresh Pacific oyster with ponzu sauce.

Oyster Shooter ◆ オイスターシューター **\$8.00**
Oyster and quail egg with sake and ponzu sauce.

Fried Oyster ◆ カキフライ **\$9.50**
Oyster with tartar and katsu sauce.

Salads ◆ サラダ

Grilled Mahi Mahi Salad ◆ マヒマヒのサラダ **\$15.00**
Grilled Mahi Mahi over organic salad with creamy sesame dressing.

Organic Sashimi Salad ◆ 刺身オーガニックサラダ **\$17.50**
Chef's choice of sliced seafood and organic greens with creamy sesame dressing.

Salmon Skin Salad ◆ サーモンスキンサラダ **\$11.00**
Organic salad with salmon skin with yuzu or sesame dressing.

Organic Salad ◆ ハワイ島オーガニックサラダ **\$8.00**
Organic spring mix, shredded cabbage and tomatoes topped with tempura crumbs with creamy sesame dressing.

Chef's Suggestion

Appetizer Boat ◆ 前菜盛り合わせ **\$45.00**
Shrimp cocktail, fried dumplings, chicken wings, fried oysters, edamame, and chashu pork belly. Amazing!

Sashimi Appetizers ◆ 刺身盛り合わせ

Sashimi Sampler ◆ 刺身盛り合わせ **\$16.00**
3 types. (Tuna, white fish and salmon)

5 types. (3 types plus scallop and squid) **\$26.00**

9 types. (5 types plus toro with chef's choices) **\$36.00**

Chef's Special Sashimi ◆ 刺身の柚子ソース和え **\$12.50**
Fresh fish with yuzu soy sauce, cilantro, and serrano pepper.

Izakaya Style ◆ 居酒屋スタイル

Edamame ◆ 枝豆 **\$4.85**

Seaweed Salad ◆ 海藻サラダ **\$4.75**
Seaweed, sesame seed, and oil.

Mozuku ◆ もずく **\$5.45**
Angel hair seaweed and with Japanese vinaigrette.

Hiyayakko Tofu ◆ 冷奴 **\$4.50**
Cold tofu topped with ginger, bonito flakes, and soy sauce.

Agedashi Tofu ◆ 揚げ出し豆腐 **\$6.00**
Deep-fried tofu in light dashi broth with mochi.

Sunomono ◆ きゅうりの酢の物 **\$4.00**
Cucumber and seaweed dressed with lightly sweetened vinegar.

Seafood Sunomono ◆ 海鮮・酢の物 **\$9.50**
Seafood, cucumber dressed with lightly sweetened vinegar.

Ika Natto ◆ イカ納豆 **\$7.75**
Sliced squid sashimi with fermented soybeans.

Fried Calamari ◆ ゲソ唐揚げ **\$9.50**
Breaded and fried squid legs with ponzu sauce.

Fried Dumpling ◆ 揚げ餃子 **\$8.50**
Fried dumplings filled with minced pork, chicken, and vegetables.

Fried Octopus ◆ 蛸の唐揚げ **\$9.50**
Lightly seasoned and battered deep-fried octopus.

Chicken Karaage ◆ 鳥の唐揚げ **\$9.50**
Japanese crispy chicken.

Chicken Wings ◆ チキンウィング **\$9.50**
Choice of plain, Korean-style, or Buffalo sauce.

French Fries ◆ フライドポテト **\$5.50**
Seasoned French Fries.

Fish & Chips ◆ フィッシュ&チップス **\$12.00**
3 pieces of white fish and fries.



SUSHI ◆ 寿司

Nigiri or Sashimi (4 pieces) ◆ 握り又は刺身

Maguro / Tuna ◆ まぐろ	\$6.50/11.00
Seared Tuna ◆ 炙りまぐろ	\$7.50/12.00
Toro / Fatty Tuna ◆ とろ	\$12.00/22.00
Seared Toro ◆ 炙りとろ	\$12.00/22.00
Sake / Salmon ◆ 鮭	\$6.00/10.00
Seared Salmon ◆ 炙り鮭	\$7.50/11.00
Hamachi / Yellowtail ◆ はまち	\$5.60/9.20
Seared Yellowtail ◆ 炙りはまち	\$6.60/10.20
Kona Kampachi ◆ コナ・カンパチ	\$4.50/7.00
Saba / Mackerel ◆ しめ鯖	\$4.00/6.00
Unagi / Freshwater Eel ◆ うなぎ	\$6.80/11.60
Anago / Sea Eel ◆ 穴子	\$7.50/13.00
Ebi / Shrimp ◆ 海老	\$4.50/7.00
Tako / Octopus ◆ たこ	\$4.80/7.60
Ika / Squid ◆ いか	\$4.30/6.30
Tamago / Egg Custard ◆ たまご	\$4.00/6.00
Hotate / Scallop ◆ 帆立	\$6.50/10.50
Tobiko / Flying Fish Roe ◆ とびこ	\$4.00/7.00
Ikura / Salmon Roe ◆ イクラ	\$9.00
Uni / Sea Urchin ◆ うに	\$11.00
Kani / Crab ◆ かに	\$9.50
Amaebi / Sweet Shrimp ◆ 甘海老	\$10.50
Big Island Abalone Nigiri ◆ ハワイ島産アワビ	\$9.50

Rolls ◆ 巻き寿司

California Roll ◆ カリフォルニアロール <i>Crab with avocado and cucumber.</i>	\$9.00
Spicy Tuna Roll ◆ スパイシーツナロール <i>Chopped tuna mixed with special sauce.</i>	\$9.50
Hawaiian Roll ◆ ハワイアンロール <i>Tuna with avocado and cucumber.</i>	\$11.50
Avocado Roll ◆ アボカドロール	\$6.00
Salmon Skin Roll ◆ サーモンスキンロール	\$8.50
Yum Yum Roll ◆ ヤムヤムロール	\$10.95
Shrimp Tempura Roll ◆ 海老天ぷらロール	\$10.50
Spider Roll ◆ スパイダーロール <i>Fermented soybeans.</i>	\$12.50
Vegetable Roll ◆ ベジタブルロール	\$7.25

Hosomaki or Hand Rolls ◆ 巻きと手巻き寿司

Tuna Roll ◆ 鉄火巻き	\$6.99/5.99
Toro Roll ◆ ねぎトロ	\$8.00/7.00
Toro Taku Roll ◆ とろたく巻き	\$9.50/8.50
Salmon Roll ◆ サーモン巻き	\$6.50/5.50
Sea Eel Roll ◆ 穴きゅう巻き	\$9.50/8.50
Fresh Water Eel Roll ◆ うなぎきゅう巻き	\$5.50/4.50
Uni Roll ◆ うに巻き	\$13.00/12.00
Ikura Roll ◆ いくら巻き	\$9.50/8.50
Cucumber Roll ◆ かっぱ巻き	\$4.50/3.50
Pickled Radish Roll ◆ 新香巻き	\$4.50/3.50
Kanpyo Roll ◆ かんぴょう巻き	\$5.50/4.50
Plum Shiso Roll ◆ 梅しそ巻き	\$4.50/3.50
Natto Roll ◆ 納豆巻き	\$5.70/4.70



SUSHI ◆ 寿司

Shiono Special Rolls ◆ スペシャル巻き寿司

Hawaiian Volcano Roll ◆ ハワイアンボルケーノ	\$16.95
<i>Spicy tuna roll wrapped with tuna and avocado, then topped with special sauce and chopped macadamia nuts.</i>	
Mauna Lani Roll ◆ マウナラニロール	\$16.70
<i>Shrimp tempura, cucumber, onions roll wrapped with avocado and seared tuna.</i>	
Shiono Deluxe Roll ◆ シオノ・デラックスロール	\$25.00
<i>Toro, avocado, plum shiso, pickled radish wrapped seared toro with avocado.</i>	
Rainbow Roll ◆ レインボーロール	\$16.50
<i>California roll wrapped with avocado, tuna, white fish, salmon, shrimp, freshwater eel and tobiko.</i>	
Tiger Roll ◆ タイガーロール	\$16.75
<i>Shrimp tempura roll wrapped with spicy tuna and avocado.</i>	
Godzilla Roll ◆ ゴジラロール	\$16.95
<i>Shrimp tempura wrapped with avocado and freshwater eel, then topped with special sauces.</i>	
Mauna Kea Roll ◆ マウナケアロール	\$18.00
<i>Freshwater eel, cream cheese, cucumber wrapped with yellowtail, salmon and avocado, then topped with special sauce.</i>	
Dragon Roll ◆ ドラゴンロール	\$16.50
<i>California roll wrapped with avocado and freshwater eel.</i>	
Caterpillar Roll ◆ キャタピラーロール	\$15.60
<i>Freshwater eel roll wrapped with avocado.</i>	
Lobster Tempura Roll ◆ ロブスター天ぷらロール	\$16.00
<i>Maine lobster tempura, cucumber, avocado, sprouts and tobiko.</i>	
Yuzu Soy Yellowtail Roll ◆ ゆずはまち巻き・柚子醤油添え	\$11.50
<i>Chopped with cilantro and serrano pepper, side Yuzu sauce.</i>	
Philadelphia Roll ◆ フィラデルフィアロール	\$9.50
<i>Salmon, avocado and cream cheese roll.</i>	
Philadelphia Fry Roll ◆ フィラデルフィア・フライロール	\$11.50
<i>Salmon, avocado and cream cheese roll, deep fried.</i>	



SHIONO SPECIAL BOAT ♦ シオノボート

Mauna Lani Boat (for 2) ♦ しおのボート

\$78.00

8 pcs. of Assorted Sashimi (Chef's choice) ❄️ Softshell Crab Tempura ❄️ Lobster Tempura
12oz Prime Ribeye Steak (USDA Prime Ribeye) ❄️ Hawaiian Volcano Roll



BOWLS ♦ 丼・重

Curry Rice ♦ カレーライス

\$12.75

Japanese beef curry made with Shiono's Secret Spices!

Katsu Curry Rice ♦ カツカレーライス

\$16.95

Pork loin cutlet with Japanese beef curry over rice.

Loco Moco Curry Rice ♦ ロコモココカレーライス

\$18.50

Our delicious Loco Moco style curry over rice.

Kimchi Chāshū Don ♦ キムチチャーシュー丼

\$15.00

Shiono's special chashu pork with kimchi over rice.

Spicy Yukke Don ♦ スパイシーユッケ丼

\$18.00

Hot sauce and soy-marinated raw fish over rice.

Katsu Don ♦ カツ丼

\$16.50

Breaded and deep-fried pork cutlet with onion and 2 eggs poached in dashi broth and wrapped with a layer of custard like egg.

Unagi Kabayaki ♦ うなぎ重

\$23.00

Grilled freshwater eel over rice.

Chirashi ♦ 江戸前ちらし

\$34.00

Assorted upgraded fish served atop sushi rice.

DINNER COMBINATION PLATES ◆ コンビネーションディナー

Sushi Sashimi Combo ◆ 寿司 + 刺身定食

Sushi Special ◆ 寿司スペシャル \$24.00

Chef's choice of Nigiri sushi 8pc and your choice of maki roll (Tuna, Spicy Tuna, or California Roll). Comes with miso soup and salad.

Sushi Combination ◆ 寿司コンビネーション \$32.50

Chef's choice of nigiri sushi 10pc and your choice of maki roll (Tuna, Spicy Tuna, or California Roll). Comes with miso soup and salad.

Sushi & Tempura ◆ 寿司天婦羅セット \$20.85

5 Sushi, California roll, 4 tempura, with salad, and miso soup.

Sushi & Beef ◆ 寿司ビーフセット \$25.00

5 Sushi, 5oz teriyaki beef, with salad, and miso soup.

Sashimi & Tempura ◆ 刺身天婦羅セット \$19.85

5 Sashimi, 4 tempura, with salad, rice and miso soup.

Sashimi & Beef ◆ 刺身ビーフセット \$24.00

5 Sashimi, 5oz teriyaki beef, with salad, rice, and miso soup.

Dinner Combo ◆ 定食

Miso Butterfish ◆ 銀ダラの味噌焼き \$24.00

Alaskan butterfish marinated in special miso and broiled.

Hamachi Kama ◆ はまちカマ焼き \$28.00

Grilled Yellowtail collar with ponzu dipping sauce.

Salmon Teriyaki ◆ サーモン照り焼き \$19.50

Grilled salmon with teriyaki sauce.

Shiono Chicken ◆ しおのチキン \$13.50

Shiono's special chicken tempura with teriyaki sauce.

Furikake Chicken ◆ ふりかけチキン \$14.50

Tempura chicken tossed with creamy dressing and with furikake.

Chicken Teriyaki ◆ 照り焼きチキン \$15.50

Grilled chicken with teriyaki sauce.

Ton Katsu ◆ とんかつ \$18.50

Breaded and deep fried pork loin cutlet with katsu and hot sauce.

Hibachi Steak ◆ 鉄板ステーキ \$38.00

12 oz USDA Prime Ribeye Steak with caramelized onion and Japanese shiitake mushroom served sizzling on a platter.

SIDES ◆ サイドメニュー

Clam Miso Soup ◆ アサリのお味噌汁 \$4.90

Miso soup with Asari clam and scallion

Miso Soup ◆ お味噌汁 \$3.00

Traditional Japanese soup.

Rice ◆ ご飯 \$3.00

Japanese Hitomebore rice.

Side Salad ◆ ミニサラダ \$3.00

Small organic salad with sesame dressing.

Rice Set ◆ お味噌汁、ごはん、ミニサラダ、お漬物 \$6.00

Miso soup, rice, small salad, and pickles.

DESSERT ◆ デザート

Tempura Ice Cream ◆ 天ぷらアイスクリーム \$7.50

Hot crispy tempura shell around cold frozen ice cream.

Shaved Ice Cream ◆ かき氷 \$7.00

Rainbow shaved ice with vanilla cream.

Green Tea Cheese Cake ◆ 抹茶チーズケーキ \$6.50

Green tea cheese cake and ice cream.

Kona Coffee Ice Cream ◆ コナコーヒーアイス \$4.50

Made in Hawaii.

Yuzu Sorbet ◆ ゆずシャーベット \$4.50

Made in Hawaii.

Vanilla Ice Cream ◆ バニラアイスクリーム \$3.50

Made in Hawaii.

Green Tea Ice Cream ◆ 抹茶アイスクリーム \$3.50

Made in Hawaii.

(注) 以外、上記全てのディナーメニューにはサラダ・御飯・みそ汁がつきます。