



EST. 2001

SHIKI

COLD

冷

GINGER SALAD	7	
local artisan lettuce, heirloom tomatoes, English cucumber, ginger dressing		
CUCUMBER SPECIAL	22	
bluefin tuna, salmon, kani, masago, avocado, scallion wrapped with English cucumber, sunomono vinaigrette		
HAMACHI JALAPEÑO	18	
yellowtail, thinly sliced jalapeño, scallion, ponzu		
SEAWEED SALAD	7	
wakame, daikon, cucumber, carrot, sesame, ponzu		
Ebi +4	Tako +5	Squid Salad +4
Kani +4	Baby Octopus +5	Spicy Conch +6
TUNA TATAKI	20	
seared, thinly sliced bluefin tuna, momiji oroshi, scallion, sesame, ponzu		
BEEF TATAKI	16	
seared, thinly sliced rib eye filet, momiji oroshi, scallion, sesame, ponzu		
CUCUMBER BREEZE	8	
kani and korean pear wrapped with English cucumber, ponzu		

A5 WAGYU

和牛

MIYAZAKI PREFECTURE

A5 WAGYU NIGIRI	35
topped with braised shiitake mushrooms, scallion 2 pcs per order	
A5 WAGYU TEMAKI	35
braised shiitake mushrooms, arugula 1 pc per order	

HOT

温

MISO SOUP	4
dashi stock, shiro miso, wakame, tofu, scallion	
EDAMAME	7
Maldon sea salt flakes, soybean pods	
GYOZA	11
made fresh daily by hand, pan-seared; amber pork, nira, napa, ginger, east-west sauce	
SHUMAI	10
steamed shrimp dumplings, ponzu	
ROCK SHRIMP TEMPURA	24
wild-caught Gulf shrimp, lightly battered and delicately fried, spicy yuzu aioli, side of wasabi vinaigrette tossed arugula	
CRISPY TUNA OSHIZUSHI	25
spicy tuna on top of pressed crispy rice; topped with sweet soy glaze, scallion, jalapeño	
DYNAMITE	16
baked scallops, kani, daikon in spicy creamy carrot chili pepper sauce; topped with katsuobushi	
BAKED SPICY GREEN MUSSELS	15
New Zealand mussels, kani, spicy creamy carrot chili pepper sauce	
HAMACHI KAMA	25
oven roasted yellowtail collar, rice vinegar jalapeño	
YAKISOBA	25
stir fry ramen noodles in savory Japanese worcestershire sauce, chicken thigh, cabbage, shiitake, onion, carrots; topped with aonori and beni shoga	
MISO BLACK COD	37
oven roasted wild-caught sablefish, traditional saikyozuke preparation; broccolini	
LA GALBI	48
1 lb high-choice Black Angus short ribs flanken style, classic Korean marinade; side of braised shiitake tops	
TONKATSU	35
Berkshire Heritage butcher's cut pork, panko-coated and lightly fried; side of finely shredded cabbage and Bulldog sauce	
OYAKODON	35
chicken katsu, shiitake mushrooms, Storey Farm eggs, and onions simmered in tsuyu; plated over a bed of rice, topped with scallion	
A5 WAGYU SUKIYAKI DONABE	120
½ lb A5 Wagyu New York Strip, kabocha, shiitake mushrooms, beech mushroom, lotus root, onion, napa cabbage, grilled tofu, udon noodles, scallion, Storey Farm egg yolk	

TEMPURA

天ぷら

lightly battered, delicately fried, served with tentsuyu sauce
2 pieces per order

ASPARAGUS	4	ONION	4
AVOCADO	4	SCALLOP	9
BEECH	5	SHIITAKE	5
MUSHROOMS		MUSHROOM	
BROCCOLINI	5	SHISO	4
HEIRLOOM	6	SHRIMP	7
TOMATO		SOFT-SHELL	9
KABOCHA	5	CRAB 1 PC.	
KANI	6	SQUID	9
LOTUS ROOT	6	SWEET POTATO	4
MURASAKI	5	ZUCCHINI	4
SWEET POTATO			

TERIYAKI

照焼き

brushed with teriyaki sauce, served with rice and sautéed vegetables
(cabbage, onions, carrots)

CHICKEN THIGH	28	MISO SALMON	32
RIB EYE BEEF 12 OZ.	38	SEASONAL	
SHRIMP	30	VEGETABLES	25

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

NIGIRI 握り寿司 / SASHIMI 刺身

四季

NIGIRI



hand-pressed sushi
—
2 pieces per order

SASHIMI



sliced
—
5 pieces per order

FRESHLY GRATED WASABI
MKT

ABURI STYLE



flame torched
—
+1

				NIGIRI 2 PCS	SASHIMI 5 PCS
AMAEBI	sweet shrimp	Alaska		16	32
BINNAGA	albacore tuna	Canada		9	18
CHUKA IIDAKO	baby octopus	Japan		9	18
CHUKA KURAGE	jellyfish	Japan		9	18
EBI	poached shrimp	Canada		6	13
ESCOLAR	white tuna/walu	Hawaii		10	20
HAMACHI	yellowtail	Kyushu, Japan / Busan, Korea		10	20
HAMACHI TORO	yellowtail belly	Kyushu, Japan / Busan, Korea		12	24
HIRAME	Japanese halibut	Chiba/Sanriku, Japan		16	32
HOKKIGAI	surf clam	Nova Scotia		10	18
HOTATEGAI	scallop	Hokkaido, Japan		12	24
TSURAI	spicy scallop	Hokkaido, Japan		13	26
HOTATEGAI					
KANPACHI	amberjack	Kyushu, Japan Hawaii		14	28
IKA	squid	Kagoshima/Kumamoto, Japan		9	18
IKURA	salmon roe	Alaska		12	24
Quail Egg +4					
INARI	fried tofu pocket	Japan		12	--
KANI KAMA	imitation crab	Japan		7	14
MADAI	true red sea bream	Kyushu, Japan		14	28
MAGURO	akami bluefin tuna	Ehime/Mie/Ooita, Japan Baja, California		13	26
MASAGO	smelt roe	Iceland		9	18
Quail Egg +4					
MIRUGAI	live geoduck	Seattle, Washington		25	50
SAKE	salmon	Faroe Islands / Scotland		10	20
SAKE TORO	salmon belly	Faroe Islands / Scotland		11	22
SHIME SABA	cured mackerel	Kagoshima, Japan		15	30
TAKO	octopus	Hokkaido, Japan		10	20
TAMAGO	sweet egg custard	Crafted In-House		7	14
TORO	fatty bluefin tuna belly	Ehime/Mie/Ooita, Japan Baja, California		15	30
TSUBUGAI	queen conch	Turks and Caicos		10	20
UNAGI	charcoal eel freshwater eel	Japan		9	18
UNI	sea urchin	Hokkaido, Japan / Santa Barbara, California		27	45
Quail Egg +4					

TEMAKI

手巻き

BLUE CRAB	23
wasabi Kewpie, avocado, cucumber	
IKURA	23
cucumber	
NEGITORO	20
finely minced o-toro, generous scallion	
SPICY SCALLOP	18
spicy Kewpie, scallion, cucumber	
UNI, IKURA, QUAIL YOLK	45

SUSHI ROLLS 巻き寿司

四季

SHIKI SC (SUPER CRUNCH)	14	LEMON SALMON	17
Korean pear, layered shrimp, creamy masago, tempura flakes, eel sauce		layered salmon, lemon, jalapeño, kani, avocado	
RAINBOW	15	SPECIAL CRUNCH	12
California roll, layered tuna, salmon, avocado		Korean pear, creamy masago, tempura flakes, avocado, cucumber	
HOUSE SPECIAL	20	CRUNCH	10
tempura shrimp, avocado, cucumber, layered barbecue eel, masago, eel sauce		Korean pear, creamy masago, tempura flakes	
SHRIMP	14	SWEET POTATO ROLL	10
TEMPURA ROLL		sweet potato tempura, avocado, cucumber, sweet soy glaze	
tempura shrimp, avocado, cucumber, masago, eel sauce		VEGETABLE ROLL	12
SPIDER	14	yamagobo-pickled burdock root, kanpyo-calabash gourd, takuan-pickled daikon radish, avocado, cucumber	
soft-shell blue crab, masago, avocado, cucumber, eel sauce		ALASKA	12
ISOMAKI	14	salmon, avocado, cucumber, scallion	
panko-coated and lightly fried, yellowtail, red sea bream, ginger, scallion, ponzu		TUNA AVOCADO	12
EEL ROLL	12	tuna, avocado, scallion	
barbecue eel, avocado, cucumber, eel sauce		YELLOWTAIL ROLL	12
GREEN RIVER	16	yellowtail, avocado, scallion, wasabi	
barbecue eel, kani, masago, cucumber, layered avocado, eel sauce		SALMON ROLL	10
SHIKI SPECIAL	14	salmon, scallion, wasabi	
California roll, layered barbecue eel		TUNA ROLL	10
SMOKED SALMON SKIN	10	tuna, scallion, wasabi	
crispy salmon skin, masago, avocado, cucumber, scallion, eel sauce		SHIROMI ROLL	12
BAGEL	10	white fish, scallion, wasabi	
salmon, cream cheese, avocado, scallion		SPICY TUNA	12
CALIFORNIA	9	tuna, spicy Kewpie, cucumber, scallion	
kani, avocado, cucumber, masago		SPICY YELLOWTAIL	13
FUTOMAKI	13	yellowtail, spicy Kewpie, avocado, scallion	
kani, masago, tamago, yamagobo-pickled burdock root, kanpyo-calabash gourd, takuan-pickled daikon radish, cucumber		SPICY SALMON	12
SEAFOOD SALAD	14	salmon, spicy Kewpie, cucumber, scallion	
Hokkaido scallop, kani, spicy Kewpie, cucumber, scallion		SPICY SHIROMI	14
VOLCANO	13	white fish, spicy Kewpie, cucumber, scallion	
baked California roll, spicy creamy carrot chili, katsuobushi		GREAT VOLCANO +5	
		kani & scallops	

CHEF PARK'S SPECIALTIES シェフの逸品

四季

SUSHI & SASHIMI OMAKASE	65
5 piece nigiri, 8 piece sashimi, maki	
NIGIRI OMAKASE	65
10 piece	
SASHIMI OMAKASE	60
12 piece with white rice	

KAISENDON	85
uni, ikura, amaebi, Hokkaido scallop, maguro, toro, shiromi, quail egg yolk	
CHIRASHI	45
chef's choice sashimi on sushi rice	
UNADON	35
oak charcoal eel on white rice	
TEKKADON	50
tuna sashimi on sushi rice	
SAKEDON	45
salmon sashimi, Ikura on sushi rice	

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