

SHIMBASHI Izakaya *Seasonal Japanese tapas & Sake Bar*

Our seasonal menu makes each dining experience a new adventure. Please see our website www.shimbashiizakaya.com for full menu.

Appetizer とりあえず

Edamame v 枝豆	4.5
Cold Tofu v 冷奴	5
Seasonal Green Ohitashi 季節の野菜お浸し	6.5
Kinpira Gobo: <i>Sautéed Burdock Root</i> v きんぴらゴボウ	7
Seaweed and cucumber Sunomono v わかめと胡瓜の酢の物	6.5
Flash Fried Tofu v 厚揚げ	8
Shrimp Shumai 海老シュウマイ	8.5
Pork Shumai 肉シュウマイ	8.5
Octopus Sunomono たこ酢	11
Steamed Clams アサリの酒蒸し	12.5

Soup & Salad スープ&サラダ

Spicy Calamari Salad スパイシーカラマリサラダ	12
Steak Salad with French Onion Dressing ステーキサラダ フレンチオニオンドレッシング	15.5
Assorted Sashimi Salad ミックス海鮮サラダ	18
Grilled Salmon Skin Salad サーモンスキンサラダ	11
Mix Seaweed Salad ミックス海草サラダ	8
House Green Salad v ハウスグリーンサラダ	7
Potato Salad ポテトサラダ	6.5
Clam Akadashi Miso Soup アサリの赤だし	7
Asari Clam Clear Soup アサリの吸い物	7
Tofu Miso Soup 豆腐の味噌汁	3.5

Stir fried 炒め物

Sautéed Shrimp with Shiso Sauce 海老ソテー大葉ソース	9.5
Nasu Miso Itame v 茄子の味噌炒め	9.5
<i>Stir fried Japanese Eggplant with Blue Lake beans in miso flavor</i>	
Mix Mushrooms Sauté in Butter Sauce v ミックスきのこソテー	8.5
Yasai Itame v : <i>Stir-fried vegetables</i> 野菜炒め	9
Stir Fried Shishito Pepper v しし唐炒め	8.5
Sautéed Spinach with Garlic v ほうれん草のガーリック炒め	7
Sautéed Spinach with Mushrooms v ほうれん草ときのこのソテー	9

Simmered 煮物

Hijiki Seaweed with Vegetables 五目ひじき	6.5
Miso Simmered Mackerel 鯖の味噌煮	9.5

Fried 揚げ物

Assorted tempura 天ぷら盛り合わせ	14
Shrimp Tempura (5pc) 海老天ぷら	13
Assorted Vegetable Tempura v	11
野菜天ぷら盛り合わせ	
Fried Soft Shell Crab ソフトシェルクラブ唐揚げ	14
Pork Cutlet トンカツ	12
Puri-puri Ebiten ふりふり海老天の甘和え <i>Plump fried shrimp in Honey Glazed sauce</i>	9.5
Ika gesso karaage <i>Crispy squid legs</i> ゲソ唐揚げ	8.5
Fried Soft Shell Shrimp (5pc) ソフトシェルシュリンプ唐揚げ	8
Chicken Karaage 鶏の唐揚げ <i>Japanese style fried boneless chicken</i>	8
Spicy Calamari スパイシーカラマリ	8
Panko Fried Oysters (3pc) 牡蠣フライ	7
Agedashi Tofu v <i>Fried organic tofu</i> 揚げ出し豆腐	6.5
Chikuwa Isobeage ちくわの磯辺揚げ	6.5
Deep fried garlic v 揚げにんにく	5

Grilled 焼き物

Gyoza : <i>Handmade dumpling</i> シェフ手作り餃子	7.5
Baked Mussels (4pc) ビリ辛ムール貝	9
Grilled Pike Mackerel 焼きサンマ	7.5
Grilled Mackerel サバ塩焼き	9
Grilled Beef Tongue タン塩	9.5
Tsukune つくね	9
Chicken Teriyaki チキン照り焼き	10
Ginger Chicken 鶏肉の生姜焼き	10
Ginger Pork 豚肉の生姜焼き	11
Ginger Beef 牛肉の生姜焼き	12
Garlic Sauce Steak (4oz) ガーリックバターステーキ	19

Salmon Teriyaki or Salt サーモンの照り焼き/塩焼き	13.5
Grilled Black Cod with Saikyo Miso 銀鱈の西京焼き	16
Yellowtail Teriyaki or Salt ブリの照り焼き/塩焼き	16
Grilled Salmon Collar サーモンカマ西京焼き	14
Grilled Large Yellowtail Collar ハマチカマの塩焼き	18

Rice ご飯物

Una Ju うな重	22
Dry Curry ! ドライカレー	13
Mix Fried Rice 炒飯	13
Tori Zo-Sui: <i>Chicken Rice Porridge</i> 鶏雑炊	9
Kid's Meal キッズミール <i>Chicken patty teriyaki, steamed vegetables & rice</i>	9

Noodle 麺類

Cold Buckwheat Soba or Udon 冷やしそば、又はうどん	9
Mentai Udon 明太子和えうどん	9
<i>Udon noodle sautéed with cod roe sauce</i>	

Rolls / Hand Rolls 巻き寿司/手巻き

California Roll カリフォルニア	Cut/Hand 9.5 / 8
<i>Deep sea red crab meat with mayo, cucumber, and avocado</i>	

Spicy Tuna Roll ! スパイシーツナ	8.5 / 7.5
<i>Spicy Tuna with mayo, and cucumber</i>	

Spicy Yellowtail ! スパイシーハマチ	8.5 / 7.5
<i>Spicy Yellowtail with mayo, and cucumber</i>	

Crunchy Roll クランチーロール	12 / 10
<i>Shrimp tempura, cucumber, spicy mayo topped with tempura flakes, and eel sauce</i>	

Spider Roll スパイダーロール	18 / -
<i>Soft shell crab, cucumber, avocado, gobo carrot, spicy mayo, and eel sauce</i>	

Dragon Roll ドラゴンロール	17 / 11
<i>California roll topped with eel, and eel sauce</i>	

Rolls / Hand Rolls (Continued)

Philly Roll フィリーロール	Cut/Hand 9 / 6
<i>Salmon, cucumber, and cream cheese</i>	

Grilled Salmon Skin グリルサーモンスキンロール	8 / 6
<i>Grilled salmon skin, gobo carrot, cucumber, sprouts topped with bonito flakes</i>	

Rainbow Roll レインボーロール	16 / -
<i>California roll topped with tuna, salmon, white fish and shrimp</i>	

Caterpillar Roll キャタピラロール	16 / -
<i>Eel, cucumber, tamago topped with avocado, and eel sauce</i>	

Vegetable Roll (Soy Paper) v ベジロール	9 / 5
<i>Avocado, cucumber, sprouts, gobo carrot, and mixed greens wrapped with soy paper</i>	

Futo Maki 太巻き	16 / -
<i>Eel, tamago, cucumber, gobo carrot, crab meat, avocado and sprout</i>	

Negitoro Roll ネギトロ巻き	13.5/14
<i>Chopped Toro with scallion</i>	

Avocado Roll v アボカド巻き	6 / 6
------------------------------	-------

Tekka Roll (Tuna) 鉄火巻き	8 / 7
------------------------	-------

Kappa Roll (Cucumber) v カツパ巻き	5.5 / 5.5
--------------------------------------	-----------

Ume Shiso Cucumber Roll v 梅しそ巻き	6 / 6
<i>Pickled plum and shiso leaves</i>	

v = suitable for vegetarian, **!** = spicy

Sushi Platter 寿司プラター

Sushi Platter Izakaya (Serves 3-4 People) 55
California Roll, Spicy Tuna Roll, Philly roll, Vegetable Roll (Spring mix, avocado, cucumber, kaiware sprouts, gobo carrot, ginger), Eel cucumber roll and yellowtail cucumber roll

Sushi Platter Shimbashi (Serves 4-5 People) 88
La Fresca Roll, Lobster Salmon Roll, Rainbow Roll, Dragon Roll, Vegetable Roll (Spring mix, avocado, cucumber, kaiware sprouts, gobo carrot, ginger) and Spicy Tuna Roll

Sushi Platter Del Mar (Serves 7-8 People) 150
Assorted Tempura, Spicy Tuna, California roll, Philly roll, Eel cucumber roll, Yellowtail cucumber roll, La Fresca Roll, Lobster Salmon Roll, Rainbow Roll, Vegetable Roll



Sushi Platter Shimbashi

Specialty Rolls スペシャルロール

King's Roll キングロール 24
Deep-sea red crab, asparagus topped with Bluefin tuna and chopped wasabi leaves

Celebration Roll セレブレーションロール 18
Spicy tuna, cucumber, avocado topped with Albacore, Serrano, shredded dried red pepper

Shrimp Lover Roll シュリンプラバーロール 18
Shrimp tempura, spicy mayo, cucumber topped with Shrimp, Scallion and Honey Glazed Sauce

T.W.R (Tuna Wasabi Roll) ツナ・ワサビロール 18
Shrimp tempura, cucumber, spicy mayo, topped with tuna, wasabi mayo and wasabi masago

Go-Go Roll ゴーゴロール 18
Shrimp tempura, cucumber, spicy mayo topped with spicy tuna, tempura flakes and eel sauce

Lobster Salmon Roll ロブスターサーモンロール 18
Chunk Langostino with mayo, masago, cucumber topped with salmon, garlic oil, ponzu, and bonito flakes

Silverio Roll シルベリオロール 19
Spicy tuna, cucumber topped with shrimp, avocado, spicy scallop (with mayo) and fried Serrano pepper

Del Mar Roll デルマーロール 24
Shrimp tempura, cucumber, spicy mayo topped with seared beef Ribeye, fried garlic and garlic oil

DG Roll DG ロール 24
Spicy yellowtail, avocado, masago topped with yellowtail tempura, micro vegetables, masago and DGR sauce

La Fresca Roll ラ・フレスカロール 19
Spicy tuna, avocado, cilantro topped with yellowtail, pico de gallo, garlic oil, and ponzu sauce

Red Devil Roll レッドデビルロール 17
Spicy tuna, cucumber, topped with habanero masago and Serrano pepper

Shrimp Roll 海老天ロール 17
Shrimp tempura, snow crab with mayo, avocado, cucumber, gobo carrot, eel sauce and sesame seeds

Mikoshi Roll お神輿ロール 18
Albacore, cucumber, asparagus topped with soft-shell crab and spicy cilantro sauce

Lemon Albacore Roll レモンとビン長マグロのロール 18
Spicy crab, cucumber, avocado topped with albacore, lemon and ponzu sauce

Hokkai Roll 北海道ロール 18
California roll topped with seared salmon, spicy cilantro sauce and wasabi yuzu dressing



Enjoy the fantastic ocean-view dining at Shimbashi.

What is Shimbashi?

“Shim” means “New”, and “bashi” means “Bridge” in Japanese. With the desire to provide San Diego with the best Japanese dining experience outside of Japan, we have named our restaurant Shimbashi, meaning “New Bridge”.

Our restaurant theme is based on the *Izakaya*, or Japanese “pub” – a unique and vital cornerstone of Japanese food culture. It’s often found in cosmopolitan areas for after work relaxation and an opportunity to unwind after a busy day.

Shimbashi offers a multi-faceted menu that can be used as a pairing with sake for the light eater or sophisticated dinner entrées served in Japanese tradition.

Hours:

Lunch

Mon-Fri: 11:30am-2:00pm

Sat & Sun: 12:00pm-3:00pm

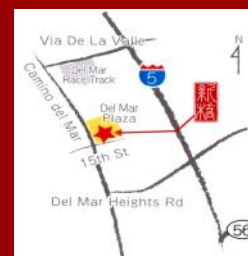
Dinner

Mon-Fri: 4:00pm-10:00pm

Sat & Sun: 3:00pm-10:00pm

SHIMBASHI Izakaya

1555 Camino Del Mar, Suite 201
Del Mar, CA 92014
(Del Mar Plaza Market Level)
Tel: 858-523-0479
www.shimbashiizakaya.com



SHIMBASHI

Izakaya

Seasonal Japanese Tapas & Sake Bar

