

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: Sautéed Burdock Root v きんぴらゴボウ	7
Seaweed and cucumber Sunomono v わかめと胡瓜の酢の物	7
Flash Fried Tofu v 厚揚げ	8
Shrimp Shumai 海老シュウマイ	8.5
Octopus Sunomono たこ酢	10
Steamed Clams アサリの酒蒸し	12.5

Soup & Salad スープ&サラダ

Shrimp & Crab Salad シュリンプ&クラブサラダ	15.5
Beef Tataki Salad 牛たたきサラダ	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	10
Mix Seaweed Salad ミックス海草サラダ	7.5
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

Nasu Miso Itame v : 茄子の味噌炒め	9.5
Stir fried Japanese Eggplant with Blue Lake beans in miso flavor	
Mix Mushrooms Sauté in Butter Sauce v ミックスきのこソテー	8.5
Yasai Itame v : Stir-fried vegetables 野菜炒め	8
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

Fried 揚げ物

Assorted tempura 天ぷら盛り合わせ	12
Shrimp Tempura (5pc) 海老天ぷら	12
Assorted Vegetable Tempura v 野菜天ぷら盛り合わせ	9
Fried Soft Shell Crab ソフトシェルクラブ唐揚げ	14
Pork Cutlet トンカツ	10.5
Puri-puri Ebiten ふりふり海老天の甘和え	8.5
Plump fried shrimp in Honey Glazed sauce	
Ika gesso karaage Crispy squid legs ゲソ唐揚げ	8
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	7.5
Japanese style fried boneless chicken	
Spicy Calamari スパイシーカラマリ	7.5
Panko Fried Oysters (3pc) 牡蠣フライ	6.5
Agedashi Tofu v Fried organic tofu 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	4.5

Grilled 焼き物

Gyoza : Handmade dumpling シェフ手作り餃子	7
Baked Mussels (4pc) ビリ辛ムール貝	8
Grilled Pike Mackerel 焼きサンマ	7.5
Grilled Mackerel サバ塩焼き	8.5
Grilled Jidori Chicken 地鶏のグリル	9.5
Grilled Beef Tongue タン塩	9.5
Tsukune つくね	9
Chicken Teriyaki チキン照り焼き	9
Ginger Chicken 鶏肉の生姜焼き	9
Ginger Pork 豚肉の生姜焼き	10
Ginger Beef 牛肉の生姜焼き	12
Salmon Teriyaki サーモンの照り焼き	13.5
Grilled Black Cod 銀鱈の塩麴焼き	16
Lemon Zest Grilled Yellowtail ハマチのレモン焼き	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
Garlic Sauce Steak (4oz) ガーリックバターステーキ	19

Rice ご飯物

Una Ju うな重	21
Dry Curry 🍷 ドライカレー	12
Mix Fried Rice 炒飯	10
Tori zo-sui: Chicken Rice Porridge 鶏雑炊	8.5
Kid's Meal キッズミール	8
Chicken patty teriyaki, steamed vegetables & rice	

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	8.5
Udon noodle sautéed with cod roe sauce	

Rolls / Hand Rolls 巻き寿司/手巻き Roll/Hand Roll

California Roll カリフォルニア	9.5 / 7
Deep sea red crab meat with mayo, cucumber, and avocado	
Spicy Tuna Roll 🍷 スパイシーツナ	8.5 / 6.5
Spicy Tuna with mayo, and cucumber	
Spicy Yellowtail 🍷 スパイシーハマチ	8.5 / 6.5
Spicy Yellowtail with mayo, and cucumber	
Crunchy Roll クランチャーロール	12 / 8
Shrimp tempura, cucumber, spicy mayo topped with tempura flakes, and eel sauce	
Spider Roll スパイダーロール	15 / 8
Soft shell crab, cucumber, avocado, gobo carrot, spicy mayo, and eel sauce	
Dragon Roll ドラゴンロール	16 / 8.5
California roll topped with eel, and eel sauce	

Rolls / Hand Rolls (Continued) Roll/Hand Roll

Philly Roll フィリーロール	9 / 6
Salmon, cucumber, and cream cheese	
Grilled Salmon Skin グリルサーモンスキンロール	8 / 6
Grilled salmon skin, gobo carrot, cucumber, sprouts topped with bonito flakes	
Rainbow Roll レインボーロール	16 / -
California roll topped with tuna, salmon, white fish and shrimp	
Caterpillar Roll キャタピラロール	16 / 8.5
Eel, cucumber, tamago topped with avocado, and eel sauce	
Vegetable Roll (Soy Paper) v ベジロール	12 / 8
Avocado, cucumber, sprouts, gobo carrot, and mixed greens wrapped with soy paper	
Futo Maki 太巻き	16 -
Eel, tamago, cucumber, gobo carrot, crab meat, avocado and sprout	
Avocado Roll v アボカド巻き	6 / 6
Tekka Roll (Tuna) 鉄火巻き	7 / 7
Kappa Roll (Cucumber) v カッパ巻き	5 / 5
Ume Shiso Cucumber Roll v 梅しそ巻き	6 / 6
Pickled plum and shiso leaves	

v = suitable for vegetarian, 🍷 = spicy

Sushi Platter 寿司プラター

Sushi Platter Izakaya (Serves 3-4 People) 32
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) 80
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 ゴーゴーロール 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

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 16
Spicy tuna, cucumber, topped with habanero masago and Serrano pepper

Shrimp Roll 海老天ロール 14
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 レモンとピ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

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