

## NOODLES

Zaru Soba	ざる蕎麦 cold buckwheat noodle with dipping sauce on the side	\$8.00
Sanshoku Soba	三色蕎麦 cold buckwheat noodle with grated Japanese mountain yam, grated daikon radish with nameko mushroom, and mountain vegetables	\$12.00
Inaniwa Udon	稲庭うどん Inaniwa handmade thin udon noodle in soup with shrimp tempura on the side	\$13.00
Nabeyaki Udon	鍋焼きうどん pot-cooked udon noodle dish with clam, chicken, egg and vegetable with shrimp tempura on the top	\$18.50

## RICE

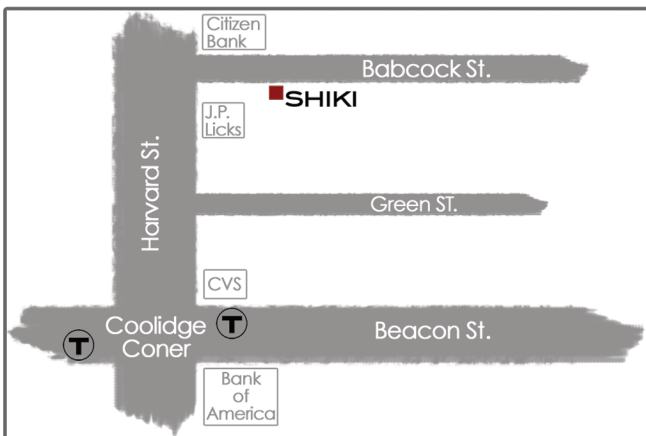
Gohan	ご飯 a bowl of steamed white rice	\$2.50
Sushi Gohan	すし飯 a bowl of vinegared white rice	\$3.50
Today's Gohan	日替わりご飯 a bowl of special rice of the day	\$3.50
Onigiri	おにぎり 2 pcs of rice ball wrapped with seaweed	\$6.00

Ochazuke	お茶漬け traditional Japanese comfort soup dish with rice, seaweed, sesame, shiso basil and white radish sprouts over rice with clear seafood broth	
	Nori (Seaweed)	\$4.75
	Ume (Plum)	\$5.75
	Shio Konbu (Seasoned seaweed)	\$5.75
	Kizami Wasabi (Chopped fresh wasabi)	\$5.75
	Sake (Salmon)	\$7.00
	Tarako (Cod roe)	\$7.00
	Tai Wasabi (Snapper with wasabi)	\$7.00
	Spicy Cooked Tuna	
	Spicy Cooked Salmon	
Shio Konbu (Seasoned seaweed)		
Kizami Wasabi (Chopped fresh wasabi)		

*Includes raw or undercooked seafood and shellfish which could increase your risk of food borne illness*

*Some dishes contain egg, garlic, ginger, milk, nuts, onions, sesame, shellfish, soy, wheat, yam, etc. Before placing an order, please inform your server if person in your party has a food allergy. We do our best to accommodate your needs.*

18% gratuity will be charged for a party of 6 or more.



## SUSHI A LA CARTE

### NIGIRI & SASHIMI

Nigiri is 2pcs per order. Sashimi is 3pcs per order, add \$1.50 to the price.

Tuna	鮪	\$8.50
Salmon	鮭	\$7.50
Smoked Salmon	スモークサーモン	\$8.00
Yellowtail	鱈	\$8.50
Halibut	平目	\$8.50
Engawa (Halibut Fin Muscle)	えんがわ	\$8.00
Mackerel	鯖	\$6.00
Unagi (Fresh Water Eel)	鰻	\$8.00
Tobiko (Flying Fish Roe)	とびこ	\$4.50
Ikura (Salmon Roe)	いくら	\$7.00
Uni (Sea Urchin)	うに	\$7.50
Scallop	帆立	\$7.50
Octopus	たこ	\$7.50
Squid	いか	\$7.50
Shrimp	海老	\$6.00
Jumbo Sweet Shrimp	牡丹海老	\$9.00
Snow Crab	スノークラブ	\$8.00
Egg	玉子	\$4.50

### MAKIMONO (ROLLED SUSHI)

Cucumber Maki	かっぱ巻き	\$4.00
Chopped Wasabi Maki	わさび巻き	\$5.00
Cucumber Wasabi Maki	わさび胡瓜巻き	\$5.50
Avocado Maki	アボカド巻き	\$4.50
Avocado-Cucumber Maki	アボキゅう巻き	\$5.50
Natto Maki	納豆巻き	\$5.00
Pickle Maki	新香巻き	\$4.00
Ume-Shiso Maki	梅しそ巻き	\$4.00
Tuna Maki	鉄火巻き	\$8.50
Spicy Tuna Maki	スパイシーツナ巻き	\$8.75
Salmon Maki	鮭巻き	\$7.50
Spicy Salmon Maki	スパイシーサーモン巻き	\$7.75
Yellowtail-Scallion Maki	ねぎはま巻き	\$8.50
Unagi Maki	鰻巻き	\$8.50
Squid Maki	いか巻き	\$6.50
Spicy Cod Roe Maki	明太子巻き	\$6.50
Mackerel-Ginger Maki	鯖ガリ巻き	\$6.25
Mackerel-Shiso Maki	鯖しそ巻き	\$6.25
California Maki	カリフォルニア巻き	\$8.00
Avocado, cucumber, flying fish roe, snow crab and mayo		
Futo Maki	太巻き	\$9.00
Cooked shiitake mushroom, egg, cucumber, fresh water eel, flying fish roe, snowcrab, sesame and pickle		
Shocking Wasabi Maki	スパイシーワサビ巻き	\$13.00
Chopped wasabi, cucumber, halibut and shiso leaf		
Rainbow Maki	レインボー巻き	\$13.00
Avocado, cucumber, tuna, salmon, shrimp, snowcrab and white fish		
Banzai Maki	バンザイ巻き	\$13.00
Cucumber, fried soft shell crab, sesame and tobiko		
Crazy Maki	クレージー巻き	\$12.00
Egg, cucumber, cranberry sauce, flying fish roe, shrimp tempura and kaiware radish		
Caterpillar Maki	キャタピラ巻き	\$12.00
Avocado, eel and cucumber		

# SHIKI 四季

## DINNER MENU

9 BABCOCK STREET  
BROOKLINE, MA 02446

# 617-738-0200

.....:Lunch Hours  
Tuesday-Sunday:12PM-3PM

.....:Mondays-closed all day

.....:Dinner Hours  
Tuesday-Thursday: 5:30-10PM  
Friday&Saturday: 5:30-11PM  
Sunday: 5:00-9:30PM

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## SALAD

<b>Garden Salad</b>	ガーデンサラダ fresh greens and topped with asparagus, cucumber, and red pepper, ginger dressing on the side	\$6.00
<b>Seaweed Salad</b>	海藻サラダ seaweed marinated with sesame oil with vinegaered seaweed and cucumber	\$6.00
<b>Soba Salad</b>	蕎麦サラダ buckwheat noodle and fresh greens with sesame dressing	\$8.50
<b>Avocado Salad</b>	アボカドサラダ chopped avocado, cucumber and snow crab with mayo and tobiko on top	\$8.50

## SOUP

<b>Miso Soup</b>	お味噌汁 miso soup with seaweed, scallions and cubed tofu	\$3.00
<b>Akadashi Soup</b>	赤出し rich flavored red miso soup with mushrooms	\$4.00
<b>Hamasui</b>	はますい clear fish broth with a clam	\$5.25
<b>Dobinmushi</b>	土瓶蒸し flavorful clear broth with chicken, fish, scallop, shrimp and vegetables	\$7.50
<b>Chawanmushi</b>	茶碗蒸し egg custard dish with chicken, scallop, shrimp and vegetables	\$7.50

## VEGETABLES

<b>Edamame</b>	枝豆 boiled Japanese soybean with sea salt	\$4.50
<b>Tsukemono</b>	漬け物 assortment of Japanese pickles	\$4.50
<b>Kimchee</b>	キムチ spicy napa cabbage pickles	\$4.50
<b>Hiyayakko</b>	冷奴 chilled tofu topped with bonito flakes, ginger and scallion	\$5.00
<b>Ohitashi</b>	おひたし chilled cooked spinach with house sauce, topped with bonito flakes	\$5.50
<b>Nagaimo Sengiri</b>	長芋千切り juliened Japanese mountain yam with a raw quail egg	\$5.50
<b>Okra Natto</b>	オクラ納豆 fermented soybeans with sliced okra	\$5.50
<b>Okra and Nametake Daikon</b>	オクラなめ茸大根 cooked enoki mushroom and sliced daikon radish with okra	\$5.75
<b>Yaki Nasu</b>	焼き茄子 grilled eggplant with house ginger soy sauce topped with bonito flakes	\$6.25
<b>Goma Ae</b>	胡麻和え chilled cooked spinach with sweet sesame sauce	\$6.25
<b>Yudofu</b>	湯豆腐 boiled tofu and vegetables served with bonito flakes, ginger, scallions and soy sauce as dipping sauce	\$6.50
<b>Agedashi Tofu</b>	揚げ出し豆腐 3pcs of fried tofu served with bonito flakes, ginger, grated radish, scallions and nametake mushroom in soy sauce based sauce	\$7.00
<b>Yasai Nama Harumaki</b>	野菜生春巻き fresh spring roll with vegetables	\$7.50
<b>Nasu Miso Dengaku</b>	茄子味噌田楽 4 pcs of broiled eggplant with miso-egg sauce on top	\$7.50
<b>Vegetable Tempura</b>	野菜天麩羅 5pcs of deep fried vegetables with dipping sauce on the side	\$7.50
<b>Vegetable Toban Yaki</b>	野菜陶板焼き vegetables cooked on a ceramic plate with butter and soy sauce	\$11.00

## SEAFOODS

<b>Takoyaki</b>	たこ焼き 6pcs of octopus balls with bonito flakes, mayo, seaweed and vegetable sauce	\$5.50
<b>Ebi Karaage</b>	海老唐揚げ 5pcs of fried shrimps seasoned with salt and pepper	\$6.75
<b>Ebi Shumai</b>	海老しゅうまい 3pcs of steamed shrimp dumplings	\$7.00
<b>Ankimo</b>	あん肝 monkfish's liver with vegetables and ponzu sauce	\$7.00
<b>Ikura Oroshi Daikon</b>	イクラおろし大根 grated daikon radish with salmon roe	\$7.00
<b>Shiki Shinko Maki</b>	四季新香巻き cucumber, mackerel, plum, sesame, shiso basil and shrimp wrapped with daikon radish pickles	\$7.00
<b>Shrimp Tempura</b>	海老天麩羅 3pcs of deep fried shrimp and vegetable with dipping sauce on the side	\$7.50
<b>Saba Wakasa Yaki</b>	鯖の若狭焼き broiled mackerel marinated in mirin soy sauce	\$7.50
<b>Salmon Yakimono</b>	鮭の焼き物 broiled salmon filet with sea salt or teriyaki sauce	\$8.00
<b>Yaki Ika</b>	焼きイカ broiled squid with grated fresh ginger on the side	\$9.50
<b>Kaki Fry</b>	牡蠣フライ 4pcs of deep fried oyster with house tartar sauce on the side	\$8.50
<b>Ebi Mayo</b>	エビマヨ 5pcs of fried shrimp with honey and mayo	\$8.50
<b>Ebi Fry</b>	エビフライ 3 pcs of deep fried shrimp with bread crumbs, tartar sauce on the side	\$8.50
<b>Hamachi Yakimono</b>	鱈の焼き物 broiled yellowtail filet with sea salt or teriyaki sauce	\$9.00
<b>Motoyaki</b>	もと焼き broiled saefood with cheese and mayo	\$9.00
<b>Maguro Yamakake</b>	鮪山かけ grated Japanese mountain yam with pieces of raw tuna	\$9.75
<b>Maguro Natto</b>	鮪納豆 pieces of raw tuna with fermented soybeans with a raw quail egg on the top	\$9.75
<b>Soft Shell Crab Karaage</b>	ソフトシェルクラブの唐揚げ deep fried soft shell carb served with dipping sauce	\$10.00
<b>Gindara Yakimono</b>	銀鱈 broiled black cod marinated in house sauce	\$11.00
<b>Seafood Nama Harumaki</b>	シーフード生春巻き fresh spring roll with eel, snow crab and vegetables	\$11.00
<b>Ikameshi</b>	イカめし braised squid stuffed with sticky rice and minced shitake mushroom	\$12.00
<b>Naruto Maki</b>	鳴門巻き halibut, salmon, tuna and vegetables wrapped with thinly sliced cucumber with tosazu vinegar sauce	\$12.00
<b>Hamachi Kama</b>	鱈かま broiled fatty collar of yellowtail seasoned with sea salt	\$14.00
<b>Hirame Usuzukuri</b>	平目薄造り thinly sliced halibut with ponzu sauce on the side	\$15.00
<b>Sashimi</b>	刺し身 11pcs assortment of raw fish	\$15.00
<b>Hotate Tartar</b>	帆立タルタルソースサーモン巻き chopped raw scallop mixed with shiso basil, pickles and mayo wrapped with smoked salmon	\$15.00

<b>Seafood Toban Yaki</b>	海鮮陶板焼き seafood and vegetable cooked on a ceramic plate with butter and soy sauce	\$15.00	
<b>Sunomono</b>	酢の物 your choice of vinegared seafood		
	Mackerel	鯖	\$7.00
	Octopus	たこ	\$7.00
	Shrimp	海老	\$7.00
	Squid	いか	\$7.00
	Combination of the above	コンビネーション	\$8.50

<b>Carpaccio</b>	カルパッチョ your choice of thinly sliced raw fish with Japanese citrus and olive oil sauce topped with shiso basil		
	Salmon	鮭	\$11.00
	Yellowtail	鯛	\$13.00
	Halibut	平目	\$15.00
	Tuna	鮪	\$15.00

<b>Tataki</b>	たたき your choice of seared raw fish, thinly sliced with ponzu sauce		
	Albacore	びん長鮪	\$10.00
	Salmon	鮭	\$11.00
	Bonito	鰹	\$12.00
	Yellowtail	鯛	\$12.00
	Tuna	鮪	\$12.00

<b>Avocado Tartar</b>	アボカドのユッケ your choice of fish and chopped avocado mixed with mayo		
	Salmon	鮭	\$11.00
	Yellowtail	鯛	\$12.00
	Tuna	鮪	\$12.00

<b>Nagaimo Tartar</b>	長芋のユッケ your choice of fish and chopped Japanese mountain yam seasoned with garlic mirin sauce, topped with scallions, sesame, and a raw quail egg		
	Salmon	鮭	\$11.00
	Yellowtail	鯛	\$13.00
	Tuna	鮪	\$13.00

## MEATS

<b>Chicken Karaage</b>	チキン唐揚げ 5pcs of deep fried seasoned chicken	\$6.50
<b>Gyutan Shioyaki</b>	牛タン塩焼き grilled beef tongue with thinly sliced vinegared onion	\$6.75
<b>Kushiage</b>	串揚げ beef, chicken, and pork deep fried with bread crumbs	\$7.00
<b>Chicken Yakimono</b>	チキンの焼き物 broiled chicken with sea salt or teriyaki sauce	\$7.00
<b>Hirekatsu</b>	ヒレカツ 3 pcs of pork loin deep fried with bread crumbs	\$8.25
<b>Butabara Amiyaki</b>	黒豚腹網焼き broiled black pork belly with grated radish and bean sprouts on the side	\$8.50
<b>Gyu Tataki</b>	牛たたき seared beef, thinly sliced with vegetables and ponzu sauce	\$11.00
<b>Kurobuta Yakimono</b>	黒豚の焼き物 broiled black pork tenderloin with sea salt or teriyaki sauce	\$12.00
<b>Tonkatsu</b>	とんかつ black pork tenderloin deep fried with bread crumbs	\$12.00
<b>Saikoro Steak</b>	サイコロステーキ cubed beef sirloin steak with garlic butter and soy sauce	\$14.00

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