

SHIMA

SUSHI & CHAMPAGNE

DAILY SPECIALS

Bluefin Tuna <i>Sushi or Sashimi Two Pieces</i>	17
Bluefin Toro <i>Sushi or Sashimi Two Pieces</i>	21
The Charlotte <i>Panko Fried Soft Shell Crab Avocado Cucumber Ponzu Butter Rice Pearls Grouper Tartar</i>	35
	Glass Bottle
Sabe Rum Punch <i>Sabe Rum Infusion Cranberry Pineapple Orange Cherry Juice Yuzu</i>	18
Vera Wang Prosecco Rose	23 85

SMALLS

Wagyu Beef Satay <i>Pickled Red Onion Thai Peanut Sauce Mixed Greens</i>	19
Blistered Shishito Peppers <i>Lemon Olive Oil</i>	11
Crispy Coconut Shrimp <i>With Spiced Mango Aioli</i>	15
Bao Buns <i>Spicy Asian Slaw Hoison Spicy Mayo</i>	
Pork Belly 18 Duck 22	
Fried Soft Shell Crab 24	
Bang Bang Shrimp <i>Spicy Eel Sauce Spicy Mayo Spicy Garlic Mixed Greens</i>	18
Duck Tacos <i>Asian Slaw Eel Sauce Asian Influence</i>	16
Crispy Rice <i>Avocado Eel Sauce Chives Cilantro Tempura Crunchies</i>	
Spicy Tuna 12 Spicy Salmon 12	
Nachos <i>Seaweed Salad Avocado Red Pepper Coulis Eel Sauce</i>	
Tuna 22 Wahoo 18	

JARS

CHEF DREW'S "SMOKING" SECTION

Crispy Octopus Salad <i>Mixed Greens Heirloom Tomatoes Confit Onions</i>	24
Ginger Pork Dumplings <i>Asian BBQ Sauce Mixed Greens</i>	18

BOWLS

Miso Soup <i>Scallions Tofu Dried Nori</i>	7
Edamame <i>Sea Salt or Spicy Garlic</i>	9
Mei Mei's Pickled Cucumber Salad <i>Red Onions Sesame</i>	5
Asian Squid Salad <i>Ponzu Pickled Red Onions</i>	12
Seaweed Salad <i>Ponzu Pickled Red Onions</i>	6
Citrus Ginger Salad <i>Yuzu Vinaigrette</i>	10
Poke <i>Sushi Rice Red Onion Roasted Corn Avocado Mango Cucumber Edamame Fried Onions Yuzu Poke Sauce</i>	
Salmon 24 Wahoo 25	
Escolar 25 Ahi Tuna 25	
Hamachi 27	
Ramen <i>Roasted Chipollini Onions Scallions Nori Soft Soy Egg Pork Broth</i>	
Teriyaki Chicken 23 Pork Belly 23	

BITES

Torched Salmon Sashimi <i>Cucumber Relish Yuzu Ponzu Lemon Crema</i>	26
Hamachi Jalapeño <i>Jalapeño Relish Chives Pickled Red Onion Roasted Garlic Ponzu Cilantro</i>	28
Scallop Tiradito <i>Diced Scallops Truffle Ponzu Citrus Supreme Scallions Micro Cilantro Jalapeño Slice</i>	27
Tuna Tataki <i>Togarashi Garlic Flur De Sel Scallion Avocado Smash</i>	30
Wahoo Escabeche <i>Strawberry Tomato Goat Cheese Cilantro Garlic Ponzu Orange Supreme Grapefruit Supreme</i>	30
Torched Scallop Sashimi <i>Spicy Mayo Ponzu Tendril Scallions Salmon Roe</i>	27
Torched Smoked Grouper Nigiri <i>Black Sea Salt Lemon Aioli Black Garlic Shoyu Scallions</i>	30

Items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.

20 % Gratuity may be added to all parties of 5 or more.

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ROLLS

Coco Loko <i>Coconut Shrimp Cucumber Avocado Mango and Red Pepper Coulis Toasted Coconut</i>	22
Volcano <i>Spicy Salmon Cream Cheese Jalapeño Crab Scallop Shrimp Spicy Mayo Eel Sauce</i>	26
SHIMA <i>Tempura Shrimp Cucumber Sweet Hamachi Spicy Mayo Masago Crunches</i>	22
Plaza 88 <i>Spicy Tuna Jalapeño Blackened Wahoo Avocado Squid Ink Tobiko Sweet Chili Sauce</i>	20
Island Crunch Futomaki <i>Ahi Tuna Crab Salad Avocado Cucumber Deep Fried in Panko Spicy Mayo Eel Sauce</i>	20
Sunrise <i>Crab Salad Cream Cheese Cucumber Salmon Lemon Slice Wasabi Aioli Bagel Seasoning Mango Coulis</i>	22
The Cam <i>Spicy Crab Salad Cream Cheese Jalapeño Ebi Avocado Honey Sriracha Tempura Crunchies</i>	24
Over The Rainbow <i>Crab Salad Cucumber Tuna Salmon Hamachi Shrimp Avocado Wasabi Tobiko Ponzu</i>	24
The Royal <i>Shrimp Tempura Cucumber Cream Cheese Eel Avocado Fried Shallots Wasabi Mayo Gochujang Eel Sauce</i>	27
Rattlesnake Roll <i>Spicy Tuna Jalapeño Cream Cheese Tempura Crunchies Mango Sweet Chili Sauce Tuna Taki</i>	32
The Rolex <i>Tempura Lobster Avocado Cucumber Wagyu Pea Tendrils Gold Leaf Uni Butter</i>	40
The Lotus <i>Cucumber Carrots Onion Scallions Radish Avocado Micro Salad Ponzu</i>	17
The Maine <i>Tempura Lobster Tuna Cucumber Eel Sauce Lemon Aoli Wasabi Almonds</i>	35
Alligator Reef <i>Tempura Jalapeno Cream Cheese Crab Spicy Salmon Mango Sweet Chili Sauce Dorito Crumble</i>	30
Extra Side Sauce	1

PIECES

Tuna	7	Wahoo	6
Salmon	6	Walu	6
Hamachi	6	Ebi	4
Eel	5	Tobiko	4
Octopus	4	Salmon Roe	5
Cold Smoked Grouper	7	Chef's Choice	
		6 pc	37
		10 pc	55

FEATURES

Avocado Tower <i>Spicy Tuna Crab Salad Sushi Rice Torched Spicy Mayo Eel Sauce</i>	25
Chicken and Waffles <i>Spicy Mayo Eel Sauce</i>	19
Miso Glaze Hamachi Kama <i>Shishito Peppers Heirloom Tomatoes Sushi Rice Eel Sauce</i>	31
Fried Rice <i>Sushi Rice Shredded Carrots Edamame Roasted Corn Scallions Sunny Side Up Egg Spicy Mayo Eel Sauce</i>	
Pork Belly	22
Teriyaki Salmon	27
Lobster Tempura	55
Chicken	22
Shrimp	32
Wagyu	65*

BOATS

Boat for 1 <i>Plaza 88 Maki Roll 4 Nigiri 4 Sashimi Seaweed Salad</i>	45
Boat for 2 <i>Plaza 88 Shima Roll Maki Roll 6 Nigiri 6 Sashimi Seaweed Salad</i>	90
Boat for 3 <i>Plaza 88 Island Crunch Over the Rainbow Maki Roll 6 Nigiri 6 Sashimi Seaweed Salad</i>	140
Boat for 4 <i>Sunrise Plaza 88 Cam Roll Maki Roll 8 Nigiri 8 Sashimi Seaweed Salad</i>	180
Boat for 6 <i>Shima Roll Island Crunch Plaza 88 Sunrise Maki Roll 10 Nigiri 16 Sashimi Seaweed Salad Squid Salad</i>	285

#SHIMAislamorada



Camellien "Junior" Octela | Executive Chef and Proprietor

Andrew Tsang | Proprietor

John Rudolph | Interior Design & Proprietor

Menu Changes Daily Based on Ingredient Availability