

SHIMA

SUSHI & CHAMPAGNE

Signature Bubbly Cocktails

Rosé Sorbet	16
<i>Lemon Raspberry, Strawberry or Blood Orange Sorbet Served with Francois Montant Rosé</i>	
Blackberry Lavender Bubbly	16
<i>Francois Montant Brut Sprite Blackberry Lavendar Syrup</i>	

Champagne

	Bottle
Veuve Clicquot Brut	140
G.H. Mumm Brut	180
Besserat De Bellefon 2008	200
Besserat De Bellefon Blanc de Blanc	225
Taittinger Nocturne Rosé	265
Grand Siècle by Laurent-Perrier <i>No. 25 Sun King with Jacket</i>	420
Dom Perignon Vintage 2012 Brut	600

Bubbles

From Around the World

	Glass	Bottle
Francois Montand Brut Rose	14	
Poema Cava Organic	14	56
Paringa Sparkling Sharaz		64
Moillard Cremant Brut		64
Chandon		70
Vera Wang Prosecco	23	85
Vera Wang Prosecco Rose	23	85
Atmosphère Rosé Extra Brut		120

#SHIMAislamorada



Camellien "Junior" Octela | Executive Chef and Proprietor
John Rudolph | Interior Design & Proprietor
Menu Changes Daily Based on Ingredient Availability

SHIMA

SUSHI & CHAMPAGNE

Signature Cocktails

Sabe Rum Punch	18
<i>Sabe Rum Infusion Cranberry Pineapple Orange Cherry Juice Yuzu</i>	
Dark 'N Stormy Rum	18
Margarita	18
<i>Sabe Tequila Infusion House Mix Muddled Garnish</i>	
Plum Berry	Hibiscus Peach
Watermelon Jalapeño	Strawberry Mint

Beer

Sapporo	12
Kirin Ichiban	12
Kirin Light	12
Orion	12
Singha	12

Local Brew

Sandbar Sunday	8
Iguana Bait	8

Non-Alcoholic

Soft Drinks	5
<i>Coke Diet Coke Sprite Ginger Ale Iced Tea</i>	
Ginger Beer	9
Ramune Soda	11
<i>Melon Orange Lemon Lime Blueberry</i>	
Bottled Water	Fiji 700mL 12
Perrier Sparkling Water	6

Handcrafted Dessert

Matcha Pistachio Tiramisu	16
<i>with Green Tea Ice Cream</i>	
Bread Pudding	14
<i>White Chocolate</i>	
Yuzu Cheesecake	14
<i>with Dulce de Leche and Mini Waffle Bowl</i>	
Ice Cream	9
<i>Pistachio Green Tea Waffle Cone Crumble</i>	
Sorbet Dessert	12
Mochi Ice Cream	6
<i>Black Sesame</i>	

SHIMA

SUSHI & CHAMPAGNE

Filtered Sake

	180ml		
Kirin-Zan Classic <i>Smooth and Dry</i>			18
Yuki Otoko "The Yeti" <i>Crisp and Dry</i>			21
	300 ml	500ml	720ml
Gekkeikan (Warm also Available) <i>Medium Acidity</i>	20		40
Tanrei Junmai Sake <i>Crisp and Dry</i>	30		60
Wildflowers Junmai <i>Sweet</i>			63
Kirin-Zan Mello <i>Light and Dry</i>			63
Shimizu No Mai Sake – Pure Dawn <i>Delightfully Fresh</i>	33		65
Shimizu No Mai Sake – Pure Dusk <i>Medium Length and Dry</i>	37		74
Yukikage Snow Shadow <i>Smooth and Earthy</i>	39		
Treasure Ship Junmai Gingo <i>Pure and Clean</i>	42		

Unfiltered Sake

	300 ml	720ml
Sho Chiku Bai Nigori <i>Slightly Sweet</i>		42
Momokawa Pearl Nigori <i>Rich and Sweet</i>	28	56
Shimizu No Mai Nigori – Pure Snow <i>Soft-Sweet to Dry</i>	33	65

Flights

Tavernaero <i>Three 1 oz shots Gekkeikan Tanrei Junmai Momokawa Pearl Nigori</i>	13
The Boardwalk <i>Four 1 oz shots Wildflowers Junmai Pure Dawn Pure Dusk Pure Snow</i>	28

SHIMA

SUSHI & CHAMPAGNE

White Wine

	Glass	Bottle
Acrobat Pinot Gris Oregon <i>Hints of Pear, Apple and Citrus</i>	12	39
Barone Fini Pinot Grigio Italy <i>Hints of Tree Fruit and Citrus Notes</i>	16	60
McBride Sisters Sauvignon Blanc NZ <i>Hints of Grapefruit, Passionfruit & Kiwi</i>	14	45
Kim Crawford Sauvignon Blanc NZ <i>Hints of Citrus and Tropical Fruit - Extra Dry</i>	14	45
Copain Tous Ensemble Chardonnay California <i>Hints of Tree Fruit and Citrus Notes</i>	16	75
Patz & Hall Sonoma Coast Chardonnay California <i>Hints of Spicy Pear and Green Apple</i>	20	85
Joseph Drouhin Pouilly Fuisse Chardonnay France <i>Hints of fruit and Floral</i>	31	110

Red Wine

	Glass	Bottle
Primarius Pinot Noir Oregon <i>Hints of Strawberry, Raspberry and Earthy Notes</i>	12	50
Acrobat Pinot Noir Oregon <i>Hints of Lemon & Grapefruit</i>	15	50
Heritage Browne Family Vineyards Pinot Noir Oregon <i>Hints of Raspberry, Plum & Candied Violets</i>	15	50
Chasing Rain Red Mountain Red Blend Washington <i>Hints of Plum, Oak & Vanilla</i>	15	50
Rodney Strong Cabernet Sauvignon California <i>Hints of Cherry and Black Currant</i>	18	60
Crossbarn Cabernet Sauvignon California <i>Hint of Fruit and Dried Herbs</i>	31	110