

SHIRO NINJA

JAPANESE BISTRO BAR AND GRILL



147 S. Washington Street
Sonora, CA

(209) 770-1578 Phone
(209) 694-7209 Fax

Sunday-Monday 5pm-9pm
Tuesday-Saturday 11am-3pm & 5pm-9pm

Made Fresh Daily from fresh
vegetables and quality ingredients.

NON GMO PROJECT
NO ADDED MSG (Sushi Only)
NO HIGH FRUCTOSE CORN SYRUP

Healthy Choices Available
Options: Vegan, Gluten-Free

Organic Produce, Organic Brown Rice,
Sustainable Fish and Meat

Food Allergy Notice

Please be advised that food prepared here may contain or have come in contact with: Milk, Eggs, Wheat, Soy, Honey, Peanuts, Tree Nuts, Fish

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

APPETIZERS

- A-1 EDAMAME** (boiled and seasoned soybeans) \$4
- A-2 INARI** (rice in cooked tofu wrapper, sesame seeds) \$4
- A-3 WAKAME** (marinated seaweed salad) \$5
- A-4 VEGGIE GYOZA** (Japanese vegetable potsticker) \$5
- A-5 FREAKY EDAMAME** (seriously seasoned) \$6
- A-6 GARLIC EDAMAME** (garlic, lemon, cilantro, butter) \$6
- A-7 SQUID SALAD** (marinated squid salad) \$6
- A-8 SHRIMP INARI** (cooked shrimp, inari, sauce, negi, goma) \$6
- A-9 GYOZA** (Japanese style potsticker, shrimp/chicken/pork) \$6
- A-10 KUROBUTA SAUSAGE** (Japanese style grilled black pork sausage) \$6
- A-11 CHICKEN KARAAGA** (deep fried seasoned chicken pieces) \$7
- A-12 IKA-GESO-AGE** (deep fried squid legs) \$7
- A-13 CROQUETTE** (deep fried potato cake served with Tonkatsu sauce) \$7
- A-14 SPICY CHICKEN WINGS** (deep fried seasoned chicken wings with sauce) \$7
- A-15 TAKOYAKI** (a Japanese street festival favorite octopus balls) \$7
- A-16 AGEDASHI TOFU** (fried tofu with mushroom, with sauce) \$8
- A-17 CHICKEN KATSU** (breaded panko chicken breast with tonkatsu sauce) \$8
- A-18 SESAME CHICKEN** (tempura chicken breast with sesame dressing) \$8
- A-19 CHICKEN TERIYAKI** (grilled chicken with teriyaki sauce (LUNCH ONLY)) \$8
- A-20 BBQ WHITE TUNA APPETIZER** (grilled rare white tuna, with creamy house sauce and negi) \$8
- A-21 TONKATSU** (breaded panko pork cutlets served with tonkatsu sauce) \$8
- A-22 VEGGIE TEMPURA** (seasonal vegetables only) \$10
- A-23 COCKTAIL SHRIMP** (cooked shrimp, lettuce, pickled carrot, ginger juice, lemon, sweet chili sauce or wasabi cocktail sauce) \$11
- A-24 MIXED TEMPURA** (shrimp only 4pc and seasonal vegetables) \$14
- A-25 SHRIMP TEMPURA** (shrimp only 8pc) \$15

SPECIALTIES

- C-1 PEPPER FIN** (thin Slices of albacore tuna in gluten-free ponzu dressing, topped with thinly sliced jalapeños and goma) **\$13**
- C-2 BNW** (lightly seared, thin slices of albacore tuna, topped with thinly sliced jalapeños, gluten-free ponzu and black sesame seeds) **\$14**



HOUSE SPECIAL ROLL

- H-1 NINJA ROLL** (deep fried shrimp and crab salad, broiled eel, sea steak, avocado, special sauce, lightly torched and garnished with sliced jalapeño, masago and negi) **\$15**
- H-2 SHIRO NINJA ROLL** (deep fried shrimp, spicy tuna, fresh salmon, avocado, special sauce, lightly torched and topped with masago, negi and crushed macadamia nuts) **\$15**
- H-3 SAMURAI ROLL** (scallop, shrimp, crab mix, cream cheese, avocado, salmon, sauce, torched, masago and negi) **\$15**
- H-4 POKÉMON ROLL** (spicy tuna, panko shrimp, tuna, white tuna, avocado, sauce, torched, masago and negi) **\$15**
- H-5 HANG LOOSE ROLL** (real crab mix, avocado, salmon, yellowtail, creamy Parmesan, torched, sauce, masago and negi) **\$15**



NIGIRAI AND SASHIMI

NIGIRI 2 pc \$5

SASHIMI 10pc \$13

- Hamachi** (Yellow Tail)
Maguro (Ahi Tuna)
Shiro Maguro (Albacore Tuna)
Sake (Fresh Salmon)
Ebi (Cooked Shrimp)
Unagi (Fresh Water Eel)
Tako (Octopus)
Tamago (Sweet Egg)
Oyster 3pc (seasonal market price)

NIGIRI ONLY

- Masago** (Smelt Roe)
Tobiko (Flying Fish Roe)
Ikura (Salmon Roe - seasonal market price)
Uni (Sea Urchin - seasonal market price)

WRAPS AND ROLLS

- W-1 AVOCADO ROLL** (avocado, pickled carrot, cucumber, tapioca paper, lettuce and sweet chili sauce) **\$6**
- W-2 SPICY CHICKEN ROLL** (grilled chicken, avocado, cucumber, tapioca paper, lettuce and sweet chili sauce) **\$7**
- W-3 SEAFOOD SPRING ROLL** (cooked shrimp, crab stick, avocado, cucumber, pickled carrot, tapioca paper, lettuce and sweet chili sauce) **\$7**
- W-4 RABBIT SPRING ROLL** (steamed asparagus, avocado, inari, tapioca paper, seasonal lettuce and sweet chili sauce) **\$7**

SIDES

- SUSHI RICE** **\$2**
STEAMMED RICE **\$2**
BROWN RICE **\$2**
MISO SOUP **\$2**

DRINKS

- Hot Tea** **\$2**
Iced Tea **\$2**
Soda (Variety) **\$2**
Marble Soda (original, melon, strawberry, pineapple, blueberry, orange, hawaii, matcha) **\$2**
Melon Manog or Orange Cream Soda **\$3**

ADDITIONAL CHARGES FOR SUSHI:

- Roasted Almonds** **\$1**
Macadamia Nuts **\$1**
Cream Cheese **\$1**
Sauce **\$1**
Jalapeno **\$1**
Lemon **\$1**
Soy Wrap **\$1**
Brown Rice **\$1**
Spicy Avocado Blended **\$2**

PLATES FROM OUR SUSHI BAR

S-1	VEGGIE MINI ROLL (avocado/cucumber)	\$5
S-2	AVO-KYU ROLL (avocado and cucumber)	\$6
S-3	CALIFORNIA ROLL (crab stick, avocado and sesame seeds)	\$6
S-5	MINI ROLL (tuna/salmon/yellow tail shrimp)	\$6
S-4	CAL SALAD ROLL (crab mix, avocado, cucumber, spicy mayo, sesame seeds)	\$7
S-6	SPICY ROLL (tuna /salmon/yellow tail/shrimp, cucumber, spicy mayo, sesame seeds)	\$7
S-7	SUSHI-DO ROLL (tuna/salmon/yellow tail, avocado, sesame seeds)	\$7
S-8	TERIYAKI CHICKEN ROLL (grilled chicken meat, avocado, cucumber, sauce and sesame seeds)	\$7
S-9	CRUNCHY CHICKEN ROLL (grilled chicken meat, avocado, sauce, fried onion)	\$8
S-10	POKE SALAD ROLL (tuna, wakame salad, lemon)	\$8
S-11	REAL CRAB ROLL (real crab mix, avocado, cucumber and old bay seasoning)	\$8
S-12	EEL ROLL (broiled eel, avocado, cucumber, sauce and sesame seeds)	\$8
S-13	GOLDEN CALIFORNIA ROLL (real crab mix, avocado, masago)	\$9
S-14	PHILLY ROLL (salmon, cream cheese, avocado, masago)	\$9
S-15	CRUNCHY SHRIMP ROLL (fried shrimp, avocado, sauce, fried onion)	\$10
S-16	COLUMBIA ROLL (fried shrimp, avocado, sauce, masago and negi)	\$10
S-17	DRAGON ROLL (broiled eel, avocado, cucumber, sauce and sesame seeds)	\$11
S-18	RAINBOW ROLL (tuna, salmon, yellow tail, crab stick, avocado, masago and negi)	\$11
S-19	TUNA LOVER ROLL (tuna, avocado, spicy sauce, masago and negi)	\$11
S-20	SALMON LOVER ROLL (salmon, avocado, spicy sauce, masago and negi)	\$11
S-21	NEGIHAMA ROLL (yellow tail, avocado, spicy sauce, masago, and negi)	\$11
S-22	PEARL ROLL (fried shrimp, scallop, avocado, sauce, masago and negi)	\$12
S-23	TIGER ROLL (fried shrimp, ebi shrimp, avocado, sauce, masago and negi)	\$12
S-24	IRON CHEF ROLL (fried shrimp, albacore tuna, avocado, sauce, masago and negi)	\$12
S-25	OMEGA3 ROLL (fried shrimp, salmon, avocado, sauce, masago and negi)	\$12
S-26	CATERPILLAR ROLL (fried shrimp, broiled eel, avocado, sauce, negi and goma)	\$13
S-27	DIAMOND ROLL (fried shrimp, yellow tail, avocado, sauce, masago and negi)	\$13
S-28	OCEAN ROLL (fried shrimp, salmon, yellow tail ahi tuna and albacore tuna, avocado, sauce, masago and negi)	\$13
S-29	SPIDER ROLL (deep fried soft shell crab, avocado, cucumber, daikon sprout, masago and negi)	\$13



DONBURI

TSUMETA (COLD) OVER SUSHI RICE

D-1	KARAIDON (spicy tuna and seared tuna with creamy house sauce)	\$15
D-2	TEKKA DON (thin slices of ahi tuna)	\$17
D-3	CHIRASHI DON (thin slices of chefs choice fresh fish)	\$17
D-4	SAKE DON (thin slices of fresh salmon zest and salmon roe)	\$17
D-5	HAMACHI DON (thin slices of yellow tail)	\$17

ATSUI (HOT) OVER STEAMED RICE

D-6	YASAI DON (stir-fried vegetables)	\$11
D-7	GYU DON (stir-fried beef with teriyaki marinade)	\$12
D-8	TORI DON (broiled boneless chicken honey thighs with teriyaki glaze)	\$12
D-9	UNAGI DON (broiled fresh water eel with kabayaki sauce)	\$17

ATSUI (HOT) DISHES

G-1	MISO SALMON KAMA (broiled salmon collar with miso glaze, negi)	\$10
G-2	CHICKEN AMIYAKI (grilled marinated chicken steak)	\$12
G-3	CHICKEN TERIYAKI (grilled chicken steak served with honey teriyaki glaze, seasonal vegetables)	\$12
G-4	SQUID TERIYAKI (whole grilled squid with teriyaki sauce)	\$12
G-5	SABA SHIOYAKI (lightly salted and grilled mackerel served with yuzu sauce, negi)	\$12
G-6	HAMACHI KAMA (broiled yellow tail collar seasoned with sea salt, negi)	\$16
G-7	BEEF AMIYAKI (grilled marinated USDA rib eye steak, negi, onion rings)	\$17
G-8	BEEF TERIYAKI (grilled beef, teriyaki sauce, negi, onion rings)	\$17
G-9	YAKINIKU (grilled rib eye steak, yakiniku sauce, negi, onion rings)	\$17
G-10	TERIYAKI SALMON (broiled fillet of salmon, teriyaki glaze, negi)	\$17

PARTY PLATTERS

\$75 EACH



PLATTER - A (all nigiri) 4pc Tuna, 4pc Hamachi, 4pc Salmon, 4pc Albacore, 4pc White Fish, 4pc Ebi, 4pc Chef's Choice, 4 pc Nigiri

PLATTER - B (all rolls) 1 Golden Cal, 1 Philly, 1 Crunchy, 1 Columbia, 1 Dragon, 1 Rainbow, 1 Tuna Lover, 1 Salmon Lover

PLATTER - C (rolls and nigiri)
1 Golden Cal, 1 Philly, 1 Columbia, 1 Tuna Lover, 4pc Tuna, 4pc Hamachi, 4pc Albacore, 4pc Ebi

PLATTER - D (rolls & special dishes)
1 Columbia, 1 Dragon, 1 Golden Cal, 1 Philly, 1 Garlic Salmon, 1 Spicy Tuna, 1 Sea Steak, 1 BBQ Albacore

PLATTER - E
Chef's Choice of Today's Freshest Sashimi

PLATTER - F (rolls, nigirai & sashimi)
1 Columbia, 1 Philly, 1 Dragon Roll, 4pc Tuna, 4pc White Tuna, A Choice of Today's Freshest Sashimi

PLATTER - G (for non-raw fans!)
Edamame, Crispy Gyoza, Ebi Fry, Teriyaki Chicken)

SALADS

- | | |
|---|-------------|
| SUNOMOMO SALAD
(Picked cucumber salad with sesame seeds) | \$5 |
| GREEN SALAD
(Mixed greens, cucumber, carrot with house dressing) | \$5 |
| KATSU SALAD
(Topped with chicken katsu, mixed greens, cucumber, cherry tomato, sesame dressing) | \$10 |
| FUJI EBI SALAD
(Mixed greens, cucumber, cooked shrimp, macadamia nuts, fuji apple slices with house dressing) | \$10 |
| POKI SALAD (seared tuna, marinated sesame seaweed, cucumber, white onions, sesame soy dressing) | \$12 |

BEER • WINE • SAKE

- | | |
|--|-------------------------------|
| BUD LIGHT | \$3 |
| HEINEKEN | \$4 |
| CORONA EXTRA | \$4 |
| GUINNESS EXTRA STOUT | \$4 |
| SAPPORO PREMIUM | SM/LG \$4/\$7 |
| KIRIN ICHIBAN | SM/LG \$4/\$7 |
| ORION | SM/LG \$4/\$7 |
| ASAHI | SM/LG \$4/\$7 |
| HOUSE WINE | \$5/Glass \$20/ Bottle |
| SAKE TINI (Apple/Watermelon) | \$5 |
| SAKERITA | \$5 |
| HOT SAKE | \$6 |
| SAKE BOMB | \$7 |
| YAEGAKI SAKE | \$12 |
| KUKAI NIGORI MANGO | \$12 |
| STRAWBERRY NIGORI | \$12 |
| SHO CHIKU BAI NIGORI Filtered | \$12 |
| SHO CHIKU BAI NIGORI Unfiltered | \$15 |

