# SHIMA

## CHEF'S CHOICE
Can't decide? Let us curate the perfect meal for you based on your individual taste!

## RAW BAR*

**tuna crispy rice 28**
*thai mayo, tobiko, green onion*

**salmon tataki 28**
*wakame & cucumber salad, ikura, daikon, truffle ponzu*

**kingfish sashimi 28**
*green nahm jim, thai basil, coconut, kaffir lime*

**ahi tuna tiradito 32**
*mango, ají amarillo, avocado, pickled onion*

**red dragon roll 24**
*shrimp tempura, avocado, spicy tuna, sriracha mayo, eel sauce, masago arare*

**special house roll 28**
*crab, cucumber, avocado, tabiko torched atlantic salmon, bonito, nori*

**maguro roll 26**
*tuna, spicy tuna, tempura flakes, avocado, spicy mayo, eel sauce*

**salmon ikura roll 27**
*cucumber, avocado, mentai mayo*

**spicy yellowtail roll 27**
*tuna, avocado, pickled dikon, green onion, yuzu aioli*

**signature nigri selection 65**
*2 pc: hamachi | salmon | tuna | ikura salmon avocado roll, fresh wasabi*

**add-on*
**freshly grated wasabi root 15**

## TO START & SHARE

**crispy soft boiled eggs 14**
*chilli jam, thai basil, roti*

**fresh spring rolls 18**
*shrimp, avocado, bib lettuce, cucumber, coconut chili dip,*

**wagyu & shitake shumai 26**
*black vinegar sauce*

**gai thawt 22**
*tempura chicken, wonton crisps, sesame, pickled cucumber, sweet chilli*

**braised baby back ribs 24**
*red curry, coconut, kaffir lime, lemongrass*

**shrimp firecrackers 28**
*crispy wonton, chili jam, chili garlic sauce*

**local lobster tempura 38**
*house kimchee, gochujang aioli*

**bbq lamb chops 38**
*red curry marinade, pickled asian slaw cucumber yogurt*

**panko chicken bao 8ea**
*asian slaw, japanese mayo*

**pork belly bao 8ea**
*roast peanuts, chilli jam, coriander*

**barramundi bao 10ea**
*nahm jim slaw, coriander, sweet chilli aioli*

**lobster bao 17ea**
*local spiny lobster, lemon mayo, nahm jim*

**thai lobster bisque 26**
*red curry, coconut cream, kaffir lime*

**green papaya salad 20**
*green bean, cherry tomato, roast peanuts, som tum dressing*

**chicken & crab salad 28**
*asian herbs, pomelo, cucumber, shallot, garlic, chives, coconut nahm jim*

## STIR FRY

**pad thai 30**
*chicken | shrimp | vegetarian, rice noodles, bean sprouts, peanut, tofu crisps*

**pad see ew 32**
*braised beef short rib, chinese broccoli, sweet soy, rice noodles*

**drunken noodles 32**
*chicken breast, ho fun noodles green curry, snow peas, chili*

**hong kong noodles 30**
*shrimp, green curry, chilli jam, snow peas, wombok, coconut, thai basil, cashew*

**salmon fried rice 28**
*red curry, chinese broccoli, fried egg, baby corn*

**beef fried rice 32**
*fried egg, snow peas, fresno chili, hoisin, oyster sauce*

## FAVOURITES

**crispy half chicken 36**
*coconut poached chicken, yellow bean & mandarin caramel, jasmine rice*

**crispy whole snapper m.p**
*thai 3 flavor sauce, fresh pineapple, crispy basil, tamarind, jasmine rice*

**chargrilled salmon 38**
*banana leaf, dry red curry, coconut, jasmine rice*

**green apple salad 30**
*crispy barramundi, caramelized pork, peanuts, mint, coriander, green nahm jim*

**penang curry 38**
*chicken | shrimp | vegetarian, thai eggplant, thai basil, kaffir lime*

**thai green curry 38**
*chicken, baby corn, apple eggplant, thai basil, kaffir lime*

**twice cooked beef short rib 42**
*prik nahm pla, sweet fish sauce, jasmine rice*

**roasted black cod 48**
*miso marinated, pickled papaya, coconut & lemongrass sauce*

**massaman lamb shank 42**
*roasted peanut, purple potato, carrot*

**14oz. ribeye steak 90**
*crying tiger marinated, thai coconut rice, herb salad*

## SIDES

**jasmine rice 8**

**thai coconut rice 10**

**crispy roti 8**

**egg fried rice 16**

**chinese broccoli 16**
*ginger, oyster mushrooms*

**baby bok choy 16**
*yellow bean paste & ginger*

**local mushrooms 20**
*wok tossed, ginger, garlic, oyster sauce*

*Please note we are a cashless environment, service @ 15% & VAT @ 10% is applied to all bills. Please inform us of any allergies or dietary requirements.*