

Cold Appetizers

Sea Bream / Halibut Appetizer	\$15
Yellowtail Appetizer	\$17
Albacore Appetizer	\$15
Salmon Carpaccio	\$15
Baked Halibut Roll	\$12
Spicy Tuna on Crispy Rice	\$14
Poke with Renkon (Lotus Root) Chips	\$15

Hot Appetizers

Edamame with Sea Salt	\$4
Garlic Edamame	\$5.5
Shrimp and Vegetable Tempura	\$8
Rock Shrimp	\$12
Shishito Peppers	\$6
Chicken Skewers (4pcs.)	\$8
Chicken Karaage	\$7.5
Fried Calamari	\$7.5
Fried Soft Shell Crab	\$10
Agedashi Tofu	\$6.5
Grilled ‘Jidori’ Chichken	\$8
Gyoza Dumplings	\$7
Shrimp Dumplings	\$9
Black Cod Miso Appetizer	\$15
Braised Short Rib	\$15
Grilled Salmon Kama	\$10
Grilled Yellowtail Kama	\$14

Soup

Miso Soup	\$2
Clam Miso Soup	\$5
Steamed Clam	\$10
Wonton Soup	\$7

Salad

Green Salad	Small \$3.5	Large \$6.5
Cucumber Salad		\$4.5
Cucumber Salad with Octopus		\$11
Seaweed Salad		\$6
Salmon Skin Salad		\$10
Albacore Salad		\$14
Spinach Mushroom Salad		\$10
Poke Salad		\$15
Calamari Salad		\$10

Add avocado for \$2.00

Entrées

Served with miso soup, rice, and salad
Add tempura appetizer for \$6.00

Fresh Seafood

Poke Bowl	\$20
Premium “Chirashi” Box (Fresh Seasonal Sashimi on Sushi Rice.)	\$34
Sushi Combination (Fresh 7pieces of Sushi, California Roll, and Spicy Tuna Roll.)	\$26
Sashimi Combination (Chef’s Selection of Fresh Seasonal Raw Fish.)	\$30

Udon Noodles

Plain	\$8.5
Chicken	\$12
Tempura	\$14

Entrées

Served with miso soup, rice, and salad
Add tempura appetizer for \$6.00

Vegetable

Tofu Steak (Homemade Tofu Steak with Seasonal Vegetables on the side.)	\$15
Tempura Vegetable (Tempura Fried Seasonal Vegetables.)	\$14
Vegetable and Egg Fried Rice	\$12

Cooked Seafood

Shrimp and Vegetable Tempura	\$16
Grilled Salmon Teriyaki (Grilled Fresh Salmon with 345 Original Teriyaki Sauce.)	\$20
Grilled Salmon Miso (Grilled Fresh Salmon with Miso Sauce.)	\$20
Black Cod Miso Dinner (Dinner portion, Grilled Black Cod with Miso Sauce.)	\$26

Chicken & Beef

Chicken Teriyaki (Grilled Free Range Chicken and Vegetable with 345 Original Teriyaki Sauce.)	\$16
Sesame Chicken (Sautéed Free Range Chicken with Special Sesame Sauce.)	\$16
Spicy BBQ Chicken (Grilled Free Range Chicken and Vegetables with Spicy Teriyaki Sauce.)	\$16
Chicken Katsu (Panko Fried Free Range Chicken with Special Dip.)	\$16

Teriyaki Rib Eye Steak	8oz/ \$24	12oz/ \$30
Teriyaki “Kinoko” Rib Eye Steak (Grilled USDA Choice Rib Eye Steak with Mushrooms and 345 Original Teriyaki Sauce.)	8oz/ \$26	12oz/ \$32



Black Cod Miso



Sushi Combo



Spicy Tuna on Crispy Rice



Rock Shrimp



Teriyaki Chicken



Sushi & Sashimi

	Sushi	Sashimi
Toro	MP	MP
Blue Fin Tuna	MP	MP
Tuna	6	15
Cajun Tuna	6	15
Albacore	5	12.5
Yellowtail	6	15
Kampachi	6	15
Salmon	5	12.5
Sea Bream	6	15
Halibut	6	15
Spanish Mackerel	6	15
Mackerel	5	12.5
Squid	5	12.5
Octopus	6	15
Giant Clam	MP	MP
Shrimp	4	10
Sweet Shrimp	MP	-
Scallop	6	15
Sea Urchin	15	30
Salmon Roe	6	-
Flying Fish Roe	6	-
Smelt Roe	4	-
Freshwater Eel	6	15
Sea Eel	6	-
Egg Cake	4	-

Rolls

	Cut	Hand
Tekka Maki (Tuna Roll) (6pcs.)	7	6
Negi-Hama Maki (Yellowtail Roll with Green Onion) (6pcs.)	7	6
Salmon Maki (6pcs.)	7	6
Avocado Maki (6pcs.)	5	4
Kappa Maki (Cucumber Roll) (6pcs.)	4	3.5

California Roll

(Krab, Avocado and Cucumber.)

Tempura Roll (6pcs.)

(Shrimp Tempura, Krab, Avocado, and Cucumber. Eel Sauce on top.)

Crunchy Roll

(Fried Shrimp, Spicy Mayo, Krab, Cucumber, Gobo Root, Tempura Crisp, and Eel Sauce)

Spider Roll (6pcs.)

(Panko Fried Soft Shell Crab, Krab, Avocado, and Cucumber.)

Salmon Avocado Roll

(Salmon and Avocado.)

Spicy Tuna Roll

(Tuna, Spicy Mayo, Cucumber, Radish Sprouts, and Gobo Root.)

Salmon & Cream Cheese Roll

(Smoked Salmon, Avocado and Cream Cheese.)

Salmon Skin Roll

(Baked Salmon Skin, Cucumber, Radish Sprouts, Gobo Root, Green Onion, Dried Bonito and Shichimi Pepper.)

Vegetable Roll

(Cucumber, Avocado, Radish Sprouts, Gobo Root, and Asparagus.)

Baked Spicy California Roll

(California Roll with Bonito Flake mixed Spicy Mayo baked on top.)

Laguna Sunset Roll

(Tuna, White Fish, Salmon, Albacore, Shrimp, Krab, Avocado, and Cucumber, Smelt Roe on top)

Spicy Calamari Roll

(Crispy Calamari Tempura, Spicy Mayo, Krab, Avocado, Cucumber, and extra Calamari on the side.)

Backflip Roll

(Spicy Tuna Roll with Cajun Seared Tuna on top. Green Onion, Sriracha, and Ponzu Sauce.)

Salmon Lemon Roll

(Vegetable Roll with Salmon and Thin Lemon on top. Green Onion, Ponzu Sauce.)

Rainbow Roll

(California Roll with Tuna, White Fish, Salmon, Albacore, and Shrimp on top.)

Super California Roll

(California Roll with Baked Eel on top. Eel Sauce.)

Caterpillar Roll

(Eel, Krab, and Cucumber with Sliced Avocado on top. Eel Sauce.)

Cut Hand

6 5

6.5 5

8 -

9 7.5

9 7

8 6.5

8 6.5

6 5

6 5

7 6

17 -

8 7

17 -

17 -

17 -

15 -

15 -



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Business Hours

Takeout

Mon-Sun

5:00pm-9:00pm



Scan to see
Takeout Menu