

mishik

CHEFS TASTING

\$125

SASHIMI

Hotate, Candied Pear, Shiitaki Tempura, Yuzu Ponzu, Truffle Emulsion

DONBURI

Maguro, Nori Puree, Jidori Egg, Aka Rice, Japanese Mountain Yams
uni+25 ikura +15

YAKIZAKANA

Fish of the Day, Broccolini, Kohlrabi
Vegetable, Tomato Dashi, Shishito Kosho

NIGIRI

8 Pieces of Premium Nigiri

YAKINIKU

A5 Wagyu, Choux Farci, King Trumpet Mushroom,
Mountain Yams, Au Jus

DASHI

Ara Jiru

DESSERT

Omakase One Way

\$115

12 Pieces of
Premium Nigiri
Soup
Dessert

Omakase Round Trip

\$155

15 Pieces of Premium Nigiri
Chef's Selection Handroll
Uni Handroll Upgrade +35
Soup
Dessert

SAKE PAIRING

\$ 7 5



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NEW YEARS EVE
MENU

\$120

EARLY BIRD \$95

TELMONT RESERVE CHAMPAGNE

EZOBAFUN UNI GRILLED CHEESE

sea urchin from Shakotan Peninsula, 4 cheese
blend, brown butter, brioche

SEARED NEMURO HOTATE

Hokkaido scallops, sunchoke puree, crispy Tokyo
negi, winter truffles

OKHOTSK KEGANI SEAFOOD PASTA

hairy crab, sauce americaine, jidori noodles, osetra caviar

ROASTED KINKI FROM ABASHIRI CITY

short-spine thorny head fish, garlic miso, apple oroshi

BURNT HOKKAIDO CHEESECAKE

ADD: CHEF'S SELECTION 7 PIECE NIGIRI: \$40

ADD: A5 WAGYU: \$25

Omakase One Way

\$95

2 Appetizers

9 Pieces of Premium

Nigiri

Soup

Dessert

Omakase Round Trip

\$145

3 Appetizers

12 Pieces of Premium Nigiri

Chef's Selection Handroll

Uni Handroll Upgrade +35

Soup

Dessert

SAKE PAIRING

\$ 7 0



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Valentines Day Menu

\$135

Starter

Sunchoke Vichyssoise
Osetra Caviar, Beets, Chestnuts, Tokyo Negi

Snack

Nodoguro Pan
Brownbutter toaster brioche, Roasted capsicum, Wasabi crème fraîche

Banger

Lobster Uni Pasta
Sauce Americaine, Jidori Noodles, Bafun Uni, Ginkgo nuts

Elevate

Tennen Buri 3 ways Nigiri

(Wild King Yellowtail)

Hakozushi Buri backloin
Kombujime shimofuri Buri
Jabara toro belly Buri zuke

Omakase Additional

Specialty Nigiri selection + 45

Same Gareï kawa + fatty engawa + irizake
Rough scale flounder from Hokkaido

Kawahagi + Kimo

Japanese filefish paired with the best fish liver in the world from Shizuoka

Binchotan + Seared Kinki

Short spine thornyhead from Hokkaido

Smoked Shimofuru + charcoal salt
Hon Maguro Toro Belly from Nagasaki

Last Word

Wagyu strip loin, Nagaimo strip, Bearnaise, Au jus, Tsukemono

Or

Grilled Chilean miso marinated Chilean seabass, Tomato beurre blanc, Shishito kosho

Wagashi

Yuzu crème brûlée, Vanilla panacota, Strawberry compote