

mishik

APPETIZERS

EDAMAME	12
• chili garlic 🍴	
• grilled aromatic 🍴	
• salted	
CHICKEN KARAAGE	14
crispy chicken, mitsuba marinade, ginger aioli	
ROCK SHRIMP TEMPURA	15
rock shrimp, tossed in chili aioli	
GYOZA	15
4 pcs, wagyu, shrimp, sesame ponzu	

SALADS

MISHIK SALAD (VG)	15
organic greens, wafu dressing, avocado, radish parmesan crisp	
SEASONAL SALAD. (VG)	15
baby spinach, blood orange, burrata, pistachios, eggplahnt tempura	
YUZU KOSHO GEM SALAD (V/VG)	16
lettuce, capers, vegan caesar dressing, croutons, parmesan cheese	
Add on to any salad:	
grilled chicken \$6 l shrimp \$8	

TEISHOKU

\$35 each
comes with ara jiru soup and mishik salad

RICE AND NOODLES

CHAHAN FRIED RICE	
jidori egg, green onion	
add on:	
beef \$5 l shrimp \$6 l chicken \$3	
YASAI ITAME WITH UDON	
assorted veggies, kamaage udon noodles	
add on: seafood: \$10 l chicken \$3 l beef \$5	
DON BURI (OVER RICE)	
GYUDON	
marinated beef, jidori egg, white rice	
UNAGI DON	
eel, pickles, shiso, white rice	
CHARCOAL CHICKEN	
assorted stir-fried vegetables, white rice	
MISO CHILEAN SEABASS	
chilean sea-bass, pickles, shishito, white rice	
SUSHI	
CHIRASHI	
assorted fish on rice	
CHEF'S SELECTION NIGIRI	
6 pieces assorted nigiri	

SIDES

ARA JIRU	5
miso dashi soup, mushroom, chives	
TSUKEMONO (V)	5
pickled vegetables	
KIMCHI	5
JAPANESE WHITE RICE	5
DESSERT	
YUZU CHEESE CAKE	5
HOJICHA ICE CREAM WITH MONAKA WAFER	5

CHEFS SPECIALTY ROLLS

NOLA	25
Louisiana red crawfish, tobiko, creamy aioli mix, avocado, cucumber, sushi rice	
ZENCHI	23
avocado, kappa, yellowtail, ponzu truffle, Tokyo negi	
RAKU	20
pickled shishito, avocado, king salmon, soy ginger, wonton crisp	

NEW STYLE SASHIMI

KING ORA SALMON	20
soy ginger, mirepoix ponzu	
BURI SERRANO 🍴	19
yuzu truffle, serrano	
SCALLOP SASHIMI	21
hotate, nashi Pear, crispy shiitake, truffle ponzu	

TEMAKI / MAKIMONO
Temaki (1 piece) / Makimono (6 pieces)

SIGNATURE SELECTIONS	T/M
SPICY BLUEFIN TUNA CUCUMBER 🍴	12/16
YELLOWTAIL SCALLION	8/12
MASUNSUE (KING SALMON)	9/13
SPICY SCALLOP 🍴	9/13
UNAGI SHISO (EEL)	13/15
VEGAN	
KAPPA (CUCUMBER)	5/6
TAKUWAN (PICKIED RADISH)	6/7
NARI (SWEET FRIED TOFU)	4/5
AVOCADO	6/7
NATTO (FERMENTED SOYBEAN)	5/6
UME KYURI (PLUM, CUCUMBER)	7/8
KANPYO (SWEET GOURD)	6/7
RESERVE SELECTION	
NEGITORO (TORO, SCALLION)	14/17
TORO TAKU (TORO, PICKLED DAIKON)	15/18
IKURA (SALMON ROW) *temaki only	16.50
UNI (SEA URCHIN)	MP

NIGIRI / SASHIMI
(priced per piece)

TUNA	
MAGURO (BLUE FIN TUNA)	12
NAGSAKI	
TORO (BLUE FIN FATTY TUNA)	MP
NAGSAKI	
OTORO (FATTIEST TUNA)	MP
NAGSAKI	
YELLOWTAIL	
BURI HIRA (KING YELLOWTAIL)	9.5
TOYOAMA	
SHIAAJI (STRIPED JACKFISH)	10
EHIME	
WHITEFISH	
KAREI (FLOUNDER)	10
TOKYO BAY	
KINKI (CHANNEL ROCKFISH)	21
HOKKAIDO	
KINMEDAI (GOLDEN EYE SNAPPER)	12
CHIBA	
NODOGURO (BLACKTHROAT SEAPEARCH)	19
TSUSHIMA	
MADAI (JAPANESE SEABREAM)	8
EHIMI	

SHELLFISH	
BOTAN EBI (SPOT PRAWN)	12
CANADA	
HOTATE (SEA SCALLOP)	9
HOKKAIDO	
UNI (SEA URCHIN)	MP
HOKKAIDO	
OTHERS	
YUKI MASU (SNOW TROUT)	10
NAGANO	
MASUNSUI (KING ORA SALMON)	14
NEW ZEALAND	
IKURA (SALMON ROE)	12
TOKYO BAY	
UNAGI (EEL)	10
SHIZUOKA	

Menu items subject to change
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

(VG) - vegetarian

(V) - vegan