

mishik

APPETIZERS

EDAMAME 12

- chili garlic🌶️
- grilled aromatic🌶️
- salted

CHICKEN KARAAGE 14
crispy chicken, mitsuba marinade, ginger aioli

IKA GESO KARAAGE 14
squid legs served with sambal aioli

ROCK SHRIMP TEMPURA 15
rock shrimp, tossed in yuzu chili aioli

GYOZA 15
(4 pcs) wagyu, shrimp, sesame ponzu

CRAWFISH TACOS 14
(2 pcs) creamy aioli, red tobiko, yuzu guacamole

FRIED OYSTERS 14
(4 pcs) served with tartar sauce

SOFT SHELL CRAB BAO 26
(2 pcs) crispy soft shell crab, gem lettuce, cucumber, sambal aioli,

JAGAIMO 7
freshly thin sliced crispy potato chips served with nikkei style dip

SALADS

MISHIK SALAD (VG) 15
organic greens, avocado, parmesan crisp, wafu dressing

SEASONAL SALAD (VG) 15
organic greens, blood orange, burrata, pistachios, eggplant tempura, ponzu dressing

YUZU KOSHO GEM SALAD (V/VG) 16
lettuce capers, croutons, parmesan cheese, vegan caesar dressing

Add-on to any salad:
grilled chicken \$6 l shrimp \$8

SIDES

ARA JIRU 6
miso dashi soup, fried tofu, chives

TSUKEMONO (V) 5
pickled vegetables

KIMCHI🌶️ 5
fermented cabbage

JAPANESE WHITE RICE 5

DESSERT

MANGO CREPE CAKE 8

HOJICHA ICE CREAM WITH MONAKA WAFER 6

(VG) - vegetarian

RICE & NOODLES

CHAHAN FRIED RICE (VG) 16
jidori egg, green onion

Add-on: beef \$5 | shrimp \$6 | chicken \$3

YASAI ITAME UDON 14
assorted veggies, kamaage udon noodles

Add-on: seafood: \$10 l chicken \$3 l beef \$5

WAGYU KIMCHI FRIED RICE🌶️ 34
A5 wagyu, kimchi

NABEYAKI UDON 25
kamaage udon, shiro dashi, grilled enoki, shiitake, scallions , kanikama tempura, grilled chicken, atsuyaki tamago

Add-on: 2 pc shrimp tempura: \$8

WAGYU SUKIYAKI 45
Inaniwa udon, enoki, egg, sukiyaki, nappa cabbage

*good for two

DON BURI (OVER RICE)

GYUDON 29
marinated prime rib eye, onsen tamago,

UNAGI DON 36
whole river charcoal grilled eel, pickles, shiso

CHARCOAL CHICKEN 22
chicken thighs, assorted stir-fried vegetables

HAMBURG DON 27
japanese ground wagyu, broccolini, onsen tamago and au jus

ENTREES

PEPPERSTEAK TOBANYAKI 40
wagyu, broccolini, sweet corn, and green onions, served with a side of potato salad

MISO CHILEAN SEA BASS 32
chilean sea-bass, pickles, shishito

A5 WAGYU 65/85
king trumpet, japanese yams, chou farci, au jus 4oz / 6oz

(V) - vegan

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

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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, eggplant tempura	
YUZU KOSHO GEM SALAD (V/VG)	16
lettuce, capers, vegan caesar dressing, croutons, parmesan cheese	

Add-on to any salad:
grilled chicken \$6 | grilled shrimp \$8

BENTO BOX \$45

comes with ara jiru and salad, and otsumami

GYUDON
marinated beef, onsen tamago, 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

JAPANESE HAMBURG
Japanese ground wagyu, white rice, broccolini,
onsen egg, white rice and au jus

EBI TEMPURA
2 pc nobashi ebi and rock shrimp tempura

CHIRASHI
assorted fish over white rice

CHEF’S SELECTION NIGIRI
6 pieces assorted nigiri

A LA CARTE

YASAI ITAME WITH UDON 14
assorted vegetables with stir fried kamaage udon noodles

Add-on: seafood: \$10 | chicken \$3 | beef \$5

CHAHAN FRIED RICE 16
jidori egg, green onion
Add-on: beef \$5 | shrimp \$6 | chicken \$3

NIGIRI TOKUSEN 85
10 pc chef selection nigiri served with ara jiru and tsukemono

SIDES

ARA JIRU	5
miso dashi soup, TOFU, chives	
TSUKEMONO (V)	5
pickled vegetables	
KIMCHI	5
JAPANESE WHITE RICE	5

DESSERT

YUZU CHEESECAKE	6
HOJICHA ICE CREAM WITH MONAKA WAFER	6

CHEF’S SPECIALTY ROLLS

NOLA	16
Louisiana red crawfish, tobiko, creamy aioli, avocado, cucumber, sushi rice	
ZENCHI	23
yellowtail, avocado, cucumber, ponzu truffle, tokyo scallions	
RAKU	21
king salmon, pickled shishito, avocado, soy ginger, wonton crisp	
HIRU	15
shrimp tempura, avocado, spicy teriyaki, sambal aioli	
NANKO	21
crispy soft shell crab, gem lettuce, sambal aioli, wafu dressing	
SPICY BLUEFIN TUNA	17
cucumber, spicy mayo, tobiko	
KING COLOSSAL CRAB	35
garlic aioli, sesame soy paper, wasabi aioli	
TORO EBI	
wasabi aioli, cucumber, avocado, shiso dressing	40

NEW STYLE SASHIMI

KING SALMON	20
soy ginger, mirepoix ponzu	
BURI SERRANO	19
yuzu truffle, serrano	
SCALLOP SASHIMI	23
hotate, nashi pear, crispy shiitake, truffle ponzu	

TEMAKI / MAKIMONO

Temaki (1 pc) / Makimono (6 pcs)

SIGNATURE SELECTIONS	T/M
YELLOWTAIL SCALLION	8/12
MASUNSUKE (KING SALMON)	9/13
SPICY SCALLOP	10/14
UNAGI SHISO (EEL)	13/15

VEGAN

KAPPA (CUCUMBER)	5/6
TAKUWAN (PICKLED RADISH)	6/7
INARI (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 ROE) *temaki only	16.50
UNI (SEA URCHIN)	MP

NIGIRI / SASHIMI

(priced per piece)

TUNA

MAGURO (BLUE FIN TUNA)	10
NAGASAKI	
TORO (BLUE FIN FATTY TUNA)	MP
NAGASAKI	
OTORO (FATTIEST TUNA)	MP
NAGASAKI	

YELLOWTAIL

BURI HIRA (KING YELLOWTAIL)	9.5
TOYOAMA	
SHIMA AJI (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)	11
HOKKAIDO	
UNI (SEA URCHIN)	MP
HOKKAIDO	
OTHERS	
FUKI MASU (KING SALMON)	14
MT. FUJI	
YUKI MASU (SNOW TROUT)	10
NAGANO	
IKURA (SALMON ROE)	12
TOKYO BAY	
UNAGI (EEL)	10
SHIZUOKA	

(VG) - vegetarian (V) - vegan

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SUSHI

CHEF’S SPECIALTY ROLLS

NOLA Louisiana red crawfish, tobiko, creamy aioli, avocado, cucumber, sushi rice	16
ZENCHI yellowtail, avocado, cucumber, ponzu truffle, tokyo scallions	23
RAKU king salmon, pickled shishito, avocado, soy ginger, wonton crisp	21
HIRU shrimp tempura, avocado, spicy teriyaki, sambal aioli	15
NANKO crispy soft shell crab, gem lettuce, sambal aioli, wafu dressing	22
SPICY BLUEFIN TUNA🐟 cucumber, spicy mayo, tobiko	17
KING COLOSSAL CRAB garlic aioli, sesame soy paper, wasabi aioli	35
TORO EBI wasabi aioli, cucumber, avocado, shiso dressing	40

NEW STYLE SASHIMI

KING ORA SALMON soy ginger, mirepoix ponzu	20
BURI SERRANO 🐟 yuzu truffle, serrano	19
SCALLOP SASHIMI nashi pear, crispy shiitake, truffle ponzu	23

SASHIMI MORIAWASE

(CHEF SELECTION SASHIMI PLATTER)	
MEDIUM	175
(good for 2-3 people)	
LARGE	300
(good for 3-4 people)	

NIGIRI TOKUSEN
10 PC CHEF SELECTION NIGIRI PLATTER

ADD ON:
CHEF’S SELECTION MAKIMONO (6PCS) AND ARA JIRU +10

CHIRASHI PREMIUM
assorted sashimi over rice

Add Uni: + \$20

TEMAKI / MAKIMONO
Temaki (1 pc) / Makimono (6 pcs)

SIGNATURE SELECTIONS	T/M
YELLOWTAIL SCALLION	8/12
KING SALMON	10/14
SPICY SCALLOP🐟	9/13
UNAGI SHISO (EEL)	13/15

VEGAN

KAPPA (CUCUMBER)	5/6
TAKUWAN (PICKLED RADISH)	6/7
INARI (SWEET FRIED TOFU)	4/5
NATTO (FERMENTED SOYBEAN)	5/6
AVOCADO	6/7
UME KYURI (PLUM, CUCUMBER)	7/8
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RESERVE SELECTION

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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) KAGOSHIMA	12
TORO (BLUE FIN FATTY TUNA) NAGASAKI	MP
OTORO (FATTIEST TUNA) NAGASAKI	MP

YELLOWTAIL

BURI HIRA (KING YELLOWTAIL) TOYAMA	9.5
SHIMA AJI (STRIPED JACKFISH) EHIME	10

WHITEFISH

KAREI (FLOUNDER) TOKYO BAY	10
KINKI (CHANNEL ROCKFISH) HOKKAIDO	21
KINMEDAI (GOLDEN EYE SNAPPER) CHIBA	12
NODOGURO (BLACKTHROAT SEAPERCH) TSUSHIMA	19
MADAI (JAPANESE SEABREAM) EHIME	8

SHELLFISH

BOTAN EBI (SPOT PRAWN) CANADA	12
HOTATE (SEA SCALLOP) HOKKAIDO	11
UNI (SEA URCHIN) HOKKAIDO	MP

OTHERS

YUKI MASU (SNOW TROUT) NAGANO	10
FUKI MASU (KING SALMON) MT. FUJI	14
IKURA (SALMON ROE) TOKYO BAY	12
UNAGI (EEL) SHIZUOKA	10

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