

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

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	45
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
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) 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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