

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, 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	22
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

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