

mishik

|                                                    |    |
|----------------------------------------------------|----|
| APPETIZERS                                         |    |
| EDAMAME                                            | 12 |
| • chili garlic🍷<br>• grilled aromatic🍷<br>• 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                |    |
| KATSU OYSTERS                                      | 14 |
| (4 pcs) served with tartar sauce                   |    |
| CRAWFISH TACOS                                     | 15 |
| (2 pcs) creamy aioli, red tobiko, yuzu guacamole   |    |

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

UPGRADE YOUR MEAL!

Turn any à la carte dish into a **Teishoku (Lunch Set) for \$33**  
Includes ara jiru, otsumami, and choice of maki: yellowtail  
scallion, cucumber avocado, crawfish

|                                                                     |    |
|---------------------------------------------------------------------|----|
| A LA CARTE                                                          |    |
| GYUDON                                                              | 25 |
| marinated beef, onsen tamago, goma spinach, white rice              |    |
| UNAGI DON                                                           | 25 |
| eel, pickles, shiso, white rice                                     |    |
| CRISPY CHICKEN SANDWICH                                             | 24 |
| mitsuba marinated chicken                                           |    |
| choice of:<br>honey garlic aioli or honey gochujang                 |    |
| MISO CHILEAN SEABASS                                                | 26 |
| chilean sea bass, pickles, shishito, white rice                     |    |
| KOBE BEEF BURGER                                                    | 25 |
| binchotan grilled japanese hamburg, truffle aioli,<br>parmasan melt |    |
| TENDON TEMPURA                                                      | 24 |
| 2 pc nobashi ebi, assorted vegetable, onsen tamago,<br>nori crisp   |    |
| 6 PIECE CHEF SELECTION NIGIRI                                       | 28 |

|                                                             |    |
|-------------------------------------------------------------|----|
| RICE AND NOODLES                                            |    |
| YASAI ITAME WITH UDON                                       | 14 |
| assorted vegetables with stir fried kamaage udon<br>noodles |    |
| Add-on: seafood: \$10 l chicken \$3 l beef \$5              |    |
| CHAHAN FRIED RICE                                           | 16 |
| jidori egg, green onion                                     |    |
| <b>Add-on:</b> beef \$5 l shrimp \$6 l chicken \$3          |    |
| SIDES                                                       |    |
| ARA JIRU                                                    | 5  |
| miso dashi soup, tofu, chives                               |    |
| TSUKEMONO (V)                                               | 5  |
| pickled vegetables                                          |    |
| KIMCHI                                                      | 6  |
| JAPANESE WHITE RICE                                         | 5  |
| DESSERT                                                     |    |
| YUZU CHEESECAKE                                             | 6  |
| HOJICHA ICE CREAM WITH MONAKA WAFER                         | 6  |
| VANILLA PANNA COTTA                                         | 7  |

|                                                                                |    |
|--------------------------------------------------------------------------------|----|
| PREMIUM CHIRASHI                                                               | 48 |
| CHEF'S SELECTION SASHIMI OVER RICE                                             |    |
| CHEF'S SPECIALTY ROLLS                                                         |    |
| NOLA                                                                           | 17 |
| Louisiana red crawfish, tobiko, creamy aioli,<br>avocado, cucumber, sushi rice |    |
| ZENCHI                                                                         | 23 |
| yellowtail, avocado, cucumber, ponzu truffle,<br>tokyo scallions               |    |
| RAKU                                                                           | 21 |
| king salmon, pickled shishito, avocado, soy<br>ginger, wonton crisp            |    |
| HIRU                                                                           | 16 |
| shrimp tempura, avocado, spicy teriyaki, sambal<br>aioli                       |    |
| NANKO                                                                          | 22 |
| crispy soft shell crab, gem lettuce, sambal aioli, wafu dressing               |    |
| SPICY BLUEFIN TUNA🍷                                                            | 18 |
| cucumber, spicy mayo, tobiko                                                   |    |
| KING COLOSSAL CRAB                                                             | 35 |
| garlic aioli, sesame soy paper, wasabi aioli                                   |    |
| TORO EBI                                                                       | 40 |
| wasabi aioli, cucumber, avocado, shiso dressing                                |    |

|                                  |             |
|----------------------------------|-------------|
| TEMAKI / MAKIMONO                |             |
| Temaki (1 pc) / Makimono (6 pcs) |             |
| SIGNATURE SELECTIONS             | TEMAKI/MAKI |
| YELLOWTAIL SCALLION              | 9/12        |
| MASU (KING FUJI SALMON)          | 11/14       |
| SPICY SCALLOP🍷                   | 11/14       |
| 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)        | 15/18       |
| TORO TAKU (TORO, PICKLED DAIKON) | 15/18       |
| IKURA (SALMON ROE) *temaki only  | 16          |
| UNI (SEA URCHIN)                 | MP          |

|                                  |    |
|----------------------------------|----|
| NIGIRI / SASHIMI                 |    |
| (priced per piece)               |    |
| TUNA                             |    |
| HON MAGURO (BLUE FIN TUNA)       | 12 |
| NAGASAKI                         |    |
| TORO (BLUE FIN FATTY TUNA)       | MP |
| NAGASAKI                         |    |
| OTORO (FATTIEST TUNA)            | MP |
| NAGASAKI                         |    |
| YELLOWTAIL                       |    |
| BURI HIRA (KING YELLOWTAIL)      | 11 |
| TOYOAMA                          |    |
| SHIMA AJI (STRIPED JACKFISH)     | 12 |
| EHIME                            |    |
| WHITEFISH                        |    |
| KAREI (FLOUNDER)                 | 11 |
| TOKYO BAY                        |    |
| KINKI (CHANNEL ROCKFISH)         | 21 |
| HOKKAIDO                         |    |
| KINMEDAI (GOLDEN EYE SNAPPER)    | 13 |
| CHIBA                            |    |
| NODOGURO (BLACKTHROAT SEAPEARCH) | 20 |
| TSUSHIMA                         |    |
| MADAI (JAPANESE SEABREAM)        | 9  |
| EHIMI                            |    |

|                                |    |
|--------------------------------|----|
| SHELLFISH                      |    |
| BOTAN EBI (SPOT PRAWN)         | 12 |
| TOYAMA                         |    |
| HOTATE (SEA SCALLOP)           | 11 |
| HOKKAIDO                       |    |
| UNI (SEA URCHIN)               | MP |
| HOKKAIDO                       |    |
| OTHERS                         |    |
| FUJI MASU (KING FUJI SALMON)   | 14 |
| SHIZUOKA                       |    |
| SHIRO MASU (WHITE FUJI SALMON) | 15 |
| SHIZUOKA                       |    |
| IKURA (SALMON ROE)             | 12 |
| TOKYO BAY                      |    |
| UNAGI (EEL)                    | 12 |
| SHIZUOKA                       |    |