

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	
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 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

UPGRADE YOUR MEAL!

Turn any à la carte dish into a **Teishoku (Lunch Set)**
\$33
Includes edamame, ara jiru, otsumami, and choice of
makimono: 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: honey garlic aioli or honey gochujang	
MISO CHILEAN SEABASS	26
chilean sea bass, pickles, shishito, white rice	
MISHIK BURGER	25
wagyu hamburg, truffle aioli, white cheddar melt served with crispy potato chips	
TENDON TEMPURA	24
2 pc nobashi ebi, assorted vegetable, onsen tamago, nori crisp	
6 PIECE CHEF SELECTION NIGIRI	28

RICE AND NOODLES

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, assorted vegetables, green onion	
Add-on: beef \$5 shrimp \$6 chicken \$3	

SIDES

ARA JIRU	5
miso dashi soup, tofu, seaweed, chives	
TSUKEMONO (V)	5
pickled vegetables	
KIMCHI	6
JAPANESE WHITE RICE	5

DESSERT

MANGO CREPE CAKE	8
HOJICHA ICE CREAM WITH MONAKA WAFER	6
VANILLA PANNA COTTA	7

EACH PIECE OF SUSHI IS METICULOUSLY CUT TO ORDER FOR OPTIMAL FRESHNESS AND FLAVOR.

PREMIUM CHIRASHI	48
CHEF’S SELECTION SASHIMI OVER RICE	

CHEF’S SPECIALTY ROLLS

NOLA	17
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	16
shrimp tempura, avocado, spicy teriyaki, sambal 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	
AJI (HORSE MACKEREL)	12
KAGOSHIMA	

(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