

mishik

APPETIZERS

EDAMAME	12
<ul style="list-style-type: none"> • 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	
KATSU OYSTERS	14
(4 pcs) served with tartar sauce	
SOFT SHELL CRAB BAO	26
(2 pcs) crispy soft shell crab, gem lettuce, cucumber, sambal aioli,	

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 shrimp \$7	

SIDES

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

RICE & NOODLES

CHAHAN FRIED RICE (VG)	16
jidori egg, assorted vegetables, green onion	
Add-on: beef \$6 shrimp \$7 chicken \$4	
YASAI ITAME UDON	14
assorted veggies, kamaage udon noodles	
Add-on: seafood: \$10 chicken \$3 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	
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<u>DON BURI (OVER RICE)</u>	
GYUDON	29
marinated prime rib eye, onsen tamago, goma spinach	
UNAGI DON	36
whole river charcoal grilled eel, pickles, shiso	

ENTREES

MISO CHILEAN SEA BASS	32
chilean sea-bass, pickles, shishito served with white rice	
A5 WAGYU	65/85
king trumpet, japanese yams, au jus	4oz / 6oz
MISHIK BURGER	29
wagyu hamburg, truffle aioli, white cheddar melt served with potato chips	
VERDE CHARCOAL CHICKEN	27
aji verde salsa, grilled chicken thigh, spicy teriyaki	
BLUE MARLIN STEAK	31
japanese herbs, yuzu kosho caper sauce	

DESSERT

MANGO CREPE CAKE	8
HOJICHA ICE CREAM WITH MONAKA WAFER	6

(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

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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	

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	
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

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	18
Louisiana red crawfish, tobiko, creamy aioli, avocado, cucumber	
ZENCHI	24
yellowtail, avocado, cucumber, ponzu truffle, tokyo scallions	
RAKU	23
king salmon, pickled shishito, avocado, soy ginger, wonton crisp	
HIRU	17
shrimp tempura, avocado, spicy teriyaki, sambal aioli	
NANKO	23
crispy soft shell crab, gem lettuce, sambal aioli, wafu dressing	
SPICY BLUEFIN TUNA 🍷	20
cucumber, spicy mayo, tobiko	
KING COLOSSAL CRAB	37
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
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
<i>NAGASAKI</i>	
TORO (BLUE FIN FATTY TUNA)	MP
<i>NAGASAKI</i>	
OTORO (FATTIEST TUNA)	MP
<i>NAGASAKI</i>	

YELLOWTAIL

BURI HIRA (KING YELLOWTAIL)	11
<i>TOYOAMA</i>	
SHIMA AJI (STRIPED JACKFISH)	12
<i>EHIME</i>	

WHITEFISH

KAREI (FLOUNDER)	11
<i>TOKYO BAY</i>	
KINKI (CHANNEL ROCKFISH)	21
<i>HOKKAIDO</i>	
KINMEDAI (GOLDEN EYE SNAPPER)	13
<i>CHIBA</i>	
NODOGURO (BLACKTHROAT SEAPEARCH)	20
<i>TSUSHIMA</i>	
MADAI (JAPANESE SEABREAM)	9
<i>EHIMI</i>	

SHELLFISH

BOTAN EBI (SPOT PRAWN)	12
<i>TOYAMA</i>	
HOTATE (SEA SCALLOP)	11
<i>HOKKAIDO</i>	
UNI (SEA URCHIN)	MP
<i>HOKKAIDO</i>	

OTHERS

FUJI MASU (KING FUJI SALMON)	
<i>SHIZUOKA</i>	
SHIRO MASU (WHITE FUJI SALMON)	15
<i>SHIZUOKA</i>	
IKURA (SALMON ROE)	12
<i>TOKYO BAY</i>	
UNAGI (EEL)	12
<i>SHIZUOKA</i>	
AJI (HORSE MACKEREL)	12
<i>KAGOSHIMA</i>	

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SUSHI

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CHEF'S SPECIALTY ROLLS

NOLA Louisiana red crawfish, tobiko, creamy aioli, avocado, cucumber, sushi rice	18
ZENCHI yellowtail, avocado, cucumber, ponzu truffle, tokyo scallions	24
RAKU king salmon, pickled shishito, avocado, soy ginger, wonton crisp	23
HIRU shrimp tempura, avocado, spicy teriyaki, sambal aioli	17
NANKO crispy soft shell crab, gem lettuce, sambal aioli, wafu dressing	23
SPICY BLUEFIN TUNA 🌶️ cucumber, spicy mayo, tobiko	20
KING COLOSSAL CRAB garlic aioli, sesame soy paper, wasabi aioli	37
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
AMBERJACK CRUDO passion fruit amarillo, amarillo aioli, grapefruit, pistachios, aged wild stripped jack	23

SASHIMI MORIAWASE

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

CHIRASHI PREMIUM

assorted sashimi over rice	48
Add Uni: + \$20	

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Temaki (1 pc) / Makimono (6 pcs)

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	TEMAKI/MAKI
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YELLOWTAIL SCALLION	9/12
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NIGIRI / SASHIMI (priced per piece)

TUNA

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

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UNI (SEA URCHIN) HOKKAIDO	MP

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