

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 wasabi aioli

ROCK SHRIMP TEMPURA 15

rock shrimp, tossed in chili aioli

GYOZA 15

4 pcs, wagyu, shrimp, sesame ponzu

CRAWFISH TACOS 14

creamy aioli, red tobiko, yuzu guacamole
2 pcs

FRIED OYSTERS 14

4pcs served with tartar sauce

SOFT SHELL CRAB BAO 10

1 pc, crispy soft shell crab, gem lettuce, kappa, sambal aioli

SALADS

MISHIK SALAD (VG) 15

organic greens, wafu dressing, radish, avocado, parmesan crisp

SEASONAL SALAD (VG) 15

organic greens, blood orange, burrata, pistachios, eggplant tempura, ponzu dressing

YUZU KOSHO GEM SALAD (V/VG) 16

lettuce capers, vegan caesar dressing, croutons, parmesan cheese

Add on to any salad:
grilled chicken \$6 l shrimp \$8

SIDES

ARA JIRU 5

miso dashi soup, fried tofu, chives

TSUKEMONO (V) 5

pickled vegetables

KIMCHI🍴 5

fermented cabbage

JAPANESE WHITE RICE 5

DESSERT

YUZU CHEESE CAKE 5

HOJICHA ICE CREAM WITH MONAKA WAFER 5

RICE & NOODLES

CHAHAN FRIED RICE (VG) 16

jidori egg, green onion

add on:
beef \$5 l shrimp \$6 l chicken \$3

YASAI ITAME UDON 14

assorted veggies, kamaage udon noodles

add on: seafood: \$10 l chicken \$3, beef \$5

WAGYU KIMCHI FRIED RICE🍴 34

A5 wagyu, kimchi

NABEYAKI UDON 25

kamaage udon, shiro dashi, grilled enoki, shiitake, negi, kanikama tempura, grilled ½ chicken, atsuyaki tamago

add on: 2 pc shrimp tempura: \$8

WAGYU SUKIYAKI 45

inaniwai udon, rice, enoki, egg

*good for two

DON BURI (over rice).

GYUDON 29

marinated prime rib eye, jidori egg, white rice

UNAGI DON 36

whole river charcoal grilled eel, pickles, shiso, white rice

CHARCOAL CHICKEN 22

chicken thighs, assorted stir-fried vegetables, white rice

HAMBURG DON 27

japanese ground wagyu, white rice, served with broccolini, onsen tamago and au jus

ENTREES

PEPPERSTEAK TOBANYAKI 40

wagyu, broccolini, sweet corn, green onions served with side potato salad

MISO CHILEAN SEABASS 32

chilean sea-bass, pickles, shishito

A5 WAGYU 65/85

king trumpet, japanese yams, chou farci, au jus 4 OZ / 6 OZ

(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