

m i s h i k

New York Restaurant Week Winter 2025

MENU

\$60

APPETIZER

(Select 1)

ROCK SHRIMP TEMPURA

rock shrimp, tossed in chili aioli

MISHIK SALAD

organic greens, wafu dressing, avocado, parmesan crisp

CHARCOAL EDAMAME

togarashi, maldon salt, lemon, nori

ENTREE

(Select 1)

SUSHI PLATTER

chef's choice 4 piece nigiri + 6 piece makimono

CHARCOAL CHICKEN

binchotan grilled chicken with stir fried vegetables

SOONDOBU CHIGAE

silken tofu, seafood broth, pong chili oil, served with a side of white rice

DESSERT

(Select 1)

Vanilla Ice Cream

olive oil, honey, maldon sea salt

Matcha Crepe Cake

served with macerated berries