

m i s h i k

New York Restaurant Week Summer 2025

M E N U

\$60

A P P E T I Z E R

(S e l e c t 1)

I K A G E S O K A R A A G E

fried squid legs served with sambal aioli



Y U Z U K O S H O G E M S A L A D

lettuce capers, vegan caesar dressing, croutons, parmesan cheese



G Y O Z A

4 pcs, wagyu, shrimp, sesame ponzu

E N T R E E

(S e l e c t 1)

all entrees come with miso soup



S U S H I P L A T T E R

chef's choice 4 piece nigiri + 6 piece makimono



G Y U D O N

marinated prime rib eye, onsen tamago, white rice



M I S O C H I L E A N S E A B A S S

chilean sea-bass, pickles, shishito

D E S S E R T

(S e l e c t 1)

Vanilla Panna Cotta with Macerated Berries



Hojicha Ice Cream with Monaka Wafer