

RAW BAR

MAGURO DON BURI 35

blue fin tuna, nori puree, jidori egg, aka rice, mountain yams

CHIRASHI DON 48

chefs selection sashimi over rice

7 PC CHEF NIGIRI SELECTION 38

CHEF'S SASHIMI PLATTER (20 PCS) 95

NIGIRI | SASHIMI | MAKIMONO | HANDROLL

MAGURO - tuna	12	12	15	12
FUJI -salmon	14	14	14	11
SHIMAJI - striped jackfish	12	12	1	x
TORO - fatty tuna	MP	MP	MP	MP
UNI - sea urchin	MP	MP	MP	MP
MADAI - seabream	9	9	9	X
SPECIAL FISH	MP	MP	MP	MP

SPECIAL MAKI

RAKU 23

king salmon, pickled shishito, avocado, soy ginger, wonton crisp

ZENCHI 24

yellowtail, avocado, cucumber, ponzu truffle, tokyo scallions

SPICY TUNA CUCUMBER 20

cucumber, spicy mayo, tobiko

APPETIZERS

AROMATIC EDAMAME 12

togarashi, nori, lemon, salt

CHICKEN KARAAGE 14

crispy chicken, mitsuba marinade, ginger aioli

ROCK SHRIMP TEMPURA 15

rock shrimp, yuzu chili aioli

GYOZA 15

Wagyu, Shrimp, sesame ponzu 4 PCS

SALAD

MISHIK SALAD 15

organic greens, avocado, parmesan crisp, grape tomatoes, wafu dressing

Add On:

tuna tataki 15 | salmon tataki 12

YUZU KOSHO GEM SALAD 15

lettuce, capers, croutons, parmesan, vegan caesar dressing

Add On:

grilled chicken 5 | shrimp 7

RICE AND NOODLES

CHAHAN FRIED RICE 16

jidori egg, seasonal vegetables, green onion

Add-on: beef 6 | shrimp 7 | chicken 5

YAKISOBA 14

egg noodles, cabbage, bean sprouts

Add-on: beef 6 | shrimp 7 | chicken 5

Upgrade your meal!

Turn any entree dish below into a Teishoku (Lunch Set) for \$33
Includes edamame, ara jiru, otsumami, and choice of
makimono: yellowtail scallion, cucumber avocado, crawfish

ENTREE

TENDON TEMPURA 24

2 pc nobashi ebi, assorted vegetable, onsen tamago, nori crisp

GYUDON 25

marinated prime ribeye, onsen tamago, goma spinach

UNAGI DON 25

binchotan-grilled freshwater eel, pickles, tempura shiso

CHICKEN AJI VERDE 27

binchotan-grilled chicken thighs, aji verde, spicy teriyaki

CHILEAN SEABASS 27

chilean sea bass, house pickles, blistered shishito, white rice