

m i s h i k

Dining Room & Bar Menu

Temaki / Makimono

Makimono Set (Choose 2 or 3 non reserve) 25 / 35

Buri (<i>Yellowtail</i>)	8 / 14
King Salmon	9 / 14
Hon Maguro (<i>Bluefin Tuna</i>)	7 / 12
Unagi (<i>Eel, Shiso Tempura</i>)	13 / 15
Spicy Hotate (<i>Hokkaido Scallop</i>)	8 / 16
Kappa (<i>Cucumber</i>) (v)	7.25 / 8.25
Takuwan (<i>Pickled Radish</i>) (v)	7.25 / 8.25
Inari (<i>Sweet Fried Tofu</i>) (v)	7.25 / 8.25
Natto (<i>Fermented Soybean</i>) (v)	7.25 / 8.25
Ume Kyuri (<i>Plum, Cucumber</i>) (v)	8.75 / 9.75
Kanpyo (<i>Sweet Gourd</i>) (v)	7.25 / 8.25

Reserve Selection

Negitoro (<i>Toro, Scallion</i>)	7.5 / 13
Toro Taku (<i>Toro, Pickled Daikon</i>)	8.5 / 15
Ikura (<i>Salmon Roe</i>)	16.5 / 17.5
King Crab	25 / 40
Uni	mp
Caviar (t)	55
Nodoguru (<i>Blackthroat Sea Perch</i>)	18 / 32

Sushi / Sashimi

A la Carte

Selection of Sushi and Sashimi Sold Individually

Please ask your server for our available fish

Sushi Toku

Chef's Selection of 10 Nigiri and Makimono

69

Sides

Hiyashi Wakame (v)	4
Kyuri Miso (v)	6
Ara Jiru	5
Tsukemono (v)	5
Kimchi	5
Tempura Ankimo	12

(v) - vegetarian (t) - handroll only

Menu items subject to change

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness