

m i s h i k

Dining Room & Bar Menu

Salads

Mishik Salad (v)

*Organic Greens, Wafu Dressing,
Avocado, Parmesan Crisp*

16

Add Tuna Tataki +7

Seasonal Salad (v)

*Blood Orange, Burrata, Pistachios,
Eggplant Tempura*

18

Rice Bowls

Vegetable Bibimbap (v)

Mixed Vegetables, King Trumpet, Shiitake

22

Uni Bibimbap

Uni, Nori Puree, Tobiko

42

Bulgogi Bibimbap

Marinated Ribeye, Mixed Vegetables

26

Wagyu Kimchi Fried Rice

A5 Wagyu, Kimchi

32

Entrees

Dry Aged King Ora Salmon

*Selection of Teriyaki or Salt,
Horenso Goma*

28

Nodoguro

*Grilled Blackthroat Sea Pearch, Tomato
Dashi Cream, Braised King Trumpet*

55

King Crab Legs

Roasted Ginger Aioli

30

A5 Wagyu 4oz / 6oz

Banchan, Black Bean Truffle

75 / 95

Kalbi

Braised Shortrib, Banchan

26

Kegani Donabe (for two)

Hokkaido Hairy Crab, Edamame, Uni, Ikura

120

(v) - vegetarian

Menu items subject to change

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