

mishik

APPETIZERS

Roasted Chilean Sea Bass Yuzu miso, Hajikami	25
O.G Chili edamame Chili Garlic, Sautéed edamame	10
Jidori Karaage Crispy chicken, Mitsuba marinade, Ginger aioli	14
Chahan Fried Rice Crispy pork, Egg, Negi	14

SALADS

Mishik Salad (v) Organic Greens, Wafu Dressing, Avocado, Parmesan Crisp (Add Tuna Tataki +7)	15
Goma Spinach (v) Goma Dressing, Crispy Leeks (Add Grilled Salmon +12)	11.5
Seasonal Salad (v) Blood Orange, Burrata, Pistachios, Eggplant Tempura	14.5
Spicy Kani (v) Kani, Iceberg, Tempura, Sambal Aioli	15
Crispy Tofu (v) Crispy Tofu, Yuzu Ginger, Local Micros, Avocado	13

KUSHIYAKI

Two skewers per order

Ribeye Poached Egg, Sukiyaki, Tare	17.5
Momo Shiso. Mitsuba Marinade, Tare	14
Dehydrated Pork Belly Pork Belly, Tare	14
Shiitake Negi (v) Shiitake Mushroom. Negi	10
Dry Aged King Ora Salmon	20

MAINS

Chirashi Premium Shiromi, Maguro, Salmon, Hikari Mono, Kani, Ebi, Atsuyaki, Shari	32
Gyudon Don Soy Dashi, Sesame, Onsen Tamago, Kimchi, Horenso no Goma-ae, Fukumeni, Daikon	22
Tontan Ramen Black Garlic, Chicken and Pork Broth, Menma, Tamago	19
Grilled Hamachi Tare, Tsukemono	23
Menchi Katsu Pork and Beef, Shokupan, Jidori Egg	18
Unagi Don Grilled Unagi, Tare	26
Ebi Tempura Nobashi Ebi, Kabocha, Onion, Sweet Potato, Shiitake, Eggplant, Tare	24
Dry Aged King Ora Salmon Selection of Teriyaki or Salt, Horenso Goma	28
King Crab Legs Roasted Ginger Aioli	30
Kalbi Braised Shortrib, Banchan	27
Uni Bibimbap Uni, Nori Puree, Tobiko	38
Vegetable Bibimbap (v) Mixed Vegetables, King Trumpet, Shiitake	22
Bulgogi Bibimbap Marinated Ribeye, Mixed Vegetables	26
Wagyu Kimchi Fried Rice A5 Wagyu, Kimchi	29
Kegani Donabe (for two) Hokkaido Hairly Crab, Edamame, Uni, Ikura	110
A5 Wagyu Banchan, Black Bean Truffle	55/75 40Z/60Z

SIDES

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

(v) - vegetarian

Menu items subject to change

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