

# mishik

## NEW STYLE SASHIMI

<b>KING ORA SALMON</b> SOY GINGER, MIREPOIX PONZU	<b>20</b>
<b>BURI SERRANO</b> YUZU TRUFFLE	<b>18</b>
<b>SCALLOPS</b> HOTATE, NASHI PEAR, CRISPY SHIITAKE, PEAR CANDY, TRUFFLE PONZU	<b>21</b>

## TEMAKI / MAKIMONO

PRICING: TEMAKI (1 PIECE) / MAKIMONO (6 PIECES)

	<b>T/M</b>
BURI HIRA (KING YELLOWTAIL)	<b>8/12</b>
KING SALMON	<b>9/13</b>
HON MAGURO (BLUEFIN TUNA)	<b>7/12</b>
UNAGI (EEL, SHISO TEMPURA)	<b>13/15</b>
SPICY HOTATE (HOKKAIDO SCALLOP)	<b>8/12</b>
KAPPA (CUCUMBER) (V)	<b>5/6</b>
TAKUWAN (PICKLED RADISH) (V)	<b>6/7</b>
INARI (SWEET FRIED TOFU) (V)	<b>4/5</b>
NATTO (FERMENTED SOYBEAN) (V)	<b>5/6</b>
UME KYURI (PLUM, CUCUMBER) (V)	<b>7/8</b>
KANPYO (SWEET GOURD) (V)	<b>6/7</b>

## MAKIMONO SET

CHOOSE 2 FOR \$20 OR 3 FOR \$30 \*NON  
RESERVE SELECTION ONLY

## RESERVE SELECTION

NEGITORO (TORO, SCALLION)	<b>12/14</b>
TORO TAKU (TORO, PICKLED DAIKON)	<b>13/15</b>
IKURA (SALMON ROE) (TEMAKI ONLY)	<b>16.50</b>

## CHIRASHI PREMIUM

**32**  
SHIROMI, MAGURO, SALMON, HIKARI MONO,  
KANI, EBI, ATSUYAKI, SHARI

## SUSHI TOKU

**65**  
CHEF'S SELECTION OF 8 NIGIRI AND  
6 PIECES MAKIMONO

## NIGIRI & SASHIMI

(PRICED PER PIECE)

### TUNA

BLUE FIN TUNA (MAGURO)	<b>10</b>
KAGOSHIMA	
BLUE FIN FATTY TUNA (TORO)	<b>17</b>
KAGOSHIMA	

### YELLOWTAIL

KING YELLOWTAIL (BURI HIRA)	<b>9.5</b>
TOYAMA	
STRIPED JACK (SHIMAAJI)	<b>10</b>
EHIME	

### WHITE FISH

FLOUNDER (KAREI)	<b>10</b>
TOKYO BAY	
CHANNEL ROCKFISH (KINKI)	<b>21</b>
HOKKAIDO	
GOLDEN EYE SNAPPER (JI-KINME)	<b>12</b>
CHIBA	
BLACKTHROAT SEAPEARL (NODOGURO)	<b>19</b>
TSUSHIMA	
JAPANESE SEABREAM (MADAI)	<b>8</b>
EHIME	

### SHELLFISH

SPOT PRAWN (BOTAN EBI)	<b>11</b>
CANADA	
TIGER PRAWN (KURUMA EBI)	<b>14</b>
OITA	
CUTTLEFISH (SUMA IKA) *SEASONAL	<b>10</b>
HYOGO	
SEA SCALLOPS (HOTATE)	<b>9</b>
HOKKAIDO	
SEA URCHIN (UNI)	<b>MP</b>
HOKKAIDO	

### OTHERS

SNOW TROUT (YUKI MASU)	<b>10</b>
NAGANO	
KING ORA SALMON (MASU)	<b>12</b>
NEW ZEALAND	
SALMON ROE (IKURA)	<b>12</b>
TOKYO BAY	
EEL (UNAGI)	<b>10</b>
SHIZUOKA	

(v) - vegetarian

\*Menu items subject to change\*

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