

mishik

APPETIZERS

EDAMAME	12
• chili garlic🌶️	
• grilled aromatic🌶️	
• salted	
CHICKEN KARAAGE	14
crispy chicken, mitsuba marinade, ginger aioli	
IKA GESO KARAAGE	14
squid legs served with sambal aioli	
ROCK SHRIMP TEMPURA	15
rock shrimp, tossed in yuzu chili aioli	
GYOZA	15
(4 pcs) wagyu, shrimp, sesame ponzu	
CRAWFISH TACOS	15
(2 pcs) creamy aioli, red tobiko, yuzu guacamole	
KATSU OYSTERS	14
(4 pcs) served with tartar sauce	
SOFT SHELL CRAB BAO	26
(2 pcs) crispy soft shell crab, gem lettuce, cucumber, sambal aioli,	
JAGAIMO	8
freshly thin sliced crispy potato chips served with nikkei style dip	

SALADS

MISHIK SALAD (VG)	15
organic greens, avocado, parmesan crisp, wafu dressing	
SEASONAL SALAD (VG)	15
organic greens, blood orange, burrata, pistachios, eggplant tempura, ponzu dressing	
YUZU KOSHO GEM SALAD (V/VG)	16
lettuce capers, croutons, parmesan cheese, vegan caesar dressing	
Add-on to any salad:	
grilled chicken \$6 shrimp \$8	

SIDES

ARA JIRU	6
miso dashi soup, fried tofu, seaweed, chives	
TSUKEMONO (V)	5
pickled vegetables	
KIMCHI	5
fermented cabbage	
JAPANESE WHITE RICE	5

RICE & NOODLES

CHAHAN FRIED RICE (VG)	16
jidori egg, assorted vegetables green onion	
Add-on: beef \$5 shrimp \$6 chicken \$3	
YASAI ITAME UDON	14
assorted veggies, kamaage udon noodles	
Add-on: seafood: \$10 chicken \$3 beef \$5	
WAGYU KIMCHI FRIED RICE 🌶️	34
A5 wagyu, kimchi	
NABEYAKI UDON	25
kamaage udon, shiro dashi, grilled enoki, shiitake, scallions , kanikama tempura, grilled chicken, atsuyaki tamago	
Add-on: 2 pc shrimp tempura: \$8	
WAGYU SUKIYAKI	45
Inaniwa udon, enoki, egg, sukiyaki, nappa cabbage	
*good for two	
DON BURI (OVER RICE).	
GYUDON	29
marinated prime rib eye, onsen tamago, goma spinach	
UNAGI DON	36
whole river charcoal grilled eel, pickles, shiso	

ENTREES

MISO CHILEAN SEA BASS	32
chilean sea-bass, pickles, shishito served with white rice	
A5 WAGYU	65/85
king trumpet, japanese yams, au jus	4oz / 6oz
MISHIK BURGER	29
wagyu hamburg, truffle aioli, white cheddar melt served with crispy potato chips	
VERDE CHARCOAL CHICKEN	27
aji verde sarsa, grilled chicken thigh, spicy teriyaki	
BLUE MARLIN STEAK	31
japanese herbs, yuzu kosho caper sauce	

DESSERT

MANGO CREPE CAKE	8
HOJICHA ICE CREAM WITH MONAKA WAFER	6
VANILLA PANNA COTTA	7

(VG) - vegetarian

(V) - vegan

*Menu items subject to change

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