

+いらっしやいませ!!



## Appetizers

Edamame/Spicy Garlic	5/7	Pork Gyoza	6	Crab Puffs	7
Vegetable Tempura	7	Agedashi Tofu	6	Pepper Calamari	9

## Tapas

### Shrimp Tempura

10

Flaky jumbo shrimp and crispy onion rings with homemade tempura sauce

### Spicy Soft-Shell Crab 🌶️🌶️

11

Tempura soft shell crab tossed with sautéed onions, chilies, and fried shallots

### Pepper Tuna Tataki

13

Thin slices of seared ahi tuna with cracked pepper crust on the outside, served in spicy mayo with roasted garlic and chopped green onions

### Steamed Mussels 🌶️

14

New Zealand green mussels, fresh herbs, Thai chili, mung bean vermicelli, miso-sake broth

### \*Hamachi Chili 🌶️

14

Thinly sliced fresh yellowtail in ponzu sauce with chili slices and chopped scallions

### \*Aloha Ceviche 🌶️

15

Small cubes of escolar mixed with red onions, tomatoes, cilantro, radish, mango, and Thai chili in a yuzu-lime juice

### \*Ruby Tower

18

Blue fin tuna tartare over a foundation of crab mix, with avocado and micro greens on top Served with fried wonton chips

### Hamachi Kama

18

Fresh yellowtail collar seasoned and chargrilled, served with homemade ponzu sauce

### Miso Sea Bass

(may contain bones)

20

Chargrilled Chilean sea bass fillet in homemade yuzu-miso glaze

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## Soup/Salad/Noodle

<b>Miso soup</b> Japanese soy-bean soup with mushroom, green onions, tofu, and seaweed	3	<b>Udon Noodle Soup</b> (Tempura \$12/Seafood \$13) Sanuki udon noodles, served in homemade dashi with poached egg, green onions, and vegetables	
<b>Mushroom Soup</b> 🍄 Organic mushrooms and silken tofu simmered in d a i k o n -based broth, with a touch of truffle oil	7	<b>Yakisoba</b> Stir-fried noodles with assorted vegetables (Gluten-free options available) Chicken \$10      Beef \$11      Shrimp \$12	
<b>Seaweed Salad</b> 🍃 Assorted marinated seaweed salad	6		
<b>Mikado House Salad</b> 🍄      6 Organic mushrooms, power greens and spring mix served in homemade ginger dressing		<b>Squid Salad</b> 7 Marinated cuttlefish salad with Japanese veggies	
<b>*Pepper Tuna Salad</b> 12 Pan-seared ahi tuna slices, roasted garlic, ponzu sauce extra virgin olive oil, organic greens		<b>Roasted Beet Salad</b> 🍃      7 Red beet, goat cheese, mango, and spring mix in homemade ginger vinaigrette	
		<b>*Sashimi Salad</b> 12 Chef choice fresh sashimi dices served with mixed greens, avocado slices in zesty orange ponzu sauce	

## Entrée

Served with miso soup

### Sizzling Chicken

16

*Grilled all-natural chicken breast, served in a sizzling skillet with season vegetables, drizzled with Triple- Ginger teriyaki glaze*

### Crispy Salmon

20

*Grilled herb-crusted Scottish salmon fillet with teriyaki sauce and Thai basil pesto*

### Sumibiyaki Unaju

23

*Chargrilled fresh water eel served over steamed rice with season vegetables*

### Teriyaki Steak

25

*Marinated Angus steak grilled to your satisfaction, served in teriyaki demi-glace with season vegetables*

\*Consuming raw or undercooked meat, egg, and/or fish cooked to order may increase your risk of food-borne illness.

A 20% gratuity may apply to a party of 5 or more.

🍄 Vegetarian 🌶️ Spicy



**\*Nigiri (2 pcs)**

Tuna 6	Blue Fin Tuna 7	Salmon 5	Yellowtail 6	Escolar 5
Albacore Tuna 5	Fatty Salmon 6	Fatty Yellowtail 7	Seabass 6	
Negitoro 6	Chutoro 8	Otoro 16	NZ King Salmon 7	
Fresh Water Eel 6	Sweet Shrimp 11	Salmon Roe 6	Hokkaido Scallops 10	

Most items are available as sashimi (5pcs)

**Featured Items of the Week**

Baja Kanpachi/Baby Yellowtail 7	Hiramasa/Yellowtail King Fish 8
Shima-Aji/Striped Jack 8	Shako Shrimp 12
Whole Aji 30/sashimi	

**\*Sushi Combos**

Served with miso soup, sub mushroom soup for \$2

<b>Chirashi Bowl</b>	A variety of chef's choice sashimi served over sushi rice	22
<b>Sashimi Combo</b>	<b>Regular</b> (10 pcs of chef's choice) 24	
	<b>Deluxe</b> (16 pcs of chef's choice) 34	
<b>Sushi Combo</b>	7 pcs nigiri of chef's choice with <b>one</b> of the rolls listed below Spicy Tuna, Spicy Salmon, Rock n' Roll, Spider Roll, Philadelphia Roll, Tiger Eye Roll	25
<b>Mikado Combo</b>	Chef's choice of nigiri (8 pcs) & sashimi (6 pcs) with <b>one</b> of the rolls listed below Chorishi's Fire, Hottie Susan, Rainbow, Shaggy Dog,	40
<b>Love Boat for Two</b>	Chef's choice of nigiri & sashimi (8pcs each) with any <b>two</b> of the rolls listed below: Crouching Tiger, Ben's Roll, Kyoto Roll, Austin Roll	55

**\*Classic Rolls**

Avocado Roll 5	California Roll 5	Crunchy Roll 6	Tuna Roll 6
Salmon Roll 6	Yellowtail Scallion 6	Spicy Salmon 6	Spicy Tuna 7
Unagi Roll 7	Philadelphia Roll 7	Rock 'n Roll 9	Spider Roll 10

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## \*Specialty Rolls

<b>Philadelphia Roll</b>	Smoked salmon, cream cheese & avocado wrapped in seaweed	7
<b>Buddha Roll</b> 🍀	Avocado and tempura vegetables wrapped in seaweed	8
<b>Mikado Roll</b>	Deep-fried, w/seasoned white fish inside; masago, scallion, eel sauce & spicy mayo	10
<b>Rainbow</b>	Crabstick, cucumber & avocado inside, topped w/ a layer of avocado slices and assorted fish	12
<b>Shaggy Dog</b>	Tempura shrimp & avocado topped w/crabstick, crunchy flakes, eel sauce & spicy mayo	12
<b>Caterpillar</b>	Fresh water eel & cucumber inside, topped w/avocado slices in eel sauce	12
<b>Hottie Susan</b> 🌶️	Spicy tuna & cucumber inside; fresh salmon and avocado slices on top w/spicy mayo drizzle	13
<b>Big'n Easy</b> 🌶️	Spicy crawfish tail, avocado inside, topped w/crab mix, spicy tuna, wasabi tobiko and potato flakes	13
<b>Yoshi Roll</b>	Spicy snow crab, shrimp & tempura asparagus, covered w/avocado slices	13
<b>Crunchy Kazi</b> 🌶️	Spicy tuna & cucumber inside, topped w/eel, crunchy flakes, drizzled w/eel sauce	13
<b>Teresa</b> 🌶️	Spicy crawfish tail & avocado topped w/peppered tuna, roasted garlic, scallion & spicy mayo	14
<b>Kyoto</b> 🌶️	Spicy salmon, jalapeño & cucumber topped w/tuna, avocado, crunchy flakes, and spicy mayo	14
<b>Tiger Eye</b> 🌶️	Smoked salmon, cream cheese & jalapeño wrapped in soy paper w/masago, avocado	10
<b>Austin</b>	Fresh tuna and salmon, kanikama, avocado, crab mix wrapped in thinly-peeled cucumber, served w/ponzu sauce	14
<b>Chorishi's Fire</b> 🌶️	Tempura shrimp & avocado inside, topped w/spicy tuna, masago, scallion, crunchy flakes & spicy mayo	14
<b>Ben's Roll</b> 🌶️	Crawfish tail & avocado wrapped in soy paper, topped w/crab mix, potato flakes, masago and scallion, drizzled w/unagi sauce & spicy mayo	14
<b>Fiery Kiss</b> 🌶️	Spicy tuna, avocado & jalapeño inside; seared escolar on top, tossed w/ red tobiko, scallion, crunchy flakes in a spicy zesty sauce	15
<b>Crouching Tiger</b> 🌶️	Peppered tuna, jalapeño & cucumber inside; covered w/salmon, escolar & avocado, topped w/roasted garlic, chopped scallion in ponzu sauce	15
<b>Longhorn</b>	Spicy snow crab, cucumber & cilantro inside; seared Angus beef slices on top, garnished roasted garlic served with spicy zesty sauce	16
<b>Fire Dragon</b>	Tempura shrimp & crab mix inside, topped with toasted eel and fresh salmon, garnished with potato flakes, served in a flaming foil	16

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Vegetarian



Spicy