



## Happy Hour Menu

Mon~Fri 3:00pm~6:30pm & all day on Sundays

**Reverse HH on Fri & Sat 9:00pm~10:15pm**

### Drink Specials

Well Drinks (+2 Martini)	3	22oz Draft Beer (\$1 off all bottled beers)	6
Call Drinks (+2 Martini)	5	Large 8oz Hot Sake (+1 Flavored)	4
House Wine (Red or White)	4	Sake Bomb Set - 22oz Kirin & 8oz Hot Sake	9
Mikado Sangria (Red or White)	4	Mimosa (Orange, Cranberry, Pineapple, or Peach)	3
House Champagne	4	Flavored Cold Sake (Lychee, Raspberry,	5
Bloody Mary Well (+2 Call)	4	White Peach, Fuji Apple, or Cucumber)	

### Robata

Chicken Yakitori	4	Bacon Wrapped Scallops	7	Idako Yaki (Baby Octopus)	5
Beef Kushiyaki	6	Sake Kama (Salmon Collar)	8	Ika Ichiya Boshi (Grilled Squid)	7
		Grilled Pork Ribs	9		

### \*Cold Appetizers

Seaweed Salad	4	Cucumber Sunomono	3	Peppered Tuna Tataki	8
Squid Salad	4	House Salad	3	Hamachi Chili	8

### Hot Appetizers

Edamame	3	Agedashi Tofu	4	Peppered Calamari	7
Spicy Garlic Edamame	4	Stuffed Jalapenos	6	Fried Oysters	8
Gyoza (Pork or Veggie)	4	Chicken Katsu	4	Steamed Mussels	10
Crab Puffs	4	Shumai (Edamame, Crab, Beef, or Shrimp)			3

### \*Nigiri Sushi

(2 pieces per order)

Tuna	4	Albacore Tuna	4	Peppered Tuna	4
Salmon	4	Smoked Salmon	4	Crabstick	3
Yellowtail	4	Freshwater Eel	4	Egg Omelet	3
Escolar	4	Shrimp	3	Avocado	3
		Mackerel	3		

### \*Maki Rolls

California	4	Spicy Shrimp Hand Roll	4	Mikado Roll	7
Salmon Roll	4	Spicy Salmon	5	Tiger Eye	7
Tuna Roll	4	Spicy Tuna	6	Shaggy Dog	10
Philadelphia	5	Spicy Yellowtail	6	Chorishi's Fire	10
Crunchy Roll	5	Rock 'n' Roll	7	Hottie Susan	10
		Spider Roll	7		

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



## Lunch Specials

All served with miso soup and house salad

**Monday - Friday 11:30am - 3:00pm**

### **\*Bento Boxes**

<b>Chicken Teriyaki</b>	<b>9</b>	<b>Salmon Teriyaki</b>	<b>11</b>
Tender grilled chicken breast brushed with teriyaki glaze		Grilled salmon brushed with light teriyaki glaze	
<b>Bulgogi Bento</b>	<b>10</b>	<b>Sea Bass Bento</b>	<b>16</b>
Thin slices of sirloin marinated in sweet-soy sauce, mushroom and onions		Grilled Chilean sea bass filet marinated with Matsukan sake and mirin	
<b>Steak Teriyaki</b>	<b>12</b>	<b>Peppered Tuna Bento</b>	<b>13</b>
USDA choice black angus ribeye in a teriyaki glaze		Pan-seared big-eye tuna rubbed with peppercorn, served with spicy mayo	
<b>Unaju Bento</b>	<b>13</b>	<b>Chicken Katsu Bento</b>	<b>10</b>
Thin slices of freshwater eel baked with house special sauce		Breaded chicken breast accompanied with Japanese sweet, tangy BBQ sauce	
<b>Shrimp Tempura Bento</b>	<b>11</b>	<b>Saba Shio Bento</b>	<b>10</b>
Jumbo shrimp and veggies fried in tempura batter		Grilled Norwegian mackerel filet lightly seasoned with salt and pepper	
<b>Shrimp Tempura &amp; Sushi</b>	<b>15</b>	<b>Duck Breast Bento</b>	<b>12</b>
Jumbo shrimp and veggies fried in tempura batter plus chef choice nigiri		Seared Maple Leaf Farms boneless duck breast in butter peppercorn sauce	
<b>Shrimp Tempura &amp; Sashimi</b>	<b>16</b>		
Jumbo shrimp and veggies fried in tempura batter plus chef choice sashimi			



### **\*Rolls Combinations**

Pick any two for **\$12** or three for **\$15** from the following rolls

**Avocado Roll, Cucumber Roll, Buddha Roll, Crunchy Roll, California Roll,**

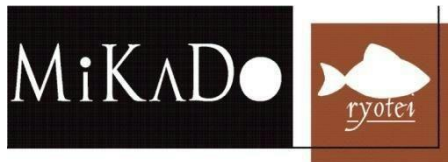
**Philadelphia Roll, Rock & Roll, Spider Roll,**

**Salmon Roll, Tuna Roll, Yellowtail Scallion Roll,**

**Spicy Tuna, Spicy Salmon, Spicy Crawfish, Spicy Yellowtail**

### **\*Rolls Combinations**

<b>Chef's Choice Sushi Box</b>	6 pieces of chef's choice nigiri with California roll and Mikado roll Sub California roll for Spicy Tuna or Spicy Salmon for \$3 more	<b>16</b>
<b>Salmon &amp; Tuna Combo</b>	3 pieces each of salmon and tuna nigiri and choice of Spicy Salmon or Spicy Tuna roll	<b>16</b>
<b>Sushi &amp; Sashimi Combo</b>	5 pieces each of chef's choice nigiri and sashimi	<b>18</b>
<b>Signature Combo</b>	4 pieces of chef's choice nigiri and roll option from the following: Chorishi's Fire, Crunchy Kazi, Hottie Susan, Rainbow, Shaggy Dog	<b>18</b>
<b>Chirashi Combo</b>	Assorted sashimi served on top of sushi rice	<b>18</b>



## Appetizers

<b>Edamame</b> 🍀 (GF) Fresh soy beans garnished w/ sea salt	<b>4</b>	<b>Stuffed Jalapenos</b> Six crab mix tempura fried jalapenos w/ spicy mayo	<b>7</b>
<b>Spicy Garlic Edamame</b> 🌶️ Edamame sautéed in our spicy garlic sauce	<b>5</b>	<b>Peppered Calamari</b> Lightly battered calamari rings and tentacles w/ spicy mayo	<b>9</b>
<b>Gyoza (Pork or Veggie)</b> 🍀 Six dumplings served w/ ponzu sauce	<b>6</b>	<b>Agedashi Tofu</b> 🍀 (GF) Tempura fried tofu cubes w/ bonito flakes and scallions w/ house tempura sauce	<b>6</b>
<b>Crab Puffs</b> Four crab mix filled wontons w/ spicy mayo	<b>6</b>	<b>Vegetable Tempura</b> 🍀 Tempura fried vegetables w/ tempura sauce	<b>6</b>
<b>Chicken Katsu</b> Chicken breast in panko batter w/ Japanese BBQ sauce	<b>6</b>	<b>Shrimp Tempura (or Spider Tempura)</b> Tempura fried shrimp and assorted vegetables w/ tempura sauce ( <i>Tempura fried soft shell crab w/ tempura sauce</i> )	<b>9</b>

## Tapas

<b>Ika Ichiya Boshi</b> (GF) <b>10</b> Ocean breeze dried whole squid flash grilled with Togarashi, sliced, served with spicy mayonnaise and lemon	<b>Mikado Signature Ribs</b> <b>13</b> Roasted pork ribs marinated in Yakiniku BBQ sauce, served with onions and mushrooms in a sizzling cast iron plate
<b>Hawaiian Walu</b> <b>18</b> Grilled wild Hawaiian escolar in a citrus butter sauce served with organic salad in homemade ginger vinaigrette	<b>Sake Steamed Mussels</b> <b>14</b> Chilean black mussels cooked w/ chopped garlic, ginger, shallot & fennel in a ginjo sake broth
<b>Hamachi Kama</b> (GF) <b>16</b> Chargrilled yellowtail collar served with homemade ponzu sauce	<b>Sake Kama</b> <b>12</b> Scottish Salmon head and collar marinated in tamari, mirin, and sake, then finished on a grill
<b>*Aloha Ceviche</b> <b>14</b> Fresh wild escolar w/ red onions, tomatoes, cilantro, radish, mango, avocado, & chili sauces in a yuzu-lime juice, served with wonton chips	<b>*Wagyu Carpaccio</b> <b>18</b> Thin slices of grade A5 authentic Wagyu beef from Kagoshima Prefecture served with freshly chopped garlic, scallions in a yuzu citrus sauce
<b>Golden Oysters</b> (GF) <b>16</b> Panko battered and deep fried oysters with sautéed peppers and onions	<b>Miso Glazed Black Cod</b> <b>20</b> Oven baked wild Alaskan black cod with sautéed veggies, horseradish cream, & yuzu butter sauce
<b>*Walu Koshō</b> <b>10</b> Hawaiian fresh escolar, lightly torched with black pepper, served with ponzu and sweet soy sauce	<b>*Peppered Tuna Tataki</b> <b>13</b> Black pepper rubbed Ahi tuna pan seared and served in slices with roasted garlic, citrus tamari sauce, and scallion
<b>*Hamachi Chili</b> <b>12</b> Thinly sliced fresh yellowtail in our house ponzu sauce Topped with serrano pepper, sesame oil and spicy sauce	<b>*Usuzukuri</b> <b>16</b> Thin slices of Madai, wild Japanese red snapper, served in house-made refreshing ponzu sauce, with red sea salt and finely chopped green onions

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Please allow us to add a 20% service charge to a party of 5 or more.

🍀 Vegetarian 🌶️ Spicy (GF) Gluten Free option available (may have upcharge modifications)



## Soup/Noodle

<b>Miso soup</b> Japanese soy-bean soup garnished with mushroom, Green onions, tofu and seaweed	<b>3</b>	<b>Seafood Udon</b> Japanese udon noodle in our house dashi broth served with assorted seafood and vegetables	<b>13</b>
<b>Mushroom Soup</b> 🍄 Organic mushrooms and silken tofu simmered together in a daikon-based broth	<b>7</b>	<b>Tempura Udon</b> Japanese udon noodle in our house dashi broth Served with assorted vegetables and shrimp tempura	<b>11</b>
<b>Miso Clam Chowder</b> Little-neck clams, bay scallops, peewee potatoes, Pearl onions in a creamy miso broth	<b>9</b>	<b>Seafood Yaki Soba</b> Japanese soba noodle sautéed with assorted seafood and vegetables and house shoyu sauce 🍄 <i>Vegetarian option available</i>	<b>14</b>

## \*Salad

<b>Seaweed Salad</b> 🍄 Assorted marinated seaweed salad	<b>6</b>	<b>Squid Salad</b> Marinated cuttle fish salad with Japanese veggies	<b>7</b>
<b>Mikado House Salad</b> 🍄 (GF) Locally sourced organic power greens and spring mix served in a homemade ginger vinaigrette	<b>6</b>	<b>Roasted Beet Salad</b> 🍄 (GF) Red beet, goat cheese, mango, and spring mix in a yuzu mint glaze	<b>7</b>
<b>Sunomono Salad</b> (GF) Fresh cucumber, radish sprout in honey vinaigrette with crab stick and a choice of shrimp or octopus	<b>6</b>	<b>Sashimi Salad</b> (GF) Chef's choice fresh sashimi dices served with greens, avocado slices in a zesty orange ponzu sauce	<b>12</b>

## Entrées

Served with miso soup and house salad

**Sizzling Chicken** (GF) **16**  
All natural chicken breast marinated with Tamari soy sauce, sake and mirin,  
served with sautéed organic vegetables in Triple Ginger teriyaki glaze

**Crispy Salmon** (GF) **28**  
Grilled herb crusted New Zealand King Salmon served with garlic buttered  
spinach in a bell pepper puree and Thai basil pesto

**Roasted Duck Breast** (GF) **30**  
Maple Leaf Farms duck breast pan roasted with fresh herbs with crispy skin  
in sweet mango vinegar and balsamic glaze

**Chilean Sea Bass** (GF) **35**  
Pan seared certified sustainable Chilean seabass steak in yuzu butter sauce

**Surf and Turf** (GF) **40**  
28 day dry aged USDA prime NY strip steak grilled to perfection, served  
with pan seared jumbo sea scallops and assorted seasonal vegetables

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\*Sushi Combination Dinner

Served with miso soup and house salad

Sushi Combo <sup>GF</sup>	7 piece chef's choice nigiri with a choice of roll*	22
Mikado Combo <sup>GF</sup>	8 piece chef's choice nigiri, 6 piece chef's choice sashimi, with choice of roll*	36
	*Roll choice: California, Spicy Tuna, Spicy Salmon, Spicy Yellowtail, Spicy Crawfish, Salmon Roll, Tuna Roll, Yellowtail-Scallion Roll	
Sashimi Combo <sup>GF</sup>	Regular (Chef's choice 10 pieces)	24
	Deluxe (Chef's choice 16 pieces)	34
Chirashi Bowl <sup>GF</sup>	15 piece chef's choice sashimi served over sushi rice	28
Love Boat for Two	8 piece chef's choice nigiri, 8 piece chef's choice sashimi, with a Hottie Susan and Mikado Roll all served on a boat	52

Nigiri / Sashimi <sup>GF</sup>

Nigiri 2 pieces per order / Sashimi 5 pieces per order

	N	S		N	S		N	S
Tuna <i>Maguro</i>	6	14	Escolar <i>Waru</i>	5	12	Hokkaido Scallop <i>Hotategai</i>	7	**
Fatty Tuna <i>Toro</i>	MKT	MKT	Hawaiian Escolar <i>Walu</i>	7	16	Spicy Scallop	5	12
Ahi Tuna #1	10	25	Red Snapper <i>Tai</i>	6	14	Octopus <i>Tako</i>	5	12
Albacore <i>Bincho</i>	5	12	Japanese Red Snapper <i>Madai</i>	8	18	Squid <i>Ika</i>	5	12
Salmon <i>Sake</i>	5	12	Mackerel <i>Saba</i>	5	12	Surf Clam <i>Hokkigai</i>	5	12
Fatty Salmon <i>Sake Toro</i>	6	14	Freshwater Eel <i>Unagi</i>	6	14	Sea Urchin <i>Uni</i>	12	25
New Zealand King Salmon	7	17	Shrimp <i>Ebi</i>	4	**	Salmon Roe <i>Ikura</i>	6	**
Smoked Salmon	6	14	Sweet Shrimp <i>Amaebi</i>	9	20	Flying Fish Roe <i>Tobiko</i>	5	**
Yellowtail <i>Hamachi</i>	6	14	Crabstick <i>Kanikama</i>	4	**	Smelt Roe <i>Masago</i>	4	**
Baby Yellowtail <i>Kampachi</i>	7	17	Snow Crab <i>Zuwaigani</i>	9	20	Egg Omelet <i>Tamago</i>	4	**

\*Classic Rolls

Also available in a hand roll

Cucumber Roll <sup>GF</sup>	4	Spicy Salmon Roll	6
Avocado Roll <sup>GF</sup>	4	Spicy Yellowtail Roll	7
Tuna Roll <sup>GF</sup>	6	Spicy Crawfish Roll	7
Salmon Roll <sup>GF</sup>	5	Fatty tuna-Scallion Roll <sup>GF</sup>	10
Spicy Tuna Roll	7	Yellowtail-Scallion Roll <sup>GF</sup>	6
California Roll <sup>GF</sup>	5	Crunchy Roll	5
Crabstick, cucumber & avocado topped w/ masago		Crab mix & avocado w/ crunchy flakes & eel sauce	
Philadelphia Roll <sup>GF</sup>	6	Unagi Maki	7
Smoked salmon, cream cheese & avocado		Freshwater eel, avocado & cucumber w/ eel sauce	
Salmon Skin Roll <sup>GF</sup>	5	Futomaki <sup>GF</sup>	7
Baked salmon skin, cucumber, gobo & kaiware topped with bonito flakes w/ eel sauce		Egg Omelet, Japanese pickles, avocado, cucumber & kaiware	
Rock 'n Roll <sup>GF</sup>	9	Tiger Eye <sup>GF</sup>	9
Tempura shrimp, masago, avocado, cucumber & kaiware w/ eel sauce		Tempura fried smoked salmon, cream cheese & jalapeño, wrapped in soy paper w/ masago, avocado & spicy mayo	
Spider	10	Shaggy Dog	12
Tempura soft-shell crab, masago, avocado, cucumber & kaiware w/ eel sauce		Tempura shrimp & avocado topped w/ crab stick, crunchy flakes, eel sauce & spicy mayo	
Caterpillar <sup>GF</sup>	12	Rainbow <sup>GF</sup>	12
Eel, masago & cucumber w/ avocado & eel sauce		California roll topped w/ assorted fish & avocado	

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Vegetarian Spicy <sup>GF</sup> Gluten Free option available (may have upcharge modifications)



## \*Specialty Rolls

<b>Buddha Roll</b> 🍀	Tempura assorted vegetables (asparagus, broccoli & sweet potato) w/ eel sauce	<b>8</b>
<b>Spring Valley</b> 🍀 (GF)	Japanese pickles, cucumber & kaiware topped w/ thinly sliced avocado	<b>9</b>
<b>Hottie Susan</b> 🌶️ (GF)	Spicy tuna & cucumber topped w/ salmon, avocado & spicy mayo	<b>13</b>
<b>Big'n Easy</b> 🌶️	Spicy crawfish tail & avocado topped w/ crab mix, spicy tuna & wasabi tobiko	<b>13</b>
<b>Yoshi</b> 🌶️	Spicy snow crab, shrimp & tempura asparagus topped w/ thinly sliced avocado	<b>13</b>
<b>Crunchy Kazi</b> 🌶️	Spicy tuna & cucumber topped w/ eel, avocado, crunchy flakes & eel sauce	<b>13</b>
<b>Sing Maki</b>	Tempura shrimp rolled in crab mix & salmon topped w/ assorted tobikos & eel sauce	<b>13</b>
<b>Teresa</b> 🌶️	Spicy crawfish tail & avocado topped w/ peppered tuna, roasted garlic, scallion & ponzu sauce	<b>14</b>
<b>Dragon</b>	Tempura shrimp & cucumber topped w/ eel, avocado, crunchy flakes & eel sauce	<b>14</b>
<b>Kyoto</b> 🌶️ (GF)	Spicy salmon, jalapeño & cucumber topped w/ tuna, avocado, crunchy flakes and spicy mayo	<b>14</b>
<b>Mikado</b>	Tempura fried roll w/ marinated white fish topped w/ masago, scallion, eel sauce & spicy mayo	<b>10</b>
<b>Austin</b> (GF)	Salmon, tuna, escolar, masago, avocado & kaiware wrapped in cucumber and served w/ ponzu sauce	<b>14</b>
<b>Chorishi's Fire</b> 🌶️	Tempura shrimp & avocado, topped w/ spicy tuna, masago, scallion, crunchy flakes & spicy mayo	<b>14</b>
<b>Fiery Kiss</b> 🌶️ (GF)	Spicy tuna, avocado & jalapeño, topped w/ seared escolar, habanero masago, scallion, crunchy flakes & spicy zesty sauce	<b>15</b>
<b>Ben's Roll</b>	Crab stick, cucumber, avocado & eel, topped w/ crab mix, potato flakes, masago, scallion, eel sauce & spicy mayo	<b>15</b>
<b>Crouching Tiger</b> 🌶️ (GF)	Peppered tuna, jalapeño & cucumber, topped w/ salmon, escolar, avocado, roasted garlic, scallion & ponzu sauce	<b>15</b>
<b>Fire Dragon</b>	Tempura shrimp & crab mix topped w/ eel, salmon, spicy mayo, eel sauce, & spicy zesty sauce. Wrapped in foil and lit on fire!	<b>15</b>
<b>Longhorn</b> (GF)	Spicy snow crab, avocado, cucumber & cilantro, topped w/ seared beef, roasted garlic, scallion & spicy zesty sauce	<b>16</b>

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