

Small Plate

Toro Tartare * 15
fatty tuna tartare

Gindara Misozuke 10
miso-marinated blackcod grilled

Crab Spring Roll 8
homemade crab roll w/ bean curd skin

Chicken Tatsuta-Age 7
Japanese style chicken nugget

Tempura Appetizer 9
shrimp & vegetable tempura

Yuba Shrimp Dumpling 9
homemade shrimp dumpling w/ bean curd skin

Edamame 5
boiled young green soybeans

Kushi-Age Sampler 7
izakaya-style fried kitchen food in skewer

Hamachi Tataki * 13
seared yellowtail

Buri-Kama Yaki 12
broiled yellowtail collar

Nasu Dengaku 8
eggplant w/ special miso sauce

Ika Kara-Age 8
grilled or calamari-style squid

Gyoza 7
homemade pork dumpling pan-seared

Agedashi Tofu 6
deep fried tofu served w/ special sauce

Chawanmushi 6
Japanese style poached egg in a small pot

Salads & Soup

Salmon Tataki Salad * 13
seared salmon & greens w/ homemade ginger dressing

Wakame Salad 6
seaweed w/ sesame vinegar & sea greens

Miso Soup 5
Japanese traditional soup w/ bean paste

Poke Salad * 13
tuna & salmon w/ homemade Hawaiian poke sauce

House Salad 5
mixed greens w/ homemade dressing

Mushroom Soup 8
clear broth w/ seasonal mushroom

Noodles

Ramen 13
miso | shoyu | tonkotsu

Sansai Udon 13
hot noodle w/ wild vegetables

Nabeyaki Udon 17
hot noodle w/ egg & vegetables

Tempura Udon 16
hot noodle w/ shrimp & vegetable tempura

Seafood Yaki Udon 18
pan-fried udon w/ seafood

Curry Udon 16
hot noodle w/ curry broth

Omakase

per person order

Mikaku Omakase * 50
Chef's choice of
3 kitchen & 2 sushi bar dishes w/dessert

Sushi Omakase * 50
Chef's choice of
sashimi or sushi

Entrees

Mikaku Sushi & Sashimi * 30
tuna, salmon, yellowtail, shiromi & chef's choice

Mikaku Sushi * 25
tuna, salmon, yellowtail, shiromi & chef's choice

Chirashi * 25
mikaku | salmon | tuna | poke | yellowtail

Don-Buri
una-don – broiled eel 25
katsu-don – pork cutlet & onion in omelet 16

Tonkatsu 18
9 oz. breaded pork cutlet & vegetables

Mikaku Dinner Box * 32
sashimi, sushi and kitchen special in a box

Mikaku Sashimi * 25
tuna, salmon, yellowtail, shiromi & chef's choice

Shioyaki Dinner 22
broiled pike or chub mackerel w/ agedashi tofu

Tempura Dinner
assorted seafood tempura 25
shrimp & assorted vegetable tempura 20

Teriyaki Dinner *
beef* – 9 oz. USDA choice beef & vegetables 23
salmon* – 9 oz. sushi grade salmon & vegetables 20
chicken – 9 oz. chicken breast & vegetables 18

Desserts

Tempura Ice Cream 7
ice cream in vanilla pound cake deep fried

Mochi Ice Cream 7
green tea | mango | strawberry

Ice Cream 4
vanilla | matcha | black sesame | red bean

Yokan 5
homemade jello-style Japanese sweet

Age Manju 7
fried red-bean sweet w/ ice cream

Cheesecake 7
homemade tofu-cheesecake w/ vanilla ice cream

Coffee 4
espresso | latte | cappuccino | americano