



WEST SIDE FEATURES



ABURI OSHI SUSHI

Our unique style of sushi rice is layered with sweet-soy brushed salmon (torched), topped with our special sauce and garnished with jalapeno slices. The combination of umami (savory) and aroma is truly unforgettable.

Ingredients: Salmon, Japanese basil, white sesame, red onion, jalapeno, tobiko and miso sauce.

15



CAMROSE ROLL

Mikado's hidden popular roll has been revealed! Enjoy the delightfully crispy combination of spicy tuna and shrimp tempura.

15



CRUNCHY ROLL

Sweet and savory combined in one delectable roll! Real crab, avocado and unagi all wrapped up in a layer of tobiko, green onion and delightfully crunchy tempura bits.

Ingredients: Unagi, avocado, real crab, tobiko, green onion, deep-fried tempura batter, soy-based sweet sauce and mayo.

18



ASSORTED SEASONAL TEMPURA

Enjoy the changing seasons in Japan with this assorted tempura! Our chef's special selection of seasonal fish and vegetables are battered and deep-fried to make this flavourful and crunchy tempura.

Please ask your server for today's special ingredients.

Examples of Ingredients: shrimp ball, sea eel, squid, Japanese basil, asparagus, lotus root, taro root, eggplant, mushrooms (pine-mushroom, enoki or shimeji).

20



RAINBOW TWIST

Exclusive only at West Side Mikado.

A harmony of our most ordered Dynamite roll and Rainbow roll brought together. It's filled with chop chop, tobiko, crunchy prawn tempura, hot sauce, cucumber, and avocado sealed off with 5 different types of fresh fish on top to accomplish one heavenly bite that is second to none.

Ingredients: Tempura shrimp, chop chop, 5 kinds of fish, avocado, cucumber, dragon eyes sauce, soy based sweet sauce and hot sauce.

20

Items available at West Side location only.