



Lunch Time Menu

MIKADO West



11:30 am ~ 4:00 pm



GRILLED FISH COMBO* \$18.00

NORWEGIAN MACKEREL
(GRILLED WITH SEA SALT)
SALMON COLLAR
(GRILLED WITH SEA SALT OR TERIYAKI)



CHOOSE ANY TWO FROM THE FOLLOWING:
EDAMAME, GREEN SALAD, SEAWEED SALAD, AND BBQ ASPARAGUS



KATSU DON \$14.00**

KATSU DON IS A BOWL OF RICE TOPPED WITH SLICES OF DEEP-FRIED PORK, BEATEN EGG, AND SLICED ONIONS COOKED IN SWEET SOY SAUCE BASED BROTH. ONE OF THE MOST POPULAR JAPANESE DISHES. IT IS A MUST-TRY TO SATISFY YOUR CRAVINGS!

TEN DON (Tempura Don) \$14.00**

TEN DON IS A BOWL OF RICE TOPPED WITH DEEP-FRIED SHRIMP, FISH, AND VEGETABLES DRIZZLED WITH A HOMEMADE SWEET TEN DON SAUCE. IDEAL FOR TEMPURA LOVERS LONGING FOR THIS RICE BOWL!



UNA DON (Unagi Don) \$18.00**

EEL COVERED WITH A RICH SAUCE CONSISTING OF SOY SAUCE, SUGAR, AND SAKE AND THEN GRILLED AND PLACED ON SHREDDED EGG AND RICE. A SPRINKLE OF SANSHO (JAPANESE PEPPER) MAKES THIS DISH COMPLETE. IT IS A FAVORED ENERGY-PROVIDING DISH. TAKE YOUR UNAGI EXPERIENCE TO THE NEXT LEVEL!

TEKKA DON (Tuna Don) \$19.00**

SALMON DON* \$19.00**

CHIRASHI (Kaisen Don) \$24.00**

**BLUE FIN TUNA
CHU-TORO DON*** \$28.00**



"Donburi (Don)"

Rice is placed in a bowl which is larger than a normal rice bowl and then toppings and broth are poured on top. It is a very popular food in Japan. There is a wide variety of toppings including meat, fish, and vegetables. "Donburi" is often shortened to "Don".

*SERVED WITH RICE AND MISO SOUP
**SERVED WITH MISO SOUP AND PICKLES
***+ \$3.00 MISO SOUP

Mikado
SUSHI ROBATA
West 170st

