

APPETIZERS

- **Dragon Eyes** 13
Deep fried salmon roll served with special dragon eyes sauce. Mikado's most popular item, a must try!



Dragon Eyes

- **Spicy Tuna Canape** 11
Raw tuna, sesame seeds and green onion marinated with spicy sauce served on rice crackers.
- **Beef Tataki** 13 1/2
Lightly seared beef served with sweet red onions and seaweed in ponzu (citrus) sauce.
- **Tuna Tataki** 12
Lightly seared tuna served with sweet red onions with Mikado's original soy based sauce.

- **Ebi Fry** 15
A popular item from Japan! Deep fried breaded prawn served with tonkatsu sauce.

- **Fire Ball** 8
Hot and spicy grilled pork meatballs glazed with teriyaki sauce and drizzled with creamy sesame sauce on top.

- **BBQ Shrimp** 8
Grilled prawns, red and green peppers glazed with teriyaki sauce and drizzled with creamy sesame sauce.

- **Deep Fried Octopus** 12
Deep-fried octopus served with ginger sauce.

- **Chicken Kara-age** 13
Deep fried marinated boneless chicken. Enjoy with your choice of special dragon eyes sauce or ginger sauce on the side.

- **Yakitor** 8
Skewered grilled chicken and green onions glazed with teriyaki sauce or shioyaki (grilled with sea salt).

- **BBQ Squid** 16
Grilled whole squid served with creamy sesame sauce.

- **BBQ Vegetables** 7
Grilled zucchini, onions, red and green peppers served on skewers with creamy sesame sauce.

- **BBQ Asparagus** 7 1/2
Grilled asparagus with a dash of sea salt. Enjoy with a bit of lemon.

- **Deep-Fried Tofu** 8
Diced tofu lightly deep fried, topped with green onion, ginger, dried seaweed and grated radish served in tempura sauce.

- **Spring Rolls** 7
Crispy deep fried spring rolls stuffed with pork, glass noodles, carrots, and mushrooms served with a home-made dipping sauce.

- **Gyoza** 9
Japanese minced pork dumplings served with gyoza sauce.

SALAD

- **Green Salad** 8
Fresh garden vegetables, grape tomatoes and sliced red onions with your choice of miso dressing or yuzu (citrus) dressing.

- **Seaweed Salad** 6

- **Edamame** 7
Boiled young soy beans. The most popular appetizer with beer in Japan!

- **Spinach Goma-ae** 9
Boiled spinach and toasted sesame seeds served with Mikado's black sesame dressing.

- **Sunomono Salad**
This delicious dish contains cucumbers, seaweed, glass noodles, and your choice of topping served in Japanese style vinaigrette.
- **Prawns, Octopus or Mix** 8 1/2
- **Vegetable** 6

SASHIMI

- **Deluxe Sashimi Combo** 39
A deluxe dish with 8 types of chef's choice fine cut fresh fish.

- **Regular Sashimi Combo** 29
6 types of chef's choice fine cut fresh fish.

- **Tuna** 6 pcs 12 1/2 12 pcs 24

- **Salmon** 6 pcs 12 1/2 12 pcs 24

- **Salmon & Tuna** 6 pcs 12 1/2 12 pcs 24

- **Wild Salmon** 6 pcs 13 1/2

- **Hamachi (Yellowtail)** 6 pcs 16

- **Hotate (Scallop)** 6 pcs 16

- **Toro (Tuna belly)** 6 pcs 16

- **Saba (Mackerel)** 6 pcs 11

- **Blue Fin Tuna** Akami 1 pc 4
Chu-Toro 1 pc 6
O-Toro 1 pc 9



SUSHI PARTY TRAY

- **Sushi & Roll 64 pcs** 80

- Sushi
- 2 Salmon
- 2 Tuna
- 2 Hamachi
- 2 Ebi

- Roll
- 12 Salmon Maki
- 12 Cucumber Maki
- 16 California
- 8 Dynamite
- 8 Spicy Tuna

- **Sushi 36 pcs** 85

- 4 Salmon
- 4 Tuna
- 4 Hamachi
- 4 Ebi
- 4 Chop chop
- 4 Tobiko
- 4 Hokki
- 4 Unagi
- 4 Tamago (no rice)

- **Roll 52 pcs** 75

- 6 Salmon Maki
- 6 Cucumber Maki
- 8 California
- 8 Dynamite
- 8 Spicy Tuna
- 8 Mango Tango
- 8 Rainbow



Sushi & Roll Tray

HOT MEAL PARTY TRAY

- **Hot Meal Tray 22 pcs** 50

- 3 Yakitori
- 3 BBQ Shrimp
- 3 Fire Ball
- 4 Spring Roll
- 6 Mini Dragon
- 3 Ebi Fry

- **DX Hot Meal Tray 34 pcs** 95

- 4 Yakitori
- 4 BBQ Shrimp
- 4 Fire ball
- 4 Spring roll
- 6 Dragon eyes
- 6 Kara-age
- 6 Ebi Fry
- 6 Edamame



Deluxe Hot Meal Tray

Please order the above party trays 24 hours in advance. No substitutions.

Grilled Fish

Seasoned with teriyaki sauce or shioyaki (sea salt), and garnished with red pepper and asparagus.

- **Alaskan Black Cod** 28
Slowly grilled to enhance the flavour. One taste and you'll know why it's our most popular grilled fish.

- **Atlantic Salmon** 18
Fresh Atlantic salmon fillet grilled to perfection

- **Norwegian Mackerel** Shioyaki(sea salt) Only 13
Mackerel grilled with a dash of sea salt. Enjoy it with lemon and add soy sauce to the grated radish.

- **Collars (limited quantities)**
- **Deluxe Hamachi Collar** 20
- **Salmon Collar** 16



Atlantic Salmon

SUSHI



Coast to Coast

- **Coast to Coast** 72
6 pcs of nigiri, 12 pcs of sashimi and 16 pcs of special rolls.

- **Deluxe Sushi Combo** 34
12 pcs of nigiri and 6 pcs of hosu maki.

- **Regular Sushi Combo** 23
8 pcs of nigiri and 6 pcs of hosu maki.

- **Chirashi** 28
A bowl of sushi rice topped with a variety of fresh fish. A traditional Japanese dish.

Nigiri

- **Salmon** 2 1/4

- **Tuna** 2 1/4

- **Ebi** 2 1/4

- **Wild Salmon** 2 1/2

- **Ika** 2 1/2

- **Tako** 3

- **Hotate** 3

- **Hamachi** 3

- **Toro** 3

- **Unagi** 3 1/2

- **Botan Ebi** 4

- **Blue Fin Tuna** 4
Limited Quantities

1903-98st, Edmonton, AB
780.432.4500
Southside

9942-170st, Edmonton, AB
780.481.2202
Westside

10350-109st, Edmonton, AB
780.425.8096
Downtown

Dinner • Order from 4:00 pm

Taste the Tradition

Mikado

BENTO BOXES

Served with Green Salad, Miso Soup, Edamame and Rice.

Limit one substitution for \$2.00 extra (Except Rice & Salad). Limited items only. Please ask for details when ordering.

Sushi Bento 27
Chicken teriyaki, mix tempura, spring roll, sushi

Sashimi Bento 28 1/2
Chicken teriyaki, mix tempura, spring roll, sashimi

Robata Bento 27
BBQ salmon, BBQ shrimp & yakitori, yakiniku, fire ball



Deluxe Bento: with rice, edamame, sunomomo & miso soup

Beef Bento 26
Beef shogayaki, chicken teriyaki, spring roll, mix tempura

● **Vegetable Bento** 24
Vegetable sushi, BBQ vegetables, chilled tofu, vegetable tempura

Deluxe Bento Sashimi 39 1/2 Sushi 38
(No substitutions) Served with Sunomono Salad, Miso Soup, Edamame and Rice.

Mikado's most popular bento includes:

- Tempura or Ebi and Fish Fries
- Sushi or Sashimi
- 2 kinds of daily special from chef's choice and Customer's Choice (Select two from below):
Chicken Teriyaki, Beef Shoga-yaki, Beef Yakiniku, Spring Roll, Deep Fried Octopus, Spinach Goma-ae

HOSO MAKI & CONE

California (real crab)	6 1/2
Spicy Tuna	6 1/2
Tuna	5
Salmon	5
Cucumber	4
Chop Chop	6 1/2
Negi Toro	6 1/2

BEEF & CHICKEN

Served with Green Salad, Miso Soup and Rice.

Chicken Teriyaki 22
Teriyaki sauce glazed grilled chicken served over stir-fried vegetables.

Beef Teriyaki 6 oz (Small) 23 9 oz (Large) 30
Teriyaki sauce glazed ribeye steak served over stir-fried vegetables.



Beef Yakiniku 23
Marinated tender AAA beef strips served with creamy sesame sauce on the side.

TEMPURA

Shrimp	6 pcs (Small) 11	12 pcs (Large) 20
Mix	9 pcs (Small) 11	18 pcs (Large) 20
● Vegetable	6 pcs (Small) 8	12 pcs (Large) 14

NOODLES

Udon (Soup)	
Tempura	14
Seafood	14
Chicken	12

SIDE DISHES

Miso Soup	3
Our traditional miso soup with seaweed, tofu, and green onion.	
Crab Miso Soup	5
Try an upgraded version of our miso soup with real crab, seaweed and green onion.	
Steamed Rice	2
Extra Sauce	2

ROLLS

California Roll Tobiko 11 Sesame 10
An inside out roll with real crab, avocado and mayo inside.

● **Spicy Tuna Roll** Tobiko 11 Sesame 10
An inside out roll with spicy tuna and cucumber inside.

Chop Chop Roll Tobiko 11 Sesame 10
An inside out roll with cucumber and chopped scallop mixed with mayo and tobiko inside.

● **Dynamite Roll** 17
One of Mikado's most popular rolls. Tempura shrimp, avocado, cucumber, spicy sauce, chopped scallops, tobiko and mayo inside.

Spider Roll 22
A whole soft-shell crab with asparagus, cabbage, lettuce and cream cheese rolled into one delicious roll.

Mango Tango Roll 17
BBQ eel, cucumber, and red pepper wrapped with mango and avocado. The ingredients will do an unexpected tango in your mouth!

● **Yam Tem Roll** 9
Yam tempura with sesame seeds on the outside.

● **Avocado Roll** 11
Avocado inside, wrapped with avocado. Made especially for the avocado lovers.

Lobster King Roll 29
A tempura lobster tail delightfully wrapped with avocado, cucumber and dragon eyes sauce. Topped with wild salmon and tobiko, and finished under a quick flame for an exquisite flavour combination. Lobster lovers, your king has arrived!

Philadelphia Roll 18
Salmon, asparagus, cucumber, avocado, and cream cheese wrapped with smoked salmon, avocado and sliced lemon. Red onion and tobiko sprinkled on top

Godzilla Roll 22
Pickled ginger, avocado, and cucumber wrapped with BBQ eel. Topped with tobiko.

Alaskan Roll 18
Salmon, real crab, avocado, cucumber, tobiko and mayo inside. An excellent choice for salmon lovers.

Rainbow Roll 18
Real crab, avocado, and mayo wrapped with a variety of fresh fish and avocado on the outside to make the perfect rainbow. Each bite is different!

Brad Roll 17
Tempura shrimp and avocado wrapped with salmon.

Sunset Roll 18
Real crab, avocado, cucumber, kanpyo, mayo and tamago wrapped with smoked salmon. Topped with tobiko.

Red Rose Roll Blue Fin Tuna 22 Salmon 19
BBQ eel and avocado wrapped with blue fin tuna or salmon.

Tempura Shrimp Roll 13
Tempura shrimp inside wrapped with sliced avocado.



Lobster King