

## APPETIZERS

- **Dragon Eyes** 15  
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** 15  
Lightly seared beef served with sweet red onions and seaweed in ponzu (citrus) sauce.
- **Tuna Tataki** 15  
Lightly seared tuna served with sweet red onions with Mikado's original soy based sauce.

- **Ebi Fry** 16  
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** 10  
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** 16  
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** 18  
Grilled whole squid served with creamy sesame sauce.

- **BBQ Vegetables** 8  
Grilled zucchini, onions, red and green peppers served on skewers with creamy sesame sauce.

- **BBQ Asparagus** 8  
Grilled asparagus with a dash of sea salt. Enjoy with a bit of lemon.

- **Deep-Fried Tofu** 9  
Diced tofu lightly deep fried, topped with green onion, ginger, dried seaweed and grated radish served in tempura sauce.

- **Spring Rolls** 8  
Crispy deep fried spring rolls stuffed with pork, glass noodles, carrots, and mushrooms served with a home-made dipping sauce.

- **Gyoza** 11  
Japanese minced pork dumplings served with gyoza sauce.

## SALAD

- **Green Salad** 9  
Fresh garden vegetables, grape tomatoes and sliced red onions with your choice of miso dressing or yuzu (citrus) dressing.

- **Seaweed Salad** 8

- **Edamame** 8  
Boiled young soy beans. The most popular appetizer with beer in Japan!

- **Spinach Goma-ae** 10  
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** 9
- **Vegetable** 7

## SASHIMI

- **Deluxe Sashimi Combo** 43  
A deluxe dish with 8 types of chef's choice fine cut fresh fish.

- **Regular Sashimi Combo** 32  
6 types of chef's choice fine cut fresh fish.

- **Tuna** 6 pcs 14 12 pcs 27

- **Salmon** 6 pcs 14 12 pcs 27

- **Salmon & Tuna** 6 pcs 14 12 pcs 27

- **Wild Salmon** 6 pcs 16

- **Hamachi (Yellowtail)** 6 pcs 18

- **Hotate (Scallop)** 6 pcs 17

- **Toro (Tuna belly)** 6 pcs 18

- **Saba (Mackerel)** 6 pcs 14

- **Blue Fin Tuna** Akami 1 pc 5  
Chu-Toro 1 pc 7  
O-Toro 1 pc 10

## SUSHI PARTY TRAY

- **Sushi & Roll 64 pcs** 86

- 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** 94

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

- **Roll 52 pcs** 78

- 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** 54

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

- **DX Hot Meal Tray 34 pcs** 98

- 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** 36  
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** 15  
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** 28
- **Salmon Collar** 19



Atlantic Salmon

## SUSHI



Coast to Coast

- **Coast to Coast** 75  
6 pcs of nigiri, 12 pcs of sashimi and 16 pcs of special rolls.

- **Deluxe Sushi Combo** 36  
12 pcs of nigiri and 6 pcs of hosu maki.

- **Regular Sushi Combo** 25  
8 pcs of nigiri and 6 pcs of hosu maki.

- **Chirashi** 29  
A bowl of sushi rice topped with a variety of fresh fish. A traditional Japanese dish.

## Nigiri

- **Salmon** 2 3/4

- **Tuna** 2 3/4

- **Ebi** 2 3/4

- **Wild Salmon** 3

- **Ika** 3

- **Tako** 3 3/4

- **Hotate** 3 1/4

- **Hamachi** 3 3/4

- **Toro** 3 3/4

- **Unagi** 3 3/4

- **Botan Ebi** 5

- **Blue Fin Tuna** 5  
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** 29  
Chicken teriyaki, mix tempura, spring roll, sushi

**Sashimi Bento** 29 1/2  
Chicken teriyaki, mix tempura, spring roll, sashimi

**Robata Bento** 29 1/2  
BBQ salmon, BBQ shrimp & yakitori, yakiniku, fire ball

**Beef Bento** 28 1/2  
Beef shogayaki, chicken teriyaki, spring roll, mix tempura

● **Vegetable Bento** 28 1/2  
Vegetable sushi, BBQ vegetables, chilled tofu, vegetable tempura

**Deluxe Bento** Sashimi 41 Sushi 40  
(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



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

## HOSO MAKI & CONE

California	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** 24  
Teriyaki sauce glazed grilled chicken served over stir-fried vegetables.

**Beef Teriyaki** 6 oz (Small) 32 9 oz (Large) 42  
Teriyaki sauce glazed ribeye steak served over stir-fried vegetables.



**Beef Yakiniku** 29  
Marinated tender AAA beef strips served with creamy sesame sauce on the side.

## TEMPURA

<b>Shrimp</b>	6 pcs (Small) 12	12 pcs (Large) 22
<b>Mix</b>	9 pcs (Small) 12	18 pcs (Large) 22
● <b>Vegetable</b>	6 pcs (Small) 10	12 pcs (Large) 18

## NOODLES

Udon (Soup)

<b>Tempura</b>	18
<b>Seafood</b>	18
<b>Chicken</b>	16

## SIDE DISHES

<b>Miso Soup</b>	3
Our traditional miso soup with seaweed, tofu, and green onion.	
<b>Steamed Rice</b>	2
<b>Extra Sauce</b>	2

## ROLLS

**California Roll** Tobiko 12 Sesame 10  
An inside out roll with kanikama, avocado and mayo inside.

● **Spicy Tuna Roll** Tobiko 12 Sesame 10  
An inside out roll with spicy tuna and cucumber inside.

**Chop Chop Roll** Tobiko 12 Sesame 10  
An inside out roll with cucumber and chopped scallop mixed with mayo and tobiko inside.

● **Dynamite Roll** 18  
One of Mikado's most popular rolls. Tempura shrimp, avocado, cucumber, spicy sauce, chopped scallops, tobiko and mayo inside.

**Spider Roll** 24  
A whole soft-shell crab with kanikama, 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** 10  
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** 38  
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** 20  
Salmon, asparagus, cucumber, avocado, and cream cheese wrapped with smoked salmon, avocado and sliced lemon. Red onion and tobiko sprinkled on top

**Godzilla Roll** 23  
Pickled ginger, avocado, and cucumber wrapped with BBQ eel. Topped with tobiko.

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

**Rainbow Roll** 18  
Kanikama, 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** 19  
Kanikama, avocado, cucumber, kanpyo, mayo and tamago wrapped with smoked salmon. Topped with tobiko.

Blue Fin Tuna 26 Salmon 20

**Red Rose Roll**  
BBQ eel and avocado wrapped with blue fin tuna or salmon.

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**Tempura Shrimp Roll**



Lobster King