

# APPETIZER

## From the land

### CHICKEN KARA-AGE

17

Deep fried marinated boneless chicken. Enjoy with your choice of special Dragon Eyes sauce or ginger sauce on the side.



CHICKEN KARA-AGE

### YAKITORI

9

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



Mikado Gyoza

### MIKADO GYOZA

13

Housemade Gyoza's with Mikado's secret blend of pork, spices and aromatics served with a lightly spiced Gyoza sauce.

## From the sea



DRAGON EYES

### DRAGON EYES 🔥

16

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

### SPICY TUNA 🔥🔥❄️ CANAPE

12

Raw tuna, sesame seeds, and green onions marinated with spicy sauce served on rice crackers.

### EBI FRY

17

A popular item from Japan! Deep fried breaded shrimp served with tonkatsu sauce.

### BBQ SHRIMP

11

Grilled shrimp, red and green peppers glazed with teriyaki sauce and drizzled with creamy sesame sauce.



SPICY TUNA CANAPE



EBI FRY



BEEF TATAKI

**BEEF TATAKI** ❄️

16

Lightly seared beef served with sweet red onions and seaweed in ponzu (citrus) sauce.

**FIREBALL** 🔥

9

Hot and spicy grilled pork meatballs glazed with teriyaki sauce and drizzled with creamy sesame sauce on top.



FIREBALL

**SPRING ROLLS**

9

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



TUNA TATAKI

**TUNA TATAKI** ❄️

16

Lightly seared tuna served with sweet red onions with Mikado's original soy based sauce.

**BAKED SCALLOP**

14

Scallop with spicy miso sauce oven baked to perfection.



BAKED SCALLOPS

**BBQ SQUID**

19

Grilled whole squid served with creamy sesame sauce.

**TAKOYAKI**

10

A popular Japanese street food. Round balls of batter stuffed with octopus, cabbage, pickled ginger & green onions. Drizzled with okonomi Sauce, mayo, bonito flakes & dried seaweed on top.



TAKOYAKI



BBQ SQUID

## APPETIZER - TEMPURA



MIX TEMPURA

SHRIMP	6 pcs (S)	13
	12 pcs (L)	24
MIX	(S)	13
3 pieces of shrimp and 6 pieces of assorted vegetables.		
	(L)	24
6 pieces of shrimp and 12 pieces of assorted vegetables.		
VEGETABLE 🌱	6 pcs (S)	11
	12 pcs (L)	20

## APPETIZER - VEGETABLES

### BBQ VEGETABLES 🌱 9

Grilled zucchini, onions, mushrooms, red and green peppers served on skewers with creamy sesame sauce.



BBQ VEGETABLES

### TOFU TWIST 🌱 15

An upgraded version of our traditional deep fried tofu. Topped with a special okonomiyaki sauce and mayo. Bonito flakes, green onions, and dried seaweed on top for extra flavors!



TOFU TWIST

### EDAMAME 🌱 9

Boiled young soy beans. The most popular appetizer with beer in Japan!



EDAMAME

### DEEP FRIED TOFU 🌱 10

Diced tofu lightly deep fried, topped with green onions, ginger, dried seaweed, and grated radish served in tempura sauce.



DEEP FRIED TOFU

# SALAD



SPINACH GOMA-AE

**SPINACH GOMA-AE** 🌱 11  
Boiled spinach and toasted sesame seeds served with Mikado's black sesame dressing.

**SUNOMONO SALAD**  
This delicious dish contains cucumber, seaweed, glass noodles, and your choice of topping served in a Japanese style vinaigrette.

Shrimp	10
Octopus	10
Mix	10
Vegetable 🌱	8

**GREEN SALAD** 🌱 Regular 10  
Starter 7

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

**SEAWEED SALAD** 🌱 9



SUNOMONO SALAD



GREEN SALAD

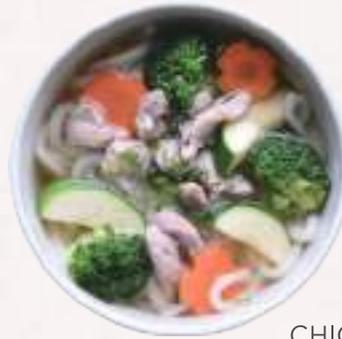
# NOODLE & SIDES

**NABEYAKI UDON** 22

Udon with chicken, spinach, egg, green onions, and shiitake mushroom served hot in a ceramic pot with tempura on the side.

**UDON (SOUP)**

Seafood	19
Tempura	19
Chicken	19



CHICKEN UDON



SEAFOOD UDON



NABEYAKI UDON

**MISO SOUP** 3

Our traditional miso soup with seaweed, tofu, and green onion.



MISO SOUP

**EXTRA SAUCE** 2

18% gratuity added to parties of eight or more.

# ROLLS

## DYNAMITE ROLL

19

One of Mikado's most popular rolls. Tempura shrimp, avocado, cucumber, spicy sauce, chopped scallops, tobiko, and mayo.



DYNAMITE ROLL



RAINBOW ROLL

## RAINBOW ROLL

19

Kanikama, avocado, and mayo wrapped with a variety of fresh fish and avocado to make the perfect rainbow. Each bite is different!



ALASKAN ROLL



SPIDER ROLL

## SPIDER ROLL

25

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

## ALASKAN ROLL

19

Salmon, kanikama, avocado, cucumber, tobiko, and mayo. An excellent choice for the salmon lovers.

## PHILADELPHIA ROLL

23

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

## SUNSET ROLL

20

Kanikama, avocado, cucumber, kanpyo, tamago, and mayo wrapped with smoked salmon. Topped with tobiko.

## TEMPURA SHRIMP ROLL

16

Tempura shrimp wrapped with sliced avocado.



SUNSET ROLL



TEMPURA SHRIMP ROLL



PHILADELPHIA ROLL

# ROLLS



LOBSTER KING ROLL

**LOBSTER KING ROLL** 40

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!

**GODZILLA ROLL** 24

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



RED ROSE ROLL



MANGO TANGO ROLL

**RED ROSE ROLL** Bluefin Tuna 29  
Salmon 21

BBQ eel and avocado wrapped with bluefin tuna or salmon.

**MANGO TANGO ROLL** 18

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

**SPICY TUNA ROLL** 🔥🔥 Tobiko 12  
Sesame 10

An inside out roll with spicy tuna and cucumber.

**BRAD ROLL** 18

Tempura shrimp and avocado wrapped with salmon.

**CHOP CHOP ROLL** Tobiko 12  
Sesame 10

An inside out roll with cucumber and chopped scallops mixed with tobiko and mayo.

**YAM TEM ROLL** 🌱 10

Yam tempura with sesame seeds on the outside.

**CALIFORNIA ROLL** Tobiko 12  
Sesame 10

An inside out roll with kanikama, avocado, and mayo.

**AVOCADO ROLL** 🌱 13

Avocado in the inside, wrapped with avocado. Made especially for the avocado lovers.



GODZILLA ROLL



BRAD ROLL



YAM TEM ROLL



AVOCADO ROLL

18% gratuity added to parties of eight or more.

## NIGIRI SUSHI



AVOCADO 2 ½



INARI 2 ½  
Fried soybean curd



HOKKI 2 ½  
Surf clam



SABA 2 ¾  
Mackerel



TAMAGO 2 ¾  
Omelet



SAKE 2 ¾  
Salmon



BINCHO-MAGURO 2 ¾  
Albacore tuna



EBI 2 ¾  
Shrimp



BENI-SAKE 3  
Sockeye salmon



IKA 3  
Squid



SMOKED SALMON 3 ¼



TAKO 3 ¾  
Octopus



HOTATE 3 ¼  
Scallop



HAMACHI 3 ¾  
Yellowtail



TORO 3 ¾  
Tuna belly



UNAGI 3 ¾  
Eel



BOTAN-EBI 5  
Spot prawn



HON-MAGURO 6  
Bluefin tuna

## Traditional Finger Food

Sushi was traditionally a finger food consumed by hand during the Edo era (1900's). Today sushi is usually consumed by hand or with the use of chopsticks. You may choose to dip your sushi in soy sauce but it is recommended that the fish be dipped in soy sauce and not the rice. This will require some tricky maneuvering as you will need to flip the sushi around to dip it into the soy sauce dish, fish first.

For Gunkan sushi (sushi wrapped with nori) a small amount of soy sauce is poured onto the sushi and the sushi is not dipped into the soy sauce dish.

## Tips for Consuming Sashimi

1. Pour a small amount of soy sauce into a soy sauce dish.
2. Do not stir in wasabi with the soy sauce.
3. Do not let the sashimi swim in the soy sauce.
4. Place a small amount of wasabi directly onto your piece of sashimi and dip the sashimi into to soy sauce.



Mixing wasabi with the soy sauce causes the wasabi to lose its flavor. By placing the wasabi directly onto the fish, you get a fresh taste of wasabi with every piece and the soy sauce remains pure. ENJOY!

# GUNKAN SUSHI



**TOBIKO** 3 ¼  
Flying fish roe



**CHOP CHOP** 2 ¾  
Scallop with tobiko and mayo



**SPICY TUNA** 2 ¾



**KANI** 2 ¾  
Kanikama



**NEGI-TORO** 3 ¼  
Chopped tuna belly



**IKURA** 5  
Salmon roe



**UNI** 5  
Sea urchin

Add a quail egg to any gunkan sushi



**UZURA** 1  
Quail egg

# HOSO-MAKI & CONE

**CALIFORNIA** 6 ½  
Kanikama, avocado

**CHOP CHOP** 6 ½  
Scallop with tobiko and mayo

**SPICY TUNA** 6 ½

**NEGI-TORO** 6 ½  
Chopped tuna belly

**SALMON** 5

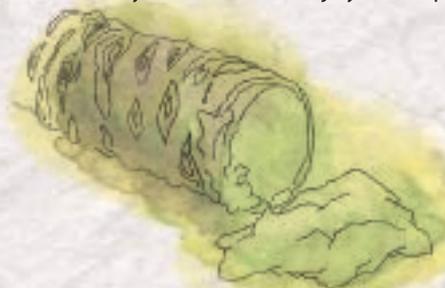
**TUNA** 5

**CUCUMBER** 4

# Japanese Garnish for Sushi and Sashimi

## WASABI

Wasabi was originally added to sushi during the 1900's for its antidotal effect. Today most of us enjoy this spice to add some kick to our fresh fish.

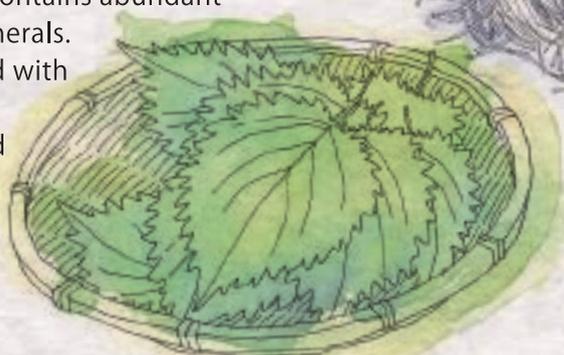


## GARI (Pickled Ginger)

Pickled ginger is served when you order sushi but not sashimi. Why? One of the plausible answers is that it acts to clean your palate. By eating pickled ginger between each piece of sushi you can enjoy the flavour and taste of sushi.

## SHISO (Oba) LEAF

Shiso (Oba) is one of the most cherished garnishes in Japanese cuisine especially in sushi restaurants. It is a nutritious leaf that contains abundant vitamin A, C and minerals. When shiso is served with your sashimi, please tear it into bite-sized pieces and eat it together with your sashimi.



## TSUMA (Shredded Daikon)

Shredded daikon usually sits under sashimi. It is not merely decorative but is consumed to cleanse your palate. Eat it plain or dipped in soy sauce to refresh your taste buds and allow you to enjoy your next piece of sashimi.



# SUSHI & SASHIMI COMBO

## COAST TO COAST 78

6 pieces of nigiri, 12 pieces of sashimi, and 16 pieces of special rolls served on a wooden boat.



COAST TO COAST



DELUXE SUSHI COMBO

## DELUXE SUSHI COMBO 38

12 pieces of nigiri and 6 pieces of hosoto maki.

## REGULAR SUSHI COMBO 26

8 pieces of nigiri and 6 pieces of hosoto maki.



CHIRASHI

## CHIRASHI 32

A bowl of sushi rice topped with a variety of fresh fish. A traditional Japanese dish.

## DELUXE SASHIMI COMBO 45

A deluxe dish with 8 types of chef's choice fine cut fresh fish.

## REGULAR SASHIMI COMBO 33

6 types of chef's choice fine cut fresh fish.



DELUXE SASHIMI COMBO

# SASHIMI



BLUEFIN TUNA



SALMON & ALBACORE TUNA

BLUEFIN TUNA	O-TORO	(Each)	11
	CHU-TORO	(Each)	8
	AKAMI	(Each)	6

Limited Quantities. Also available as a nigiri sushi.

TORO (ALBACORE TUNA)	(S)	19
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WILD SALMON	(S)	17
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HOTATE (SCALLOP)	(S)	18
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TAKO (OCTOPUS)	(S)	19
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SALMON	(S)	15
& ALBACORE TUNA	(L)	29

ALBACORE TUNA	(S)	15
	(L)	29

SALMON	(S)	15
	(L)	29

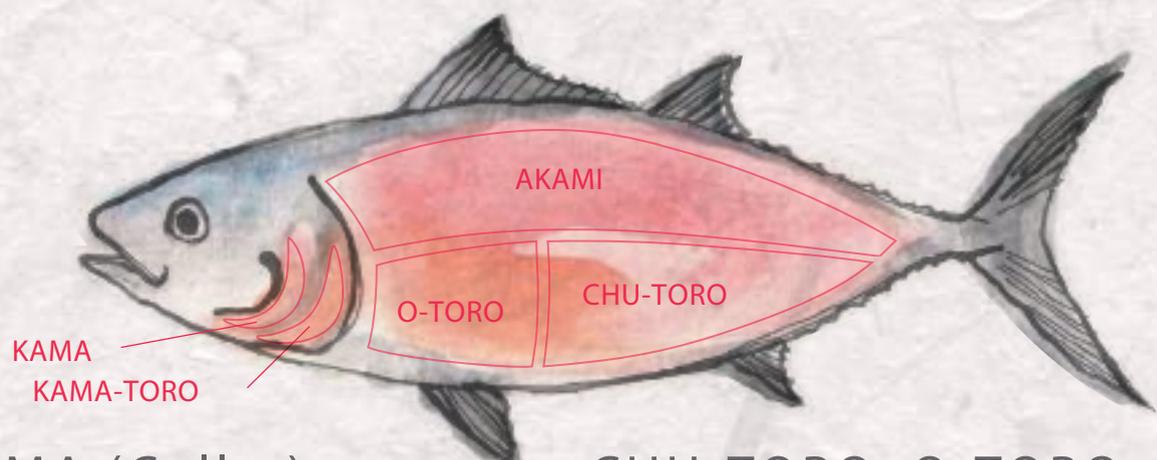
HAMACHI (YELLOWTAIL)	(S)	19
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SABA (MACKEREL)	(S)	15
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## Sections of Bluefin Tuna

### AKAMI (Red Meat)

Akami (Red meat) is traditionally the portion of tuna that is favoured in old Japan! This pure red and most lean part is found near the top or back of the fish.



### KAMA (Collar)

Kama (Collar) is one of the best parts of the fish and there are only two collars on a fish which is found just behind the head and gills.

### CHU-TORO, O-TORO

Toro is the term for the fatty part of the tuna, found in the belly portion. This part is only 15% of the entire fish (Chu-toro 12%, O-toro 3%).

18% gratuity added to parties of eight or more.

# BENTO BOX

Limit of one substitution for \$2.00 extra (Except Green Salad, Miso Soup, Rice, and Edamame)  
(Limited items only. Please ask your server for details)



**SUSHI BENTO** 30  
Sushi  
Chicken Teriyaki  
Mix Tempura  
Spring Rolls



**SASHIMI BENTO** 31  
Sashimi  
Chicken Teriyaki  
Mix Tempura  
Spring Rolls



**ROBATA BENTO** 32  
BBQ Salmon with teriyaki sauce  
or shioyaki (grilled with sea salt)  
Beef Yakiniku  
Yakitori and BBQ Shrimp  
Fireball

**BEEF BENTO** 30  
Beef Shogayaki  
Chicken Teriyaki  
Mix Tempura  
Spring Rolls



**VEGETABLE BENTO**  30  
Vegetable Sushi  
Vegetable Tempura  
BBQ Vegetables  
Chilled Tofu



Served with .....



Green Salad



Miso Soup



Edamame

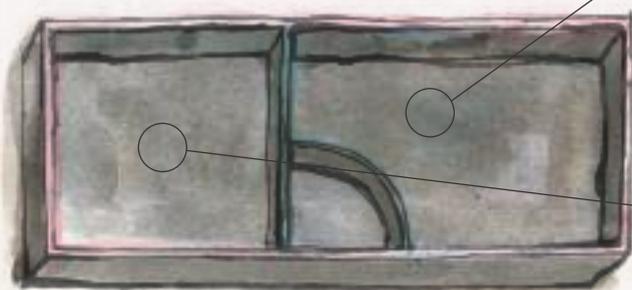
# DELUXE BENTO BOX



DELUXE BENTO (SASHIMI) 43

DELUXE BENTO (SUSHI) 41

Choose from the following and build your own bento box!



## Sushi

(Tuna, Salmon, Ebi, and 2 pieces of California Roll)

OR

## Sashimi

(3 pieces of Salmon and 3 pieces of Tuna)

\*No Substitution

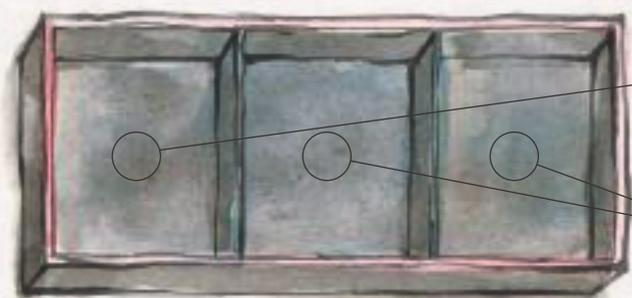
## Ebi Fry and Fish Fry

(3 Shrimp and 1 Fish)

OR

## Mix Tempura

(4 Vegetables and 2 Shrimp)



2 kinds of daily chef's  
choice special

Customer's Choice (Select two from the following)

- Chicken Teriyaki
- Beef Shogayaki
- Beef Yakiniku
- Spring Rolls
- Takoyaki
- Spinach Goma-ae

\*OK to order two of the same item

Served with .....



Sunomono



Miso Soup



Edamame



Rice

18% gratuity added to parties of eight or more.

## BEEF & CHICKEN

Served with Green Salad, Miso Soup, and Rice

### BEEF YAKINIKU 34

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



### BEEF TERIYAKI 6 oz 34 9 oz 44

Ribeye steak glazed with teriyaki sauce served over stir-fried vegetables.



### CHICKEN TERIYAKI 28

Grilled chicken glazed with teriyaki sauce served over stir-fried vegetables.

## GRILLED FISH

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



### DELUXE HAMACHI COLLAR 30

Limited Quantities

### SALMON COLLAR 20

Limited Quantities

### ALASKAN BLACK COD 37

Slowly grilled to enhance the flavour. One taste and you'll know why it's our most popular grilled fish.

### ATLANTIC SALMON 20

Fresh atlantic salmon fillet grilled to perfection.

### NORWEGIAN MACKEREL 16

Mackerel grilled with a dash of sea salt. Enjoy it with lemon and add soy sauce to the grated radish. Shioyaki (grilled with sea salt) only.



18% gratuity added to parties of eight or more.