

# LUNCH BENTO BOX

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



## A-1 Sushi 21

Sushi  
Chicken Teriyaki  
Mix Tempura  
Green Salad  
Rice



## B-1 Sashimi 22

Sashimi  
Chicken Teriyaki  
Mix Tempura  
Green Salad  
Rice



## A-2 23

Salmon Teriyaki  
Beef Yakiniku  
Yakitori and BBQ Shrimp  
Green Salad  
Rice

## A-4 21

Beef Shogayaki  
Chicken Teriyaki  
Mix Tempura  
Green Salad  
Rice



## A-5 21

Vegetable Sushi  
Vegetable Tempura  
BBQ Vegetables  
Green Salad  
Rice





# DELUXE LUNCH BENTO BOX

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



SASHIMI BENTO	32
SUSHI BENTO	31

Choose from the following and build your own bento box!

- 1. Sushi OR Sashimi
- 2. Chicken Teriyaki OR Beef Shogayaki
- 3. Ebi Fry and Fish Fry OR Mix Tempura
- 4. Teriyaki Salmon

Served with .....



Miso Soup



Rice

## 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.		



BEEF YAKINIKU



CHICKEN TERIYAKI

CHICKEN TERIYAKI	28
Grilled chicken glazed with teriyaki sauce served over stir-fried vegetables.	

18% gratuity added to parties of eight or more.



## APPETIZER

### DRAGON EYES 🔥 16

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

### BEEF TATAKI ❄️ 16

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



DRAGON EYES



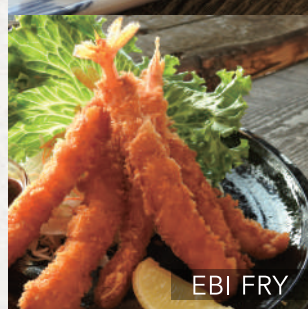
BEEF TATAKI



SPICY TUNA CANAPE



CHICKEN KARA-AGE



EBI FRY



TUNA TATAKI



BBQ SQUID



TAKOYAKI

### BBQ SQUID 19

Grilled whole squid served with creamy sesame sauce.

### BBQ VEGETABLES 🌱 9

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

### SPICY TUNA CANAPE 🔥🔥❄️ 12

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

### CHICKEN KARA-AGE 17

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

### EBI FRY 17

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

### TUNA TATAKI ❄️ 16

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

### BBQ SHRIMP 11

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

### YAKITORI 9

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

## 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



MIX TEMPURA



# 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

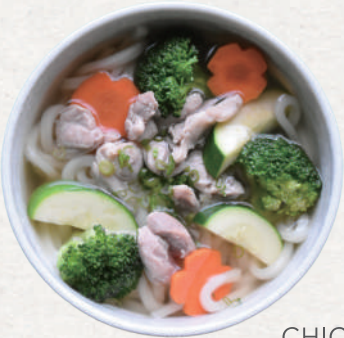


GREEN SALAD

# 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

**STEAMED RICE** 3  
**EXTRA SAUCE** 2

18% gratuity added to parties of eight or more.



# 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



CHIRASHI



DELUXE SASHIMI 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.

## LUNCH SUSHI COMBO 19

6 pieces of nigiri and 6 pieces of hosoto maki.

## 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.

## LUNCH SASHIMI COMBO 26

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

# SASHIMI

SALMON (S) 15  
& ALBACORE TUNA (L) 29

ALBACORE TUNA (S) 15  
(L) 29

SALMON (S) 15  
(L) 29



SALMON & ALBACORE TUNA



# ROLLS



DYNAMITE ROLL

## DYNAMITE ROLL 🔥 19

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

## 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!

## SPIDER ROLL 25

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

## 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!



RAINBOW ROLL



SPIDER ROLL



MANGO TANGO ROLL

## SPICY TUNA ROLL 🔥🔥 Tobiko 12 Sesame 10

An inside out roll with spicy tuna and cucumber.

## CALIFORNIA ROLL Tobiko 12 Sesame 10

An inside out roll with kanikama, avocado, and mayo

## RED ROSE ROLL Bluefin Tuna 29 Salmon 21

BBQ eel and avocado wrapped with bluefin tuna or salmon.

## TEMPURA SHRIMP ROLL 16

Tempura shrimp wrapped with sliced avocado.

## BRAD ROLL 18

Tempura shrimp and avocado wrapped with salmon.

## AVOCADO ROLL 🌱 13

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



TEMPURA SHRIMP ROLL



RED ROSE ROLL



BRAD 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



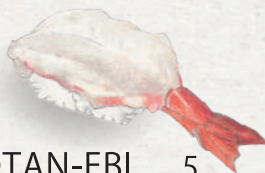
HAMACHI 3 ¾  
Yellowtail



TORO 3 ¾  
Tuna belly



UNAGI 3 ¾  
Eel



BOTAN-EBI 5  
Spot prawn



HON-MAGURO 6  
Bluefin tuna

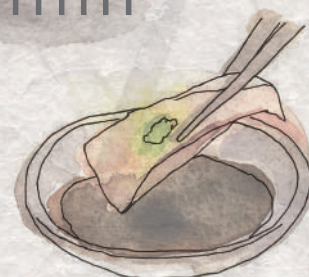
## Traditional Finger Food

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

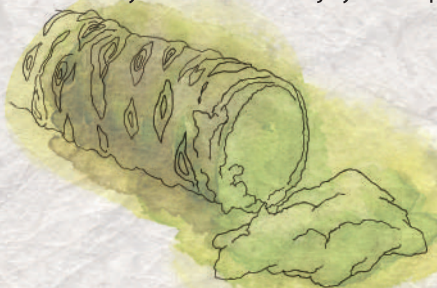
**TUNA** 5

**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.

