

**happy hour**

Mon-Fri, 3-5 pm

\$10 Beer and a Sake

\$10 Specialty Cocktails

Half-off Tempura & Yaki

for the table*

Grilled Edamame <i>sansho, ponzu, sea salt</i>	10
Yellowtail Tartare <i>kaluga caviar, wasabi soy, chive</i>	29
Mishima Reserve Wagyu Tataki <i>tataki soy, ginger, scallion, togarashi</i>	23
Steamed Egg Custard <i>king crab, shiitake, ginger</i>	13
Grilled Daily Fish Collar <i>sea salt, lime, kizami wasabi</i>	*MKT

soups & salads

Miso Soup, <i>tofu, scallion</i>	6
<i>add shiitake</i>	3
Egg Drop Soup	7
Neighborhood Salad <i>carrot-ginger dressing</i>	11
Classic Marinated Seaweed Salad	8
Tosaka Seaweeds <i>asian pear, sweet citrus, ginger, sesame</i>	12
Birds Nest Salad <i>napa cabbage, quail egg, crispy potato</i>	13

tempura

Mixed Vegetable Kakiage	12
Corn Kakiage	10
Japanese Eggplant	10
Shishito Pepper	11
Red Skinned Yam	9
Broccolini	11
Kabocha Squash	10
Truffled Beech Mushroom	12
Asparagus	11
Calamari	14
Jumbo Gulf Shrimp	15
Shrimp Stuffed Basil Leaf	16
Mixed Vegetable Platter	23

yaki

King Trumpet <i>crispy garlic, chives, vegetarian tare</i>	12
Chicken Oyster <i>fresh wasabi, roasted lemongrass tare</i>	13
Asparagus <i>lemon-miso aioli</i>	15
Miso Bass <i>yuzu, black pepper</i>	16
Chicken Thigh <i>scallion, togarashi, house tare</i>	13
Mishima Reserve Wagyu <i>kizami chimichurri</i>	17

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

nigiri and sashimi*

Scottish Salmon	5/15
King Salmon	7/21
Fatty Salmon	7/21
Tasmanian Trout	6/18
Yellowtail	6/18
Amberjack	6/18
Yellowtail Belly	9/27
Big Eye Tuna	6/18
Fatty Tuna	17/52
Fluke	7/21
Sea Bream	7/21
Baja Bass	5/15
Mediterranean Sea Bass	5/15
Squid	5/15
Poached Gulf Shrimp	6/18
Spot Prawn	9
Maine Dayboat Scallop	6/18
Oyster	7
Salmon Roe	8
Salt Water Eel	6
BBQ Fresh Water Eel	5
Japanese Uni	17

vegetable nigiri

Fried Bean Curd	4
<i>black and white sesame</i>	
Sweet Corn	5
<i>togarashi butter, serrano, cilantro</i>	
Sweet & Sour Eggplant	5
<i>crispy garlic, thai chili</i>	
Avocado	6
<i>nikiri, caper wasabi relish</i>	
Grilled Shishito	5
<i>ponzu, sansho, bonito</i>	
Hon Shimeji	6
<i>crispy garlic, red yuzu kosho, scallion</i>	

specialty nigiri*

Cuttlefish	6
<i>honey-miso, pickled shiitake</i>	
Squid Tentacles	6
<i>tamari, kizami wasabi, lime zest</i>	
Snow Crab	9
<i>cubanelle, scallion, sesame seed</i>	
Beet Cured Salmon	8
<i>confetti sauce, thai chili</i>	
Barnegat Light Scallop	9
<i>brown butter soy, spicy crispy potato</i>	
Mishima Reserve Wagyu	11
<i>nikiri, black pepper, green yuzu kosho</i>	
King Crab	13
<i>lemon butter, togarashi</i>	

rolls*

Spicy Tuna	19
<i>kewpie, avocado, jalapeño</i>	
Spicy Salmon	17
<i>fermented chili, cucumber, ikura</i>	
Yellowtail Scallion	18
<i>jalapeño, ponzu</i>	
Fluke	19
<i>yam tempura, shiso, cubanelle, almond</i>	
Mishima Wagyu	33
<i>tartare, shiitake, spicy teriyaki</i>	
Snow Crab	21
<i>avocado, cucumber, wasabi tobiko</i>	
Tempura Shrimp	23
<i>big eye tuna, avocado, unagi sauce</i>	
Vegetable Roll	13
<i>asparagus & red onion tempura, spicy mayo</i>	

hand rolls*

Snow Crab	18
<i>scallion, cubanelle, sesame</i>	
Salmon Avocado Crunch	13
<i>habanero masago, yuzu kosho, cilantro</i>	
Tempura Shrimp	13
<i>coconut macademia, shiso, cilantro</i>	
Scallop	18
<i>jalapeño aioli, burdock, toasted almond</i>	
Fatty Tuna	24
<i>nikiri, scallion</i>	
Tuna Wasabi	14
<i>tempura flake, tamari, scallion</i>	
Hon Shimeji Mushroom	10
<i>red yuzu kosho, crispy garlic, scallion</i>	

dessert

Mochi Doughnut	16
<i>suntory whisky caramel, powdered sugar</i>	
Dark Chocolate Namelaka	15
<i>sesame chantilly, miso, almond tuile</i>	
Japanese Crème Caramel	14
<i>coffee jelly, caramel, puffed rice</i>	
Kakigori	14
<i>ginger sherbet, guava syrup, blood orange syrup, matcha sweetened condensed milk</i>	
Seasonal Sorbet	10