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## neighborhood sushi **snacks menu**



### **for the table**

|                                                |    |
|------------------------------------------------|----|
| Grilled Edamame <i>sansho, ponzu, sea salt</i> | 10 |
| Yellowtail Tartare                             | 29 |
| <i>kaluga caviar, wasabi soy, chive</i>        |    |
| Steamed Egg Custard                            | 13 |
| <i>king crab, shiitake, ginger</i>             |    |

### **soups & salads**

|                                                 |    |
|-------------------------------------------------|----|
| Miso Soup, <i>tofu, scallion</i>                | 6  |
| <i>add shiitake</i>                             | 3  |
| Egg Drop Soup                                   | 7  |
| Classic Marinated Seaweed Salad                 | 7  |
| Tosaka Seaweeds                                 | 12 |
| <i>asian pear, sweet citrus, ginger, sesame</i> |    |

### **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         | 14 |
| Shrimp Stuffed Basil Leaf | 16 |

### **yaki**

|                                              |    |
|----------------------------------------------|----|
| King Trumpet                                 | 12 |
| <i>vegetarian tare, crispy garlic, chive</i> |    |
| Miso Bass                                    | 17 |
| <i>yuzu, black pepper, scallion</i>          |    |
| Chicken Wing                                 | 13 |
| <i>house tare, crispy garlic</i>             |    |
| Mishima Reseve Wagyu                         | 20 |
| <i>kizami chimichurri</i>                    |    |
| Chicken Thigh                                | 13 |
| <i>house tare, scallion, togarashi</i>       |    |
| Asparagus                                    | 11 |
| <i>lemon-miso aioli, togarashi</i>           |    |



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庭園

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**hand rolls \***

|                                                |    |
|------------------------------------------------|----|
| Snow Crab                                      | 18 |
| <i>scallion, cubanelle, sesame</i>             |    |
| Salmon Avocado Crunch                          | 13 |
| <i>habanero masago, yuzu kosho, cilantro</i>   |    |
| Scallop                                        | 18 |
| <i>jalapeño aioli, burdock, toasted almond</i> |    |
| Tempura Shrimp                                 | 13 |
| <i>coconut macademia, shiso, cilantro</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>sake caramel, raspberry lychee sauce, adzuki anglaise</i>                 |    |
| Dark Chocolate Namelaka                                                      | 15 |
| <i>miso, chantilly, sesame tuile</i>                                         |    |
| Matcha Panna Cotta                                                           | 14 |
| <i>orange blossom, honey, puffed rice</i>                                    |    |
| Kakigori                                                                     | 15 |
| <i>passionfruit sherbet, mango, dragonfruit, passionfruit condensed milk</i> |    |

**happy hour**

Mon-Fri, 3-5 pm

\$10 Beer and a Sake

\$10 Specialty Cocktails

Half-off Tempura & Yaki

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