

M I D Ō S U J I

LITTLE PLATES

- CUCUMBER SALAD | 9
- GINGER CARROTS | 9
- MISO EGGPLANT DIP | 11
- HIRAMASA CRUDO | 12
- MIDO MUSHROOM | 11
- OKONOMIYAKI TOTS | 11
- SCALLOP 'DYNAMITE | 17

HAND ROLLS

- HAMACHI + AVOCADO | 10
- CUCUMBER + UMEBOSHI | 9
- SPICY CRUNCHY TUNA | 13
- MISO SALMON +
YUZU KOSHO | 12
- TEMPURA ROCK SHRIMP | 12
- DUNGENESS CRAB +
HORSERADISH | 15
- FATTY TUNA +
WASABI | 15
- SHIITAKE PEPPERCORN XO | 9

- WAGYU SKIRT STEAK +
KOJI-PEPPER | 18

EXTRAS

- CAVIAR 5 gram | 24
- IKURA 5 gram | 13

DESSERT

- SOBACHA | 9
gold chocolate, honey
- KAKIGORI | 9
strawberry-rhubarb, condensed milk cream

SURCHARGE

As a way to offset rising costs associated with the restaurant (food, beverage, labor, benefits, supplies), we have added a 4% surcharge to all checks. We do this in lieu of increased menu prices. You may request to have this taken off your check, should you choose.

*These items are served raw, undercooked, cooked to order or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

