

M I D Ō S U J I

LITTLE PLATES

- ☐ CUCUMBER SALAD | 9
- ☐ GINGER CARROTS | 9
- ☐ SQUASH DIP | 11
- ☐ SUZUKI CRUDO* | 12
- ☐ MIDO MUSHROOM | 11
- ☐ OKONOMIYAKI TOTS | 11
- ☐ SCALLOP DYNAMITE* | 17

HANDROLLS

- ☐ CUCUMBER + UMEBOSHI | 9
- ☐ HAMACHI + AVOCADO* | 10
- ☐ FATTY TUNA + WASABI* | 15
- ☐ SPICY CRUNCHY TUNA* | 13
- ☐ MISO SALMON + YUZU KOSHO* | 12
- ☐ CRAB SALAD + PLUMS | 14
- ☐ TEMPURA SHRIMP +
DAIKON KIMCHI | 12
- ☐ TEMPURA MUSHROOMS +
TRUFFLE & BLACK GARLIC | 11
- ☐ WAGYU SKIRT STEAK +
KOJI-PEPPER | 18

ADD ON

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

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.

