



MIKADO

Starters		\$
Beef Rolls	Black Angus ribeye, scallions	10
Edamame	soy bean pods, salt	6
Stir Fry		
Asparagus	sake, soy sauce, lemon, and butter	9
Wild Mushrooms	six kinds mushrooms, garlic, herbs, and sake	14
Yakitori	chicken skewers	8
Tempura		
Tiger Prawns	(3)	10
Vegetables	(6)	8
Dumplings		
Wasabi Shumai	steamed, pork filling	7
Gyoza	pan fried, pork filling	7
Tuna Tataki	seared tuna, ponzu sauce	16
Agedashi Tofu	crispy tofu, bonito, scallions, ginger, shiitake-soy	7
Soft Shell Crab	spicy daikon, ponzu sauce	16
Crispy Oysters	panko fried, trio of sauces	14

Salads and Soups			
Organic Greens	peanut-miso dressing	large	9
		small	5
Seaweed Salad			7
Hijiki	sautéed baby brown seaweed		6
Kinpira Gobo	sautéed burdock root		7
Goma-ae	poached spinach, black sesame paste		8
Squid Salad			10
Sunomono	cucumber, citrus vinaigrette		
Wakame Seaweed			7
Octopus			11
Miso Soup	seaweed, scallions, tofu		4
Spicy Seafood Soup	seven kinds of seafood		8
Asari Miso Soup	little neck clams, miso		8

Nabemono			
dinner pots cooked by guest at the table			
Shabu-Shabu	sliced Black Angus ribeye, vegetables, Japanese ingredients and 2 sauces		37
Sukiyaki	sliced Black Angus ribeye, vegetables, sweet sake-soy sauce, cast iron pot		37

Noodles and Rice			
Nabeyaki Udon	shrimp tempura, beef, chicken, egg, vegetables, shiitake broth		16
Vegetable Udon			14
Cha Soba	chilled buckwheat noodles		14
Shrimp and Mushrooms Fried Rice			16
Steamed Rice			2

Traditional Japanese Starters		\$
Ika Yaki	grilled whole squid, ginger-sake-soy	12
Saba Shiyoyaki	grilled salted mackerel	10
Yako Dofu	cold organic silken tofu	7
Shishamo	grilled smelt fish with roe	8
Ankimo	monkfish liver pate, ponzu	9
Ikura Oroshi	grated daikon, salmon roe	10
Hamachi Kama	grilled yellowtail chin	17
Satsuma Age	grilled fish cake	9

Sushi and Sashimi		
Mikado Special	13 pieces of nigiri and maki	28
Chirashi	sashimi rice bowl	28
Sashimi "A"	6 kinds	49
Sashimi "B"	3 kinds	28
Sushi Master's Choice	(for 2 or more people)	market price
A selection of sashimi, nigiri, and maki created by the sushi chef.		

Entrees				
served with miso soup				
Teriyaki	Filet Mignon	34	Chicken Breast	17
	Ribeye	28	Salmon Filet	25
Tonkatsu	center cut loins, panko fried			18
Sautéed Wild Mushrooms	six varieties of mushrooms, garlic, herbs, sake			24
Unaju	broiled fresh water eel			25
Trio Salmon	peppered, teriyaki, and broiled			30
Seared Scallops	chili-ginger-garlic-soy sauce, vegetables			32
Butter Lobster	sautéed, asparagus, mushrooms, sake, soy			38
Spicy Lobster	chili-tomato sauce, vegetables			38
Sautéed Seafood	sea bass, salmon, prawn, scallop, escolar, vegetables, mushrooms			38
Filet and Lobster	sautéed lobster and filet teriyaki			42
Curry Chicken	panko fried chicken breast, brown curry			21

Bento Box	
traditional dinner box	32
Soup:	miso soup
Salad:	organic greens and seaweed salad
Appetizer:	beef rolls and shrimp shumai
Entrée:	tonkatsu, peppered salmon, teriyaki chicken

BEVERAGES

BOTTLED, STILL WATER	\$3 (small), \$6 (large)
BOTTLED, SPARKLING WATER	\$3 (small), \$6 (large)
COFFEE	\$3.50
SOFT DRINKS	\$2.75
ICED TEA	\$2.75
GREEN TEA	\$3

Some items may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, fish, shellfish, or eggs may increase your risk of food borne illness. Not all ingredients are listed, please inform server of any allergies. Parties of five (5) or more gratuity may be included and no separate checks.