



Starters		\$
Beef Rolls	Black Angus ribeye, scallions	10
Edamame	soy bean pods, salt	6
Stir Fry		
Asparagus	sake, soy sauce, lemon, butter	9
Wild Mushrooms	assortment of mushrooms, garlic, herbs, and sake	14
Yakitori	chicken skewers	8
Tempura		
Tiger Prawns (3)		10
Vegetables (6)		8
Dumplings		
Wasabi Shumai	steamed, pork filling (6)	7
Shrimp Shumai	steamed, shrimp filling (6)	7
Gyoza	pan fried, pork filling (4)	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	17
Crispy Oysters	panko-fried, trio of sauces	16

### Salads and Soups

Organic Greens	peanut-miso dressing	large	9
		small	6
Seaweed Salad			7
Hijiki	sautéed baby brown seaweed		7
Kinpira Gobo	sautéed burdock root		7
Squid Salad			10
Sunomono	cucumber, citrus vinaigrette		
Wakame Seaweed			7
Octopus			11
Miso Soup	seaweed, scallions, tofu		4
Spicy Seafood Soup	assortment of seafood, shiitake mushroom, chili oil		9

### Nabemono

dinner pots cooked by guest at the table

Shabu-Shabu	sliced Black Angus ribeye, vegetables, tofu, shiitake, hot pot, and 2 sauces	37
Sukiyaki	sliced Black Angus ribeye, vegetables, tofu, shiitake, sweet sake-soy sauce, cast iron pot	37

### 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	

Traditional Japanese Starters		\$
Ika Yaki	grilled whole squid, ginger-sake-soy	12
Yako Dofu	cold organic silken tofu	7
Saba Shiyoyaki	grilled salted mackerel	10
Shishamo	grilled roe filled smelt fish (4)	9
Hamachi Kama	grilled yellowtail chin	17
Ankimo	monkfish liver pate, ponzu	10
*Ikura Oroshi	grated daikon, salmon roe	10

### \*Sushi and Sashimi Sets

Mikado Special	7 pieces nigiri and 6 pieces maki	28
Chirashi	sashimi rice bowl	28
Sashimi "A"	6 kinds	52
Sashimi "B"	3 kinds	28
Sushi Master's Choice (for 2 or more people)	A selection of sashimi, nigiri, and maki created by the sushi chef.	MP

### Entrees

served with miso soup

Teriyaki	*Filet Mignon	39	Chicken Breast	17
	*Ribeye	34	Salmon Filet	28
Tonkatsu	center-cut pork loins, panko-fried			18
Sautéed Wild Mushrooms	assortment of mushrooms, asparagus, carrots, garlic, herbs, sake			24
Unaju	broiled fresh water eel			28
Trio Salmon	peppered, teriyaki, and broiled			30
Butter Lobster	sautéed, asparagus, mushrooms, sake, soy, butter			48
Spicy Lobster	chili-tomato sauce, vegetables			48
*Filet & Lobster	filet teriyaki and butter lobster			52
Curry Chicken	panko-fried chicken breast, brown curry			21

### Noodles and Rice

Nabeyaki Udon	shrimp tempura, beef, chicken, egg, vegetables, shiitake broth	17
Vegetable Udon		14
Cha Soba	cold buckwheat noodles	14
Shrimp and Mushrooms Fried Rice		17
Chicken and Mushrooms Fried Rice		15
Steamed Rice		2

### Beverages

Bottled, still water	\$3 (small), \$6 (large)
Bottled, sparkling water	\$3 (small), \$6 (large)
Coffee	\$3.50
Soft Drinks (coke, diet coke, sprite, ginger ale, lemonade)	\$2.75
Iced Tea	\$2.75
Green Tea	\$3.00

\* 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 or food restrictions.

Parties of five (5) or more, gratuity may be included and no separate checks.

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