





KAIZEN GLUTEN-FREE MENU


THESE MENU ITEMS ARE EITHER GLUTEN-FREE AS PREPARED
OR ARE MODIFIED TO BE GLUTEN-FREE. MIKUNI GLUTEN-FREE
SAUCE CONTAINS GARLIC, RICE, GINGER, RICE VINEGAR,
GLUTEN-FREE SOY SAUCE, AND CORNSTARCH.

TARO'S NEW GLUTEN-FREE PICKS

-  **Sashimi Combo** Chef's choice selection of today's fresh fish 24
-  **Aerojet Roll** Hamachi, maguro, avocado and rice wrapped in cucumber and soy wrap
with gluten-free ponzu..... 15.95
-  **Big Ardo Roll** Ebi, cream cheese and avocado inside, topped with maguro and
garnished with microgreens 13
-  **DaVinci Roll** Scallop, ebi, lemon and garlic inside, drizzled with parmesan sauce
and torched, topped with fresh shiso, tomato, sesame seeds, microgreens 15.95
- GF Miso Soup** 2

KITCHEN TAPAS

- GF House Salad** Mixed greens tossed in gluten-free dressing 6.95
- Sunomono Salad** Pickled cucumber salad 5.5
- Edamame** Boiled and lightly seasoned soybeans 5.5
- GF Shioyaki Salmon** Grilled with yuzu roasted sea salt 16.5
- GF Teriyaki Salmon** Grilled salmon glazed with gluten-free teriyaki sauce 16.5
- GF Teriyaki Chicken** Grilled chicken glazed with gluten-free teriyaki sauce 9.5

 *Products containing gluten are prepared in our kitchens. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Mikuni makes every effort to accommodate the various dietary requirements of our guests. Please bring allergies or dietary restrictions to the attention of your server and our chefs will be happy to accommodate your needs.*



SASHIMI COMBO



GF 3 ROLL

SUSHI

Nigiri/Sashimi

NIGIRI 2PC = 6

SASHIMI 8 PC = 12










Hamachi - Yellowtail


Maguro - Tuna

Shiro Maguro - Albacore Tuna

Fresh Sake - Salmon

Tako - Octopus

-  **GF Pepperfin** Thin slices of albacore tuna in citrus infused gluten-free soy dressing, topped with thinly sliced jalapeños and sesame seeds 15.95
-  **GF Kyushu Hamachi** Yellowtail sashimi, minced garlic, thinly sliced jalapeños and special gluten-free ponzu 15.95
-  **GF Black and White** Lightly seared, buttery albacore tuna toro, topped with thinly sliced jalapeños, gluten-free ponzu and sesame seeds 16.5
-  **GF Sea Steak** Seared rare maguro in Mikuni shichimi gluten-free soy dressing on top of daikon radish with sesame seeds and green onions 15.95
-  **Negihama** Minced hamachi and green onion roll 6.75
- GF 1 Roll** Ebi, cucumber and avocado inside, topped with a special gluten-free sauce 9.95
-  **GF 2 Roll** Ebi and cucumber inside, topped with fresh salmon, maguro and hamachi 12.5
-  **GF 3 Roll** Ebi, fresh salmon, hamachi, maguro and touch of wasabi inside soy wrap 17.5
-  **GF 4 Roll** Maguro and avocado inside, topped with thinly sliced sea steak and special gluten-free sauce 12.5
-  **Tekka Maki** Tuna roll 6.75
- Avokyu** Avocado and cucumber roll 7

 *Products containing gluten are prepared in our kitchens. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Mikuni makes every effort to accommodate the various dietary requirements of our guests. Please bring allergies or dietary restrictions to the attention of your server and our chefs will be happy to accommodate your needs.*



GF KYUSHU HAMACHI



GF SEA STEAK