

Small Bites

HAPPY HOUR SPECIALS

No substitutions, please.

\$5 Dollar Bites

WAKAME SALAD marinated seaweed salad

SUNOMONO SALAD thinly sliced cucumber, vinaigrette

EDAMAME soybeans

KAPPA MAKI cucumber roll

\$6 Dollar Bites

FREAKY EDAMAME seriously seasoned soybeans

GARLICKY EDAMAME garlic, lemon, cilantro, butter

BONSAI SALAD mixed greens tossed in onion-soy dressing
and topped with crispy wontons



NIGIRI SUSHI OF THE DAY:

MONDAY / TUNA


TUESDAY / HAMACHI

WEDNESDAY / FRESH SALMON

THURSDAY / EBI

MONDAY - FRIDAY 2-5PM • DINE-IN ONLY

\$6.5 Dollar Bites

 **SPICY TUNA HAND ROLL** spicy tuna, cucumber, sesame seeds

 **SPICY SALMON HAND ROLL** spicy salmon, cucumber, chili powder, sesame oil, tempura flakes

 **SPICY SCALLOP HAND ROLL** spicy scallop, sauce, masago, onion

 **NEGIHAMA HAND ROLL** minced yellowtail and onion

 **TEKKA MAKI ROLL** tuna roll

ZIG ZAG SHRIMP HAND ROLL panko shrimp in spicy avocado blend, soy wrap, masago, onion


CALIFORNIA ROLL imitation crab, avocado, sesame seeds

\$7.5 Dollar Bites

CRISPY GYOZA crispy pork and chicken potstickers

MIKEY HAND ROLL panko shrimp, avocado, crab mix, sauce, masago, onion

PUFF DADDY crab mix-stuffed shrimp tempura with creamy house sauce and onion

 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.

\$8 Dollar Bites

DUNGENESS HAND ROLL dungeness crab

CALIFORNIA 2 ROLL crab mix, avocado, sesame seeds

KARAAGE CHICKEN NUGGETS seasoned crispy pieces of breaded chicken


TERIYAKI CHICKEN APPETIZER grilled chicken with teriyaki sauce

ILLEGAL ASPARAGUS hot oil-blanching asparagus,
sansho pepper, yuzu salt, Zig Zag sauce

\$9.5 Dollar Bites

FLAMING SHROOMS tempura mushrooms with crab mix, cream cheese,
jalapenos, lightly fried, sauce, microgreens and shaved bonito flakes

SESAME CHICKEN APPETIZER tempura chicken breast with sesame sauce

 **SPICY TUNA ROLL** spicy tuna, cucumber, sesame seeds


PHILADELPHIA ROLL smoked salmon, cream cheese, avocado, masago


FAIR OAKS ROLL panko shrimp, avocado, sauce, masago, microgreens


Other Favorites

 **IRON CHEF ROLL** panko shrimp, white tuna, sauce, masago, microgreens 10

 **BBQ ALBACORE TUNA APPETIZER** grilled rare white tuna with
spicy BBQ red or white sauce, onion (3 pc) 10.5

 **GARLIC SALMON** seared rare salmon, garlic avocado mix,
onion, sesame seeds 15

 **SAKEFIN** thinly sliced salmon, citrus soy dressing, jalapenos,
sesame seeds 15

 **SEA STEAK** seared rare tuna, shichimi soy dressing, daikon radish,
sesame seeds, onion; red tuna, white tuna or a mix 15.5

Mikuni Cocktails

ABSOLUT LYCHEE SHOCK

Absolut Vodka, Soho Lychee,
Lemon, Simple Syrup
Garnish with Umami Button* 9

*Umami is one of the five basic tastes.
Bite the umami button before you sip at
your own risk.

CUCUMBER GIMLET

Hendrick's Gin, Ty Ku Cucumber
Sake, Cucumber, Lime,
Simple Syrup 9

TITO'S RASPBERRY LEMONADE

Tito's Handmade Vodka, St-Germain
Elderflower, Lemon, Raspberry,
Simple Syrup, Soda 9

YUZU MARGARITA

Herradura Blanco Tequila, Cointreau,
Lime, Yuzu, Simple Syrup 9

GOLDEN KUMA MARGARITA

Cazadores Reposado Tequila,
Cointreau, Grand Marnier, Lime,
Orange, Sweet & Sour 9

KOKI'S COSMO

Grey Goose Vodka, Cointreau,
Cranberry, Lime 9

KEY LIME MOTO

Absolut Vanilia Vodka, Malibu
Coconut Rum, Midori, Lime,
Pineapple 9

MOJITO

Bacardi Superior Rum, Mint,
Lime, Simple Syrup, Soda 9

TITO'S BULL

Tito's Handmade Vodka, Peach
Schnapps, Cranberry Juice, Red Bull 9

YELLOW FEVER

Ketel One Vodka, Cointreau,
Lemon, Simple Syrup 9

MOSCOW MULE

Prairie Organic Vodka, Fever Tree
Ginger Beer, Lime 9

IRISH MULE

Jameson Irish Whiskey, Fever Tree
Ginger Beer, Lime 9



MONDAY - FRIDAY 2-5PM • DINE-IN ONLY

Beer Wine & Sake

Draft Beer

ALL DRAFT BEERS 5.5*

*Price and serving size will vary due to rotating tap handle brands

Wine

SPARKLING - DOMAINE STE. MICHELLE 7
Columbia Valley, Washington

CHARDONNAY - CHALK HILL 10
Sonoma Coast

CHARDONNAY - KIM CRAWFORD 7.75
Marlborough, New Zealand

SAUVIGNON BLANC - OYSTER BAY 8.5
Marlborough, New Zealand

PINOT GRIGIO - BOLLINI, TRENTO 8.25
Alto Adige, Italy

CHENIN BLANC/VIIGNIER - PINE RIDGE 7.5
California

CABERNET SAUVIGNON - AVALON 8.5
Napa County

PINOT NOIR - MEIOMI 9.5
Monterey Santa Barbara Sonoma Counties

ZINFANDEL - SEGHEISIO 9.5
Sonoma County

CABERNET SAUVIGNON/SYRAH - CHARLES & CHARLES 8
Columbia Valley, Washington

Sake

ASAHI DASSAI 39 12

KAMOTSURUR GOLD 10

YAEGAKI DRAFT NAMA 10

SHO CHIKU BAI NIGORI 10

SMALL HOT SAKE Gekkeikan 5.5

MONDAY - FRIDAY 2-5PM • DINE-IN ONLY