$5 Dollar Bites

WAKAME SALAD  marinated seaweed salad

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

SUNOMONO SALAD  thinly sliced cucumber, vinaigrette

EDAMAME  soybeans

KAPPA MAKI  cucumber roll

$6 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

$7.5 Dollar Bites

FREAKY EDAMAME  seriously seasoned soybeans

CRISPY GYOZA  crispy pork and chicken potstickers

CALIFORNIA ROLL  kanikama, avocado, sesame seeds

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

TEKKA MAKI ROLL  tuna roll

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

$6.5 Dollar Bites

FREAKY EDAMAME  seriously seasoned soybeans

CRISPY GYOZA  crispy pork and chicken potstickers

CALIFORNIA ROLL  kanikama, avocado, sesame seeds

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

TEKKA MAKI ROLL  tuna roll

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

AGEDASHI TOFU  tempura tofu with clear dashi broth, grated ginger and daikon radish

CALIFORNIA 2 ROLL  crab mix, avocado, sesame seeds

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

KARAAGE CHICKEN NUGGETS  seasoned crispy pieces of breaded chicken

JUDIE ROLL  crab salad and spicy tuna

TERIYAKI CHICKEN APPETIZER  grilled chicken with teriyaki sauce

SESAME CHICKEN APPETIZER  tempura chicken breast with sesame sauce

KAIZEN RIBS  baby back ribs marinated in sweet soy, served naked

LOBSTER HANDROLL  lobster claw meat, mayo, yuzu

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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.
$8.5 Dollar Bites

**VEGGIE TEMPURA** seasonal vegetables

**SHRIMP AND VEGGIE TEMPURA MIX** shrimp and seasonal vegetables

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

**FAIR OAKS ROLL** panko shrimp, avocado, sauce, masago, onion

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

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

$9.5 Dollar Bites

**FRESH ROLL** salmon, cucumber, onion, ponzu

**IRON CHEF ROLL** panko shrimp, white tuna, sauce, masago, onion

**PHILADELPHIA ROLL** smoked salmon, cream cheese, avocado, masago

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

Other Favorites

**GARLIC SALMON** seared rare salmon, garlic avocado mix, onion, sesame seeds 14.5

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

**ALBACORE PEPPERFIN** thin slices of albacore tuna, citrus seasoned 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

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**Mikuni Cocktails**

**ABSOLUT LYCHEE SHOCK**
Absolut Vodka, Soho Lychee, Lemon, Simple Syrup
Garnish with Umami Button* 8.5

*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 8.5

**TITO’S RASPBERRY LEMONADE**
Tito’s Handmade Vodka, St-Germain Elderflower, Lemon, Raspberry, Simple Syrup, Soda 8.5

**YUZU MARGARITA**
Herradura Blanco Tequila, Cointreau, Lime, Yuzu, Simple Syrup 8.5

**KOKI’S COSMO**
Grey Goose Vodka, Cointreau, Cranberry, Lime 8.5

**KEY LIME MOTO**
Absolut Vanilia Vodka, Malibu Coconut Rum, Midori, Lime, Pineapple 8.5

**MOJITO**
Bacardi Superior Rum, Mint, Lime Simple Syrup, Soda 8.5

**TITO’S BULL**
Tito’s Handmade Vodka, Peach Schnapps, Cranberry Juice, Red Bull 8.5

**YELLOW FEVER**
Absolut Elyx Vodka, Cointreau, Lemon, Simple Syrup 8.5

**MOSCOW MULE**
Prairie Organic Vodka, Fever Tree Ginger Beer, Lime 8.5

**IRISH MULE**
Jameson Irish Whiskey, Fever Tree Ginger Beer, Lime 8.5

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**Mikuni**

Japanese Restaurant & Sushi Bar

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Beer

DRAFT BEERS 5.5
Price and serving size may vary due to rotating tap handle brands. Please ask your server for featured beer.

Wine

SPARKLING - MICHELLE BRUT BY DOMAINE STE. MICHELLE 6.5
Columbia Valley, Washington

CHARDONNAY - CHALK HILL 9.5
Sonoma Coast

CHARDONNAY - KIM CRAWFORD 7.75
Marlborough, New Zealand

SAUVIGNON BLANC - OYSTER BAY 8.5
Marlborough, New Zealand

PINOT GRIGIO - BOLLINI, TRENTINO 8.25
Alto Adige, Italy

CHENIN BLANC/VIOGNIER - PINE RIDGE 7
California

CABERNET SAUVIGNON - AVALON 8.25
Napa County

PINOT NOIR - MEIOMI 9.5
Monterey Santa Barbara Sonoma Counties

ZINFANDEL - SEGHESIO 9.5
Sonoma County

CABERNET SAUVIGNON/SYRAH - CHARLES & CHARLES 7.75
Columbia Valley, Washington

Sake

HAIKU 9

SHO CHIKU BAI NIGORI 9

SMALL HOT SAKE Gekkeikan 4.75

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