

Small Bites

HAPPY HOUR SPECIALS

No substitutions, please.

\$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

NIGIRI SUSHI OF THE DAY:

MONDAY / TUNA

TUESDAY / HAMACHI

WEDNESDAY / FRESH SALMON

THURSDAY / EBI

FRIDAY / SHIROMI (WHITE FISH)

MONDAY - FRIDAY 2-5PM • DINE-IN ONLY

\$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

\$7.5 Dollar Bites

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

 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.

MONDAY - FRIDAY 2-5PM • DINE-IN ONLY


\$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-blanching 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

MONDAY - FRIDAY 2-5PM • DINE-IN ONLY

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



MONDAY - FRIDAY 2-5PM • DINE-IN ONLY

Beer Wine & Sake

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 - SEGHEISIO 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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