

MIKUNI GLUTEN-FREE

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 favorite GLUTEN-FREE PICKS

- SASHIMI COMBO** Chef's choice selection of today's fresh fish Lunch 22 Dinner 27.5
- AEROJET ROLL** Hamachi, maguro, avocado, and rice wrapped in cucumber and soy wrap with gluten-free ponzu 18
- BIG ARDO ROLL** Ebi, cream cheese and avocado inside, topped with maguro and garnished with green onions 14.5
- DA VINCI ROLL** Scallop, ebi, lemon and garlic inside, drizzled with parmesan sauce and torched, topped with fresh shiso, tomato, sesame seeds and green onions 18

GF MISO SOUP 2

KITCHEN MENU

GF HOUSE SALAD Mixed greens tossed in gluten-free dressing 7.95

SUNOMONO SALAD Picked cucumber salad 6

EDAMAME Boiled and lightly seasoned soybeans 6.5

GF SHIOYAKI SALMON Grilled with yuzu roasted sea salt Lunch 21 Dinner 26

GF TERIYAKI SALMON Grilled salmon glazed with gluten-free teriyaki sauce Lunch 21 Dinner 26

GF TERIYAKI CHICKEN Grilled chicken glazed with gluten-free teriyaki sauce Lunch 14.5 Dinner 18.5

GF TERIYAKI BEEF Stir-fried beef glazed with gluten-free teriyaki sauce Lunch 15.95 Dinner 19.5

SUSHI

- GF PEPPERFIN** Thin slices of albacore tuna in citrus infused gluten-free soy dressing, topped with thinly sliced jalapeños and sesame seeds 18
- GF KYUSHU HAMACHI** Yellowtail sashimi, minced garlic, thinly sliced jalapeños and special gluten-free citrus ponzu 18.5
- GF BLACK AND WHITE** Lightly seared, buttery albacore tuna toro, topped with thinly sliced jalapeños, gluten-free ponzu and sesame seeds 19.95
- GF SEA STEAK** Seared rare tuna in Mikuni shichimi gluten-free soy dressing on top of daikon radish with sesame seeds 18
- NEGIHAMA** Minced yellowtail and green onion roll 8
- GF 1 ROLL** Ebi, cucumber and avocado inside, topped with a special gluten-free sauce 11
- GF 2 ROLL** Ebi and cucumber inside, topped with fresh salmon, tuna and yellowtail 13.5
- GF 3 ROLL** Ebi, fresh salmon, hamachi, tuna and touch of wasabi inside soy wrap 19.5
- GF 4 ROLL** Tuna and avocado inside, topped with thinly sliced sea steak and special gluten-free sauce 14.5
- TEKKA MAKI** Tuna roll 8

AVOKYU Avocado and cucumber roll 9

NIGIRI 2PC = 7

SASHIMI 8PC = 14

HAMACHI
Yellowtail

MAGURO
Tuna

**SHIRO
MAGURO**
Albacore
Tuna

FRESH SAKE
Salmon

TAKO
Octopus

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.