

Happy Hour

MONDAY - FRIDAY 2-5PM • DINE-IN ONLY

Small Bites

HAPPY HOUR SPECIALS

No Substitutions

\$5.5 DOLLAR BITES

- WAKAME SALAD** marinated seaweed salad
- SUNOMONO SALAD** thinly sliced cucumber, vinaigrette
- EDAMAME** soybeans
- KAPPA MAKI** cucumber roll

\$6.5 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
- FRIDAY** / Shiromi




\$7 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

\$8 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

\$10 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 11
-  **BBQ ALBACORE TUNA APPETIZER** grilled rare white tuna with Spicy BBQ red or white sauce, onion (3 pc) 10.95
-  **GARLIC SALMON** seared rare salmon, garlic avocado mix, onion, sesame seeds 16.5
-  **SAKEFIN** thinly sliced salmon, citrus soy dressing, jalapenos, sesame seeds 16.5
-  **SEA STEAK** seared rare tuna, shichimi soy dressing, daikon radish, sesame seeds, onion; red tuna, white tuna or a mix 16.5

\$8.5 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

 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.

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Mikuni Cocktails

ABSOLUT LYCHEE SHOCK

Absolut Vodka, Soho Lychee, Lemon, Simple Syrup Garnish with Umami Button* 10

*UMAMI IS ONE OF THE FIVE BASIC TASTES. BITE THE UMAMI BUTTON BEFORE YOU SIP AT YOUR OWN RISK.

TITO'S RASPBERRY LEMONADE

Tito's Handmade Vodka, St-Germain Elderflower, Lemon, Raspberry, Simple Syrup, Soda 10

YUZU MARGARITA

Herradura Blanco Tequila, Cointreau, Lime, Yuzu, Simple Syrup 10

KOKI'S COSMO

Grey Goose Vodka, Cointreau, Cranberry, Lime 10

KEY LIME MOTO

Absolut Vanilia Vodka, Malibu Coconut Rum, Midori, Lime, Pineapple 10

MOJITO

Bacardi Superior Rum, Mint, Lime, Simple Syrup, Soda 10

TITO'S BULL

Tito's Handmade Vodka, Peach Schnapps, Cranberry Juice, Red Bull 10

YELLOW FEVER

Absolut Elyx Vodka, Cointreau, Lemon, Simple Syrup 10

MOSCOW MULE

Prairie Organic Vodka, Fever Tree Ginger Beer, Lime 10

IRISH MULE

Jameson Irish Whiskey, Fever Tree Ginger Beer, Lime 10

Beer Wine + Sake

DRAFT BEER

ALL DRAFT BEERS 6*

PRICE AND SERVING SIZE WILL VARY DUE TO ROTATING TAP HANDLE BRANDS. PLEASE ASK YOUR SERVER FOR FEATURED BEER.

WINE

SPARKLING

DOMAINE STE. MICHELLE 7.25
Columbia Valley, Washington

CHARDONNAY - CHALK HILL 10.75
Sonoma Coast

CHARDONNAY

KIM CRAWFORD 8
Marlborough, New Zealand

SAUVIGNON BLANC

OYSTER BAY 8.75
Marlborough, New Zealand

PINOT GRIGIO - BOLLINI, TRENTINO 8.5
Alto Adige, Italy

CHENIN BLANC/VIOGNIER PINE RIDGE 7.5
California

CABERNET SAUVIGNON

AVALON 9
Napa County

PINOT NOIR - MEIOMI 10.25
Monterey Santa Barbara Sonoma Counties

ZINFANDEL - SEGHEGIO 10
Sonoma County

CABERNET SAUVIGNON/SYRAH CHARLES & CHARLES 8.25
Columbia Valley, Washington

SAKE

YAEGAKI DRAFT NAMA 11

SHO CHIKU BAI NIGORI 11

SMALL HOT SAKE 6 sm 10.5 lg
Gekkeikan