

# 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

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# 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.

## MOJITO

Bacardi Superior Rum, Mint, Lime  
Simple Syrup, Soda 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

## KOKI'S COSMO

Grey Goose Vodka, Cointreau,  
Cranberry, Lime 9

## KEY LIME MOTO

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

## TITO'S BULL

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

## YU'Z (YUZU) KNEES

Saiten Shochu, basil, Lime,  
Yuzu Juice with half rimed  
Black Pepper 9

## MOSCOW MULE

Prairie Organic Vodka, Fever Tree  
Ginger Beer, Lime 9

## CUCUMBER GIMLET

Hendrick's Gin, Ty Ku Cucumber  
Sake, Cucumber, Lime,  
Simple Syrup 9.5



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# Beer Wine & Sake

## Beer

### DRAFT BEERS 5.75

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 7

Columbia Valley, Washington

### CHARDONNAY - CHALK HILL 9.75

Sonoma Coast

### CHARDONNAY - BOGLE 7.25

California

### SAUVIGNON BLANC - OYSTER BAY 8.5

Marlborough, New Zealand

### PINOT GRIGIO - BOLLINI, TRENTINO 8.25

Alto Adige, Italy

### CHENIN BLANC/VIOGNIER - PINE RIDGE 7.25

California

### CABERNET SAUVIGNON - AVALON 8.5

Napa County

### PINOT NOIR - MEIOMI 9.75

Monterey Santa Barbara Sonoma Counties

### ZINFANDEL - SEGHEISIO 9.75

Sonoma County

### CABERNET SAUVIGNON/SYRAH - CHARLES & CHARLES 7.75

Columbia Valley, Washington

## Sake

### HAIKU 9.25

### SHO CHIKU BAI NIGORI 9.25

### SMALL HOT SAKE 5

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