

# 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 24 Dinner 29.95
- AEROJET ROLL** Hamachi, maguro, avocado, and rice wrapped in cucumber and soy wrap with gluten-free ponzu 18.95
- BIG ARDO ROLL** Ebi, cream cheese and avocado inside, topped with maguro and garnished with green onions 15
- 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 19.5
- GF MISO SOUP** 2.5

## KITCHEN MENU

- GF HOUSE SALAD** Mixed greens tossed in gluten-free dressing 8.95
- SUNOMONO SALAD** Picked cucumber salad 6.5
- EDAMAME** Soybeans 7
- GF SHIOYAKI SALMON** Grilled with yuzu roasted sea salt Lunch 23 Dinner 28
- GF TERIYAKI SALMON** Grilled salmon glazed with gluten-free teriyaki sauce Lunch 23 Dinner 28
- GF TERIYAKI CHICKEN** Grilled chicken glazed with gluten-free teriyaki sauce Lunch 16 Dinner 19.95
- GF TERIYAKI BEEF** Stir-fried beef glazed with gluten-free teriyaki sauce Lunch 17.5 Dinner 21

## SUSHI

- GF PEPPERFIN** Thin slices of albacore tuna in citrus infused gluten-free soy dressing, topped with thinly sliced jalapeños and sesame seeds 19.95
- GF KYUSHU HAMACHI** Yellowtail sashimi, minced garlic, thinly sliced jalapeños and special gluten-free citrus ponzu 21
- GF BLACK AND WHITE** Lightly seared, buttery albacore tuna toro, topped with thinly sliced jalapeños, gluten-free ponzu and sesame seeds 22.5
- GF SEA STEAK** Lightly seared raw tuna in shichimi gluten-free soy dressing on top of daikon radish shoestrings with onion and sesame seeds 19.95
- NEGIHAMA** Minced yellowtail and green onion roll 8
- GF 1 ROLL** Ebi, cucumber and avocado inside, topped with a special gluten-free sauce 12
- GF 2 ROLL** Ebi and cucumber inside, topped with fresh salmon, tuna and yellowtail 14.5
- GF 3 ROLL** Ebi, fresh salmon, hamachi, tuna and touch of wasabi inside soy wrap 21
- GF 4 ROLL** Tuna and avocado inside, topped with thinly sliced sea steak and special gluten-free sauce 15
- TEKKA MAKI** Tuna roll 8
- AVOKYU** Avocado and cucumber roll 9.5

**NIGIRI 2PC** = 7.5

**SASHIMI 8PC** = 15

**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.