

Small Bites

HAPPY HOUR SPECIALS

MONDAY - FRIDAY 2-5PM • DINE-IN ONLY

No substitutions, please.

\$5.5 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


\$6.5 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 / SHIRO MAGURO
FRIDAY / SHIROMI (WHITE FISH)


\$7 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




\$8 Dollar Bites

- AGEDASHI TOFU** tempura tofu with clear dashi broth, grated ginger, onion, 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 mix and spicy tuna
- TERIYAKI CHICKEN APPETIZER** grilled chicken with teriyaki sauce
- LOBSTER HANDROLL** lobster claw meat, mayo, yuzu
- ILLEGAL ASPARAGUS** hot oil-blanching asparagus, sansho pepper, yuzu salt, Zig Zag sauce





\$9 Dollar Bites


- TEMPURA APPETIZER** choice of shrimp, seasonal vegetables, or a mix of both
- FAIR OAKS ROLL** panko shrimp, avocado, sauce, masago, onion
-  **SPICY TUNA ROLL** spicy tuna, cucumber, sesame seeds
- SESAME CHICKEN APPETIZER** tempura chicken breast with sesame sauce
- KAIZEN RIBS** baby back ribs marinated in sweet soy

\$10.5 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)
- FLAMING SHROOMS** tempura mushrooms with crab mix, cream cheese, jalapenos, lightly fried, sauce, onion and shaved bonito flakes

Other Favorites

-  **GARLIC SALMON** seared rare salmon, garlic avocado mix, onion, sesame seeds 16
-  **SAKEFIN** thinly sliced salmon, citrus soy dressing, jalapenos, sesame seeds 16
-  **ALBACORE PEPPERFIN** thin slices of albacore tuna, citrus seasoned soy dressing, jalapenos, sesame seeds 16
-  **SEA STEAK** seared rare tuna, shichimi soy dressing, daikon radish, sesame seeds, onion; red tuna, white tuna or a mix 16

 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.

Mikuni Cocktails

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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.

KEY LIME MOTO

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

KOKI'S COSMO

Grey Goose Vodka, Cointreau, Cranberry,
Lime 10

LYNCHBURG LEMONADE

Jack Daniel's Tennessee Whiskey, Cointreau,
Lemon, Sprite 10

MOJITO

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

MOSCOW MULE

Hanson of Sonoma Organic Vodka, Fever Tree
Ginger Beer, Lime 10

TITO'S BULL

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

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

YU'Z (YUZU) KNEES

Saiten Shochu, Basil, Lime, Yuzu Juice
with half rimmed Black Pepper 10

Beer • Wine • Sake

MONDAY - FRIDAY 2-5PM • DINE-IN ONLY

Beer

DRAFT BEERS 6.25

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 7.25
Columbia Valley, Washington

CHARDONNAY - CHALK HILL 10.5
Sonoma Coast

CHARDONNAY - BOGLE 7.5
California

SAUVIGNON BLANC - OYSTER BAY 8.5
Marlborough, New Zealand

PINOT GRIGIO - BOLLINI, TRENTINO 8.25
Alto Adige, Italy

CHENIN BLANC/VIOGNIER - PINE RIDGE 7.5
California

CABERNET SAUVIGNON - THE STAG
BY ST. HUBERTS 9.5
Paso Robles

PINOT NOIR - MEIOMI 10
Monterey, Santa Barbara, Sonoma Counties

ZINFANDEL - SEGHEISIO 9.75
Sonoma County

Sake

HAIKU 10

SHO CHIKU BAI NIGORI 10

HOT SAKE Gekkeikan 5.25 (small) 10.25 (large)

