

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 / Shiro Maguro

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

 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.

\$8 DOLLAR BITES

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 microgreen

DUNGENESS HAND ROLL dungeness crab meat and yuzu

CALIFORNIA 2 ROLL crab mix, avocado, sesame seeds

\$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

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


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) 11.95

 **GARLIC SALMON** seared raw salmon, garlic avocado mix, onion, sesame seeds 16.95

 **SAKEFIN** thinly sliced salmon, citrus soy dressing, jalapenos, sesame seeds 16.95

 **SEA STEAK** lightly seared raw tuna, shichimi soy dressing, daikon radish shoestrings, onion, sesame seeds; red tuna, white tuna or a mix 16.95

Happy Hour

MONDAY - FRIDAY 2-5PM • DINE-IN ONLY

Mikuni Cocktails

ABSOLUT LYCHEE SHOCK

Absolut Vodka, Soho Lychee, Lemon, Simple Syrup Garnish with Umami Button* 11

*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 11

KOKI'S COSMO

Grey Goose Vodka, Cointreau, Cranberry, Lime 11

LYNCHBURG LEMONADE

Jack Daniel's Tennessee Whiskey, Cointreau, Lemon, Sprite 11

MOJITO

Bacardi Superior Rum, Mint, Lime, Simple Syrup, Soda 11

MOSCOW MULE

Hanson of Sonoma Organic Vodka, Fever Tree Ginger Beer, Lime 11

TITO'S BULL

Tito's Handmade Vodka, Peach Schnapps, Cranberry Juice, Red Bull 11

TITO'S RASPBERRY LEMONADE

Tito's Handmade Vodka, St-Germain Elderflower, Lemon, Raspberry, Simple Syrup, Soda 11

YUZU MARGARITA

Herradura Blanco Tequila, Cointreau, Lime, Yuzu, Simple Syrup 11

YU'Z (YUZU) KNEES

Saiten Shochu, Basil Lime, Yuzu Juice with half rimmed black pepper 11

IRISH MULE

Jameson Irish Whiskey, Fever Tree Ginger Beer, Lime 11

Beer Wine + Sake

DRAFT BEER ALL DRAFT BEERS 6.75*

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

WINE

SPARKLING

DOMAINE STE. MICHELLE 7.75
Columbia Valley, Washington

CHARDONNAY - CHALK HILL 11.25
Sonoma Coast

CHARDONNAY - BOGLE 8
California

SAUVIGNON BLANC OYSTER BAY 9
Marlborough, New Zealand

PINOT GRIGIO - BOLLINI, TRENTINO 8.5
Alto Adige, Italy

CHENIN BLANC/VIOGNIER PINE RIDGE 8
California

CABERNET SAUVIGNON THE STAG BY ST. HUBERTS 10
Paso Robles

PINOT NOIR - MEIOMI 10.75
Monterey Santa Barbara Sonoma Counties

ZINFANDEL - SEGHEISIO 10.5
Sonoma County

SAKE

YAEGAKI DRAFT NAMA 11

SHO CHIKU BAI NIGORI 11

SMALL HOT SAKE 6.25 sm 11.25 lg
Gekkeikan