

KARUI MENU

500 CALORIES OR LESS • MIKUNI DISHES ON THE LIGHTER SIDE

SMALL PLATES

| | Serving Size | Calories | Calories From Fat | Total Fat (g) | Sat. Fat (g) | Cholesterol (mg) | Sodium (mg) | Carb. (g) | Sugars (g) | Dietary Fiber (g) | Protein (g) |
|---|---------------------------------|----------|-------------------|---------------|--------------|------------------|-------------|-----------|------------|-------------------|-------------|
| 🍣 BBQ WHITE TUNA APPETIZER Grilled rare white tuna, special spicy BBQ red or white sauce with onion With red sauce With white sauce | 3.75 oz. | 230 | 99 | 11 | 2 | 56 | 380 | 4 | 0 | 0 | 25 |
| | 3.75 oz. | 260 | 135 | 15 | 3 | 60 | 170 | 1 | 1 | 0 | 25 |
| BONSAI SALAD Mixed greens tossed in onion-soy dressing and topped with crispy wontons | 1 serving | 320 | 275 | 31 | 4 | 0 | 770 | 11 | 3 | 2.5 | 4 |
| EDAMAME Soybeans | 9 oz. (in shell) | 190 | 81 | 9 | 1 | 0 | 20 | 14 | 9 | 5 | 17 |
| ILLEGAL ASPARAGUS Hot oil-blanching asparagus seasoned with fiery Japanese sansho pepper and roasted sea salt, served with spicy Mikuni dressing | 3.5 oz. asparagus w/1 oz. sauce | 260 | 220 | 24 | 4 | 19 | 465 | 6 | 4 | 2 | 2.5 |
| MISO SOUP | 5 oz. | 35 | 9 | 1 | 0 | 1 | 505 | 4 | 1 | 0 | 3 |
| 🍣 SASHIMI A LA CARTE Eight (8) pieces of fresh tuna | 2.4 oz. | 75 | 9 | 1 | 0 | 31 | 30 | 1 | 0 | 0 | 16 |
| SUNOMONO SALAD Pickled cucumber salad | 3.5 oz. | 40 | 0 | 0 | 0 | 0 | 450 | 8 | 6 | 1 | 1 |
| WAKAME SALAD Marinated seaweed salad with toasted sesame seeds | 3.5 oz. | 115 | 112 | 12 | 1 | 0 | 5 | 0.5 | 0 | 0 | 3 |

MIKUNI ROLLS

| | | | | | | | | | | | |
|---|----------|-----|-----|-----|-----|----|------|----|----|-----|----|
| AVO-KYU ROLL Avocado and cucumber | 8 pieces | 320 | 72 | 8 | 1 | 0 | 365 | 58 | 5 | 4 | 6 |
| CALIFORNIA ROLL Kanikama, avocado and sesame seed | 8 pieces | 340 | 72 | 8 | 1 | 6 | 390 | 59 | 4 | 4 | 9 |
| CALIFORNIA TWO ROLL Crab mix, avocado and sesame seed | 8 pieces | 425 | 135 | 15 | 3 | 14 | 680 | 62 | 6 | 4 | 8 |
| 🍣 DAVIS ROLL Crab mix, spicy tuna, seared tuna, white tuna, masago and onion | 9 pieces | 440 | 90 | 10 | 2 | 63 | 790 | 59 | 7 | 1 | 25 |
| 🍣 FRESH ROLL Salmon, cucumber, onion, ponzu | 9 pieces | 330 | 32 | 3.5 | 0.5 | 33 | 650 | 55 | 5 | 1 | 18 |
| KAPPA MAKI Cucumber | 6 pieces | 110 | 0 | 0 | 0 | 0 | 160 | 25 | 3 | 0.5 | 2 |
| 🍣 MEL ROLL Tuna, yellowtail, salmon, shrimp, touch of wasabi | 9 pieces | 420 | 27 | 3 | 1 | 71 | 690 | 72 | 5 | 1 | 24 |
| 🍣 NEGIHAMA ROLL Yellowtail and onion | 6 pieces | 155 | 18 | 2 | 0.5 | 16 | 170 | 25 | 2 | 1 | 9 |
| 🍣 NINE ONE ONE ROLL Spicy tuna, tuna, spicy sauce | 8 pieces | 330 | 9 | 1 | 0 | 28 | 765 | 57 | 8 | 1 | 20 |
| PHILADELPHIA ROLL Smoked salmon, cream cheese, avocado and masago | 8 pieces | 420 | 126 | 14 | 3 | 83 | 570 | 56 | 4 | 2.5 | 19 |
| 🍣 RABBIT ROLL Lightly cooked asparagus, avocado, mixed greens, inari, rolled with soybean wrapper | 8 pieces | 465 | 81 | 9 | 1 | 0 | 1100 | 85 | 14 | 5 | 10 |
| 🍣 RAINBOW ROLL Kanikama, avocado, tuna, salmon, yellowtail, masago, onion | 9 pieces | 400 | 90 | 10 | 2 | 49 | 415 | 59 | 4 | 4 | 21 |
| 🍣 SPICY SALMON ROLL Spicy salmon, cucumber and tempura bits | 8 pieces | 310 | 27 | 3 | 0.5 | 17 | 460 | 56 | 5 | 1 | 13 |
| 🍣 SPICY SCALLOP ROLL Spicy scallop, sauce and masago | 8 pieces | 330 | 54 | 6 | 1 | 25 | 635 | 56 | 4 | 1 | 12 |
| 🍣 SPICY TUNA ROLL Spicy tuna and cucumber | 8 pieces | 300 | 9 | 1 | 0 | 20 | 490 | 55 | 6 | 1 | 17 |
| 🍣 TASMANIAN ROLL Tasmanian ocean trout, salmon, asparagus, yellow onion, green onion, lemon, chili oil | 9 pieces | 415 | 117 | 13 | 2 | 50 | 395 | 56 | 5 | 2 | 18 |
| 🍣 TEKKA MAKI Tuna roll | 6 pieces | 150 | 9 | 1 | 0 | 19 | 175 | 24 | 2 | 0.5 | 12 |
| UNA CALI ROLL Kanikama, eel, avocado, sauce, masago | 9 pieces | 430 | 108 | 12 | 2 | 65 | 810 | 64 | 10 | 4 | 16 |



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🍣 * 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.

Due to limited capacity in our kitchens, deep fryers are shared for all food products including produce, seafood, poultry, and pork.







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|--|--------------|----------|-------------------|---------------|--------------|------------------|-------------|-----------|------------|-------------------|-------------|
| EBI Shrimp | 2 pieces | 75 | 5 | 0.5 | 0 | 36 | 240 | 12 | 1 | 0 | 5 |
| HAMACHI Yellowtail | 2 pieces | 95 | 4 | 0.5 | 0 | 18 | 95 | 12 | 1 | 0 | 10 |
| HIRAMASA (SEASONAL) Yellowtail Kingfish | 2 pieces | 75 | 5 | 0.5 | 0 | 14 | 100 | 12 | 1 | 0 | 6 |
| HOTATE Scallop | 2 pieces | 75 | 0 | 0 | 0 | 7 | 190 | 13 | 1 | 0 | 4 |
| IKA Squid | 2 pieces | 80 | 5 | 0.5 | 0 | 66 | 90 | 13 | 1 | 0 | 5 |
| IKURA (SEASONAL) Salmon Roe | 2 pieces | 125 | 36 | 4 | 1 | 50 | 80 | 13 | 1 | 0 | 9 |
| MAGURO Tuna | 2 pieces | 95 | 5 | 0.5 | 0 | 18 | 95 | 12 | 1 | 0 | 10 |
| SAKE Fresh Salmon | 2 pieces | 130 | 45 | 5 | 1 | 24 | 100 | 12 | 1 | 0 | 9 |
| SHIRO MAGURO Albacore Tuna | 2 pieces | 95 | 4 | 0.5 | 0 | 18 | 95 | 12 | 1 | 0 | 10 |
| SHIROMI White Fish | 2 pieces | 85 | 10 | 1 | 0 | 40 | 110 | 12 | 1 | 0 | 7 |
| TAKO Octopus | 2 pieces | 75 | 5 | 0.5 | 0 | 14 | 145 | 12 | 1 | 0 | 5 |
| UNAGI Eel | 2 pieces | 120 | 40 | 4 | 1 | 46 | 100 | 12 | 1 | 0 | 8 |
| UNI (SEASONAL) Sea Urchin | 2 pieces | 95 | 22 | 2.5 | 1 | 88 | 100 | 12 | 1 | 0 | 6 |

SPECIAL DISHES

| | | | | | | | | | | | |
|--|-----------|-----|-----|-----|---|----|------|---|---|-----|----|
|  BLACK & WHITE Albacore tuna toro, lightly seared, topped with black tobiko caviar, jalapenos, onions and ponzu dressing | 3.5 oz. | 270 | 135 | 15 | 2 | 45 | 820 | 4 | 3 | 1 | 25 |
| HAMACHI KAMA Broiled yellowtail collar seasoned with salt | 1 serving | 150 | 45 | 5 | 1 | 47 | 340 | 6 | 2 | 2 | 20 |
|  ALBACORE PEPPERFIN Thin slices of albacore tuna in citrus seasoned soy dressing topped with jalapenos and sesame seeds | 3.5 oz. | 290 | 140 | 15 | 2 | 45 | 3720 | 3 | 1 | 1 | 32 |
|  SASHIMI COMBO Chef's choice combination of today's fresh fish (does not include rice) | 6 oz. | 210 | 45 | 5 | 1 | 92 | 110 | 0 | 0 | 0 | 38 |
|  SEA STEAK Seared rare tuna in Mikuni shichimi soy dressing on top of daikon radish shoestrings with onions, choice of red or white tuna or a mix of both with sesame seeds | 3.5 oz. | 200 | 45 | 5 | 1 | 50 | 2770 | 7 | 4 | 1 | 30 |
|  SEARED TUNA POKI SALAD Marinated sesame seaweed tossed with lightly seared tuna, cucumbers, and white onions | 1 serving | 450 | 310 | 35 | 5 | 45 | 1675 | 7 | 3 | 1 | 29 |
|  SPICY DREAM 1 Seared rare tuna, thin sliced, served with Mikuni original creamy dream sauces and sesame seeds | 3.5 oz. | 405 | 250 | 28 | 5 | 71 | 500 | 8 | 2 | 1 | 24 |
| TAKO CEVICHE Octopus, thinly sliced, garnished with ceviche mix, ponzu, tobiko, cilantro, and lemon. | 1.5 oz. | 65 | 5 | 0.5 | 0 | 20 | 750 | 5 | 3 | 0.5 | |



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