

MIRAI

CELEBRATING 17 YEARS

HOT + COLD PLATES

MISO SOUP 5

with wakame, scallions and tofu

EDAMAME 7

served warm or chilled with sea salt

SEAWEED SALAD 6

blend of fresh seaweed with cucumber and sesame seeds with sweet vinegar dashi

♥ **BIN CHO** 12

marinated albacore tuna sashimi on a bed of arugula, shaved carrots and daikon in a citrus vinaigrette

♥ **SHRIMP TOGARASHI** 12

with bacon, onions, garlic, and shiso seeds topped with slow poached egg and nori shiso

♥ **CHICKEN TOGARASHI** 14

sautéed chicken and asparagus with Japanese seven spice sauce

♥ **ONSEN SHISO FRIED RICE** 14

sautéed shrimp and squid in a garlic sake sauce

CHAWAN MUSHI 9

savory egg custard with shiitake mushrooms and seafood (add Uni – Sea Urchin 2)

CHEF'S SPECIAL ROLLS

♥ **SPICY MONO** 18

spicy octopus roll topped with spicy tuna tartare with sweet unagi sauce

♥ **SPECIAL SALMON** 17

panko breaded shrimp roll topped with house soy marinated salmon sashimi with creamy wasabi tobiko sauce

♥ **TUNA TUNA SALMON** 17

poached salmon roll topped with thinly sliced tuna with avocado mousse and creamy wasabi sauce

SPECIAL HIRAME 17

soft shell crab roll topped with thinly sliced fluke with a ponzu dipping sauce

UNAGI TRIO 18

unagi avocado roll topped with unagi and sweet unagi sauce

CHEF'S SPECIALTIES

♥ **NIGIRI TRIO** 12

fatty tuna topped with fresh wasabi scallion, house soy marinated salmon, fresh salmon with soy garlic and onion

♥ **MIRAI COMBINATION NIGIRI** 24 | **SASHIMI** 48

lean, medium fatty and fatty tuna, two cuts of white fish and salmon

♥ **KANI NIGIRI** 9

spicy baked king crab served nigiri style

♥ **SAKANA CARPACCIO** 16

thinly sliced tuna, salmon, whitefish and octopus with black tobiko and cilantro in a sweet garlic sesame soy sauce

♥ **YUKE TORO** 11

chutoro tuna tartare with quail egg in Chef's special soy

HIRAME PONZU 10

thinly sliced fluke with spicy radish and house ponzu

NIGIRI: 1PC ON RICE

SASHIMI: 2PCS ON RICE

NIGIRI + SASHIMI

	N	S		N	S
TUNA - BLUE FIN			SHRIMP		
AKAMI	5	10	EBI	3.5	7
lean			black tiger		
CHUTORO	7	14	BOTAN EBI	5	10
medium fatty			raw sweet shrimp		
OTORO	8	16			
fatty			EEL		
			UNAGI	4.5	9
WHITE FISH			fresh water		
HAMACHI	4	8			
Japanese yellow tail			FISH ROE		
KANPACHI	5	10	SPICY TOBIKO	3	6
Japanese amber jack			WASABI TOBIKO	3	6
MADAI	4	8	BLACK TOBIKO	3	6
Japanese snapper			IKURA	4	8
FLUKE	4	8			
Japanese snapper			TAKO	3	6
			octopus		
SALMON			IKA	3	6
SAKE	4	8	squid		
fresh salmon			UNI	6	12
ZUKE	4	8	sea urchin		
house soy marinated					

MAKI ROLLS

ALL MAKI ROLLS CAN BE MADE "SKINNY" (LESS RICE) UPON REQUEST

KING CRAB CALIFORNIA	13
SALMON	8
TUNA	8
SPICY TUNA	8.5
SPICY OCTOPUS	8.5
SOFT SHELL CRAB	13
YELLOW TAIL SCALLION	8
PANKO BREADED SHRIMP	9
AVOCADO	6
ASPARAGUS	6
CUCUMBER	6
KAIWARE	6
OSHINKO	6

EXTRAS

FRESH WASABI	1.5	EXTRA SAUCE	1.5
SIDE RICE	2.5	SPICY MAYO	1.5