

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** 14

sautéed shrimp and squid in a garlic sake sauce

♥ **CHICKEN TOGARASHI** 14

sautéed chicken and asparagus with Japanese seven spice sauce

♥ **ONSEN SHISO FRIED RICE** 14

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

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

MAKI ROLLS

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

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

EXTRAS

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