

## specialty martinis \$12

**Red One** | *Vodka, cranberry, passion fruit, orange and fresh lime juice*

**Cucumber Passion** | *Citrus Vodka, passion fruit and fresh lime juice with muddled cucumber*

**Mango Passion Margarita** | *Blanco Tequila, orange liqueur, mango and passion fruit juice*

**Saketini** | *Ozeki Sake & lichiko Vodka or Gin with fresh cucumber garnish*

**Lychee** | *Lychee liqueur, Sake, Rum Blanco and fresh lime juice*

**Peach Sake Sangria** | *Sake, orange liqueur, moscato, peach puree and passion fruit juice*

**Mojito** | *Rum Blanco, fresh lime juice, sugar, and muddled mint*

**Tokyo Mule** | *lichiko Shochu, ginger beer, homemade ginger syrup and fresh lime juice*

## beer selection

**Asahi Super Dry | Sapporo | Sapporo Light** **6**

**Hitachino Nest White Ale** **10**

## sake list

CLEAN, FOCUSED, PURE & LIGHT BODY	SIZE	BTL	GL
<b>“Glorious Mt Fuji” Eiko Fuji (H)</b> <i>Light, refreshing, notes of candied citrus, dry</i>	720 ml	56	14
<b>“Bamboo Princess” KaguyaHime (J)</b> <i>Light &amp; smooth with medium dryness</i>	500 ml	56	
<b>“Eight Peaks” Hakkaisan (TJ)</b> <i>Crisp, light, delicate herbal notes, dry</i>	300 ml	30	
<b>“Melody of Water” Mizu no Shirabe (G)</b> <i>Slightly dry &amp; delicate round finish</i>	720 ml	52	
<b>“Snow Flake” Dewa no Yuki (J)</b> <i>Mellow, aromas of ripe melon, medium dry</i>	720 ml	50	
<b>EXPRESSIVE, BRIGHT FRUIT &amp; FLORAL AROMAS</b>			
<b>“Cabin in the Snow” Yuki no Bosha (JG)</b> <i>Enticing tropical bouquet of pineapple, medium dry</i>	720 ml	68	17
<b>“Rice Crane” Yonetsuru (JD)</b> <i>Light, notes of red apple &amp; mandarin dry</i>	500 ml	62	
<b>“Sword” Ken (D)</b> <i>Aroma of ripe melon &amp; pear with smooth taste</i>	720 ml	136	
<b>CLASSIC SYTLE, RICH, EARTHY &amp; FLAVORFUL</b>			
<b>“Seven Spearsmen” Shichi Hon Yari (J)</b> <i>Robust, earthy, layered, soft fruit, aromatic finish</i>	720 ml	66	16
<b>“Drunken Whale” Suigei (TJ)</b> <i>Bold, flavors of cranberry and walnuts, dry</i>	300 ml	36	
<b>“Fragrant Water” Housui (TJ)</b> <i>Dry Sake, nice acidity &amp; sweetness of grain</i>	300 ml	28	
<b>“Happy Hawk” Zuiyo (TJ)</b> <i>Gentle umami&amp; mellow. Dry with nice acidity</i>	720 ml	66	
<b>SWEET AND SPARKLING &amp; UNFILTERED</b>			
<b>“Moon Rabbit” TsukiUsagi (Sparkling)</b> <i>Bubbly fun, crème soda, sweet</i>	300 ml	26	
<b>“Princess Taste” IchinokuraHimezen (J)</b> <i>Riesling of sake world, light notes of citrus, sweet</i>	720 ml	56	14
<b>“Crazy Milk” Evoluzione (Nigori-Unfiltered)</b> <i>Thick clouds, slightly sweet &amp; coco</i>	300 ml	24	

(J) Junmai (TJ) TokubetsuJunmai (YJ) Yamahai Junmai (JG) Junmai Ginjo (JD) Junmai Daiginjo

## sparkling & champagne

	BTL	GL
Zardetto Prosecco   <i>Veneto, Italy 187ml</i>		11
Sonim Brut Reserva Cava   <i>Penedes, Spain</i>	40	
VueveClicquot “Yellow Label” Brut   <i>Champagne, France</i>	118	
Nicolas Feuillatte Brut Rose   <i>Champagne, France</i>	128	

## wine selection

	BTL	GL
<b>WHITE WINES</b>		
Anheuser Schlossbockellheimer Kabinett Riesling   <i>Nahe, Germany</i>	44	11
Bollig-LehnertPiesporterSpatlese Riesling   <i>Mosel-Sarr-Ruwer, Germany</i>	54	
Colterenzio Schreckbichl Pinot Grigio   <i>Trentino – Alto Adige, Italy</i>	44	11
Au Bon Climat Pinot Gris/Pinot Blanc   <i>Santa Barbara, California</i>	46	
The Crossings Sauvignon Blanc   <i>Marlborough, New Zealand</i>	44	11
Le Petite Broux Sauvignon Blanc Sancerre   <i>Cher, France</i>	56	14
Ehlers Estate Sauvignon Blanc   <i>St. Helena, California</i>	74	
Hess Shirtail Creek Chardonnay   <i>Monterey, California</i>	44	11
Chateau-Fuisse Chardonnay Pouilly-Fuisse   <i>Burgundy, France</i>	78	
Freeman “Ryo-Fu” Chardonnay   <i>Russian River, California</i>	98	
<b>RED WINES</b>		
Buena Vista Pinot Noir   <i>Sonoma Coast, California</i>	44	11
J.L. Bonaccorsi Pinot Noir   <i>Santa Barbara, County, California</i>	56	
Morgan “Twelve Clone” Pinot Noir   <i>Santa Lucia Highlands, California</i>	72	
Flowers Pinot Noir   <i>Sonoma Coast, California</i>	104	
“Les Cranilles” Cotes du Rhone Grenache Blend   <i>Rhone Valley, France</i>	48	
Padrillos Malbec   <i>Mendoza, Argentina</i>	40	10
Tru Myth Cabernet Sauvignon/Merlot   <i>Paso Robles, California</i>	48	12
Chateau Doyac Cabernet Sauvignon/Merlot   <i>Haut-Medoc, Bordeaux, France</i>	58	

Mirai Sushi's dishes are prepared in two separate areas: the sushi bar and the hot kitchen.  
Dishes are designed for sharing and are brought to the table continuously throughout the meal.

■ = Menu Favorites

GF = Gluten Free

## starters / soups

<b>Edamame</b> GF	5.5	<b>Miso</b>	4
<i>served chilled or warm with salt</i>		<i>with wakame, scallions and tofu</i>	
<b>Kaiso</b>	6	■ <b>Yose Nabe</b>	11
<i>a blend of fresh seaweed and cucumber with sesame seeds</i>		<i>sweet miso soup with vegetables, shrimp, squid, salmon and octopus</i>	
<b>House Salad</b>	8	■ <b>Bin Cho</b>	11
<i>fresh mixed greens with house ginger carrot dressing</i>		<i>marinated baby tuna sashimi with arugula in a citrus dressing</i>	

## hot & cold plates

■ <b>Spicy Lettuce Wraps</b>	8	■ <b>Gyoza Ravioli</b>	9
<i>choice of: chicken or tofu with a garlic ginger vinaigrette</i>		<i>shrimp, ginger and scallion dumpling with a sweet sour soy sauce</i>	
<b>Panko Chicken Satay</b>	8	■ <b>YakiYaki</b>	13
<i>chicken skewers with sweet mustard tonkatsusauce</i>		<i>sautéed shrimp and squid in a garlic sake sauce</i>	
■ <b>Shrimp Togarashi</b>	13	■ <b>Sweet Hotate</b>	15
<i>sautéed butterfly shrimpin a Japanese seven spice sauce</i>		<i>seared scallops with sautéed arugula in a sweet soy mustard sauce</i>	
■ <b>Chicken Togarashi</b>	14	<b>Teriyaki Salmon</b>	26
<i>sautéed chicken and asparagus in a Japanese seven spice sauce</i>		<i>grilled salmon in a teriyaki sauce served with a side of rice</i>	
<b>Tofu Togarashi</b>	9	<b>Teriyaki Chicken</b>	16
<i>sautéed tofu and asparagus in a Japanese seven spice sauce</i>		<i>sautéed chicken in a teriyaki sauce served with a side of rice</i>	

## chef's special rolls

■ <b>Spicy Mono</b>	17	■ <b>Special Salmon</b>	17
<i>spicy octopus roll topped with spicy tuna and sweet unagi sauce</i>		<i>panko shrimp roll topped with soy marinated salmon and creamy wasabi sauce</i>	
■ <b>Tuna Tuna Salmon</b>	17		
<i>poached salmon roll topped with tuna and creamy wasabi sauce</i>			

## maki rolls

<u>Vegetable</u>	
California .....	8
King Crab California .....	12
Salmon GF .....	7.5
Tuna GF .....	7.5
Yellowtail Scallion GF .....	8
Spicy Tuna.....	8
Spicy Octopus.....	8
Eel & Avocado .....	9
Plum Paste & Mint Leaf.....	6
Avocado.....	6
Asparagus GF .....	6
Cucumber .....	6
Oshinko.....	6
Kaiware GF .....	6
Shiitake .....	6
Japanese Sweet Potato .....	6

- all maki rolls can be made "skinny" (less rice) upon request
- **additional ingrediants** ..... .50
- additional ingredients may lead to "inside out" ..... 1

## chefs sushi bar specials

### CHEF'S NIGIRI TRIO

12

**Chutoro - Medium Fatty Blue Fin Tuna**

*topped with soy marinated scallion*

**Sake - Atlantic Salmon**

*topped with shaved onion and soy garlic*

**Zuke Sake – Salmon**

*Chef's special soy marinated salmon*

### ■ YUKKE TORO

11

*fatty tuna tartare with quail egg and house soy*

### MIRAI COMBINATION

**Nigiri 28 | Sashimi 56**

*Akami – Lean Tuna*

*Chutoro - Medium Fatty Tuna*

*Otoro – Fatty Tuna*

*Sake – Salmon*

*Madai – Japanese Snapper*

*Hamachi – Japanese Yellowtail*

### ■ Spicy Tar-Tar

13

*choice of two: tuna or octopus*

*served with sweet unagi sauce*

### ■ Kani Nigiri

9

*spicy baked king crab served nigiri style (2 pcs)*

### ■ Sakana Carpaccio

15

*thinly sliced tuna, salmon, and whitefish*

*with a sweet garlic sesame soy sauce*

### Chawan Mushi

9

*warm seafood egg custard with king crab, shrimp and shiitake mushroom (with uni / sea urchin – 10)*

## daily fish combinations

	Nigiri (1 pc. on rice)	Sashimi (2 pc.)
<b>Maguro Moriawase – Tuna Combination</b> <span style="border: 1px solid black; padding: 0 2px;">GF</span>	16	32
<b>Shiromi Moriawase – White Fish Combination</b> <span style="border: 1px solid black; padding: 0 2px;">GF</span>	10	20

## nigiri (1 pc) & sashimi (2 pcs)

	(N)	(S)		(N)	(S)
<b><u>Tuna</u></b> <span style="border: 1px solid black; padding: 0 2px;">GF</span>			<b><u>Eel</u></b>		
Akami - Lean	4.5	9	Unagi - Fresh Water	4	8
Chutoro - Medium Fatty	5.5	11	Shiro Anago – Sea Water	4.5	9
Otoro – Fatty	7.5	15	<b><u>Fish Roe</u></b>		
<b><u>Salmon</u></b> <span style="border: 1px solid black; padding: 0 2px;">GF</span>			Orange Tobiko	3	6
Sake – Atlantic	4	8	Wasabi Tobiko	3	6
Zuke – Soy Marinated Atlantic	4	8	Black Tobiko	3	6
<b><u>White Fish</u></b> <span style="border: 1px solid black; padding: 0 2px;">GF</span>			Ikura - Salmon	4	8
Hamachi - Japanese Yellow Tail	4	8	Tako - Octopus <span style="border: 1px solid black; padding: 0 2px;">GF</span>	2.5	5
Kanpachi- Japanese Amber Jack	4	8	Ika – Squid <span style="border: 1px solid black; padding: 0 2px;">GF</span>	3	6
Madai - Japanese Snapper	4.5	9	Uni - Sea Urchin <span style="border: 1px solid black; padding: 0 2px;">GF</span>	5	10
<b><u>Shrimp</u></b>					
Ebi - Black Tiger	3	6			
BotanEbi– Raw Sweet Shrimp <span style="border: 1px solid black; padding: 0 2px;">GF</span>	4.5	9			

## extras

**Fresh Wasabi / 1.5**

**Side Rice / 2.5**

**Extra Sauce / 1.5**

**Spicy Mayo / 1.5**

**6oz Togarashi Sauce / 6**

For larger groups, split tabs can be divided four ways only.

We will do our best to accommodate your dietary restrictions. Please inform your server when ordering.