

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

“Glorious Mt Fuji” Eiko Fuji (H)

Light, refreshing, notes of candied citrus, dry

720 ml

56

14

“Bamboo Princess” Kaguya Hime (J)

Light & smooth with medium dryness

500 ml

56

“Eight Peaks” Hakkaisan (TJ)

Crisp, light, delicate herbal notes, dry

300 ml

30

“Melody of Water” Mizu no Shirabe (G)

Slightly dry & delicate round finish

720 ml

52

“Snow Flake” Dewa no Yuki (J)

Mellow, aromas of ripe melon, medium dry

720 ml

50

EXPRESSIVE, BRIGHT FRUIT & FLORAL AROMAS

“Cabin in the Snow” Yuki no Bosha (JG)

Enticing tropical bouquet of pineapple, medium dry

720 ml

68

17

“Rice Crane” Yonetsuru (JD)

Light, notes of red apple & mandarin dry

500 ml

62

“Sword” Ken (D)

Aroma of ripe melon & pear with smooth taste

720 ml

136

CLASSIC SYTLE, RICH, EARTHY & FLAVORFUL

“Seven Spearsmen” Shichi Hon Yari (J)

Robust, earthy, layered, soft fruit, aromatic finish

720 ml

66

16

“Drunken Whale” Suigei (TJ)

Bold, flavors of cranberry and walnuts, dry

300 ml

36

“Fragrant Water” Housui (TJ)

Dry Sake, nice acidity & sweetness of grain

300 ml

28

“Happy Hawk” Zuiyo (TJ)

Gentle umami & mellow. Dry with nice acidity

720 ml

66

SWEET AND SPARKLING & UNFILTERED

“Moon Rabbit” Tsuki Usagi (Sparkling)

Bubbly fun, crème soda, sweet

300 ml

26

“Princess Taste” Ichinokura Himezen (J)

Riesling of sake world, light notes of citrus, sweet

720 ml

56

14

“Crazy Milk” Evoluzione (Nigori-Unfiltered)

Thick clouds, slightly sweet & coco

300 ml

24

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

sparkling & champagne

	BTL	GL
Mionetto Prosecco <i>Veneto, Italy 187ml</i>		11
Sonim Brut Reserva Cava <i>Penedes, Spain</i>	40	
Vueve Clicquot "Yellow Label" Brut <i>Champagne, France</i>	118	
Nicolas Feuillatte Brut Rose <i>Champagne, France</i>	128	

wine selection

	BTL	GL
WHITE WINES		
Anheuser Schlossbockellheimer Kabinett Riesling <i>Nahe, Germany</i>	44	11
Bollig-Lehnert Piesporter Spatlese Riesling <i>Mosel-Sarr-Ruwer, Germany</i>	54	
Scarpetta Pinot Grigio <i>Friuli, 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	
RED WINES		
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	
Provenance Rutherford Cabernet Sauvignon <i>Napa Valley, California</i>	98	

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

Edamame GF <i>served chilled or warm with salt</i>	5.5	Miso <i>with wakame, scallions and tofu</i>	4
■ Shishito Tempura <i>light battered tempura shishito peppers with sea salt</i>	8	■ Yose Nabe <i>sweet miso soup with vegetables, shrimp, squid, salmon and octopus</i>	11
Kaiso <i>a blend of fresh seaweed and cucumber with sesame seeds</i>	6	Udon or Soba Noodle Soup <i>with tempura shrimp and vegetables</i>	14
House <i>fresh mixed greens with house ginger carrot dressing</i>	8	Seafood Udon <i>with vegetables, shrimp, squid and octopus</i>	12
■ Bin Cho <i>marinated baby tuna sashimi with arugula in a citrus dressing</i>	11	■ Tuna Carpaccio Salad <i>soy garlic ginger marinated tuna sashimi with arugula, mango and avocado yuzu vinaigrette</i>	12

hot & cold plates

■ Spicy Lettuce Wraps <i>choice of chicken, pork or tofu with a garlic ginger vinaigrette</i>	8	■ Gyoza Ravioli <i>shrimp, ginger and scallion dumpling with a sweet sour soy sauce</i>	9
■ Honey Glazed Shrimp <i>tempura rock shrimp with a sweet honey glaze</i>	8	Ebi Tempura <i>shrimp, sweet potato, pumpkin and shiitake mushroom</i>	11
Panko Chicken Satay <i>chicken skewers with sweet mustard tonkatsu sauce</i>	8	Tempura Soft Shell Crab GF <i>lightly battered softshell crab with house ponzu sauce</i>	10
■ Yaki Yaki <i>sautéed shrimp and squid in a garlic sake sauce</i>	13	Age Dashi Tofu <i>deep fried tofu with scallions, nameko mushrooms, and soy broth</i>	8
■ Shrimp Togarashi <i>sautéed butterfly shrimp in a Japanese seven spice sauce</i>	13	Teriyaki Salmon <i>served with Japanese tempura sweet potato and a side of rice</i>	26
■ Chicken Togarashi <i>sautéed chicken and asparagus in a Japanese seven spice sauce</i>	14	Teriyaki Chicken <i>served with Japanese tempura sweet potato and a side of rice</i>	16
Tofu Togarashi <i>sautéed tofu and asparagus in a Japanese seven spice sauce</i>	9	■ Sweet Hotate <i>seared scallops with sautéed arugula in a sweet soy mustard sauce</i>	15

chef's special rolls

■ Spicy Mono <i>spicy octopus roll topped with spicy tuna and sweet unagi sauce</i>	17	Unagi Trio <i>unagi and avocado roll topped with unagi and sweet unagi sauce</i>	17
■ Special Salmon <i>panko shrimp roll topped with soy marinated salmon and creamy wasabi sauce</i>	17	■ Tuna Tuna Salmon <i>poached salmon roll topped with tuna and creamy wasabi sauce</i>	17
Special Hirame GF <i>soft shell crab roll topped with fluke and ponzu sauce</i>	17		

sushi bar specialties

■ Spicy Tar-Tar 13 <i>(choice of two) tuna, octopus, or scallop served with sweet unagi sauce</i>	■ Sakana Carpaccio 15 <i>thinly sliced tuna, salmon, and whitefish with a sweet garlic sesame soy sauce</i>
Ika Uni Ae 12 <i>thinly sliced squid in a creamy sea urchin sauce</i>	■ Kani Nigiri 8.5 <i>spicy baked king crab served nigiri style (2 pcs)</i>
Yukke Toro 10 <i>chutoro tar-tar with quail egg in chef's special sauce</i>	■ Spicy Scallop Nigiri 6 <i>baked scallops served nigiri style (2 pcs)</i>
Hirame Usuzukuri 9 GF <i>sashimi fluke with spicy radish and house ponzu</i>	Chawan Mushi 8 <i>warm seafood egg custard with king crab, shrimp and shiitake mushroom (with uni / sea urchin - 10)</i>

daily fish combinations

	Nigiri (1 pc. on rice)	Sashimi (2 pc.)
Maguro Moriawase – Tuna Combination GF	16	32
Shiromi Moriawase – White Fish Combination GF	10	20
Maguro Shiromi Moriawase – Tuna and White Fish Combination GF	25	50

nigiri & sashimi

	Nigiri (1 pc. on rice)	Sashimi (2 pc.)		Nigiri (1 pc. on rice)	Sashimi (2 pc.)
Tuna GF			Eel		
Akami - Lean	4	8	Unagi - Fresh Water	4	8
Chutoro - Medium Fatty	6	12	Shiro Anago – Sea Water	4	8
Otoro - Fatty	7	14			
Salmon GF			Fish Roe		
Sake – Atlantic	3.5	7	Orange Tobiko	3	6
Zuke – Soy Marinated Atlantic	3.5	7	Wasabi Tobiko	3	6
			Black Tobiko	3	6
White Fish GF			Ikura - Salmon	4	8
Hirame - Fluke	3.5	7	Tako - Octopus GF	2.5	5
Kanpachi - Japanese Amber Jack	4	8	Ika – Squid GF	2.5	5
Madai - Japanese Snapper	4.5	9	Awabi - Live Abalone GF	4	8
Hamachi - Japanese Yellow Tail	3.5	7	Uni - Sea Urchin GF	5	10
Shrimp					
Ebi - Black Tiger	3	5			
Botan Ebi – Raw Sweet Shrimp GF	4.5	9			

maki rolls

California 7	Tempura	Vegetable
King Crab California 12	Squid 7	Plum Paste & Mint Leaf 6
Salmon GF 7	Shrimp 9	Avocado 6
Tuna GF 7.5	Soft Shell Crab GF 12	Asparagus GF 6
Yellowtail Scallion GF 7.5	Shiitake 6	Cucumber 6
Spicy Tuna 8	Asparagus GF 6	Oshinko 6
Spicy Octopus 8	Japanese sweet potato 6	Kaiware GF 6
		Shiitake 6

- all maki rolls can be made “skinny” (less rice) upon request
- additional ingredients50
- additional ingredients may lead to “inside out” 1

extras

Fresh Wasabi 1.5 Side Rice 2.5 Extra Sauce 1.5

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