

SPECIALTY MARTINIS 15

SAKETINI: lichiko vodka with ozeki sake & fresh cucumber garnish
LYCHEE: lychee liqueur, sake, rum blanco & fresh lime juice

BEER SELECTION 7

ASAHI SUPER DRY SAPPORO SAPPORO LIGHT

WINE SELECTION

	<u>BTL</u>	<u>GLS</u>
SPARKLING + CHAMPAGNE		
LE CONTESSA PROSECCO BRUT <i>Vazzola, Italy</i>		14
WHITE		
ALOIS LAGEDER PINOT GRIGIO <i>Alto Adige, Italy - 2016</i>	<u>BTL</u> 52	<u>GLS</u> 13
DOG POINT SAUVIGNON BLANC <i>Marlborough, New Zealand - 2016</i>	56	14
DOMAINE LE PETITE BROUX SAUVIGNON BLANC <i>Sancerre, France - 2016</i>	64	16
SANTA BARBARA CHARDONNAY <i>Santa Barbara, California - 2016</i>	60	15
VILLA VIVA ROSE <i>Cotes de Thau, France - 2018</i>	58	15
RED		
BUENA VISTA PINOT NOIR <i>Sonoma Coast, California - 2016</i>	<u>BTL</u> 60	<u>GLS</u> 15
ZUCCARDI "Q" MALBEC <i>Mendoza, Argentina - 2015</i>	56	14
RAYMOND SOMMELIER CABERNET SAUVIGNON <i>Napa Valley, California - 2014</i>	64	16

SAKE LIST

	<u>SIZE</u>	<u>BTL</u>	<u>GLS</u>
CLEAN, FOCUSED, PURE + LIGHT BODY			
"YETI" YUKI OTOKO (H) light, clean and dry with soft steamed rice quality	720ml	72	18
"MELODY OF WATER" MIZU NO SHIRABE (G) slightly dry & delicate round finish	720ml	78	
EXPRESSIVE, BRIGHT FRUIT + FLORAL AROMAS			
"SNOW SHADOW" YUKIKAGE (TJ) light and elegantwith aromas of green apple and citrus	720ml	76	19
"SWORD" KEN (D) aroma of ripe melon and pear, smooth taste	720ml	175	
CLASSIC STYLE, RICH, EARTHY + FLAVORFUL			
"CHAMPION OF THE WEST" NISHI NO SEKI (TJ) robust, earthy, layered, soft fruit, aromatic finish	720ml	76	19
SWEET + UNFILTERED			
"CRAZY MILK" EVOLUZIONE (NIGORI-UNFILTERED) thick clouds, slightly sweet + coco	300ml	31	

(J): JUNMAI (TJ): TOKUBETSU JUNMAI (H): HONJOZO
(G): GINJO (D): DAIGINJO

MIRAI

EST. 1999

SPECIALS

JALAPEÑO HAMACHI CRUDO 18

sashimi hamachi with yuzu garlic vinaigrette and jalepeno

MANGO TUNA TATAKI 20

lightly seared bluefin tuna topped with mango, avocado, arugula, and quail egg in Japanese chili oil ponzu dressing

AKAMI SHIITAKE (2pc) 16

lean blue fin tuna nigiri with soy butter shiitake mushrooms

TOGARASHI HAMACHI (2pc) 15

Hamachi belly nigiri torched with togarashi and topped with yuzu vinaigrette

EBI EBI SPECIAL ROLL (8pcs) 21

fried panko breaded shrimp and scallion roll topped with black tiger shrimp, orange masago, and creamy wasabi sauce

HOT + COLD PLATES

MISO SOUP 6

with wakame, scallions and tofu

EDAMAME 8

served warm orchilled with sea salt

SEAWEED SALAD 6

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

SHRIMP TOGARASHI 18 / ADD RICE - 3

sautéed butterfly shrimp in a Japanese seven spice sauce

CHICKEN TOGARASHI 17 / ADD RICE - 3

sautéed chicken and asparagus with Japanese seven spice sauce

STEAK TOGARASHI 26 / ADD RICE - 3

6oz skirt steak with sautéed asparagus with Japanese seven spice sauce

ONSEN SHISO FRIED RICE 20 / ADD SHRIMP - 8 OR ADD CHICKEN - 6 OR ADD STEAK - 11

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

CHEF'S SPECIAL ROLLS

SPICY MONO 22

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

SPECIAL SALMON 21

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

TUNA TUNA SALMON 22

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

SPECIAL HIRAME 24

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

SUMMER 24

yellowtail, avocado, cilantro, oshinko roll topped with snapper, scallions, and chili oil

CHEF'S SPECIAL NIGIRI + SASHIMI

MIRAI COMBINATION : NIGIRI 36 - 6^{PCS} ON RICE | SASHIMI 68 - 12^{PCS} SLICED FISH

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

NIGIRI TRIO 16

fatty tuna topped with fresh wasabi scallion, house soy marinated salmon, fresh salmon with soy garlic and onion (3^{PCS} ON RICE)

SAKANA CARPACCIO 26

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

HIRAME PONZU 13

thinly sliced fluke with spicy radish and house ponzu

BIN CHO 16

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

HOUSE SPECIALTIES

KANI NIGIRI 13

spicy baked king crab served nigiri style (2^{PCS} ON RICE)

YUKE TORO 18 - UPON AVAILIBILITY

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

NIGIRI: 1PC ON RICE	SASHIMI: 2PCS SLICED FISH
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NIGIRI + SASHIMI

TUNA - BLUE FIN	N	S	SHRIMP	N	S
AKAMI lean	7	14	EBI black tiger	4	8
CHUTORO medium fatty	9	18	BOTAN EBI raw sweet shrimp	7	14
OTORO fatty	11	22			
			EEL		
WHITE FISH			UNAGI fresh water	5	10
HAMACHI Japanese yellow tail	6	12	AKA ANAGO sea water	9	18
KANPACHI Japanese amber jack	6	12	SHIRO ANAGO sea water	12	24
MADAI Japanese snapper	6	12			
HIRAME Japanese fluke	6	12	FISH ROE		
			SPICY TOBIKO	5	10
			WASABI TOBIKO	5	10
			BLACK TOBIKO	5	10
			IKURA	5	10
SALMON			salmon roe		
SAKE fresh salmon	6	12			
ZUKE house soy marinated	6	12	TAKO octopus	4	10
			IKA squid	4	8
			UNI sea urchin		
				MP	
				UPON AVAILABILITY	

MAKI ROLLS

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

KING CRAB CALIFORNIA	16	SOFT SHELL CRAB	17
SALMON	9	PANKO BREADED SHRIMP	12
TUNA	9	AVOCADO	8
SPICY TUNA	10	ASPARAGUS	7
SPICY OCTOPUS	10	CUCUMBER	7
YELLOW TAIL SCALLION	10	OSHINKO	7
EEL + AVOCADO	14		

EXTRAS

FRESH WASABI	1.5	EXTRA SAUCE	2
SIDE RICE	3	SIDE TOGARASHI SAUCE	5