

MIKADO

SPECIALTY COCKTAILS

SAMURAI SLICE 18

Patron Silver Tequila, Japanese Cucumber,
Jalapeño Slices, Lime

DRAGON BREATH 17

Absolut Pear Vodka, Strawberry Nigori,
Fresh Citrus, Strawberries

MIKADO MAI TAI 18

Pyrat Rum, Lahaina Dark Rum, Orange,
Pineapple, Grenadine

BANZAI BLOSSOM 16

Bacardi Mango Rum, Malibu Rum,
Strawberry Puree, Pineapple

ENERGIZER 16

Titos Vodka, Red Bull, Your Choice of:
Blueberry, Cranberry or Regular,
Served on the Rocks

MOJITO SPLASH 16

Bacardi Mango, Fresh Lemon, Mint, Your Choice
of Pomegranate, Strawberry & Raspberry

KIKORI MULE 17

Kikori Whiskey, Lime, Ginger Beer,
Your Choice of Raspberry or Blueberry

MIKADOTINIS

all martinis are served with dry ice (dry ice is not edible)

SAKETINI 19

Chopin Vodka, Soto Sake,
Cucumber Slice, Lime Juice

ZENNTINI 17

Absolut Peach Vodka, Peach Schnapps,
Pineapple, Pomegranate

DRAGONFLY 18

Casa Dragones Tequila, Chambord, Lemon

MIKADO DELIGHT 19

Hendrick's Gin, St-Germain, Lemon

LYCHEETINI 18

Soho Lychee, Absolut Citron Vodka, Lemon

GRAPEFRUIT COSMO 16

Absolut Grapefruit Vodka, Cointreau, Lime

WATERMELONTINI 18

Smirnoff Watermelon Vodka,
Watermelon Schnapps, Lemon

GINGERDROP 17

Smirnoff Strawberry Vodka, Canton Ginger,
Lime, Strawberries

REFRESHER 17

Belvedere Vodka, Lemon Juice
Kikori Whiskey

We are skipping the straw to reduce our environmental impact. If needed, straws are available upon request.

S A K É S

	Gl	Btl	Size
ONIKOROSHI "DEMON SLAYER" (Honjozo) Sake so dry it could kill a demon	8	25	300ml
MIO SPARKLING SAKE (Sparkling) Most popular sparkling sake in Japan - fruity & refreshing		22	300ml
NIGORI "CRAZY MILK" (unfiltered) Rich sweet coconut with tropical fruit	9	31	375ml
KIKUSUI (Junmai Ginjo) Clean, slightly fruity, and medium dry	9	25	300ml
HONJOZO TOKUBETSU (Akashi Tai) Dry with hints of citrus flavors. Smooth & well balanced	11	30	300ml
ANGEL "BEAUTY" (Junmai Ginjo) Mild, dry in taste with fresh fruity Ginjo flavor.	12	50	500ml
KATANA (Junmai Ginjo) Dry and sharp quintessential old-school sake	14	62	720ml
WINTER WARRIOR (Junmai Ginjo) Aromatic, complex tropical & floral tones	9	30	300ml
LADY NINJA (Yamahai Junmai) Clean finish & unique yogurt-like taste acidic taste	15	84	720ml
SOTO SUPER PREMIUM (Junmai Daiginjo) Highest grade of Sake available - super smooth & clean		35	300ml
SOTO SUPER PREMIUM (Junmai Daiginjo) Highest grade of Sake available - super smooth & clean	15	75	720ml
SAKE BABY (Junmai Ginjo) Fruity notes of pears & white plum		40	330ml
CASK STRENGTH (Junmai Daiginjo) Very nice balance of minerals, lemon, and bitter range flavors	14	65	300ml
IPPIN (Junmai Daiginjo) Fruity notes of pears & white plum	14	80	720ml
"LOVE" NIGORI (Junmai Nigori) pleasant fragrance of freshly steamed rice. Creamy with mild sweetness	12	50	500ml

JAPANESE SODA(ASSORTED FLAVOR) 5

REIKO HOT SAKÉ 18

J A P A N E S E B E E R S 1 0 . 0 0

SAPPORO • ASAHI • KIRIN ICHIBAN • KIRIN LIGHT

(PINT) ASAHI DRAFT BEER 9.00

ASAHI DRAFT PITCHER 31.00

M I K A D O

	GLASS	BOTTLE
SPARKLING WINES & CHAMPAGNE		
Mumm Napa, Brut, Napa Valley	14	56
Mumm Napa, Brut Rosé, Napa Valley	16	64
Perrier-Jouët Grand Brut, Champagne, France	25	145
Moët & Chandon, Brut Imperial, France		139
Veuve Clicquot, Yellow Label, Brut, France		160
Dom Perignon, Brut		475
ALTERNATIVE WHITE WINES		
Pighin “Friuli”, Pinot Grigio, Italy	15	60
Snoqualmie Riesling “Naked”, Columbia Valley (Organically Grown Grapes)	13	52
Robert Mondavi, Fúme Blanc, Napa Valley	14	56
Villa Maria “Cellar Selection” Sauvignon Blanc, Marlborough	15	60
St. Supery Vineyards Moscato, California	13	52
ROSÉ WINES		
Daou Vineyards, Paso Robles	18	72
CHARDONNAY		
Francis Ford Coppola “Directors Cut”, Russian River Valley	15	60
Sonoma Cutrer, Russian River Ranches	17	68
Jordan , Russian River Valley	24	96
Rombauer, Carnero, Napa Valley		110
PINOT NOIR		
Old Soul, Lodi Central Valley	15	60
Meiomi, California	16	64
Diora, La Petite Grace, Monterey	18	72
Belle Glos “Las Alturas”, Monterey County		88
MERLOT		
Château Souverain, California	15	60
DuckHorn, Napa Valley		130
CABERNET SAUVIGNON		
Gnarly Head 1924, Lodi, CA	14	56
DAOU, Paso Robles	17	68
Jordan, Napa Valley	32	128
Caymus, Napa Valley		220
Silver Oak, Napa Valley		280
ALTERNATIVE RED WINES		
Force of Nature, Moss Fire Ranch, Paso Robles, Zinfadel	15	60
Bodega Catena, Argentina, Malbec	18	72
Prisoner, Napa Valley, Red Blend		125

Corkage fee is 30 per bottle

MIKADO

sushi

MAGURO , Tuna	12
SHIRO MAGURO , Albacore	12
HAMACHI , Yellowtail	14
SHAKE , Salmon	14
IZUMIDAI , Red Snapper	12
HIRAME , Halibut	14
EBI , Shrimp	14
AMAEBI , Sweet Shrimp	14
TAKO , Octopus	14
IKA , Squid	14
HOTATE , Scallop	14
UNI , Sea Urchin	18
IKURA , Salmon Egg	11
MASAGO , Smelt Egg	11
UNAGI , Fresh Water Eel	14
TAMAGO , Egg Omelet	11
QUAIL EGG , Uzura	8
SUSHI PLATTER	52
<i>California roll and 8 pieces of assorted sushi</i>	
SUSHI COMBO	27
<i>5 pieces of assorted sushi</i>	

sashimi

TUNA	26
YELLOWTAIL	
HALIBUT	
SALMON	
SASHIMI PLATTER	50
<i>18 pieces of assorted sashimi</i>	

other favorites

FRIED SOFT SHELL CRAB	18
<i>Fried with Japanese flour and served with a lemon vinegar sauce</i>	
AHI POKE	20
<i>Fresh raw Ahi Tuna, English cucumber, avocado, seaweed, radish daikon, green onions with sesame oil and soy sauce</i>	
TUNA TATAKI	28
<i>Thinly sliced and slightly seared tuna served with a spicy garlic vinegar sauce</i>	
BAKED SCALLOPS WITH MUSHROOMS	19
<i>Scallops & sliced mushrooms baked with seasoned mayonnaise</i>	
HAMACHI KAMA	19
<i>Baked yellowtail collar</i>	
EDAMAME	9
<i>Soy Beans</i>	

Consumer advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of contracting a foodborne illness - especially if you have certain medical conditions.

MIKADO

sushi hand roll

TEMAKI 13

SCALLOPS | SALMON | BAKED EEL | CALIFORNIA
SPICY TUNA | SHRIMP TEMPURA | MIXED VEGETABLE YELLOWTAIL

makimo cut rolls

皇帝ロール EMPEROR ROLL 27

*Avocado, cucumber, sprout, pickle burdock (yamagobo)
Shrimp tempura, mayo, topped with spicy tuna, spicy mayo & eel sauce*

DRAGON ROLL 24

*Crab meat & avocado rolled with rice and seaweed,
topped with eel and sliced avocado*

CUCUMBER ROLL 13

Cucumber

AVOCADO ROLL 13

Avocado

VEGGIE ROLL 13

Avocado, cucumber, sprouts and gobo

SALMON SKIN ROLL 14

Baked salmon skin, cucumber, avocado, sprout, pickle burdock (yamagobo)

YELLOWTAIL ROLL 14

Yellowtail

SPICY TUNA ROLL 16

Chopped spicy tuna, cucumber, avocado sprout, pickle burdock (yamagobo)

TUNA ROLL 13

Tuna

SOFT SHELL CRAB ROLL 17

Deep fried soft shell crab & vegetables

CALIFORNIA ROLL 14

Crab meat & avocado rolled with rice and seaweed

JW ROLL 25

Tempura shrimp, avocado, topped with albacore, micro cilantro

PHILADELPHIA ROLL 13

Cream cheese, salmon and avocado

SCALLOP ROLL 14

Scallops mixed with mayonnaise and vegetables & smelt egg

RAINBOW ROLL 22

California roll topped with a variety of fish

CRUNCHY ROLL 19

*Deep fried shrimp and vegetables rolled with rice and seaweed,
topped with tempura flakes*

CATERPILLAR ROLL 19

Baked eel, cucumber with sliced avocado

SPICY YELLOWTAIL ROLL 14

Yellowtail, vegetables and a spicy sauce

BAKED EEL ROLL 14

Eel and cucumber rolled with rice and seaweed

Consumer advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of contracting a foodborne illness - especially if you have certain medical conditions.

MIKADO

appetizers

TOFU POKE	12
Tofu serve with english cucumber, avocado, seaweed, green onions with sesame oil and soy sauce	
AGEDASHI TOFU	12
Deep fried firm tofu serve with Tensuyo sauce	
SHISHITO PEPPERS	9
Blistered shishito peppers tossed in garlic, fresh lemon juice, tossed in a soy glaze	
CALAMARI STEAK	15
Deep fried calamari steak lightly breaded strips served with spicy mayo sauce	
EDAMAME	9
Steamed & salted Japanese soy bean GARLIC 10 • SRIRACHA 10	
AHI POKE	20
Fresh raw Ahi tuna, English cucumber, avocado, seaweed, green onions with sesame oil and soy sauce, radish daikon	
TEMPURA	
Shrimp & fresh vegetables lightly battered and deep fried SHRIMP 18 • VEGETABLE 14 • COMBO 20	
CHICKEN KATSU	15
Deep fried chicken lightly breaded strips served with tinkatsu sauce	
GYOZA	14
Pork & chicken dumplings with ponzu citrus sauce	
SPRING ROLLS	14
Crispy egg roll filled with assorted vegetables and served with a sweet chili sauce	
GRILLED TERIYAKI	
Marinated striploin skewers, chicken skewers & shrimp skewers in teriyaki marinade and grilled CHICKEN 14 • BEEF 16 • SHRIMP 18 • COMBO 20	

MIKADO

ALL TEPPAN-YAKI ENTREES AND COMBINATIONS INCLUDE:

Miso soup or salad with ginger dressing,
shrimp flambé, vegetables, steamed rice
upgrade your rice to fried rice - 8

entrees

FILET MIGNON	56
NEW YORK STEAK	53
BREAST OF CHICKEN	37
VEGETABLE TEPPAN-YAKI	35
LOBSTER TAIL	59
MIKADO SHRIMP	52
AHI	48
HALIBUT	48
SEA SCALLOPS	52
TIGER PRAWNS	55
TOFU STEAK	32

(Firm Tofu cooked with Mushrooms and Green Onions with a Vegetarian Teriyaki Sauce)

*A minimum food purchase of \$32 is required to dine at the Teppanyaki Tables.
Split dinner charge is \$ 30 includes soup or salad, shrimp flammable, vegetables, steamed rice.*

combinations

TIGER PRAWNS & FILET MIGNON	62
SHRIMP & FILET MIGNON	59
SHRIMP & CHICKEN BREAST	49
SHRIMP & NEW YORK STEAK	52
FILET MIGNON & LOBSTER	64
CHICKEN & FILET MIGNON	52
CHICKEN & NEW YORK STEAK	50
MIKADO SPECIAL	66
<i>(Shrimp, Lobster & Filet Mignon)</i>	
KAISEN SPECIAL	65
<i>(Lobster, Scallops, & Shrimp)</i>	
ULTIMATE SUMO FOR TWO	179

(Filet Mignon, Lobster, Chicken, Scallops & Shrimp) includes fried rice

*A minimum food purchase of \$32 is required to dine at the Teppanyaki Tables.
Split dinner charge is \$ 30 includes soup or salad, shrimp flammable, vegetables, steamed rice.*

children's dinner

CHOOSE WISELY LITTLE ONE.

for ages 12 and under only please

NINJA CHICKEN	18
SAMURAI SHRIMP	20
SHOGUN STEAK	20
COMBO DINNER	24

(Chicken, Shrimp or Steak)

CHILDREN'S DINNER INCLUDE:

*Your choice of miso soup or salad with ginger dressing, shrimp flambé,
sweet corn, steamed rice, vanilla ice cream*

Dessert

TROPICAL CHEESECAKE (N)	14
<i>Mango-Passion Gelée Coconut Macaron (N) Graham Crumb</i>	
GREEN TEA CRÈME BRÛLÉE (GF)	14
<i>Tropical Fruits Coconut Shortbread</i>	
S'MORES	14
<i>Graham Sable Milk Chocolate Crémeux Torched Vanilla Bean Marshmallow</i>	

*18% Staff charge added to parties of 6 or more, one check per party please.
Consumer advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may
increase the risk of contracting a foodborne illness - especially if you have certain medical conditions.*