

WELCOME TO MIKAKU

We offer a dining experience that embodies the unique essence of Japanese cuisine. Our master chefs start with the freshest ingredients and prepare each dish with both artistry and a respect for tradition.

The result is a meal that is as beautiful as it is delicious, one that reflects the genuine taste of Japan.



APPETIZERS & SMALL PLATES

Tofu & Vegetables

Agedashi Tofu 揚げ出し豆腐 4.95
Deep fried tofu

Tofu Dengaku 豆腐田楽 5.95
Grilled tofu, with miso paste on skewer

Hiya Yakko 冷奴 3.95
Japanese style chilled tofu

Asparagus Miso-Mayo アスパラみそマヨ 6.25
Lightly boiled green asparagus, served chilled with miso mayo dip

Edamame 枝豆 4.45
Boiled young green soybeans sprinkled with salt

Horenso Garlic Itame ほうれん草ガーリック炒め 5.95
Spinach sauté with chopped garlic

Horenso Ohitashi ほうれん草のおひたし 4.75
Lightly boiled spinach, served chilled



Tempura & Dumplings

Appetizer Tempura 天ぷらアベタイザー 8.75
Appetizer portion of shrimp and vegetable tempura

Softshell Crab Tempura ソフトシェルクラブの天ぷら 8.95
Fried whole softshell crab

Gyoza 餃子 6.45
Pork and vegetable dumplings, steamed then pan seared

Crab Gyoza かに餃子 6.95
Deep fried gyoza dumplings with crab meat and guacamole

Shumai しゅうまい 4.95
Shrimp dumplings, steamed

Wasabi Shumai わさびしゅうまい 4.95
Steamed pork dumplings wrapped in wasabi-flavored skin

Chicken Tatsuta-Age 鶏の竜田揚げ 6.95
Marinated chicken nuggets, deep fried

Ika Geso Kara-Age いかゲソ唐揚げ 6.95
Marinated and deep fried squid legs

Kaki-Furai カキフライ 8.95
Breaded oysters, deep fried

Potato Croquette ポテトコロッケ 5.45
Potato and vegetable croquette

Curry Croquette カレーコロッケ 5.75
Curry flavored potato croquette

SALADS & SOUPS

House Salad ハウスサラダ 3.50
Green salad with homemade dressing

Kaiso Salad 海藻サラダ 7.45
Mixed seaweed on green salad with homemade dressing

Sashimi Salad* 刺身サラダ 10.95
3 kinds of assorted sashimi on green salad with homemade dressing

Salmon Skin Salad サーマンスキンサラダ 8.95
Crispy baked and shredded salmon skin on a bed of green salad and seaweed with ponzu vinegar dressing

Miso Shiru 味噌汁 1.50
Miso soup with tofu, seaweed & green onion

Nameko-Wan なめこ椀 4.25
Miso soup with baby "Nameko" mushrooms

Asari Miso Shiru あさり味噌汁 4.75
Miso soup with hardshell clams

** Menu items marked with an asterisk contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry or eggs may increase your risk of food borne illness.*

APPETIZERS & SMALL PLATES

Sashimi & Tataki

Appetizer Sashimi* 刺身アペタイザー 10.95
Assorted sashimi, 3 kinds

Bluefin Tuna Sushi* 本まぐろ握り寿司 9.95
Bluefin, the king of tuna, 2 piece nigiri

Ika Somen* いかそうめん 5.75
Squid sashimi, sliced like noodles

Maguro Nuta* まぐろぬた 8.45
Tuna sashimi, seaweed & green onion, dressed with vinegar miso paste

Maguro Sashimi Tartare* まぐろ中おちのユッケ風 8.95
Minced tuna sashimi tartare, with green onion, seaweed and quail egg

Maguro Yamakake* まぐろ山かけ 8.95
Diced tuna sashimi, dressed with grated mountain yam, seaweed and wasabi

Beef Tataki* 牛たたき 12.95
Seared and chilled beef slices with chopped garlic, ginger, green onion, and ponzu vinegar sauce

Maguro Tataki* まぐろたたき 14.95
Seared and chilled tuna sashimi with chopped garlic, ginger, green onion, and ponzu vinegar sauce

Specialties & Grilled Items

Asari Sakamushi あさり酒蒸し 8.75
Hardshell clams, steamed with sake

Baked Green Mussel ムール貝焼き 5.45
Green lipped mussels, baked with chef's special sauce

Tako-Su たこ酢 5.75
Boiled, then chilled octopus slices in vinegar sauce

Kurobuta Sausage 黒豚ソーセージ 4.95
Southern Japan's Berkshire pork sausage on a bed of sauerkraut

Buri-Kama Shio-Yaki ぶりカマ塩焼き 11.95
Yellowtail collar grilled with sprinkled salt

Ika Sugata-Yaki いか姿焼き 9.45
Grilled squid (whole)

Sake-Kama Shio-Yaki/ Teriyaki 鮭カマ塩焼き・照り焼き 8.95
Salmon collar grilled with a sprinkle of salt or teriyaki

Samma Shio-Yaki さんま塩焼き 6.95
Pike mackerel (whole), grilled with sprinkled salt

Unagi Kaba-Yaki うなぎ蒲焼き 17.95
Broiled eel in zesty sauce



OMAKASE

Served with miso soup and salad

Omakase A* おまかせ A 50.00
4 courses from the kitchen
3 courses from the sushi bar
Choice of udon or soba
Homemade desserts

Omakase B* おまかせ B 75.00
5 courses from the kitchen
5 courses from the sushi bar
Choice of udon or soba
Homemade desserts

Omakase C* おまかせ C 100.00
4 courses from the kitchen
2 courses from the sushi bar
Top chef choice of sashimi and nigiri
Choice of udon or soba
Homemade desserts

*Omakase and combination dishes feature the chef's best selection of the day.
One order per person, no table sharing please.*

COMBINATIONS

Aimori Sushi/Udon/Soba* 寿司/うどん/そば 相盛り 24.95
A combination of cold udon and soba noodles with vegetable tempura and 5-piece assorted sushi

Mikaku Dinner Box* 味格ディナーボックス 29.75
Sashimi (3 kinds), shrimp and vegetable tempura and a variety of small dishes served with rice and miso soup

Mikaku's Surf & Turf* サーフ&ターフ・味格流 29.75
A combination of shrimp and vegetable tempura, sirloin steak teriyaki and assorted 10-piece nigiri/roll sushi, served with miso soup

Sashimi & Tempura* 刺身&天ぷら 27.45
A combination of assorted sashimi (4 kinds) and appetizer portion of shrimp and vegetable tempura, served with rice and miso soup

Sushi & Tempura* 寿司&天ぷら 27.45
A combination of assorted 15-piece nigiri/roll sushi and appetizer portion of shrimp/vegetable tempura, served with rice and miso soup

Tempura Udon & Roll* 天ぷらうどん&巻物 18.95
Udon noodle soup with shrimp/vegetable tempura and choice of 6-piece California, Tuna or Salmon roll (Soba noodles + \$1.00, Spicy roll +\$0.95)





SUSHI ENTREES

Complimentary miso soup is served by request (dine-in only)

SASHIMI ENTREES

Complimentary miso soup is served by request (dine-in only)

Sushi A* 寿司A 18.95

A combination of assorted 15-piece sushi, featuring a 9-piece nigiri sushi set and choice of a 6-piece California, Tuna or Salmon roll (Spicy roll +\$0.95)

Sushi B* 寿司B 24.95

A combination of assorted 18-piece sushi, featuring a 12-piece nigiri sushi set and choice of a 6-piece California, Tuna or Salmon roll (Spicy roll +\$0.95)

Mikaku Sushi Morikomi* 味格寿司盛り込み 34.95

Special selection of assorted 18-piece sushi, featuring a 12-piece nigiri sushi set and 6-piece makimono roll

Chirashi* ちらし 19.95

A combination of assorted sashimi with crabstick, omelet and pickles over seasoned sushi rice in box

Mikaku Chirashi* 味格ちらし 29.95

Special selection of assorted sashimi with omelet and pickles over seasoned sushi rice in box

Tekka Chirashi* 鉄火ちらし 23.95

Tuna only sashimi over seasoned sushi rice in box

Sashimi A* 刺身A 18.95

Assortment of 4 different sashimi

Sashimi B* 刺身B 23.95

Assortment of 5 different sashimi

Sashimi C* 刺身C 34.95

Assortment of 7 different sashimi

Maguro Sashimi* まぐろ刺身 26.95

Tuna only sashimi

Sashimi Otsukuri* 刺身お造り 55.00 & up

Special assortment of sashimi featuring our chef's best selection of the day

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No change or substitution. For customized orders, please refer to our Sushi a la Carte menu.



COLD NOODLES

Zaru Udon ざるうどん 7.95

Cold noodles with dipping sauce (soba noodles +\$1.00)

Kakiage Zaru Udon かけ揚げざるうどん 11.25

Cold noodles with sliced vegetable tempura (soba noodles +\$1.00)

Ten-Zaru Udon 天ざるうどん 14.45

Cold noodles with shrimp and vegetable tempura (soba noodles +\$1.00)

Bukkake Udon ぶっかけうどん 11.45

Cold udon noodles with grated radish, seaweed, bonito flake and tempura batter. (extra natto / fermented soybeans +\$2.50, extra shrimp tempura +\$2.75)

Nameko Oroshi Udon なめこおろしうどん 12.45

Cold noodles with grated radish and baby mushrooms (soba noodles +\$1.00)

Tororo Udon とろろうどん 13.45

Cold noodles with grated mountain yam and quail egg (soba noodles +\$1.00)

HOT NOODLES

Agedama Udon 揚げ玉うどん 7.95

Noodle soup with tempura batter (soba noodles +\$1.00)

Kakiage Udon かけ揚げうどん 11.25

Noodle soup with sliced vegetable tempura (soba noodles +\$1.00)

Kitsune Udon kitsuneうどん 11.25

Noodle soup with deep fried tofu pouch (soba noodles +\$1.00)

Tempura Udon 天ぷらうどん 14.45

Noodle soup with shrimp and vegetable tempura (soba noodles +\$1.00)

Nabeyaki Udon 鍋焼きうどん 15.25

Udon noodles in broth with vegetables, fish cake, egg and shrimp tempura

Miso Ramen 味噌ラーメン 10.95

Ramen noodles in a miso-based broth

Shoyu Ramen 醤油ラーメン 9.95

Ramen noodles in a soy-based broth

Tonkotsu Ramen とんこつラーメン 10.95

Ramen noodles in a pork-based broth

Extra chashu (pork) \$2.00. Please specify spicy or mild. For ramen only.





FROM THE GRILL

Complimentary rice and miso soup are served by request (dine-in only)

Saba Shio-Yaki さばの塩焼き定食 15.95

Chub mackerel (fillet), grilled with sprinkled salt and sides of either hiyakko and agedashi tofu or horenso ohitashi and gomaee

Samma Shio-Yaki さんまの塩焼き定食 15.95

Pike mackerel (whole), grilled with sprinkled salt and sides of either hiyakko and agedashi tofu or horenso ohitashi and gomaee

Tempura Mori 天ぷら盛り 18.95

Shrimp and assorted vegetable tempura

Kaisen Tempura 海鮮天ぷら 22.95

Assortment of seafood tempura (shrimp, softshell crab, white fish and squid)

Teriyaki Beef* 牛肉の照り焼き 19.95

Lightly marinated sirloin steak

Teriyaki Chicken 鶏の照り焼き 17.95

Lightly marinated chicken

Teriyaki Salmon 鮭の照り焼き 19.95

Lightly marinated salmon

Tonkatsu とんかつ 18.95

Pork cutlet, Japanese style

RICE & RICE BOWLS

Gohan ご飯 1.75

Steamed rice in small bowl

Katsu-Don かつ丼 13.95

Pork cutlet and onion in omelet over rice

Ten-Don 天丼 14.95

Shrimp and vegetable tempura over rice

Una-Don うな丼 22.75

Broiled eel in zesty sauce over rice

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Desserts

Matcha Ice Cream 抹茶アイスクリーム 3.45

Homemade green tea ice cream (extra sweet bean +\$0.95)

Ogura Ice Cream 小倉アイスクリーム 3.45

Homemade sweet bean ice cream (extra sweet bean +\$0.95)

Sesame Ice Cream ごまアイスクリーム 3.45

Homemade roasted and grounded sesame ice cream (extra sweet bean +\$0.95)

Vanilla Ice Cream バニラアイスクリーム 3.25

Extra sweet bean +\$0.95

Shiratama Azuki 白玉あずき 4.25

Sweet bean on chilled rice flour balls

Shiratama Azuki & Ice Cream

白玉あずき&お好みアイスクリーム 7.45

Sweet bean on chilled rice flour balls & choice of matcha, ogura, sesame or vanilla ice cream

Tempura Ice Cream てんぷら アイスクリーム 7.45

Mochi Ice Cream もち アイスクリーム 7.45