

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.

■ denotes menu favorite

starters

- Edamame 5**
served chilled or warm with salt
- **Shishito Tempura 4.5**
light battered tempura shishito peppers with sea salt
- **Bin Cho 11**
marinated baby tuna sashimi with arugula in a citrus dressing
- **Tuna Carpaccio Salad 12**
soy, garlic and ginger marinated tuna sashimi with arugula, mango and avocado yuzu vinaigrette dressing

SALADS

House 8

fresh mixed greens with house ginger carrot dressing

Kaiso 6

a blend of fresh seaweed and cucumber with sesame seeds

soup/noodles

- Miso 4**
with wakame, scallions and tofu
- **Yose Nabe 8**
sweet miso soup with vegetables, shrimp, squid, salmon and octopus
- Seafood Udon 12**
with vegetables, shrimp, squid and octopus
- Udon or Soba Noodle Soup 14**
with tempura shrimp and vegetables

hot & cold plates

- **Spicy Lettuce Wraps 7**
choice of chicken or pork with garlic ginger vinaigrette
- **Honey Glazed Shrimp 8**
tempura rock shrimp with a sweet honey glaze
- Panko Chicken Satay 8**
breaded chicken skewers with sweet mustard tonkatsu
- **Yaki Yaki 12**
sauteed shrimp and squid in a garlic sake sauce
- **Shrimp Togarashi 12**
butterfly shrimp sautéed with a Japanese seven spice sauce
- **Chicken Togarashi 12**
chicken and asparagus sautéed with Japanese seven spice sauce
- **Sweet Hotate 14**
seared scallops with sautéed arugula in a sweet soy mustard sauce
- **Gyoza Ravioli 9**
shrimp, ginger and scallion dumplings with a sweet and sour soy sauce
- Ebi Tempura 9**
shrimp, sweet potato, pumpkin and shiitake mushroom
- Age Dashi Tofu 6**
deep fried tofu with scallions, nameko mushrooms and soy broth
- Softshell Tini 9**
tempura style softshell crab with house ponzu sauce
- Teriyaki Salmon 23**
served with Japanese tempura sweet potato
- Teriyaki Chicken 19**
served with Japanese tempura sweet potato
- Gyu Maki 12**
waygu beef wrapped in mango with a sweet teriyaki glaze

chef's special rolls

- **Spicy Mono 16**
spicy octopus roll topped with spicy tuna and sweet unagi sauce
- **Special Zuke 16**
panko breaded shrimp roll topped with soy marinated salmon
- Special Hirame 16**
soft shell crab roll topped with fluke and ponzu sauce
- Unagi Trio 16**
unagi and avocado roll topped with unagi and sweet unagi sauce
- **Tuna Tuna Salmon 16**
poached salmon roll topped with tuna and creamy wasabi sauce
- Veggie 15**
tempura asparagus topped with marinated squash and shiitake mushrooms

sushi bar specialties

- **Spicy Tar-Tar 13**
(choice of two) tuna, octopus, or scallop served with sweet unagi sauce
- Ika Uni Ae 12**
thinly sliced squid in a creamy sea urchin sauce
- Yukke Toro 9**
chutoro tar-tar with quail egg in chef's special sauce
- Hirame Usuzukuri 8**
sashimi fluke with spicy radish and house ponzu
- Kimo 8**
monk fish foie gras wrapped with octopus or fluke served with ponzu
- **Sakana Carpaccio 12**
thinly sliced tuna, salmon, and whitefish with a sweet garlic sesame soy sauce
- **Kani Nigiri 8**
spicy baked king crab served nigiri style (2 pcs)
- **Spicy Scallop Nigiri 5**
baked scallops served nigiri style (2 pcs)

daily fish specials

upon availability

	Nigiri (1 pc. on rice)	Sashimi (2 pc.)
Maguro Moriawase tuna combination	13.5	27
Shiromi Moriawase white fish combination	9.5	19
Maguro Shiromi Moriawase tuna and whitefish combination	23	46
Madai Japanese red snapper	3.5	7
Shima Aji Japanese yellow jack	3.5	7

nigiri & sashimi

	Nigiri (1 pc. on rice)	Sashimi (2 pc.)		Nigiri (1 pc. on rice)	Sashimi (2 pc.)
Tuna			Eel		
Lean-Akami	3	6	Fresh Water-Unagi	3	6
Medium Fatty-Chutoro	5	10	Sea Water-Aka Anago	4	8
Fatty-Otoro	6	12	Sea Water-Shiro Anago	4	8
Salmon			Fish Roe		
Atlantic-Sake	2.5	5	Black-Tobiko	2	4
Smoked Scottish-Sake	2.5	5	Spicy-Tobiko	2	4
Soy Marinated Atlantic-Zuke	2.5	5	Wasabi-Tobiko	2	4
			Salmon-Ikura	3	6
White Fish			Octopus		
Japanese Wild Yellow Tail-Hamachi	2.5	5	Tako	2	4
Fluke-Hirame	3	6	Squid		
			Ika	2	4
Shrimp			Giant Clam		
Black Tiger-Ebi	2	4	Mirugai	4	8
Raw-Botan Ebi	4	8	Sea Urchin		
			Uni	4	8

traditional rolls

All rolls can be made "skinny" — less rice upon request

California 6	Tempura	Vegetable	Shiitake 5
Futo 13	Squid 6	Avocado 5	Yamagobo 5
Salmon 6	Shrimp 9	Asparagus 5	
Tuna 6	Soft Shell Crab 12	Oshinko 5	
Yellowtail Scallion 6	Shiitake 6	Plum Paste with Mint Leaf 5	
Spicy Tuna 8	Asparagus 6	Cucumber 5	
Spicy Octopus 8	Japanese sweet potato 6	Kaiware 5	

extras

Inside out 1	Fresh wasabi 1.5	Side of rice 2.5	Additional Ingredients .5	Extra sauce 1.5
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20% gratuity will be added for parties of 6 or more

Checks can not be split. 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.

specialty cocktails—11

Red One

Absolut vodka, cranberry, fresh passion fruit, orange and lime juice

Cucumber Passion

Hanger 1 Kaffir Lime vodka, fresh passion fruit juice, fresh lime juice & muddled cucumber

Mango Passion Fruit Margarita

Sauza Gold tequila, orange liqueur, fresh mango and passion fruit juice

Peach Sake Sangria

Ozeki sake, orange liqueur, moscato d'asti, peach puree and fresh passion fruit juice

Sake

Ozeki sake & lichiko vodka or Hendricks gin with Japanese cucumber

Strawberry

Stoli Strasberi, raspberry liqueur and a mix of fresh juice

Lychee

Soho Lychee liqueur, Ozeki sake, Bacardi and fresh lime juice

Mojito

Bacardi Limon, fresh lime juice, sugar, muddled mint

sake list

Clean sake, focused, pure water-like	SIZE	BTL	GLS
“Glorious Mt Fuji” Eiko Fuji (H) Yamagata <i>light, refreshing, notes of candied citrus, dry</i>	720ml	45	11
“Eight Peaks” Hakkaisan (TJ) Niigata <i>crisp, light, delicate herbal notes, dry</i>	300ml	27	
“Bamboo Princess” Kaguya Hime (J) Kyoto <i>light & smooth with medium dryness</i>	500ml	54	
“Melody of Water” Mizu no Shirabe (G) Kyoto <i>slightly dry & delicate round finish</i>	720ml	48	12
Expressive sake, bright fruit and floral aromas	SIZE	BTL	GLS
“Cabin in the Snow” Yuki no Bosha (JG) Akita <i>enticing tropical bouquet of pineapple and mango, medium dry</i>	720ml	60	15
“D-Y Fifty” Dassai Goju (JD) Yamaguchi <i>lush textures bright bouquet of green apple and pineapple, medium</i>	300ml	31	
“Rice Crane” Yonetsuru (JD) Yamagata <i>light, notes of red apple and mandarin oranges, dry</i>	500ml	52	
“Sword” Ken (D) Fukushima <i>aroma of melon & pear with smooth taste</i>	720ml	110	
Classic sake, rich, ricey, earthy, flavorful	SIZE	BTL	GLS
“Shichi Hon Yari” (J) <i>robust, layered, soft fruit, aromatic finish</i>	720ml	56	14
“Drunken Whale” Suigei (TJ) Kochi <i>bold, flavors of cranberry and walnuts, dry</i>	300ml	29	
“Happy Rice” Yuho (J) Ishikawa <i>lush, smoky, nuanced, mildly sweet, long finish</i>	720ml	65	
Specialty sakes, unfiltered, flavored, sweet and sparkling	SIZE	BTL	GLS
“Moon Rabbit” Tsuki Usagi (Sparkling) Hyogo <i>bubbly fun, crème sodaesque, sweet</i>	330ml	26	
“Princess Taste” Himezen (J) Miyagi <i>Riesling of the sake world, light notes of citrus, sweet</i>	720ml	48	12
“Crazy Milk” (Nigori-Unfiltered) Oita <i>thick clouds, flavors of honey and nuts, slightly sweet</i>	300ml	21	

beers

Asahi Super Dry, Sapporo, Sapporo Light	6
Hitachino Nest White Ale (11oz.)	9

1/2 off selected wines and sakes on Sunday

wine list

CHAMPAGNE	BTL	GLS
NV Nicolas Feuillatte Brut <i>Champagne, France</i>	70	14
NV Veuve Clicquot “Yellow Label” Brut <i>Champagne, France</i>	96	
NV Nicolas Feuillatte Brut Rosé <i>Champagne, France</i>	105	
WHITES	BTL	GLS
Riesling		
09 Murphy’s Law <i>Columbia Valley, Washington</i>	40	10
09 Anheuser Schlossböckelheimer Königsfels, Kabinett <i>Nahe, Germany</i>	46	
06 Bollig-Lehnert Piesporter, Spätlese <i>Mosel-Saar-Ruwer, Germany</i>	52	
06 Josmeyer “Le Dragon” <i>Alsace, France</i>	98	
Pinot Gris/Pinot Blanc		
09 Villa Wolf (Pinot Gris) <i>Pfalz, Germany</i>	40	10
09 Au Bon Climat (Pinot Gris/Pinot Blanc) <i>Santa Barbara, California</i>	44	
Sauvignon Blanc		
10 Kim Crawford Sauvignon Blanc <i>Marlborough, New Zealand</i>	44	11
10 Pascal Jolivet <i>Sancerre, France</i>	56	14
08 Grgich Hills (Fumé Blanc) <i>Napa, California</i>	84	
Chardonnay		
10 Clos LaChance Unoaked “Hummingbird Series” <i>Monterey County, California</i>	40	10
09 Jordan <i>Russian River, California</i>	74	
09 Chateau-Fuisse Pouilly-Fuisse <i>Burgundy, France</i>	76	
09 Au Bon Climat “Sanford & Benedict Vineyard” <i>Santa Rita Hills, California</i>	86	
Interesting Whites		
10 Pine Ridge (Chenin Blanc/Viognier) <i>Napa Valley, California</i>	36	9
09 Miner “Simpson Vineyard” (Viognier) <i>Anderson Valley, California</i>	56	
REDS	BTL	GLS
Pinot Noir		
09 A to Z <i>Newberg, Oregon</i>	48	12
09 Talbott Vineyards <i>Santa Lucia, California</i>	56	14
07 Joseph Drouhin “Véro” <i>Burgundy, France</i>	60	
08 Morgan “Twelve Clones” <i>Santa Lucia, California</i>	66	
09 Flowers <i>Sonoma Coast, California</i>	100	
Rhone Styles		
08 Hewitson “Miss Harry” Dry Grown & Ancient <i>Barossa Valley, Australia</i>	48	
05 Elderton (Shiraz) <i>Barossa Valley, Australia</i>	64	
Bordeaux Styles		
09 Yalumba (Merlot) <i>Eden Valley, Australia</i>	32	8
09 La Posta “Cocina” (Malbec) <i>Mendoza, Argentina</i>	44	11
08 Napa Cellars (Cabernet Sauvignon) <i>Napa Valley, California</i>	40	10
06 Chateau Doyac “Haut-Medoc” <i>Bordeaux, France</i>	50	
09 Owen Roe “Sharecropper’s” (Cabernet Sauvignon) <i>Columbia Valley, Washington</i>	58	
07 Justin “Isosceles” (Cabernet Sauvignon) <i>Paso Robles, California</i>	150	

1/2 off selected wines and sakes on Sunday

* vintages are subject to change