



Mikuni

BIG REVEAL & Exotic Sushi Experiment

We're celebrating 15 years in Roseville
and a creative Mikuni makeover with a
BIG REVEAL from David Garibaldi and an
EXOTIC SUSHI EXPERIMENT by Taro Arai

**Mikuni
Roseville**
(on Eureka next to
Century Theater)

\$25*

Special Sampler
Menu

Sampler Menu*:

AMADAI tile fish, Japan

SAME GAREI shark skin flounder, Japan

BENI SAKE sockeye salmon, Copper River, Alaska

WAGYU ribeye, Miyazaki A5, Japan

BLUE FIN TUNA Mexico

KANPACHI amberjack, Hawaii

NEGITORO MAKI tuna roll

FUNAGUCHI ICHIBAN SHIBORI SAKE SHOT (optional)

ARAGOSHI KUMI'S UMESHU SAKE SHOT (optional)

*FIRST COME-FIRST SERVED. WHILE SUPPLIES LAST. THIS IS A NON-TICKETED EVENT, OPEN TO THE PUBLIC FOR REGULAR DINING. MENU SUBJECT TO CHANGE BASED ON PRODUCT AVAILABILITY.

MIKUNI
japanese restaurant & sushi bar®



www.MikuniSushi.com

**Wednesday,
May 28, 2014
6:30 p.m.
to 8:30 p.m.**