

MIKUNI small bites

HAPPY HOUR SPECIALS

\$3.5 DOLLAR BITES

WAKAME SEAWEED SALAD marinated seaweed salad

BONSAI SALAD mixed greens tossed in onion-soy dressing and topped with crispy wontons

SUNOMONO CUCUMBER SALAD thinly sliced cucumber, vinaigrette

EDAMAME SOYBEANS boiled soybeans

KAPPA MAKI cucumber roll

\$4 DOLLAR BITES

SPICY TUNA HAND ROLL spicy tuna and cucumber

SPICY SALMON HAND ROLL spicy salmon, cucumber, chili powder and tempura flakes

SPICY SCALLOP HAND ROLL spicy scallop, sauce, masago and onion

NEGIHAMA HAND ROLL minced yellowtail and onion

NIGIRI SUSHI OF THE DAY

MONDAY / TUNA

TUESDAY / HAMACHI

WEDNESDAY / FRESH SALMON

THURSDAY / EBI

FRIDAY / ALBACORE TUNA

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs, may increase your risk of foodborne illness.

MONDAY - FRIDAY 2-6PM • DINE-IN ONLY PAGE 1 OF 4

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\$4.5 DOLLAR BITES

FREAKY EDAMAME seriously seasoned soybeans

CRISPY GYOZA crispy pork potstickers

CALIFORNIA ROLL kanikama, avocado, and sesame seeds

MIKEY HAND ROLL panko shrimp, avocado, crab mix, sauce, masago and onion

TEKKA MAKI ROLL tuna roll

ZIG ZAG SHRIMP HAND ROLL panko shrimp in spicy avocado blend, masago and onion

\$5.5 DOLLAR BITES

AGEDASHI TOFU tempura tofu with clear dashi broth, grated ginger and daikon radish

VEGGIE TEMPURA seasonal vegetables

CALIFORNIA 2 ROLL crab mix, avocado, and sesame seed

PUFF DADDY crab mix-stuffed shrimp tempura with creamy house sauce and onion

KARAAGE CHICKEN NUGGETS seasoned crispy pieces of breaded chicken

JUDIE ROLL crab salad and spicy tuna

TERIYAKI CHICKEN APPETIZER grilled chicken with teriyaki sauce

SESAME CHICKEN APPETIZER tempura chicken breast with sesame sauce

KAIZEN RIBS baby back ribs marinated in sweet soy, served naked

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\$6.5 DOLLAR BITES

SHRIMP AND VEGGIE TEMPURA MIX shrimp and seasonal vegetables

FLAMING SHROOMS tempura mushrooms with crab mix, cream cheese, jalapenos, lightly fried, sauce, onion and shaved bonito flakes

BBQ ALBACORE TUNA APPETIZER grilled rare white tuna with spicy BBQ red or white sauce, onion

FAIR OAKS ROLL panko shrimp, avocado, sauce, masago and onion

SPICY TUNA ROLL spicy tuna and cucumber

ILLEGAL ASPARAGUS hot oil-blanching asparagus, sansho pepper, yuzu salt, Zig Zag sauce

MINI SPICY DREAM 2 tempura roll, onion, masago, sesame seeds, dream sauces

\$7.5 DOLLAR BITES

UNA CALI ROLL eel, kanikama, avocado, sauce, masago

EBI CEVICHE ROLL shrimp, cucumber, Mikuni-style ceviche

FRESH ROLL salmon, cucumber, onion, ponzu

IRON CHEF ROLL panko shrimp, white tuna, sauce, masago and onion

PHILADELPHIA ROLL smoked salmon, cream cheese, avocado and masago

\$10 DOLLAR BITES

ALBACORE PEPPERFIN thin slices of albacore tuna, citrus seasoned soy dressing, jalapenos

GARLIC SALMON seared rare salmon, garlic avocado mix, onion, sesame seeds

SEA STEAK seared rare tuna, shichimi soy dressing, daikon radish, sesame seeds, onion; red tuna, white tuna or a mix

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MIKUNI cocktails

\$6.5 SPECIALTY COCKTAILS

KOKI'S COSMO

Grey Goose Vodka, Cointreau Liqueur, Cranberry Juice, Lime Juice

YELLOW FEVER

Absolut Citron Vodka, Cointreau Liqueur, Sweet & Sour, Lemon Juice

APPLETINI

Grey Goose Vodka, Sour Apple Liqueur, Sweet & Sour, Sprite

APPLEBERRY LEMONDROP

Stoli Blueberry Vodka, Cointreau Liqueur, Apple Juice, Fresh Squeezed Lemon Juice, Grenadine

KEY LIME MOTO

Absolut Vanilla Vodka, Malibu Coconut Rum, Midori Melon Liqueur, Pineapple Juice, Sweet & Sour, Lime Juice

TOKYO SUNSET

Absolut Vanilla Vodka, Peach Schnapps, Orange Juice, Sweet & Sour, Chambord Liqueur

GOLDEN KUMA MARGARITA

Sauza Hornitos Tequila, Grand Marnier Liqueur, Sweet & Sour, Lime Juice, Cointreau Liqueur, Orange Juice

LONG THAI TEA

Malibu Coconut Rum, Absolut Vodka, Tanqueray Gin, Cointreau Liqueur, Sweet & Sour, Coke

TARO'S TOKYO TEA

Ketel One Vodka, Seagrams Gin, Bacardi Rum, Midori Melon Liqueur, Sweet & Sour, splash of Pineapple Juice

TITO'S BULL

Tito's Handmade Vodka, Peach Schnapps, Cranberry Juice, Red Bull

JAMEY'S JULEP

Jameson Irish Whiskey, Simple Syrup, Mint, Soda Water

POMEGRANATE SODA

Grey Goose Vodka, Pomegranate Liqueur, Triple Sec, Simple Syrup, Soda Water

BANZAI BELLINI

Domaine Ste. Michelle Champagne, Peach Puree, Peach Schnapps

KUNI HOOTIE

Stoli Razberi Vodka, Chambord, Sweet & Sour, Sprite

BEER • WINE • SAKE

Draft Beer* 3.5	Domaine St. Michelle Sparkling Wine 5
Geikkakan Hot Sake 3.5	Oyster Bay Sauvignon Blanc 7.5
Beringer Founders Estates Wines (by the Glass) 5	Sho Chiku Bai Nigori Sake 7
	Haiku Chilled Sake 7

* Draft beer price and serving size may vary.

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