

SPECIAL ITEMS OFFERED
EXCLUSIVELY AT

Mikuni Fair Oaks

Crazy Tofu

Tempura tofu, bell peppers, and onions stir-fried in a sweet 'n spicy sauce 10

Volcano Chicken Salad

Sautéed volcano chicken over a bed of mixed greens and Fuji apples, tossed in a light vinaigrette dressing 10

Citrus Toro, by Chef Ule

White tuna toro sashimi smeared with garlic, garnished with orange slices, green onions, and chili powder, finished with a ponzu and miso dressing 14

Ramen

lunch 9.5 dinner 12

Miso: chashu pork, egg, menma, corn, steamed cabbage, steamed sprouts, fish cake and onion

Tonkotsu: chashu pork, egg, menma, corn, kikurage seaweed, fish cake, red ginger and onion

Pork Belly Skewers

Grilled pork belly, yuzu salt, shichimi (3 skewers) 6

Nom Nom Albacore Roll

Ebi, spicy tuna, cucumber, avocado, chopped albacore with onion, tobiko, chili powder, and ponzu sauce 11

Ty Ku Nigori Sake

8.5 glass 35 bottle

Cool Coconut

Tyku Coconut Nigori Sake, cucumber, mint, lemon juice, simple syrup, soda water 8.5

Absolut Lychee Shock

Absolut Vodka, Soho Lychee Liqueur, simple syrup, fresh lemon, garnished with lychee and umami button* 9

*Umami is one of the five basic tastes. Bite the umami button before you sip for a pleasurable taste sensation

