

APPETIZERS

HOT

Edamame steamed, topped with maldon sea salt	7
Gyoza choice of pork or vegetable pan fried or steamed, sweet soy vinaigrette	8
Shrimp Shumai steamed, sweet soy vinaigrette	8
Vegetable Spring Rolls yuzu apricot & peach	8
Crab Cheese Wonton	9
Spicy Edamame chili garlic sauce, parmesan	9
Organic Shishito Peppers	10
Calamari sweet Thai chili with mango & sesame seeds	11
BBQ Spare Ribs	12
Roasted Duck Roll	12
Chicken Lettuce Wrap	12
Tempura Sampler	12
Rock Shrimp Tempura spicy aioli	13
Broiled Yellowtail Kama	18
Petit Filet Mignon wasabi truffle butter, asparagus, whipped potato	18
Braised Galbi Short Rib braised for 24 hours with Korean galbi sauce, crispy mashed potato, sauteed julienned red pepper & onion	18
Spanish Octopus gochujang aioli, salsa verde, fingerling potato, asparagus	20

COLD

* Spicy Tuna Avocado Ball	12
* Tuna Tataki	14
* Tuna or Salmon Tartare	14
* Sashimi Pizza choice of tuna or salmon guacamole, spicy aioli & kabayaki sauce, tobiko	14
* Mito Naruto tuna, salmon or yellowtail	15
* Salmon Tacos crispy tacos, spicy aioli, kabayaki tare, creme fraiche avocado, truffle infused oil	15
* Tuna Pincho diced tuna with yuzu wasabi vinaigrette, avocado, scallion, wasabi nori cracker	15
* Crispy Sushi	15
* Yellowtail Jalapeno thinly sliced hamachi, jalapeno slice, yuzu truffle soy vinaigrette	15
* Citrus Salmon Carpaccio	16
* Lobster Guacamole Maine lobster salad & homemade guacamole served with scallion pancake.	18
* Kumamoto Oyster 1/2 dozen MP / dozen MP	MP

RICE

Vegetabel Fried Rice Hibachi / Pineapple	14
Chicken Fried Rice Hibachi / Pineapple	15
Beef Fried Rice Hibachi / Pineapple	16
Shrimp Fried Rice Hibachi / Pineapple	16

NOODLE

Choice of udon / Pad Thai / Lo Mein

Vegetabel	14
Chicken	15
Beef	16
Shrimp	16

* Raw or undercooked

If you have a food allergy, please speak to the owner,
manager, chef, or your server.

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

18% gratuity for party of 6 or more

SOUP

Miso Soup organic silken tofu, shimeji mushroom, wakame & scallion	4
Wonton Soup authentic clear soup with chicken wonton dumplings	6
Tom Yum Soup Thai hot & sour soup with shrimp, mushroom & tomato	10
Seafood Bisque creamy lobster soup with shrimp & scallop, chantilly cream, toasted garlic bread	11

SALAD

Seaweed Salad assorted Japanese seaweed & kelp noodle, tozazu dressing	8
Mito Salad organic baby & romaine lettuce, cherry tomato, carrot shaving, red radish, sweet soy wasabi dressing.	8
Kani Salad kani kama, cucumber, tobiko & lettuce, spicy aioli	9
Avocado Salad Sliced avocado with a variety of vegetables	11
Spicy Tuna Avocado Salad diced spicy tuna, organic spring mix, avocado, sweet chili sauce	12
Grilled Chicken Salad Grilled chicken with spring mixed with chef special dressing	13
King Crab Salad organic baby & romaine lettuce, cherry tomato, carrot shaving, red radish, celery, king crab meat with mayonnaise & lemon juice	20

HIBACHI / TERIYAKI

served with roasted market vegetables & crispy mashed potato

Chicken	22
Salmon	24
Shrimp	26
Ribeye Steak	29

SIGNATURE DISHES

served with roasted market vegetables

choice of crispy mashed potato / white rice / multigrain rice

General Chicken crispy white meat chicken	24
Mongolian Chicken bell pepper, onion, scallion	24
Thai Crispy Chicken Crispy white meat chicken topped with fruity sweet chilli sauce	24
Wok-Grilled Garlic Shrimp bok choy, sauteed julienne of peppers, onion, shimeji mushroom & asparagus	26
Wagyu Beef Burger 1/2 lb grilled wagyu beef, caramelized onion, pickled jalapeno, cheddar cheese, dill pickles, lettuce & tomato, with truffle fries	26
Crispy Red Snapper caramelized soy sauce, rice wine vinaigrette	26
Scottish Salmon creamy brown butter sauce	28
Sangria Crispy Duck tropical red wine sauce	32
Mongolian Steak julienned bell of peppers, onion & scallion, yakiniiku port wine reduction	32
Thai Basil Filet Mignon 10 oz garlic, market vegetables & Thai basil leaves	34
Filet Mignon 8 oz yakiniiku port wine reduction, grilled half lobster (supplement \$15)	34
Korean Galbi Short Rib sauteed julienned bell pepper & onion	35
Chilean Seabass XO seafood sauce	36
Rib Eye Steak 12 oz yakiniiku port wine reduction, bone marrow, grilled half lobster (supplement \$15)	40
Lobster & Shrimp lemon butter poached shrimp, with grilled half lobster, sweet corn, fingerling potato, sugar snap peas & broccoli, lemon butter sauce	43

SIGNATURE ROLLS

choice of multigrain rice or sushi rice

Rapunzel's Hair	17
shrimp tempura & cucumber, topped with spicy kani, avocado, pommes pailles, creamy yuzu & eel sauce	
* Fanstic Four	17
tuna, salmon & avocado roll, topped with 4 flavors of tobiko	
Volcano	17
lightly fried white tuna & crab, Japanese mayonnaise, kabayaki sauce and hot sauce	
* Hot Mama	17
shrimp tempura, spicy tuna & pickled jalapeno, topped with seared black pepper tuna & avocado, spicy aioli and eel sauce	
* Mango Hawaii	17
spicy crunch salmon & avocado, topped with mango, spicy kani & wasabi tobiko, yuzu mango sauce	
* Fire Island	18
shrimp tempura & avocado, topped with spicy tuna, kabayaki sauce	
* Joker	18
tuna, salmon, avocado inside, topped with seared white tuna, jalapeno, sriracha, sweet chili sauce	
Out of Mind	18
white tuna tempura & spicy tuna roll, topped with eel & avocado, kabayaki sauce	
* Triple Three	19
tuna, salmon, yellowtail, avocado inside, with soy paper, tobiko, eel sauce, spicy mayo & creamy onion sauce	
Golden State	19
shrimp tempura, crunch lobster salad, red tobiko, avocado, topped with mango & tobiko, sweet chili and mango sauce	
* Sear Tuna	19
spicy crab & avocado, seared tuna & white tuna on top. kabayaki sauce	
* Triple Salmon	21
spicy salmon & smoked salmon, salmon toro on top, saikyo miso sauce	
Miso Crispy Chilean Sea Bass	22
crispy miso sea bass with green apple, topped with crunchy sea scallop, sweet aioli, saikyo miso sauce	
Monster Lobster	23
lobster tempura, spicy crunch tuna and avocado, topped with spicy lobster meat, mango & eel sauce, spicy aioli & saikyo miso sauce	
Mito	23
rock shrimp tempura, lobster salad & king crab meat on top. sweet aioli	
* Ultimate Toro	28
toro, truffle, jalapeno	

SUSHI / SASHIMI

choice of multigrain rice or sushi rice

3 pieces per order

	piece / order
Crab Stick	4 / 11
Shrimp Ebi	4 / 11
Tamago Egg Omelet	4 / 11
Octopus Tako	4 / 11
* Tobiko flying fish roe	4 / 11
* Squid Aori Ika	4 / 11
* White Tuna Shiro Maguro	4 / 11
Eel Unagi	5 / 14
* Tuna Akami	5 / 14
* Salmon Sake	5 / 14
* Yellowtail Hamachi	5 / 14
* Yellowtail Toro	6 / 17
* Salmon Toro	6 / 17
Smoked Salmon	6 / 17
* Madai Red Snapper	7 / 20
* Salmon Roe Ikura	8 / 23
* Scallop Hotate	8 / 23
* Baby Yellowtail Kanpachi	10 / 29
* Spot Shrimp Botan Ebi	10 / 29
* Otoro extra fatty tuna	17 / 50
* California Uni sea urchin	MP
Alaskan King Crab Tarabagni	MP

MAKI ROLLS

choice of multigrain rice or sushi rice

California Roll	7
* Tuna Roll	7
* Salmon Roll	7
Avocado Roll	7
Cucumber Roll	7
Mango Avocado Roll	7
Mixed Vegetable Tempura Roll	8
Sweet Potato Tempura Roll	8
Boston Roll	8
* Salmon Avocado Roll	8
* Tuna Avocado Roll	8
* Yellowtail Scallion Roll	8
* Yellowtail Jalapeno Roll	8
* Salmon Jalapeno Roll	8
* Spicy Yellowtail Roll	9
* Spicy Tuna Roll	9
* Spicy Salmon Roll	9
Spicy Kani Roll	9
* Alaskan Roll	8
Eel Avocado Roll	9
Eel Cucumber Roll	9
Shrimp Avocado Roll	9
Philadelphia Roll	9
Chicken Tempura Roll	9
Shrimp Tempura Roll	9
Spider Roll	11
* Spicy Sea Scallop Roll	11
* Toro Scallion Roll	15
King Crab California Roll	16
avocado, cucumber	

SUSHI BAR ENTREE

choice of multigrain rice or sushi rice

Four Ways: Salmon	35
6 sashimi, 4 sushi & spicy salmon roll, salmon tartare	
Four Ways: Yellowtail	35
6 sashimi, 4 sushi & spicy yellowtail roll, yellowtail jalapeno	
Four Ways: Tuna	38
6 sashimi, 4 sushi & spicy tuna roll, tuna tartare	
Chef's Sushi 12 pieces & 1 spicy tuna roll	39
Chirashi Sushi	32
today's fish & vegetable selection of seasonal varieties. 18 pieces	
Sashimi Variation	45
today's fish selection of seasonal varieties. 18 pieces	
Sushi & Sashimi Variation	49
12 sashimi, 6 sushi & 1 classic roll	
Sushi & Sashimi Deluxe Variation	69
18 sashimi, 10 sushi & choose 1 roll from the signature roll	

SHAREABLE SIDES

Mito Fries	7
Scallion Pancake	7
Crispy Mashed Potato yakiniku port wine reduction	8
Grilled Asparagus	10
Broccoli steamed or sauteed	12
Bok Choy steamed or sauteed	12
Parmesan Truffle Fries	12
truffle oil, parmesan cheese, parsley	
Mixed Vegetables with Tofu	15
steamed or sauteed	