

# APPETIZERS

## HOT

<b>Edamame</b>  steamed, topped with maldon sea salt	6
<b>Spicy Edamame</b> chili garlic sauce, parmesan	8
<b>Crab Cheese Wonton</b>	9
<b>Organic Shishito Peppers</b> 	10
<b>Calamari</b> sweet Thai chili with mango & sesame seeds	10
<b>BBQ Spare Ribs</b>	11
<b>Rock Shrimp Tempura</b>	12
<b>Broiled Yellowtail Kama</b>	16
<b>Petit Filet Mignon</b>	16
wasabi truffle butter, asparagus, crispy mashed potato	
<b>Braised Galbi Short Rib</b>	16
braised for 24 hours with Korean galbi sauce, crispy mashed potato, sauteed julienned red pepper & onion	
<b>Spanish Octopus</b>	18
gochujang aioli, salsa verde, fingerling potato, asparagus	

## COLD

* <b>Spicy Tuna Avocado Ball</b>	12
* <b>Tuna or Salmon Tartare</b>	14
* <b>Sashimi Pizza</b> choice of tuna or salmon guacamole, spicy aioli & kabayaki sauce, tobiko	14
* <b>Mito Naruto</b> tuna, salmon or yellowtail	15
* <b>Salmon Tacos</b>	15
crispy tacos, spicy aioli, kabayaki tare, creme fraiche avocado, truffle infused oil	
* <b>Crispy Rice Sushi</b> spicy tuna on top	15
* <b>Yellowtail Jalapeno</b>	15
thinly sliced hamachi, jalapeno slice, yuzu truffle soy vinaigrette	
<b>Spicy Tuna Gyoza</b>	15
lightly grid crispy gyoza served with guacamole. sweet chili sauce	
* <b>Lobster Guacamole</b>	15
Maine lobster salad & homemade guacamole served with corn chips	
* <b>Kumamoto Oyster</b> 1/2 dozen MP / dozen MP	

## Dim Sum

<b>Vegetable Dumpling</b> 	7
steamed, sweet soy vinaigrette	
<b>Spicy Wonton</b>	8
savory homemade Japanese Kurobuta pork wonton in Szechuan chili infused oil & chili crisp. scallion. steamed	
<b>Vegetable Spring Rolls</b>  yuzu apricot & peach	7
<b>Shrimp Shumai</b>	8
steamed, sweet soy vinaigrette	
<b>Wagyu Beef Dumpling</b>	8
wagyu beef & vegetable. steamed or pan-fried	
<b>Wagyu Beef Egg Roll</b>	8

## HIBACHI / TERIYAKI

served with roasted market vegetables

<b>Chicken</b>	18
<b>Salmon</b>	22
<b>Shrimp</b>	22
<b>Ribeye Steak</b>	26

## SHAREABLE SIDES

<b>Mito Fries</b>	7
<b>Scallion Pancake</b>	7
 <b>Broccoli</b> steamed or sauteed	12
<b>Parmesan Truffle Fries</b>	12
truffle oil, parmesan cheese, parsley	
 <b>Mixed Vegetables with Tofu</b> steamed or sauteed	15

\* Raw or undercooked

 indicates that this item is considered vegetarian

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness before placing your order, please inform your server if a person in your party has a food allergy.

18% gratuity will be added for party of 6 or more

## LUNCH PRIX FIXE

\$25

(supplement \$8 for wine pairing)

wine pairing: house red wine, house white wine

### 1st course

Seafood Bisque  
Seaweed Salad  
Kani Salad  
Spicy Tuna Gyoza  
Salmon Tartare  
Shrimp Shumai  
BBQ Spare Ribs

### 2nd course

Mongolian Chicken  
General Tso's Chicken  
Chicken and Broccoli  
Teriyaki: Chicken or Shrimp  
Ribeye Steak (supplement \$7)  
Scottish Salmon (supplement \$5)  
Mito Sashimi or Sushi  
Any 3 Maki Rolls or 1 Signature Roll

### 3rd course

Fried Oreo or Mochi Ice Cream

## SOUP & SALAD

<b>Miso Soup</b> 	4
organic silken tofu, mushroom, wakame & scallion	
<b>Wonton Soup</b>	7
savory homemade Japanese Kurobuta pork wonton Japanese dashi broth, scallion	
<b>Tom Yum Soup</b>	10
Thai hot & sour soup with shrimp and scallop, mushroom & tomato	
<b>Seafood Bisque</b>	11
creamy lobster soup with shrimp & scallop, chantilly cream, toasted garlic bread	
<b>Seaweed Salad</b>	8
assorted Japanese seaweed & kelp noodle, tosozu dressing	
<b>Mito Salad</b> 	8
organic baby & romaine lettuce, cherry tomato, carrot shaving, red radish, sweet soy wasabi dressing.	
<b>Kani Salad</b> kani kama, cucumber	9
<b>Avocado Salad</b> 	11
Sliced avocado with a variety of vegetables	
* <b>Spicy Tuna Avocado Salad</b>	12
diced spicy tuna, organic spring mix, avocado, sweet chili sauce	
<b>Grilled Chicken Salad</b>	13
Grilled chicken with spring mixed with chef special dressing	

## RICE

<b>Vegetable Fried Rice</b> Hibachi / Truffle	13
<b>Chicken Fried Rice</b> Hibachi / Truffle	14
<b>Beef Fried Rice</b> Hibachi / Truffle	15
<b>Shrimp Fried Rice</b> Hibachi / Truffle	15

## NOODLE

Choice of udon / Pad Thai / Lo Mein

<b>Vegetable</b>	13
<b>Chicken</b>	14
<b>Beef</b>	15
<b>Shrimp</b>	15

## Maki Rolls

choice of multigrain rice or sushi rice

California Roll	7
* Tuna Roll	7
* Salmon Roll	7
* Salmon Avocado Roll	8
* Tuna Avocado Roll	8
* Yellowtail Scallion Roll	8
* Yellowtail Jalapeno Roll	8
* Spicy Sea Scallop Roll	9
* Spicy Yellowtail Roll	8
* Spicy Tuna Roll	8
* Spicy Salmon Roll	8
Spicy Kani Roll	8
* Alaskan Roll	8
Boston Roll	8
Eel Avocado Roll	8
Eel Cucumber Roll	8
Shrimp Avocado Roll	8
Philadelphia Roll	8
Chicken Tempura Roll	9
Shrimp Tempura Roll	9
Salmon Tempura Roll	9

## Vegetarian Maki Rolls

choice of multigrain rice or sushi rice


Avocado Roll	6	Cucumber Roll	6
Mango Avocado	6	Mango Cucumber	6
Mixed Vegetable Tempura Roll	7		
Sweet Potato Tempura Roll	7		

## SIGNATURE ROLLS



choice of multigrain rice or sushi rice

Dragon	15
eel & cucumber inside, topped with avocado, tobiko	
Mito Rainbow	15
spicy kani, avocado, tuna, salmon, white fish	
Rapunzel's Hair	16
shrimp tempura & cucumber, topped with spicy kani, avocado, creamy yuzu & eel sauce	
* Fanstic Four	16
tuna, salmon & avocado roll, topped with 4 flavors of tobiko	
Volcano	16
lightly fried white tuna & crab, Japanese mayonnaise, kabayaki sauce and hot sauce	
* Hot Mama	16
shrimp tempura, spicy tuna & pickled jalapeno, topped with seared black pepper tuna & avocado, spicy aioli and eel sauce	
* Mango Hawaii	16
spicy crunch salmon & avocado, topped with mango, spicy kani & wasabi tobiko, yuzu mango sauce	
* Fire Island	17
shrimp tempura & avocado, topped with spicy tuna, kabayaki sauce	
* Joker	17
tuna, salmon, avocado inside, topped with seared white tuna, jalapeno, sriracha, sweet chili sauce	
Out of Mind	17
white tuna tempura & spicy tuna roll, topped with eel & avocado, kabayaki sauce	
* Triple Three	17
tuna, salmon, yellowtail, avocado inside, with soy paper, tobiko, eel sauce, spicy mayo & creamy onion sauce	
Golden State	18
shrimp tempura, crunch lobster salad, red tobiko, avocado, topped with mango & tobiko, sweet chili and mango sauce	
* Sear Tuna	17
spicy crab & avocado, seared tuna & white tuna on top. kabayaki sauce	
* Triple Salmon	18
spicy salmon & smoked salmon, salmon toro on top, saikyo miso sauce	
Monster Lobster	21
lobster tempura, spicy crunch tuna and avocado, topped with spicy lobster meat, mango & eel sauce, spicy aioli & saikyo miso sauce	
Mito	21
rock shrimp tempura, lobster salad & king crab meat on top. sweet aioli	

## Kitchen Bento \$18

**Choice of Soup:** miso soup  or tom yam soup (\$2 extra)  
**Choice of Appetizer:** rock shrimp or spring roll  
**Choice of Roll:** California roll or spicy tuna roll  
**Choice of Entree:** General Tso's chicken; Mongolian Chicken; Chicken Broccoli; Thai Crispy Chicken; Sauteed Mixed Vegetable with Tofu  
 Hibachi: Chicken / Salmon / Shrimp / Steak  
 Teriyaki: Chicken / Salmon / Shrimp / Steak  
**Choice of Rice:** white rice, multigrain rice or fried rice (\$1 extra)

## Sushi Bento \$18

**Choice of Soup:** miso soup  or tom yum soup (\$2 extra)  
**Choice of Salad:** avocado salad , kani salad, or seaweed salad  
**Choice of Appetizer:** spicy tuna pincho or spicy salmon pincho  
**Sushi or Sashimi:** tuna, salmon, yellowtail, or white fish  
**Choice of One Signature Roll or 2 Maki Rolls**

## Maki Lunch \$15

choice of any 3 maki rolls  
 served with miso soup  or house salad 

## SIGNATURE DISHES

served with roasted market vegetables  
 choice of white rice or multigrain rice

General Tso's Chicken	crispy white meat chicken	18
Mongolian Chicken	bell pepper, onion, scallion	18
Thai Crispy Chicken		18
	Crispy white meat chicken topped with fruity sweet chilli sauce	
Chicken and Broccoli		18
	stir-fried chicken breast, broccoli, basil, brown sauce	
Wok-Grilled Garlic Shrimp		24
	sauteed julienne of peppers, onion, shimeji mushroom & asparagus	
Wagyu Beef Burger		24
	1/2 lb grilled wagyu beef, caramelized onion, pickled jalapeno, cheddar cheese, dill pickles, lettuce & tomato, with truffle fries	
Crispy Red Snapper		24
	caramelized soy sauce, rice wine vinaigrette	
Scottish Salmon	creamy brown butter sauce	26
Mongolian Steak		26
	julienned bell of peppers, onion & scallion,	
Thai Basil Filet Mignon	10 oz	32
	garlic, market vegetables & Thai basil leaves	
Filet Mignon	8 oz	32
	yakiniku port wine reduction, grilled half lobster (supplement \$15)	
Rib Eye Steak	12 oz	38
	yakiniku port wine reduction, bone marrow, grilled half lobster (supplement \$15)	

## SUSHI BAR ENTREE

Four Ways: Salmon		32
	6 sashimi, 4 sushi & spicy salmon roll, salmon tartar	
Four Ways: Yellowtail		32
	6 sashimi, 4 sushi & spicy yellowtail roll, yellowtail jalapeno	
Four Ways: Tuna		32
	6 sashimi, 4 sushi & spicy tuna roll, tuna tartare	
Chef's Sushi	12 pieces & 1 spicy tuna roll	32
Chirashi Sushi		30
	today's fish & vegetable selection of seasonal varieties. 18 pieces	
Sashimi Variation		38
	today's fish selection of seasonal varieties. 18 pieces	
Sushi & Sashimi Variation		41
	12 sashimi, 6 sushi & 1 classic roll (except Toro Scallion Roll & Kingcarb California roll)	
Sushi & Sashimi Deluxe Variation		65
	18 sashimi, 10 sushi & choose 1 roll from the signature roll (except Ultimate Toro Roll & Sea Bass Roll)	