

APPETIZERS

HOT

Edamame		steamed, topped with maldon sea salt	6
Takoyaki Octopus Balls			7
Vegetable Dumpling		steamed, sweet soy vinaigrette	7
Vegetable Spring Rolls		yuzu apricot & peach	7
Mito Fries			7
Scallion Pancake			7
Spicy Wonton		savory homemade Japanese Kurobuta pork wonton in Szechuan chili infused oil & chili crisp. scallion. steamed	8
Shrimp Shumai		steamed, sweet soy vinaigrette	8
Wagyu Beef Dumpling		wagyu beef & vegetable. steamed or pan-fried	8
Pork Chicken Dumpling			8
Spicy Edamame		chili garlic sauce, parmesan	8
Purple Sweet Potato Fries			8
Yakitori Chicken Skewer			8
Crab Cheese Wonton			9
Organic Shishito Peppers			10
Calamari		sweet Thai chili with mango & sesame seeds	10
Popcorn Chicken			10
BBQ Spare Ribs			11
Rock Shrimp Tempura			12
Parmesan Truffle Fries		truffle oil, parmesan cheese, parsley	12
Broiled Yellowtail Kama			16
Braised Galbi Short Rib		braised for 24 hours with Korean galbi sauce, crispy mashed potato, sauteed julienned red pepper & onion	16
Spanish Octopus			18

COLD

* Sashimi Pizza	choice of tuna or salmon	14
	guacamole, spicy aioli & kabayaki sauce, tobiko	
* Tartare Three Way		15
* Spicy Salmon Taco		15
* Crispy Rice Sushi	spicy tuna on top	15
* Yellowtail Jalapeno		15
	thinly sliced hamachi, jalapeno slice, yuzu truffle soy vinaigrette	
Spicy Tuna Gyoza		15
	lightly grid crispy gyoza served with guacamole. sweet chili sauce	
* Lobster Guacamole		15
	Maine lobster salad & homemade guacamole served with corn chips	

Rice & Noodles

Black Truffle Fried Rice		13
	wild mushroom, truffle Xo sauce choice of: vegetable / chicken \$1 / shrimp \$2 / beef \$2	
Mito Fried Rice		13
	Vegetable / chicken \$1 / shrimp \$2 / beef \$2	
Lo Mein Noodle		13
	wok-tossed, choice of: vegetable / chicken \$1 / shrimp \$2 / beef \$2	
Zaru Soba		10
	Japanese cold buckwheat noodles	

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
Yellowtail Jalapeno Appetizer
Shrimp Shumai
BBQ Spare Ribs

2nd course

Mongolian Chicken
General Tso's Chicken
Chicken and Broccoli
Teriyaki or Hibachi Grilled
Mito Sashimi or Sushi
Any 3 Maki Rolls or 1 Signature Roll

3rd course

Crepe Cake or Mochi Ice Cream

SOUP & SALAD

Miso Soup		4
	organic silken tofu, mushroom, wakame & scallion	
Wonton Soup		7
	savory homemade Japanese Kurobuta pork wonton Japanese dashi broth, scallion	
Tom Yum Soup		10
	Thai hot & sour soup with shrimp and scallop, mushroom & tomato	
Seafood Bisque		11
	creamy lobster soup with shrimp & scallop, chantilly cream, toasted garlic bread	
Cucumber Salad		7
	cucumber, kalamata olives, tomato with sesame dressing	
Seaweed Salad		8
	assorted Japanese seaweed, toszazu dressing	
Mito Salad		8
	organic baby & romaine lettuce, cherry tomato, carrot shaving, ginger dressing.	
Kani Salad	kani kama, cucumber	9
Avocado Salad		11
	Sliced avocado with a variety of vegetables	
* Spicy Tuna Avocado Salad		12
	diced spicy tuna, organic spring mix, avocado, sweet chili sauce	

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	32
	12 pieces & 1 spicy tuna roll
Chirashi Sushi	30
	today's fish & vegatable 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)
Sushi & Sashimi Deluxe Variation	65
	18 sashimi, 10 sushi & choose 1 roll from the signature roll (except Ultimate Toro Roll)

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
Eel Avocado Roll	8
Eel Cucumber Roll	8
Shrimp Avocado Roll	8
Philadelphia Roll	8
Chicken Tempura Roll	9
Shrimp Tempura Roll	9

Maki Roll Combo

choice of multigrain rice or sushi rice

Maki A Combo	18
Maki B Combo	19
spicy tuna, salmon avocado, eel avocado	
Maki C Combo	19
California, Philadelphia, shrimp tempura	
Spicy Roll Combo	18
spicy tuna, spicy salmon, spicy yellowtail	

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 DISHES

served with roasted market vegetables
choice of: white rice / multigrain rice / fried rice

Honey Soy Teriyaki	18
choice of: - chicken breast - salmon (\$ 4) - Brolied jumbo sea shrimp (\$ 4) - Prime ribeye (\$ 8)	
Hibachi Grilled	18
choice of: - chicken breast - salmon (\$ 4) - Brolied jumbo sea shrimp (\$ 4) - Prime ribeye (\$ 8)	
Broccoli	12
steamed or sauteed	
Mixed Vegetables with Tofu	15
steamed or sauteed	
General Tso’s Chicken	18
crispy white meat chicken	
Mongolian Chicken	18
bell pepper, onion,scallion	
Thai Crispy Chicken	18
Crispy white meat chicken topped with fruity sweet chilli sauce	
Chicken and Broccoli	18
stir-fried chicken breast, broccoli, basil, browen 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	
Mongolian Steak	26
julienned bell of peppers, onion & scallion,	
Thai Basil Steak	26
garlic, market vegetables & Thai basil leaves	

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

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: tuna or salmon tartare
Choice of 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 ROLLS

choice of multigrain rice or sushi rice

Dragon	16
eel & kani inside, topped with avocado, tobiko	
* Mito Rainbow	16
spicy kani, avocao, tuna, salmon, white fish	
Rapunzel’s Hair	16
shrimp tempura, 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, 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	
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 rock shrimp, mango & eel sauce, spicy aioli & saikyo miso sauce	
Mito	21
rock shrimp temoura, lobster salad & snow crab meat on top. sweet aioli	

* 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