



# Mito

64-18 108th St, Forest Hills, NY 11375  
Tel: (718) 255-6668

## APPETIZERS

### HOT

Edamame	steamed, topped with maldon sea salt	7
Spicy Edamame	chili garlic sauce, parmesan	9
Crab Cheese Wonton		9
Yakitori Chicken Skewer		9
Organic Shishito Peppers		10
Calamari	sweet Thai chili with mango & sesame seeds	11
BBQ Spare Ribs		12
Rock Shrimp Tempura		13
Broiled Yellowtail Kama		18
Petit Filet Mignon	wasabi truffle butter, asparagus, crispy mashed 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 or Salmon Tartare		14
* Sashimi Pizza	choice of tuna or salmon guacamole, spicy aioli & kabayaki sauce, tobiko	14
* Salmon Tacos	crispy tacos, spicy aioli, kabayaki tare, creme fraiche avocado, truffle infused oil	15
* Crispy Rice Sushi	spicy tuna on top	15
* Yellowtail Jalapeno	thinly sliced hamachi, jalapeno slice, yuzu truffle soy vinaigrette	15
Spicy Tuna Gyoza	lightly grid crispy gyoza served with guacamole. sweet chili sauce	15
* Lobster Guacamole	Maine lobster salad & homemade guacamole served with corn chips	15
* Kumamoto Oyster	1/2 dozen MP / dozen MP	

## Dim Sum

Pork Soup Dumpling	Xiao Long Bao	8
Vegetable Dumpling	steamed, sweet soy vinaigrette	8
Spicy Wonton	savory homemade Japanese Kurobuta pork wonton in Szechuan chili infused oil & chili crisp. scallion. steamed	8
Vegetable Spring Rolls	yuzu apricot & peach	8
Shrimp Shumai	steamed, sweet soy vinaigrette	9
Wagyu Beef Dumpling	wagyu beef & vegetable. steamed or pan-fried	9
Wagyu Beef Egg Roll		9

## RICE

Vegetable Fried Rice	Truffle / Hibachi	14
Chicken Fried Rice	Truffle / Hibachi	15
Beef Fried Rice	Truffle / Hibachi	16
Shrimp Fried Rice	Truffle / Hibachi	16

## NOODLE

Choice of udon / Pad Thai / Lo Mein

Vegetable	14
Chicken	15
Beef	16
Shrimp	16

## 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: 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
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## SOUP & SALAD

Miso Soup	organic silken tofu, mushroom, wakame & scallion	4
Wonton Soup	savory homemade Japanese Kurobuta pork wonton Japanese dashi broth, scallion	7
Tom Yum Soup	Thai hot & sour soup with shrimp and scallop, mushroom & tomato	10
Seafood Bisque	creamy lobster soup with shrimp & scallop, chantilly cream, toasted garlic bread	11
Miso Ramen	choice of: vegetable / chicken / pork	15
Seaweed Salad	assorted Japanese seaweed & kelp noodle, tozazu dressing	8
Mito Salad	organic baby & romaine lettuce, cherry tomato, carrot shaving, red radish, ginger dressing.	8
Kani Salad	kani kama, cucumber	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

## SHAREABLE SIDES

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

## 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	9
* Spicy Sea Scallop Roll	11
* Spicy Yellowtail Roll	9
* Spicy Tuna Roll	9
* Spicy Salmon Roll	9
Spicy Kani Roll	9
* Alaskan Roll	9
Boston 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

## Vegetarian Maki Rolls

choice of multigrain rice or sushi rice

Avocado Roll	7	Cucumber Roll	7
Mango Avocado	7	Mango Cucumber	7
Mixed Vegetable Tempura Roll	8		
Sweet Potato Tempura Roll	8		

## HIBACHI / TERIYAKI

served with roasted market vegetables

choice of crispy mashed potato / white rice / multigrain rice

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 Tso's Chicken	crispy white meat chicken	22
Mongolian Chicken	bell pepper, onion, scallion	22
Thai Crispy Chicken		22
	Crispy white meat chicken topped with fruity sweet chilli sauce	
Chicken and Broccoli		22
	stir-fried chicken breast, broccoli, basil, brown sauce	
Wok-Grilled Garlic Shrimp		26
	sauteed julienne of peppers, onion, shimeji mushroom & asparagus	
Wagyu Beef Burger		26
	1/2 lb grilled wagyu beef, caramelized onion, pickled jalapeno, cheddar cheese, dill pickles, lettuce & tomato, with truffle fries	
Crispy Red Snapper		26
	caramelized soy sauce, rice wine vinaigrette	
Scottish Salmon	creamy brown butter sauce	28
Mongolian Steak		29
	julienned bell of peppers, onion & scallion,	
Thai Basil Filet Mignon	10 oz	34
	garlic, market vegetables & Thai basil leaves	
Filet Mignon	8 oz	34
	yakiniku port wine reduction, grilled half lobster (supplement \$15)	
Korean Galbi Short Rib		35
	sauteed julienned bell pepper & onion	
Chilean Seabass	XO seafood sauce	36
Rib Eye Steak	12 oz	40
	yakiniku port wine reduction, bone marrow, grilled half lobster (supplement \$15)	
Lobster & Shrimp		43
	lemon butter poached shrimp, with grilled half lobster, sweet corn, fingerling potato, sugar snap peas & broccoli, lemon butter sauce	

## Kitchen Bento \$19

Choice of Soup: miso soup  or tom yam soup (\$2 extra)

Choice of Appetizer: rock shrimp or spring roll

Choice of Dim Sum: shumai or beef egg 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 \$19

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

## SIGNATURE ROLLS

choice of multigrain rice or sushi rice

Dragon	16
	eel & kani inside, topped with avocado, tobiko
* Mito Rainbow	17
	spicy kani, avocado, tuna, salmon, white fish
Rapunzel's Hair	17
	shrimp tempura, topped with spicy kani, avocado, creamy yuzu & eel sauce
* Fantastic 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
* Monster Lobster	23
	lobster tempura, spicy crunch tuna and avocado, topped with rock shrimp, mango & eel sauce, spicy aioli & saikyo miso sauce
Mito	23
	rock shrimp tempura, lobster salad & snow crab meat on top. sweet aioli

## SUSHI BAR ENTREE

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	39
	12 pieces & 1 spicy tuna roll
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 (except Toro Scallion Roll)
Sushi & Sashimi Deluxe Variation	69
	18 sashimi, 10 sushi & choose 1 roll from the signature roll (except Ultimate Toro Roll & Sea Bass Roll)