

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
Popcorn Chicken			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			20

COLD

* Tartare Three Way	15
* Sashimi Pizza	15
choice of tuna or salmon guacamole, spicy aioli & kabayaki sauce, tobiko	
* Spicy Salmon Tacos	15
* Crispy Rice Sushi	15
spicy tuna on top	
* 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
lobster salad & homemade guacamole served with corn chips	
* Kumamoto Oyster	
1/2 dozen MP / dozen MP	

Dim Sum

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

Rice & Noodles

Black Truffle Fried Rice	14
wild mushroom, truffle Xo sauce choice of: vegetable / chicken \$1 / shrimp \$2 / beef \$2	
Mito Fried Rice	14
Vegetable / chicken \$1 / shrimp \$2 / beef \$2	
Lo Mein Noodle	14
wok-tossed, choice of: vegetable / chicken \$1 / shrimp \$2 / beef \$2	
Yaki Udon	14
Japanese noodle, wok tossed, choice of: vegetable / chicken \$1 / shrimp \$2 / beef \$2	
Pad Thai Noodle	14
wok-tossed, choice of: vegetable / chicken \$1 / shrimp \$2 / beef \$2	

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
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

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		
Miso Ramen	choice of: vegetable / chicken / pork	15

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		
Grilled Chicken Salad		13
Grilled chicken with spring mixed with chef special dressing		

SHAREABLE SIDES

	Mito Fries	7
	Scallion Pancake	7
	Crispy Mashed Potato yakiniku port wine reduction	8
	Purple Sweet Potato Fries	9
	Broccoli steamed or sauteed	12
	Parmesan Truffle Fries	12
	truffle oil, parmesan cheese, parsley	
	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
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: white rice / multigrain rice / fried rice (\$2)

Chicken	22
Salmon	24
Shrimp	26
Ribeye Steak	29

SIGNATURE DISHES
served with roasted market vegetables
choice of: white rice / multigrain rice / fried rice (\$2)

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 dumpling
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	17
	eel & kani inside, toopped 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
* 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, 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
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 temoura, 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 & vegatable 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)