

MIYAMOTO

GET STARTED

Edamame (V) (GF)	3
Miso soup	2
Tsukemono (GF) assorted pickled veggies	7
Kaiso seaweed salad (V) A mixture of seaweeds in a sweetened rice vinegar dressing	8
Sunomono salad (V) Thinly sliced, cured cucumbers, in a sweetened rice vinegar dressing	7
☞ Add one item: crab** / shrimp** / tuna* / tako**	+2
Monkey brain* A whole avocado stuffed with spicy tuna tartar, crab salad, seaweed topped with roe, sesame seeds, spicy mayo & eel sauce	11
Hawaiian tuna poke* (can be made GF) Hawaiian style poke with cubed tuna, smoked squid, cucumber, seaweed, chili sprouts, sea salt, tossed in shoyu with sesame oil	15
Jalapeno ninjas** Jalapenos stuffed with cream cheese, spicy tuna tartar, flash fried, and dressed with roe, green onion, spicy mayo & eel sauce	8
Chicken karaage** Japanese version of fried chicken, marinated in ginger, garlic & soy sauce, coated in potato starch, fried till golden, served with spicy mayo & lemon wedges	9
Takoyaki** (6 pcs) Crispy dough balls with octopus pieces, finished with a Japanese BBQ sauce, kewpie mayo, dried bonito flakes & green onions	8
Ika geso -OR- Shrimp tempura** Your choice of squid leg or shrimp tempura, lightly battered & served with dipping sauce	11
Tonkatsu** Japanese "western style" breaded & fried pork cutlet	8
Hamachi kama** (can be made GF) Fried yellowtail collar with chili ponzu sauce	9
Shu mai** Chinese dumplings deep fried with pork & shrimp, served with a spicy cilantro chili salsa	7
Seafood & vegetable tempura** A variety of veggies, 2pcs shrimp, squid leg with dipping sauce	10
Gyoza** Japanese style dumplings served with ginger ponzu. Pork or Veggies	6

SPECIALTY PLATES

Please specify if Chef Choice items need to be altered for allergies

Omakase Chef's Choice multi-course dinner. Per person only	70 / 100
Chirashi* (can be made GF) Big bowl of sushi rice topped with a variety of raw fish and garnishes	25
Dude diet* (can be made GF) Big bowl of sushi rice topped with tuna poke and garnishes	18
Daily sashimi market* (can be made GF) Twelve pieces of the Chef's Choice items	30
Chili ponzu sashimi* (9 pcs) Your choice of one fish in a chili ponzu sauce with garnishes	25
☞ Choose one: hamachi / maguro/ suzuki / sake / bincho / saba / tako / ora king sake	
Todai nigiri* (8 pcs) (can be made GF) Chef's Choice daily fresh sushi, served with miso soup	25

TRADITIONAL ROLLS

California** crab, cucumber, avocado	10
Spicy tuna* (GF) spicy tuna, cuke, sprouts	10
Salmon* (GF) salmon, cucumber, avocado	8
Albacore* (GF) albacore, cuke, pickled jalapeno	8
Hamachi* (GF) yellowtail, cucumber, cilantro	8
Tuna* (GF) tuna, cucumber, avocado	8
Rainbow* california topped with assorted fish	17
Philly** (GF) smoked salmon, cuke, cream cheese	10
Unagi** BBQ eel, cucumber, avocado & eel sauce	11
Kappa maki (V) (GF) cucumber	6
Avocado maki (V) (GF)	6
Ume shiso (V) (GF) pickled plum, shiso, cuke	6
Veggie Roll (V) (GF) Assorted veggies & sesame seeds	7
Spider Roll** Tempura soft shell crab, crab salad, cucumber, avocado, sprouts wrapped with soy paper	13
Assorted vegetarian sushi (V) Veggie roll, 2 pieces inari, 2 pieces avocado nigiri	15
Shrimp tempura** Shrimp tempura, cucumber, avocado	10

*Raw **Cooked (V) Vegetarian (GF) Gluten Free

NIGIRI (2 pcs) / SASHIMI (9 pcs)

Maguro* (GF) Tuna	8 / 27
Bincho* (GF) Albacore	7 / 21
Sake* (GF) Salmon	8 / 27
Ora king* (GF) New Zealand salmon	9 / 32
Hamachi* (GF) Yellowtail	8 / 27
Saba* (GF) House cured mackerel	7 / 23
Hotate* Creamy scallops	6
Hokkaido scallops* (GF)	8 / 27
Suzuki* (GF) Striped bass	7 / 21
Tobiko* Flying fish roe	6
Ikura* House cured salmon roe	8
Uzura* (GF) Raw quail egg	2
Uni* (GF) Sea urchin	MP
Tamago** (V) Egg omelet	4
Ebi** (GF) Cooked shrimp	7
Tako** (GF) Cooked octopus	7 / 27
Unagi** Freshwater BBQ eel	7
Anago** Saltwater BBQ eel	7
Smoked salmon** (GF)	6 / 21
Inari** (V) Fried tofu pouches	3
Fresh wasabi (GF)	3

HAND ROLLS

Ebi ten hand roll* Shrimp tempura, spicy big eye tuna tartar, cucumber	8
Ora king hand roll* (GF) New Zealand king salmon, cucumber, sprouts	8
Negihama hand roll* (GF) Yellowtail tuna, cucumber, green onions	8
Saba shiso hand roll* (GF) House cured mackerel, shiso leaf, cucumber	8
Rose garden hand roll* (V) (GF) Steamed asparagus, cucumber, avocado, sprouts	6

SPECIALTY ROLLS

Miyamoto* (8 pcs) (can be made GF) Big eye tuna, cucumber, pickled jalapeno wrapped with yellowtail, ora king salmon, striped bass, chili ponzu & micro greens	18
Wassup B* (8 pcs) (GF) Fresh Hawaiian albacore tuna, cucumber, avocado topped with yellowtail, wasabi mayo & wasabi tobiko	18
Smooth hoperator* (8 pcs) Crab, shrimp, cucumber, avocado topped with ora king salmon, micro greens & chili ponzu	18
Montavillian* (8 pcs) Tempura soft shell crab, crab salad, cucumber topped with cajun-seared big eye tuna, spicy mayo, fried onions & togarashi peppers	18
Sanchoroshi* (8 pcs) (can be made GF) Spicy big eye tuna tartar, cucumber, cilantro topped with yellowtail, chili ponzu & micro greens	18
Mexican* (GF) (6 pcs) Big eye tuna, cilantro, pickled jalapeno, avocado topped with spicy mayo	12
Black tiger roll* (8 pcs) Shrimp tempura, avocado, cucumber topped with seared albacore tuna, wasabi mayo, kabayaki sauce & black tobiko	18
Black jack** (6 pcs) Crab salad, shrimp, BBQ eel, avocado, flash fried, served with spicy mayo, kabayaki sauce, tempura crunch & flying fish roe	17
Billy low* (8 pcs) (can be made GF) Salmon, avocado, cucumber topped with big eye tuna, spicy mayo, kabayaki sauce & tempura crunch	18
Saba shiso* (8 pcs) (can be made GF) Pickled ginger, cucumber, topped with house cured mackerel, shiso leaf & green onions	16
Rabbit roll (6pcs) (V) Tempura asparagus, tempura yam and tempura onion plus avocado topped with micro greens & a side of kabayaki sauce	8

DESSERT

Goma dango (4 pcs) Fried sesame balls with red bean paste filling	4
Seasonal ice cream Ask your server	6
Seasonal mochi (3 pcs)	6

Consuming raw or undercooked meats, poultry, seafood or shellfish may increase your risk for food-borne illness.

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