

Appetizers

Hot

Edamame steamed, topped with maldon sea salt	7
Spicy Edamame chili garlic sauce, togarashi crunch & rice pearl	9
Organic Shishito Peppers togarashi crunch, citrus ponzu	10
Gyoza choice of pork or vegetable pan fried or steamed, sweet soy vinaigrette	8
Shrimp Shumai steamed, sweet soy vinaigrette	8
Vegetable Spring Rolls yuzu apricot & peach	8
Yakitori Japanese skewers choice of chicken or steak (\$3)	9
Crab Cheese Wonton homemade cheese wonton	10
Calamari lightly fried, sweet Thai chili with mango & sesame seeds	12
BBQ Spare Ribs roasted pork back ribs, asian BBQ sauce	13
Rock Shrimp Tempura spicy aioli	13
Roasted Duck Roll wrapped in scallion pancake with cucumber and mango, lime hoisin reduction	14
Broiled Yellowtail Kama Japanese kabayaki style yellowtail collar	18
Chicken Lettuce Wrap diced chicken with pepper & onion in Thai basil sauce	13
Tempura Sampler 2 pieces of shrimp and assorted vegetables	14

Cold

* Salmon Tacos crispy tacos, spicy aioli, kabayaki tare, crème fraîche, avocado, truffle infused oil	16
* Tuna Pincho diced tuna with yuzu wasabi vinaigrette, avocado, scallion, wasabi nori cracker	15
* Crispy Sushi crispy sushi rice, topped with spicy tuna, jalapeno slice, spicy mayonnaise	15
* Lobster Crispy Sushi crispy sushi rice, topped with steamed Maine lobster meat, sweet aioli, crispy quinoa	20
* Yellowtail Jalapeno thinly sliced hamachi, jalapeno slice, yuzu truffle soy vinaigrette, garlic chips.	16
* Tuna Tataki seared bluefin tuna, maui onion salsa, garlic chips	16
* Salmon Tartare avocado, gingered miso marinated salmon, ikura, soy quail egg, creme fraiche, shio konbu, yuzu vinaigrette	16
* Citrus Salmon Carpaccio seared salmon with citrus paste, yuzu wasabi sauce	12
Lobster Guacamole Maine lobster salad, homemade guacamole, with scallion pancake	18
* Sashimi Pizza choice of tuna or salmom , guacamole, spicy aioli & kabayaki sauce, tobiko	18

Shareable Side

Mito Fried Rice Pineapple / Hibachi vegetable / chicken (\$1) / shrimp (\$2) / beef (\$2)	14
Stir-fried Noodle Udon / Lo Mein / Pad Thai vegetable / chicken (\$1) / shrimp (\$2) / beef (\$2)	14
Popcorn Chicken dusted with our special spicy blend	12
Parmesan Truffle Fries truffle oil, parmesan cheese, parsley	12

Soup

Miso Soup organic silken tofu, shimeji mushroom, wakame & scallion	5
Wonton Soup homemade chicken wonton	7
Tom Yum Soup Thai hot & sour soup	10
Seafood Bisque creamy lobster soup with shrimp & scallop, chantilly cream	11
Ramen Soup choice of Miso or Paitan vegetable / chicken (\$2) / pork (\$2)	15

Salad

Seaweed Salad assorted Japanese seaweed & kelp noodle, toszu dressing	8
Kani Salad kani kama, cucumber, tobiko & lettuce, spicy aioli	9
Mito Salad organic baby & romaine lettuce, cherry tomato, carrot shaving, red radish, sweet soy wasabi dressing, avocado (supplement \$3), spicy tuna (supplement \$4) or grilled chicken breast (supplement \$6)	8
Grilled Chicken Salad Grilled chicken with spring mixed with chef special dressing	13

Kitchen Entree

served with roasted market vegetables & whipped potato

Honey Soy Teriyaki choice of grilled chicken breast, or salmon (supplement \$1), shrimp (supplement \$3), or NY striploin (supplement \$7)	25
Thai Crispy Chicken crispy white meat chicken topped with fruity sweet chilli sauce	24
General Tso's Chicken crispy tender white meat chicken with tangy spicy sauce	25
Scottish Salmon creamy brown butter sauce	28
Dry Aged Ribeye Steak 12 oz yakimiku port wine reduction, grilled lobster tail (supplement \$18)	40
Korean Galbi Short Rib sauteed julienned bell pepper & onion	35
Mongolian Skirt Steak julienned bell pepper, onion & scallion	35
Thai Basil Filet Mignon 10 oz garlic, market vegetables & Thai basil leaves.	35
Chilean Seabass XO seafood sauce	40
Filet Mignon 8 oz yakimiku port wine reduction, grilled lobster tail (supplement \$18)	40
Lobster & Shrimp lemon butter poached shrimp, with grilled lobster tail, cajun butter sauce	45

Sushi Bar Entree

Four Ways: Tuna 6 sashimi, 4 sushi & spicy tuna roll, tuna tartare	38
Four Ways: Salmon 6 sashimi, 4 sushi & spicy salmon roll, salmon tartare	35
Four Ways: Yellowtail 6 sashimi, 4 sushi & spicy yellowtail roll, yellowtail jalapeno	35
Chef's Sushi 12 pcs sushi of chef's selection	39
Sashimi Variation today's fish selection of seasonal varieties. 18 pieces	45
Sushi & Sashimi Variation 12 sashimi, 6 sushi & 1 spicy tuna roll	49
Sushi & Sashimi Deluxe Variation 18 sashimi, 10 sushi & choose 1 roll from the signature roll (except Ultimate Toro roll & miso crispy Chilean sea bass roll)	69

Hibachi Entree

served with one appetizer, hibachi vegetables & jasmine rice
(extra \$3 for fried rice or noodle)

choice of: miso soup / mito salad / spring roll / California roll

Single Item

Market Vegetable	17
Chicken (Free Range)	25
Salmon	29
Shrimp	29
Sea Scallop	33
Skirt Steak 8 oz	35
NY Striploin	8oz 32 / 12 oz 39
Filet Mignon	8oz 35 / 12 oz 42
Dry Aged Ribeye 12 oz	40
Chilean Seabass	40
Lobster	49

Combination

Chicken Breast & Shrimp or Salmon	31
Chicken Breast & NY Striploin	32
Hibachi Combo A NY striploin, chicken, wild shrimp	38
Hibachi Combo B filet mignon, salmon, wild shrimp	45
Filet Mignon & Lobster Tail	47
Ocean's Treasure lobster tail, salmon, wild shrimp	49
Land & Sea filet mignon, lobster tail, salmon, wild shrimp	59

Kid's Hibachi

12 years old or Under, served with jasmine rice, choice of: soup or salad

Hibachi Chicken (Free Range)	17
Hibachi NY Striploin	19
Hibachi Salmon	18
Hibachi Shrimp	17

Maki Rolls

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	9
* Spicy Tuna Roll	9
* Spicy Salmon Roll	9
Spicy Kani Roll	9
Boston Roll	8
Eel Avocado Roll	9
Shrimp Avocado Roll	9
Philadelphia Roll	9
Chicken Tempura Roll	9
Shrimp Tempura Roll	9
Spider Roll	11
Peanut Avocado Roll	7
Mixed Vegetable Tempura Roll	8
Sweet Potato Tempura Roll	8
Mito Naruto Roll salmon, tuna, yellowtail	15
King Crab California Roll	18

Special Rolls

Rapunzel's Hair	18
shrimp tempura & cucumber, topped with spicy kani, avocado, creamy yuzu, eel sauce	
* Miso Crispy Chilean Sea Bass	22
crispy miso sea bass with green apple, topped with crunchy sea scallop, sweet aioli, saikyo miso, spicy aioli and saikyo miso sauce	
Monster Lobster	23
lobster tempura, spicy crunch tuna and avocado, topped with spicy lobster meat, mango & eel sauce	
Volcano	19
white tuna, crab meat & cucumber inside, tempura style, sweet aioli, sriracha sauce & eel sauce	
108 ST	22
spicy tuna, avocado, cream cheese, deep fried, topped with grilled scallop, spicy mayo and eel sauce	
* Sex on the Beach	20
shrimp tempura & spicy tuna inside, topped with tuna, salmon, avocado, creamy yuzu & spicy momiji	
* Joker	18
tuna, salmon, avocado inside, topped with seared white tuna, jalapeno, sriracha, sweet chili sauce	
* Hot Mama	18
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	
Golden State	19
shrimp tempura, crunch lobster salad, red tobiko, avocado, topped with mango & tobiko, sweet chili & mango sauce	
American Dream	19
rock shrimp tempura inside, topped with kani tartare, spicy creamy sauce and eel sauce	
* Triple Three	19
tuna, salmon, yellowtail, avocado inside, with soy paper, tobiko, eel sauce, spicy mayo & creamy onion sauce	
* Ultimate Toro	28
marinated toro with jalapeno inside, topped with seared toro, truffle, Thai chili sauce	

Sushi / Sashimi

3 pieces per order	piece / order
* Tuna	5 / 14
* Chutoro	9 / 26
* O-Toro	17 / 50
* Salmon	5 / 14
* Salmon Roe Ikura	8 / 23
* King Salmon	11 / 32
Smoked Salmon	6 / 17
* Yellowtail	5 / 14
* Super White Tuna	4 / 11
* Squid	4 / 11
* Tobiko	4 / 11
* Scallop	8 / 23
Shrimp	4 / 11
* Jumbo Shrimp	10 / 29
* California Uni	MP
Octopus	4 / 11
Eel	5 / 14
King Crab	MP

* Raw or undercooked
If you have a food allergy, please speak to the owner, manager, chef, or your server.
Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness

18% gratuity for party of 6 or more