APPETIZERS

Dragon Eyes

Deep fried salmon roll served with special dragon eyes sauce. Mikado's most popular item, a must try!



🕽 Spicy Tuna Canape

11 Raw tuna, sesame seeds and green onion marinated with spicy sauce served on rice crackers.

Beef Tataki Lightly seared beef served with sweet red onions and seaweed in ponzu (citrus) sauce.

Tuna Tataki 12 Lightly seared tuna served with sweet red onions with Mikado's original soy based sauce.

Ebi Fry

13

13 1/2

A popular item from Japan! Deep fried breaded prawn served with tonkatsu sauce.

Fire Ball

Hot and spicy grilled pork meatballs glazed with teriyaki sauce and drizzled with creamy sesame sauce on top.

BBQ Shrimp

Grilled prawns, red and green peppers glazed with teriyaki sauce and drizzled with creamy sesame sauce.

Deep Fried Octopus

Deep-fried octopus served with ginger sauce.

Chicken Kara-age

Deep fried marinated boneless chicken. Enjoy with your choice of special dragon eyes sauce or ginger sauce on the side.

Yakitor

4

4

4

6

8 8

8

8

8

Skewered grilled chicken and green onions glazed with teriyaki sauce or shioyaki (grilled with sea salt).

SALAD

BBO Souid 16 Grilled whole squid served with creamy sesame sauce.

BBQ Vegetables Grilled zucchini, onions, red and green peppers served on skewers with creamy sesame sauce.

BBQ Asparagus

15

8

8

12

13

8

Grilled asparagus with a dash of sea salt. Enjoy with a bit of lemon.

7 1/2

8

7

9

Deep-Fried Tofu

Diced tofu lightly deep fried, topped with green onion, ginger, dried seaweed and grated radish served in tempura sauce.

Spring Rolls

Sunomono Salad

style vinaigrette.

Vegetable

3

3

3

4

6

3

6

Prawns, Octopus or Mix

Hot Meal Tray 22 pcs

Yakitori

Fire Ball

Ebi Fry

Yakitori

BBQ Shrimp

Spring Roll

Mini Dragon

Crispy deep fried spring rolls stuffed with pork, glass noodles, carrots, and mushrooms served with a home-made dipping sauce.

Gyoza

Japanese minced pork dumplings served with gyoza sauce.

This delicious dish contains cucumbers, seaweed, glass noodles, and your choice of topping served in Japanese

HOT MEAL PARTY TRAY

50

95

🔍 Green Salad	8
Fresh garden vegetables, grape tomator red onions with your choice of miso dre (citrus) dressing.	
Seaweed Salad	6

Edamame Boiled young soy beans. The most popular appetizer with beer in Japan!

Spinach Goma-ae Boiled spinach and toasted sesame seeds served with Mikado's black sesame dressing.

SASHIMI

Deluxe Sashimi Combo39A deluxe dish with 8 types of chef's choice fine cut fresh fish.		
Regular Sashimi Combo 6 types of chef's choice fine	e cut fresh fisł	29 n.
Tuna	6 pcs 12 1/2	12 pcs 24
Salmon	6 pcs 12 1/2	12 pcs 24
Salmon & Tuna	6 pcs 12 1/2	12 pcs 24
Wild Salmon		6 pcs 13 1/2
Hamachi (Yellowtail)		6 pcs 16
Hotate (Scallop)		6 pcs 16
Toro (Tuna belly)		6 pcs 16
Saba (Mackerel)		6 pcs 11
Blue Fin Tuna	Chu-	kami 1 ρc 4 Toro 1 ρc 6 Toro 1 ρc 9

SUSHI PARTY TRAY

Sushi & R Sushi	oll 64 pcs 80
2	Salmon
2	Tuna
2	Hamachi
2	Ebi
Roll	
12	Salmon Maki
12	Cucumber Maki
16	California
8	Dynamite
8	Spicy Tuna
Sushi 36 p	ocs 85
4	Salmon
4	Tuna

Tuna	
Hamacl	ni
Ebi	
Chop c	hop

. Tobiko Hokki Unagi

Tamago (no rice)

75

Roll 52 pcs 6

- Salmon Maki Cucumber Maki
- California Dynamite
- Spicy Tuna
- Mango Tango
- Rainbow





Please order the above party trays 24 hours in advance. No substitutions

Grilled Fish Seasoned with terivaki sauce or shiovaki (sea salt).

Collars (limited quantities) Deluxe Hamachi Collar Salmon Collar	20 16
Norwegian Mackerel Shioyaki(sea salt) Only Mackerel grilled with a dash of sea salt. Enjoy it lemon and add soy sauce to the grated radish.	·
Atlantic Salmon Fresh Atlantic salmon fillet grilled to perfection	18
Alaskan Black Cod Slowly grilled to enhance the flavour. One taste and you'll know why it's our most popular grille	
and garnished with red pepper and asparagus.	510),

SUSHI



Coast to Coast 6 pcs of nigiri, 12 pcs of sashimi and 16 pcs of special rolls.	72
Deluxe Sushi Combo 12 pcs of nigiri and 6 pcs of hoso maki.	34
Regular Sushi Combo 8 pcs of nigiri and 6 pcs of hoso maki.	23
Chirashi	28

A bowl of sushi rice topped with a variety of fresh fish. A traditional Japanese dish.

Nigiri

Salmon	2 1/4
Tuna	2 1/4
Ebi	2 1/4
Wild Salmon	2 1/2
Ika	2 1/2
Tako	3
Hotate	3
Hamachi	3
Toro	3
Unagi	3 1/2
Botan Ebi	4
Blue Fin Tuna Limited Quantities	4

DX Hot Meal Tray 34 pcs 4 4

BBQ Shrimp 4 Fire ball 4 Spring roll 6 Dragon eves 6

Kara-age Ebi Frv

Edamame

BENTO BOXES

Served with Green Salad, Miso Soup, Edamame and Rice.

27

27

28 1/2

Limit one substitution for \$2.00 extra (Except Rice & Salad). Limited items only. Please ask for details when ordering.

Sushi Bento
Chicken teriyaki, mix tempura, spring roll, sushi

Sashimi Bento

Chicken teriyaki, mix tempura, spring roll, sashimi

Robata Bento

California Roll

BBQ salmon, BBQ shrimp & yakitori, yakiniku, fire ball



Deluxe Bento: with rice, edamame, sunomomo & miso soup

Beef Bento

Beef shogayaki, chicken teriyaki, spring roll, mix tempura

26

24

Vegetable Bento

Vegetable sushi, BBQ vegetables, chilled tofu, vegetable tempura

Deluxe Bento Sashimi 39 1/2 Sushi 38

(No substitutions) Served with Sunomono Salad, Miso Soup, Edamame and Rice.

Mikado's most popular bento includes:

- Tempura or Ebi and Fish Fries
- Sushi or Sashimi
- · 2 kinds of daily special from chef's choice and Customer's Choice (Select two from below): Chicken Teriyaki, Beef Shoga-yaki, Beef Yakiniku, Spring Roll, Deep Fried Octopus, Spinach Goma-ae

ROLLS

An inside out roll with rea inside.	l crab, avocado and mayo	Salmon, cheese v sliced lei
Spicy Tuna Roll	Tobiko 11 Sesame 10	
An inside out roll with spi	cy tuna and cucumber	Godzilla
inside.		Pickled g BBQ eel.
Chop Chop Roll	Tobiko 11 Sesame 10	
An inside out roll with cu	cumber and chopped scallop	Alaskar
mixed with mayo and tob	iko inside.	Salmon,
		inside. A
Dynamite Roll	17	
One of Mikado's most pop	oular rolls. Tempura shrimp,	Rainbo
avocado, cucumber, spicy	sauce, chopped scallops,	Real crat
tobiko and mayo inside.		of fresh

Soider Roll A whole soft-shell crab with asparagus, cabbage, lettuce and cream cheese rolled into one delicious roll.

Mango Tango Roll BBQ eel, cucumber, and red pepper wrapped with mango and avocado. The ingredients will do an unexpected tango in your mouth!

Yam Tem Roll Yam tempura with sesame seeds on the outside.

Avocado Roll Avocado inside, wrapped with avocado. Made especially for the avocado lovers.

Lobster King Roll A tempura lobster tail delightfully wrapped with avocado, cucumber and dragon eyes sauce. Topped with wild salmon and tobiko, and finished under a quick flame for an exquisite flavour combination. Lobster lovers, your king has arrived!

Philadelphia Roll 18 asparagus, cucumber, avocado, and cream wrapped with smoked salmon, avocado and mon. Red onion and tobiko sprinkled on top a Roll inger, avocado, and cucumber wrapped with Topped with tobiko. n Roll 18 real crab, avocado, cucumber, tobiko and mayo An excellent choice for salmon lovers. w Roll 18 ab, avocado, and mayo wrapped with a variety fish and avocado on the outside to make the perfect rainbow. Each bite is different! Brad Roll Tempura shrimp and avocado wrapped with salmon. Sunset Roll 18 Real crab, avocado, cucumber, kanpyo, mayo and tamago wrapped with smoked salmon. Topped with tobiko. Red Rose Roll Blue Fin Tuna 22 Salmon 19 BBQ eel and avocado wrapped with blue fin tuna or Tempura Shrimp Roll Tempura shrimp inside wrapped with sliced avocado.



HOSO MAKI & CONF

California (real crab)	6 1/2
Spicy Tuna	6 1/2
Tuna	5
Salmon	5
Cucumber	4
Chop Chop	6 1/2
Negi Toro	6 1/2

BEEF & CHICKEN

Served with Green Salad, Miso Soup and Rice.

Chicken Teriyaki

22

Teriyaki sauce glazed grilled chicken served over stir-fried vegetables.

Beef Teriyaki 6 oz (Small) 23 9 oz (Large) 30 Teriyaki sauce glazed ribeye steak served over stir-fried vegetables.



Beef Yakiniku

Marinated tender AAA beef strips served with creamy sesame sauce on the side.

TEMPURA

Shrimp	6 pcs (Small) 11	12 pcs (Large) 20
Mix	9 pcs (Small) 11	18 pcs (Large) 20
Vegetable	6 pcs (Small) 8	12 pcs (Large) 14

NOODLES

Udon (Soup)

Тетрига	14
Seafood	14
Chicken	12

SIDE DISHES

Miso Soup Our traditional miso soup with seaweed, tofu, and green onion.	3
Crab Miso Soup Try an upgraded version of our miso soup with real crab, seaweed and green onion.	5
Steamed Rice	2
Extra Sauce	2