

Miko's

Most vegetables and soy bean products including Miso are organic and non-GMO.

前菜 **Appetizers**

Tempura	<i>Shrimp and vegetables fried to perfection in tempura batter</i>	6.00
Yakitori	<i>Chicken on a skewer/2 skewers</i>	5.00
Kushiyaki	<i>Green onion wrapped w/thinly sliced rib eye beef /2 skewers</i>	6.00
Beef Tongue	<i>Sliced beef tongue w/roasted garlic</i>	7.00
Sunomono	<i>Cucumber, wakame seaweed, harusame w/vinegar sauce</i>	4.50
Agedashi-tofu	<i>Fried tofu w/ginger, scallions and bonito flakes on top</i>	5.00
Ikageso	<i>Deep fried calamari legs</i>	5.00
Baked Mussels	<i>Baked mussels with yum yum sauce</i>	6.00
Hiyayakko	<i>Cold tofu w/ginger & scallions in chilled broth</i>	4.50
Karaage	<i>Deep fried marinated chicken cubes</i>	5.50
Ika Sugatayaki	<i>Grilled squid w/Ponzu sauce</i>	8.50
Miko's Gyoza	<i>Miko's special turkey & vegetable pot sticker w/dipping sauce</i>	5.50
Soft Shell Crab	<i>Deep fried soft shell crab w/Ponzu sauce</i>	7.00
Kinpira Gobo	<i>sauté of burdock, carrot and sesame seed</i>	4.00
Hijiki	<i>sauté of seaweed (Hijiki) and fried soy bean curd</i>	4.00
Dynamite	<i>Baked scallops, shrimp w/mushroom and onion & slices of avocado on top</i>	8.00
Hamachi Kama	<i>Grilled yellowtail collar, served w/Ponzu sauce</i>	Market Price
Baby Tako	<i>Seasoned octopus</i>	6.00

一品料理 **Side Orders**

Miso Soup	2.50	White Rice	2.50	Haiga Rice	3.50
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サラダ **Salads**

House Salad	3.50	Seaweed Salad	5.00	Cucumber Salad	4.00
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お献立 A La Carte (Includes Miso Soup, Salad and Rice)

お肉料理 Beef and Chicken Cuisine

(Choice of Mild or Spicy Sauce)

Beef Teriyaki*	<i>Steak served on a sizzling platter with special sauce</i>	24.50
Chicken Teriyaki	<i>Delicate boneless and skinless chicken breast with special sauce</i>	13.50
Chicken Teriyaki/Child Plate	<i>For Children under 9 years old</i>	7.50

揚げ物料理 Deep Fried Cuisine

Tempura	<i>Shrimp and vegetables fried to perfection in tempura batter</i>	14.50
Tonkatsu	<i>Deep fried pork cutlet served with tonkatsu sauce</i>	14.50
Chicken Katsu	<i>Deep fried boneless, skinless chicken breast cutlet served with tonkatsu sauce</i>	14.50

魚料理 Fish Cuisine

Salmon Teriyaki	<i>Pan fried Scottish salmon with olive oil and teriyaki sauce</i>	14.50
Salmon Shioyaki	<i>Grilled Scottish salmon flavored with salt served with Ponzu sauce</i>	14.50
Mackerel Shioyaki	<i>Grilled mackerel flavored with salt served with Ponzu sauce</i>	13.50

鍋料理 Cuisine Served in a Pot

Sukiyaki	<i>Cooked with sliced rib eye beef, shiitake mushrooms, tofu, yam noodles and vegetables</i>	17.00
Nabeyaki Udon	<i>Cooked with udon noodles, fish cake, shrimp tempura and egg</i>	14.50

丼物 Rice Bowl (Includes Miso Soup)

Oyako-Don	<i>Topped with chicken and egg</i>	10.50
Katsu-Don	<i>Topped with pork cutlet and egg</i>	10.50
Yakitori-Don	<i>Topped with chicken cubes, vegetables and spicy special sauce</i>	10.50
Yakiniku-Don	<i>Topped with tender sliced rib eye beef, vegetables and spicy sauce</i>	13.00

***Thoroughly cooking foods of animal origin such as beef, fish, milk, poultry and shellfish reduces the risk of food borne illness. Young children, the elderly and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked.**

麺類 **Noodles**

Shoyu Ramen	<i>Ramen noodles with Chashu pork in soy sauce flavored soup</i>	9.50
Miso Ramen	<i>Ramen noodles with Chashu pork in Miso flavored soup</i>	9.50
Tonkotsu Ramen	<i>Ramen noodles with Chashu pork in pork flavored soup</i>	10.00
Tempura Soba	<i>Hot buckwheat noodles and soup with tempura shrimp and vegetables</i>	9.50
Chicken Yakisoba	<i>Yakisoba noodles sautéed with chicken, vegetables and yakisoba sauce</i>	9.50
Seafood Yakisoba	<i>Yakisoba noodles sautéed with seafood, vegetables and yakisoba sauce</i>	10.50

Miko's Vegetarian Favorites (V=Vegetarian Friendly)

V-Hiyayakko	<i>Cold tofu with grated ginger and scallions</i>	4.50
V-Agedashi Tofu	<i>Deep fried tofu with grated ginger and scallions in broth</i>	5.00
V-Kinpira Gobo	<i>Burdock roots sautéed with sesame seed and carrot</i>	4.00
V-Hijiki	<i>Hijiki seaweed sautéed with carrot and Aburage</i>	4.00
V-Sunomono	<i>Cucumber, wakame seaweed, harusame w/ vinegar sauce</i>	4.50
V-Vegetable Yakisoba	<i>Yakisoba noodles sautéed with vegetables and yakisoba sauce</i>	9.50
V-Tempura	<i>Vegetables fried to perfection in tempura batter</i>	13.50
V-Vegetarian Ramen	<i>Ramen noodles and vegetables in hot soup</i>	10.00
V-Gomoku-Yaki Udon	<i>Udon noodles sautéed with vegetables</i>	12.00

デザート **Dessert**

Ice Cream	<i>Green tea, Vanilla, Red Bean, Black sesame or Lychee sherbet</i>	2.50
Mochi Ice Cream	<i>Various flavors</i>	3.50
Fried Banana w/Ice Cream		6.00

お飲み物 **Drinks**

Soda/ Lemonade/ Iced Tea (Black, Raspberry, Green Tea)		2.50	
Japanese Hot Green Tea	2.50	Ramune 2.50	Bottle water 1.00