

mishik
RESTAURANT
WEEK
SUMMER
2026
DINNER MENU
\$60

APPETIZER
(Select 1)

SOFT SHELL CRAB BAO BUN

1 pc- crispy soft shell crab, gem lettuce, cucumber, sambal aioli

ROCK SHRIMP TEMPURA

tempura battered rockshrimp tossed in chili aioli

GYOZA

wagyu, shrimp, sesame ponzu, 4pcs

ENTREE
(Select 1)

all entrees come with miso soup and tsukemono

UNAGI DON BURI

Binchotan-grilled freshwater eel, pickles, tempura shiso

MISO CHILEAN SEABASS

chilean sea-bass, pickles, shishito, white rice

BLUE MARLIN STEAK

japanese herbs, yuzu kosho caper sauce

DESSERT
(Select 1)

Mango Crepe Cake

Hojicha Ice Cream with Monaka Wafer

mishik
RESTAURANT
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LUNCH MENU
\$45

APPETIZER
(Select 1)

CHICKEN KARAAGE
Crispy chicken, mitsuba marinade, ginger aioli

ROCK SHRIMP TEMPURA
tempura battered rockshrimp tossed in chili aioli

GYOZA
wagyu, shrimp, sesame ponzu, 4pcs

ENTREE
(Select 1)

all entrees come with miso soup and tsukemono

MAGURO DON BURI
blue fin tuna, nori puree, jidori egg, aka rice, mountain yams, ikura

VERDE CHARCOAL CHICKEN
binchotan-grilled chicken thighs, aji verde, spicy teriyaki

MISO CHILEAN SEABASS
chilean sea-bass, pickles, shishito, white rice