

SMALL PLATES (SUSHI BAR)

TACO TRIO 🌶️🍴 15.00 (Very limited availability) Tuna (1), hamachi (1), and salmon (1) tacos with cabbage, green onions, cilantro, avocado puree, cherry tomatoes, and sweet and spicy aioli.	SEARED SESAME CRUSTED TUNA 🌶️🍴 25.00 Served with spicy garlic ponzu.	SEARED ALBACORE BELLY CARPACCIO 🌶️🍴 24.00 Garlic, green onions, olive oil, serrano peppers, tobiko and ponzu.
OYSTERS 🍴🍴 30.00 Fresh oysters, preserved wasabi, green onions, hot sauce, and masago.	SERRANOS ALBACORE 🌶️🍴 22.00 Thin sliced albacore tuna, serrano peppers, citrus soy and sesame oil.	DIP OF THE SEA 🍴 26.00 Blue fin tuna tartare served with nori chips.
BLUE FIN TRIO NIGIRI 🍴🍴 20.00 Akami, chu-toro, and o-toro nigiri.	SPICY HAMACHI CRUDO 🌶️🍴 22.00 Yellowtail sliced with serrano peppers, ponzu, chili oil, habanero infused masago, and fried leeks.	POKE 3 WAYS 🌶️🍴 15.00 Tuna, salmon, and tako (octopus) marinated Hawaiian style. Add nori chips: +5.00

SMALL PLATES (KITCHEN)

EDAMAME 🌱 6.00 Lightly salted boiled green beans (served at room temperature).	GRILLED HAMACHI KAMA 13.00 Yellowtail collar with ponzu sauce.	ROLL OVER LOBSTER 🍴 12.00 Lobster tail with sweet lemon aioli.
SPICY GARLIC EDAMAME 🌶️🌱 9.00 Butter sauteed green soy beans with house spices.	SAKE KAMA 10.00 Deep fried salmon collar with ponzu sauce.	STICKY M RIBS 13.00 Sweet, savory, fall-off-the-bone with house marinade.
CRISPY BRUSSEL SPROUTS 🍴 13.00 Served with habanero masago aioli.	BLUE FIN KAMA 50.00 (Very limited availability) Baked blue fin tuna collar (sizes vary).	GRILLED ALBACORE TUNA (4pc.) 🍴 17.00 Rare, with M sauce and garlic miso and salad.
GYOZA (5pc.) 7.00 Pan or deep fried pot stickers.	UNI BACON BONE MARROW 🍴🍴 30.00 (Allow 25-30 minutes to prepare) Uni toast with house slaw.	NEW YORK STEAK TATAKI 🌶️🍴 12.00 Thinly sliced New York steak finished with a hot oil blend.
TEMPURA COMBO 🍴 12.00 Mixed tempura shrimp and vegetables with tempura sauce.	BLISTERED SHISHITO PEPPERS 🌶️🌱 9.00 Sesame and grapeseed oil blend.	A5 WAGYU BEEF TATAKI 🌶️🍴 20.00 Thinly sliced A5 Wagyu beef finished with a hot oil blend.
SHRIMP TEMPURA (6pc.) 🍴 15.00 Shrimp tempura with tempura sauce.	CHARGRILLED HOKKAIDO SQUID 16.00 Served with daikon and kimchee ponzu.	ALASKAN KING CRAB LEGS 🍴🍴🍴 MP Chef's pull. Creamy in-house compound butter, spicy aioli, and yuzu tobiko.
AGEDASHI TOFU 10.00 Lightly fried tofu, grated ginger, daikon radish, green onions and bonito shavings served with tempura sauce.	IKA GESO 16.00 Fried calamari with kimchee ponzu.	

SOUP, SALAD, & SIDES

STEAMED RICE 4.00	SUNOMONO 🌱 5.00 Thinly sliced cucumber salad with house marinade.	SESAME CRUSTED TUNA SALAD 🍴 18.00 Apples, cucumbers, seaweed salad, cherry tomatoes, micro cilantro, and kimchee ponzu.
MISO SOUP 4.00	WAKAME SALAD 🌱 7.00 Marinated seaweed salad.	HOUSE-MADE SAUCES 2.00ea. Spicy Mayo, M, Habanero Masago Aioli, Teriyaki, Spicy Cream, Ponzu, Kimchee Ponzu, Garlic Miso, Sweet Chili, Chili Oil, Creamy Mayo, or Katsu.
SUSHI RICE 5.00 Served at room temperature with furikake seasoning.	HOUSE SALAD 🌱 7.00 Spring mix salad with house sesame dressing.	
NORI CHIPS 🌱 6.00 Tempura battered seaweed.		
KIZAMI WASABI 🌶️🌱 3.00		

NOODLES

SEAFOOD UDON 🍴 16.00 Enoki mushrooms, scallops, and fish with dashi broth.	SPICY MISO RAMEN 🌶️ 16.00 Pork belly, poached egg, nori, menma, chicken, and charred bok choy.	PAN FRIED UDON 🌶️ Enoki mushrooms and house spicy sauce. Select one: w/ SEAFOOD 🍴 18.00 w/ CHICKEN 17.00 w/ VEGGIES 17.00 w/ BEEF 18.00
TEMPURA UDON 🍴 16.00 Tempura shrimp and vegetables with dashi broth.	GARLIC NOODLES 🌶️ 13.00 Pan stirred noodles with in-house garlic marinade.	

COMBINATION PLATES (Lunch hour is everyday from 12pm - 4pm)

Includes miso soup, rice, and salad.

TERIYAKI CHICKEN w/ TEMPURA ¹ 18.00 w/ SUSHI ² 20.00 w/ SASHIMI ³ 20.00	SESAME CHICKEN w/ TEMPURA ¹ 18.00 w/ SUSHI ² 20.00 w/ SASHIMI ³ 20.00	KATSU CHICKEN w/ TEMPURA ¹ 18.00 w/ SUSHI ² 20.00 w/ SASHIMI ³ 20.00
TERIYAKI BEEF w/ TEMPURA ¹ 21.00 w/ SUSHI ² 23.00 w/ SASHIMI ³ 23.00	SHIOYAKI SALMON w/ TEMPURA ¹ 21.00 w/ SUSHI ² 23.00 w/ SASHIMI ³ 23.00	TERIYAKI SALMON w/ TEMPURA ¹ 21.00 w/ SUSHI ² 23.00 w/ SASHIMI ³ 23.00

¹ Includes mixed tempura shrimp and vegetables 🍴.

² Choose from a California roll, spicy tuna roll 🌶️🍴, or a veggie roll 🌱. No substitutions for specialty rolls.

³ Includes chef's mix of sashimi 🍴. No substitutions.

DINNER PLATES & A LA CARTE OPTIONS

Only dinner plates includes miso soup, rice, and salad.

A la carte options do not.

TERIYAKI CHICKEN → A LA CARTE 18.00 / 13.00	SESAME CHICKEN → A LA CARTE 18.00 / 13.00	KATSU CHICKEN → A LA CARTE 18.00 / 13.00
TERIYAKI BEEF → A LA CARTE 26.00 / 16.00	SHIOYAKI SALMON → A LA CARTE 26.00 / 16.00	TERIYAKI SALMON → A LA CARTE 26.00 / 16.00

NIGIRI AND SASHIMI MIXED PLATES

Includes miso soup and salad

SASHIMI MORIAWASE (15pc.) 🍴🍴 45.00 Chef's choice of assorted sashimi with preserved wasabi.	CHIRASHI (17pc.) 🍴🍴 45.00 Chef's choice of assorted fish with preserved wasabi over sushi rice.	OMAKASE NIGIRI (9pc.) 🍴🍴🍴 75.00 Very limited availability. Chef's choice of preferred and specially prepared nigiri. Served authentic, one at a time.
DELUXE SASHIMI MORIAWASE (25pc.) 🍴🍴🍴 55.00 Chef's choice of assorted sashimi with preserved wasabi.	SUSHI MORIAWASE (10pc.) 🍴🍴 42.00 Chef's choice of assorted nigiri.	

Service charges: 20% gratuity is automatically included for parties of 6 or more (even if any party member is not dining).

Check splitting: Our POS system supports a max of 3 splits

****Consuming raw/undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please let us know of any dietary restrictions.****

Due to rising costs of local and imported ingredients, prices are subject to change without notice and are accurately reflected here and at www.msushibistro.com. Other sites such as Yelp, Grub Hub, Uber Eats, etc., should not be relied on for pricing.

REVISED 1/24/2024

NIGIRI AND SASHIMI

	NIGIRI (2pc.)	SASHIMI (7pc.)		NIGIRI (2pc.)	SASHIMI (7pc.)		NIGIRI (2pc.)	SASHIMI (7pc.)
HON MAGURO Blue fin tuna 🍣	9.00	25.00	EBI Cooked shrimp 🍤	5.00	N/A	HIRAME Halibut 🍣	9.00	N/A
SAKE Salmon 🍣	8.00	16.00	AMA EBI Sweetwater shrimp 🍤	14.00	N/A	MADAI Red snapper 🍣	9.00	N/A
SHIRO MAGURO Albacore tuna 🍣	8.00	16.00	TAMAGO Sweet egg omelet	7.00	N/A	KANPACHI Amberjack 🍣	9.00	N/A
TAKO Octopus 🍣	6.00	15.00	KINMEDAI Golden eye snapper 🍣	11.00	N/A	SHIMA AJI Yellowjack 🍣	9.00	N/A
HAMACHI Yellowtail 🍣	8.00	19.00	KANI Real crab 🍤	8.00	N/A	SAKE TRIO Salmon flesh, skin, and roe 🍣	10.00	N/A
HOTATE Scallop 🍣	8.00	16.00	KAMASU Barracuda 🍣	11.00	N/A	A5 AND TRUFFLE (NIGIRI ONLY) 🍣		28.00
ESCOLAR TATAKI Seared escolar 🍣	7.00	16.00	SAKE TORO Salmon belly 🍣	12.00	23.00	Japanese A5 wagyu beef and truffle		
UNI Sea Urchin 🍣	MP	N/A	HAMACHI TORO Yellowtail belly 🍣	12.00	23.00	HEAVEN ON EARTH (NIGIRI ONLY) 🍣		32.00
IKURA Salmon roe 🍣	8.00	N/A	CHU-TORO Blue fin tuna 🍣	16.00	42.00	Japanese A5 wagyu beef, truffle, and uni		
TOBIKO Flying fish roe 🍣	6.00	N/A	Medium fat			A5 AND FOIE GRAS (NIGIRI ONLY) 🍣		40.00
MASAGO Smelt roe 🍣	5.00	N/A	O-TORO Blue fin tuna 🍣	20.00	45.00	Japanese A5 wagyu beef and foie gras		
UNAGI Freshwater eel	7.00	N/A	Premium fat					

ROLLS AND HAND ROLLS

	HAND ROLL	ROLL		HAND ROLL	ROLL		HAND ROLL	ROLL
NEGI-HAMA 🍣	7.00	9.00	EEL AVOCADO	9.00	12.00	VEGGIE 🌱	5.00	8.00
SPICY TUNA 🍣	7.00	9.00	SALMON 🍣	9.00	12.00	TEKKA 🍣	9.00	12.00
SOFT SHELL CRAB 🍤	9.00	12.00	SALMON SKIN 🍣	7.00	9.00	SCALLOP 🍣	9.00	N/A
CALIFORNIA	7.00	9.00	SALMON SKIN TRIO 🍣	14.00	17.00	RAINBOW 🍣	N/A	12.00
REAL CRAB 🍤	10.00	12.00	AVOCADO 🌱	5.00	7.00	PHILLY 🍣	N/A	12.00
SHRIMP TEMPURA 🍤	7.00	9.00	KAPPA 🌱	5.00	7.00			

SPECIALTY ROLLS Parenthesis () indicate ingredient wrapped inside the roll

PREGGO 🍣 20.00 (Panko shrimp, crab salad, cucumber) Cooked salmon, avocado, arare, fried leeks, creamy mayo, sweet chili, spicy cream, and micro greens. Designed for guests who prefer a fully cooked roll.	PINK ORCHID 🍣 19.00 (Blue fin tuna, green onions, cucumber) Blue fin tuna, creamy mayo, preserved wasabi, serrano peppers, habanero infused masago, fried leeks, kimchee ponzu dipping sauce.
VEGETABLE DELIGHT 13.00 (Tempura veggies) Soy wrap, avocado, garlic miso, sweet chili and arare.	BIGGIE 🍣 15.00 (Crab salad, cucumber, panko shrimp) Avocado, green onions, masago, spicy cream, and teriyaki sauce.
MUSHY MUSHY 🌱 12.00 (Avocado, cucumber, kaiware) Seaweed salad, cherry tomatoes, micro cilantro, and sweet miso.	INFERNO 🍣 16.00 (Spicy tuna, panko shrimp) Tuna, avocado, spicy sauce, spicy cream, teriyaki sauce, tempura flakes, and habanero infused masago.
FLAMING DRAGON 🍣 16.00 (Spicy tuna, panko shrimp) Fresh tuna, albacore tuna, M sauce, garlic miso, torched and finished with teriyaki sauce, green onions, and masago.	KILLER BRI 🍣 22.00 (Tempura soft shell crab, cream cheese, spicy tuna, cucumber) seven spice tuna, avocado, sweet miso, spicy sauce, spicy cream, M sauce, teriyaki sauce, chives, and habanero infused masago.
SMOKEY PEYTON 🍣 16.00 (Crab salad, cream cheese, fresh scallops, cooked shrimp) Fresh salmon, avocado, M sauce, garlic miso, torched and finished with teriyaki sauce, green onions, and black tobiko.	CRUNCH AND MUNCH 🍣 16.00 (Crab salad, cucumber) Fresh salmon, avocado spicy cream, chives, serrano peppers, yuzu tobiko, tempura flakes, kimchee ponzu.
CANDY CAMERON 🍣 16.00 (Crab salad, panko shrimp) Soy wrap, Hokkaido scallops, avocado, creamy mayo, teriyaki sauce, and yuzu tobiko	ALL IN ONE 🍣 20.00 (Crab salad, avocado, cucumber, panko shrimp) Unagi, seven spice tuna, spicy cream, spicy sauce, teriyaki sauce, green onions, and fried leeks.
HUDSON DELIGHT 🍣 16.00 (Crab salad, panko shrimp) Fresh salmon, unagi, torched and finished with spicy cream, sweet miso, teriyaki sauce, micro cilantro, and tobiko.	DELICIOUS 🍣 20.00 (Crab salad, tempura asparagus, panko shrimp) Fresh salmon, fresh tuna, avocado, creamy mayo, M sauce, teriyaki sauce, finished with three different types of roe.
SNOW WHITE 🍣 16.00 (Hamachi, avocado, cucumber) Hamachi, thin cut lemon slices, teriyaki sauce, spicy sauce, green onions, and yuzu tobiko.	THE M 🍣 33.00 (Crab salad, spicy tuna, cucumber, panko shrimp) Seven spice tuna, avocado, tempura lobster, arare, micro cilantro, fried leeks, sweet chili sauce, teriyaki sauce, creamy mayo, and spicy cream.
LONE TIGER 🍣 16.00 (Crab salad, panko shrimp) Unagi, serrano peppers, M sauce, torched and finished with teriyaki sauce, tempura flakes, green onions, and masago.	**CUSTOM MADE ROLLS** Any custom made rolls (rolls not shown on this menu or rolls made at a different establishment) start off at 18.00 based on chef's decision.
TO DIE FOR 🍣 16.00 (Tempura shrimp, spicy tuna, apples, lemon) Seared salmon, avocado, sweet chili sauce, spicy cream, arare, fried leeks, and micro cilantro.	

CUSTOMIZATIONS: SUB NORI w/ SOY WRAP +3.00/ROLL
SUB NORI w/ CUCUMBER WRAP +5.00/ROLL
DEEP FRYING ROLLS +5.00/ROLL

DESSERT

DEEP FRIED CHEESECAKE 12.00 Served with a scoop of Gunther's ice cream. Ice cream flavors available are vanilla, chocolate, raspberry chip, matcha green tea, or banana rocky road.	GUNTHER'S ICE CREAM SCOOP 6.00 A scoop of vanilla, chocolate, raspberry chip, matcha green tea, or banana rocky road ice cream.
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BEVERAGES

SODA 3.00 Coke, Diet Coke, Sprite, Pibb Xtra, Lemonade, or Iced Tea.	SHIRLEY TEMPLE 4.00	SWEET ICED COFFEE 3.00 Sold by the can. No refills available.
RAMUNE MARBLE SODA 4.00 Various flavors available. Please ask your server.	ORANGE JUICE 3.00	SAN PELLEGRINO SPARKLING WATER 5.00
	HOT GREEN TEA 3.00	
	ICED GREEN TEA 3.00 Sold by the can. No refills available.	

BEER

SAPPORO (Large bottle)	12.00
KOSHIKARI ECHIGO (Large bottle)	12.00
ASAHI (Large bottle)	12.00
ORION (Large bottle)	12.00
ONIBI WEST COAST DIPA	12.00
ONIBI TRIPLE IPA	12.00
ONIBI PEACH PALE ALE	12.00
ONIBI RICE LAGER	12.00
BLUE MOON	7.00
STELLA ARTOIS	8.00
LAGUNITAS IPA	9.00
MODELO ESPECIAL	7.00
CORONA	7.00

SAKE

HOUSE HOT SAKE	5.00 (S); 10.00 (L)
FUNAGUCHI DRAFT CAN (Sweet)	10.00
MIGAKI WINDOWS SHOCHU (Single)	7.00
Full bottle available	50.00
OZEKI SPARKLING FLOWER (Sweet)	12.00
OZEKI SPARKLING PEACH (Sweet)	12.00
HAKUTSURU ORGANIC (Dry)	14.00
KIKU-MASAMUNE KINUSHIRO (Sweet)	18.00
YUZU OMOI (Sweet)	35.00
KAMOTSURU TOKUSEI GOLD (Dry)	18.00
HAKUTSURU SHO-UNE (Dry)	16.00
SUIJIN SUPER DRY (Dry)	20.00
HYAKU MOKU ALT 3 (Semi-dry - 720ml)	100.00

HOUSE MIXTURES

SAKE BOMB	8.00
REVERSE SAKE BOMB	12.00
OYSTER or SCALLOP SHOOTER	7.00
M FASHION	20.00
A twist on the old fashion using cognac in favor of whiskey/bourbon.	
CUCUMBER REFRESHER	14.00
Tequila, shaken with muddled cucumber and lime juice.	

WE ID! Patrons must be 21 or older to order, purchase, or consume alcoholic beverages.

RED WINE

	GLASS	BOTTLE
HOUSE RED	7.00	N/A
CABERNET SAUVIGNON Caymus Vineyards	N/A	135.00
BLACK LABEL ZINFANDEL Jeremy Wine Co.	N/A	60.00
CABERNET SAUVIGNON Mettler Family Vineyards	10.00	35.00
PETITE PETIT Michael David Winery	11.00	38.00
FREAKSHOW CABERNET Michael David Winery	10.00	30.00
OLD VINE ZIN Jeremy Wine Co.	12.00	42.00
PINOT NOIR Intercoastal Vineyards	12.00	42.00
HOME RANCH ZINFANDEL Harney Lane	12.00	40.00
PETITE SIRAH Anaya Vineyards	12.00	42.00

WHITE WINE & **CHAMPAGNE**

CORKAGE FEE: 20.00/BOTTLE

	GLASS	BOTTLE
CHARDONNAY Peltier Winery & Vineyards	7.00	26.00
ALBARINO Bokisch Vingyards	10.00	32.00
SAUVIGNON BLANC Michael David Winery	9.00	30.00
VERMENTINO Peltier Winery & Vineyards	9.00	30.00
FREAKSHOW CHARDONNAY Michael David Winery	11.00	38.00
PINOT GRIGIO Intercoastal Vineyards	12.00	42.00
HOME RANCH CHARDONNAY Harney Lane	12.00	40.00
STANFORD BRUT GOVERNOR'S CUVÉE	7.00	N/A
VEUVE CLICQUOT BRUT	N/A	75.00
BOKISCH SPARKLING ROSADO	N/A	32.00