

M E N U

SMALL BITES

Edamame..... \$5.5

lightly seasoned with salt

Kimchi..... \$4.5

napa cabbage, daikon, scallion, ginger

Seaweed Salad..... \$6.5

mixed greens, carrots, tomato, served with sesame dressing

Agedashi Tofu \$8.5

traditional Japanese dashi, green onion

Takoyaki \$8

tako sauce, Japanese mayo, ginger powdered seaweed, and dried bonito

Chicken Karaage \$16

crunchy chili, sweet soy sauce, spicy aioli

Cream Crab Croquette \$14

snow crab with béchamel sauce, served with tartare sauce

Fried Oysters..... \$18

served with tartare sauce

Sashimi Taster *from* \$12

choose a minimum of 3:

ahi tuna \$4, salmon \$4, hamachi \$6

SUSHI ROLLS

California Roll \$12

Salmon Avocado Roll..... \$14

Tuna Avocado Roll \$14

Dynamite Roll..... \$15

tempura prawn, avocado, cucumber, spicy mayo

Temaki (hand roll)..... \$15

choice of salmon, ahi tuna or crab

RICE BOWLS

Poke Bowl \$22

choice of tuna or salmon

avocado, edamame, cucumber, seaweed, green onion, daikon

Chicken Karaage Bowl \$20

mixed greens

Beef Bowl \$22

thinly sliced beef, traditional sauce, seasonal vegetables

RAMEN

Chashu (braised pork) \$19

choice of soy or miso broth

noodles, nori, boiled egg, onions, bean sprout

MAINS

Chicken Teriyaki \$22

seasonal vegetables with rice

Beef Teriyaki..... \$22

seasonal vegetables with rice

Yakiniku (savory beef) \$22

seasonal vegetables with rice

Chicken Curry \$22

onions, seasonal vegetables with rice

Miso Sablefish \$30

seasonal vegetables with rice



MULLIGAN'S

JAPANESE KITCHEN