

Midori, the Japanese word for green, reflects our commitment to using the freshest ingredients and implementing practices that are environmentally responsible. Our menu is best enjoyed in a family-style of dining that will engage you to socialize as you delightfully progress through various flavors and textures.

soup // salad

miso soup gf	4
organic white miso, tofu, scallion	
house salad v	5
mixed greens, apple, carrot, ginger dressing, wonton crisp	
wakame salad gf, v	6
sesame seaweed salad, house marinated cucumber	
grilled salmon salad gf	15
Honolulu Fish Co. Tasmanian king salmon, mixed greens, shaved onion, avocado, edamame, cherry tomato, toasted pumpkin seed, yuzu vinaigrette	

sides

steamed japanese rice gf, v	5
wok tossed vegetables gf, v	5
broccolini gf, v	5

share plates

edamame gf, v	4	firecracker shrimp	11
soybeans, kosher salt; steamed to order		tempura shrimp, tossed in spicy aioli, sweet soy dipping sauce	
shishito peppers v	6	chicken lettuce wrap	10
mild shishito peppers, wok tossed and charred with ponzu and sesame		ginger-soy chicken, peanut, fresh herbs, carrot, chili sambal sauce, crisp lettuce cups	
steamed potstickers	8	ahi tuna stack*	13
sweet and spicy housemade pork dumplings, ponzu sauce		Honolulu Fish Co. #1+ ahi tuna, mango salsa, avocado, wasabi aioli, yuzu vinaigrette, wonton chips	
crab rangoon	8	crab cakes	13
crab and cream cheese stuffed wonton, orange ginger glaze		lump blue crab, Asian vegetable slaw, pickled pink onion	
calamari	9	seared scallops gf	13
togarashi dusted calamari, lightly fried, tossed in sweet chili sauce, mixed greens		jumbo sea scallops, seared with sauteed spinach, fig-cream sauce	
fresh rolls	10	kushiyaki flank steak*	9
shrimp, basil, cilantro, carrot, cucumber and rice noodles in rice wrap with sweet chili and peanut sauce		grilled, garlic-soy marinated flank steak skewers	

wok

teriyaki	20
choice of chicken, shrimp, or tofu; house teriyaki, wok tossed with vegetables, pineapple and steamed rice	
sweet and spicy noodles	21
large white shrimp, flat rice noodles, gochujang-soy reduction, mushroom, onion, carrot, serrano, pickled diakon, fried egg	

main plates

grilled flat iron steak*	22
grilled, garlic-soy marinated flat iron steak, smashed basil-fingerling potatoes, steamed asparagus	
yuzu-apple scallops gf	23
pan seared jumbo sea scallops, yuzu marinated granny smith apple, bacon, celery root puree	
grilled salmon*	25
Honolulu Fish Co. Tasmanian king salmon, sautéed fennel and snow peas, blueberry-soy reduction, steamed rice	
pan seared duck breast*	24
maple leaf farms pekin duck, wild mushroom risotto, grilled asparagus, plum-port reduction	

gf= gluten free v= vegetarian

A 20% gratuity will be added to parties of seven or more.

Gluten free/low sodium soy sauce available by request.

*NOTICE: Ask your server about menu items that are served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

maki rolls

small, simple, traditional

tuna roll* gf	9
yellowtail roll* gf	8
salmon roll* gf	7
eel roll	9
california roll gf	7
spicy tuna roll*	10
shrimp tempura roll	9
philadelphia roll gf	8
vegetable roll gf	6

modern sashimi

5 thin slices of fish dressed with various sauces and garnishes

yellowtail serrano*	12
Honolulu Fish Co. Japanese hamachi sashimi, ponzu sauce, serrano pepper, cilantro	
tuna tataki*	11
Honolulu Fish Co. #1+ ahi tuna, seared with sesame seed; dressed with ponzu sauce, scallion	
wasabi salmon*	12
Honolulu Fish Co. Tasmanian king salmon sashimi, wasabi crème, sesame-soy, tobiko, scallion	

nigiri and sashimi

nigiri: 2 pcs on top of rice; sashimi: 4 pcs sliced

	nigiri	sashimi
tuna (ahi)* gf	8	11
yellowtail (hamachi)* gf	8	11
salmon (shake)* gf	7	10
shrimp (ebi) gf	7	-
fresh water eel (unagi)	8	11
salmon egg (ikura)*	7	-
smelt egg (masago)*	6	-
octopus (tako) gf	6	8
omakase sashimi platter*		25
'chef's choice' of 9 pieces, 3 varieties		

specialty rolls

midori 14
crab, asparagus, cream cheese, tempura fried, topped with midori sauce, eel sauce
ninja* 14
crab, tempura avocado, topped with tuna, ginger dressing, scallion
spider 13
soft shelled crab, avocado, cucumber, carrot, topped with eel sauce
dragon 14
shrimp tempura, cucumber, topped with eel, avocado, eel sauce
mountain gf 14
avocado, spicy scallop and crab salad, seven spice, fresh lemon; baked
hamachi mango* gf 14
yellowtail, cilantro, cucumber, spicy mayo, topped with shrimp, avocado, serrano pepper, mango sauce
fire up!* 15
tempura shrimp, asparagus, topped with spicy tuna, serrano, eel sauce
tasmanian devil* 14
spicy salmon, shrimp tempura, avocado, roasted red pepper-ginger coulis, eel sauce, scallion
zen v 11
asparagus, bibb lettuce, tomato, pickled daikon, topped with avocado, ponzu sauce, scallion
rock lobster 15
cold water lobster, lump crab, avocado, topped with lemon-truffle aioli, tempura flakes, scallion
rainbow* gf 15
crab, cucumber, topped with avocado and a selection of our fresh fish such as tuna, salmon, yellowtail, shrimp
michigan 14
crab, avocado, cream cheese, topped with spicy mayo, eel sauce; baked
tiger* 13
shrimp, avocado, cucumber, topped with salmon, black tobiko, scallion

desserts

chocolate gateau gf, v	8
flourless ghirardelli chocolate cake, marinated berries, vanilla bean ice cream	
hong kong waffle v	8
almond waffle, vanilla bean ice cream, fresh blackberries, pomegranate reduction, sliced almonds	
green tea ice cream v	6

glossary

ahi - yellowfin tuna
ebi - cooked shrimp
eel sauce- sweet soy, traditionally served with eel
kushiyaki - skewered, grilled meat
midori - japanese word for green
miso - fermented soybean paste
nigiri - pieces of fish over vinegar seasoned rice
nori - sheets of dried seaweed used to make sushi
omakase - chef's choice
ponzu - citrus-soy sauce
sashimi - sliced or prepared fish
sushi - anything made with vinegared rice
tako - octopus
tobiko - flying fish roe
unagi - freshwater eel
wakame - lobe-leaf seaweed
wasabi - japanese horseradish