

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

<b>miso soup</b> gf	4
organic white miso, tofu, scallion	
<b>house salad</b> v	6
mixed greens, apple, carrot, ginger dressing, wonton crisp	
<b>wakame salad</b> gf, v	6
sesame seaweed salad, house marinated cucumber	
<b>grilled salmon salad</b> gf	16
Honolulu Fish Co. Tasmanian king salmon, mixed greens, shaved onion, avocado, edamame, cherry tomato, almonds, yuzu vinaigrette	

## sides

<b>steamed japanese rice</b> gf, v	5
<b>wok tossed vegetables</b> gf, v	6
<b>broccolini</b> gf, v	6
<b>asparagus</b> gf, v	6

## share plates

<b>edamame</b> gf, v	4	<b>firecracker shrimp</b>	11
soybeans, kosher salt; steamed to order		tempura shrimp, tossed in spicy aioli, sweet soy dipping sauce	
<b>shrimp and scallop ceviche*</b>	12	<b>chicken lettuce wrap</b>	10
cilantro lime shrimp and scallop with red pepper, serrano, wonton		ginger-soy chicken, peanut, fresh herbs, carrot, chili sambal sauce, crisp lettuce cups	
<b>steamed potstickers</b>	8	<b>tako su</b>	11
sweet and spicy housemade pork dumplings, ponzu sauce		grilled octopus, pickled cucumber, blistered cherry tomato, basil	
<b>crab rangoon</b>	9	<b>crab cakes</b>	13
crab and cream cheese stuffed wonton, orange ginger glaze		lump blue crab, Asian vegetable slaw, pickled pink onion	
<b>calamari</b>	11	<b>seared scallops*</b> gf	13
togarashi dusted calamari, lightly fried, tossed in sweet chili sauce, mixed greens		jumbo sea scallops, seared with sauteed spinach, fig-cream sauce	
<b>fresh rolls</b>	10	<b>kushiyaki flank steak*</b>	10
shrimp, basil, cilantro, carrot, cucumber and rice noodles in rice wrap with sweet chili and peanut sauce		grilled, garlic-soy marinated flank steak skewers	
		<b>oysters on the half shell*</b> gf	mkt
		daily fresh oyster, served with Asian mignonette sauce	

## wok

<b>teriyaki</b>	21
choice of chicken, shrimp, or tofu; house teriyaki, wok tossed with vegetables, pineapple and steamed rice	
<b>drunken noodles</b>	22
pickled daikon, cherry tomato, spinach, red onion, snow peas, carrot, fried egg, sweet and spicy sauce; choice of chicken, shrimp, or tofu	
<b>chicken fried rice</b>	21
chicken, wok tossed with vegetables, egg and steamed rice	

## main plates

<b>grilled flat iron steak*</b>	23
grilled, garlic-soy marinated flat iron steak, smashed basil-fingerling potatoes, steamed asparagus	
<b>yuzu-apple scallops*</b> gf	24
pan seared jumbo sea scallops, yuzu marinated granny smith apple, bacon, celery root puree	
<b>grilled salmon*</b>	27
Honolulu Fish Co. Tasmanian king salmon, sautéed fennel and snow peas, blueberry-soy reduction, steamed rice	
<b>wild boar tenderloin*</b>	25
cast iron seared wild boar medallions, duck-fat fried fingerling and leek potatoes, sauteed spinach, Asian hot mustard	

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	10
yellowtail roll* gf	9
salmon roll* gf	9
eel roll	9
california roll gf	8
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

<b>yellowtail serrano*</b>	14
Honolulu Fish Co. Japanese hamachi sashimi, ponzu sauce, serrano pepper, cilantro	

<b>tuna tataki*</b>	15
Honolulu Fish Co. #1+ ahi tuna, seared with sesame seed; dressed with ponzu sauce, scallion	

<b>wasabi salmon*</b>	14
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	9	13
yellowtail (hamachi)* gf	9	13
salmon (shake)* gf	9	13
shrimp (ebi) gf	7	-
fresh water eel (unagi)	8	12
salmon egg (ikura)*	7	-
smelt egg (masago)*	6	-
octopus (tako) gf	6	8
omakase sashimi platter*		28
'chef's choice' of 9 pieces, 3 varieties		

## specialty rolls

<b>midori</b> 14
crab, asparagus, cream cheese, tempura fried, topped with midori sauce, eel sauce
<b>ninja*</b> 16
crab, tempura avocado, topped with tuna, ginger dressing, scallion
<b>kinshasa*</b> 16
spicy crab, tempura serrano, topped with tuna, avocado, tobiko, scallion, cilantro and honey-wasabi aioli
<b>dragon</b> 15
shrimp tempura, cucumber, topped with eel, avocado, eel sauce
<b>lotus*</b> 16
salmon, cucumber and wakame, topped with seared tuna, scallion, yuzu vinaigrette
<b>hamachi mango*</b> gf 15
yellowtail, cilantro, cucumber, spicy mayo, topped with shrimp, avocado, serrano pepper, mango sauce
<b>fire up!*</b> 16
tempura shrimp, asparagus, topped with spicy tuna, serrano, eel sauce
<b>tasmanian devil*</b> 15
spicy salmon, shrimp tempura, avocado, roasted red pepper-ginger coulis, eel sauce, scallion
<b>zen</b> v 12
asparagus, bibb lettuce, tomato, pickled diakon, topped with avocado, ponzu sauce, scallion
<b>rock lobster</b> 16
cold water lobster, avocado, topped with lemon-truffle aioli, tempura flakes, scallion
<b>rainbow*</b> gf 16
crab, cucumber, topped with avocado and a selection of our fresh fish such as tuna, salmon, yellowtail, shrimp
<b>michigan</b> 14
crab, avocado, cream cheese, topped with spicy mayo, eel sauce; baked
<b>tiger*</b> 15
shrimp, avocado, cucumber, topped with salmon, black tobiko, scallion

## desserts

<b>chocolate gateau</b> gf, v	8
flourless ghirardelli chocolate cake, marinated berries, vanilla bean ice cream	

<b>hong kong waffle</b> v	8
pumpkin spice waffle, vanilla bean ice cream, cinnamon caramel sauce	

<b>green tea ice cream</b> v	6
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## 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