



# LUNCH

## small plates

**Steamed Edamame** 9  
Soy-Ginger Sauce, Warm or Chilled

**Korean Gochujang Wings** 15  
Gochujang Glaze, Toasted Sesame Seeds, Scallions

**Lettuce Cups**  
Drunken Shrimp 16 | Chicken Teriyaki 15 | Tofu 13  
Bibb Lettuce, Asian Cabbage Slaw, Water Chestnuts

**Bang Bang Shrimp** 14  
Crispy Shrimp, Sriracha Aioli

**Crab Rangoon** 15  
Lump Crab, Crab Stick, & Cream Cheese, Sweet & Sour Sauce

**Crispy Thai Brussels** 13  
Citrus Chile Vinaigrette, Sesame, Scallion, Toasted Garlic

**Snowy Chicken** 11  
Ginger-Garlic & Soy Marinated, Korean BBQ Sauce

**Bangkok Crispy Calamari** 15  
Chili-Miso Sauce

## dim sum

### DUMPLINGS

**Vegetable** 12 • **Philly Cheesesteak** 15  
Ponzu & Thai-Chili Sauce

**Pork** 14

**Wild Mushroom Chicken** 13  
Gyoza Dipping Sauce

## soup & salad

**Miso Wakame** 6  
Silken Tofu, Wakame Seaweed, Scallion

**Tom Yum** 8  
Thai Hot & Sour Broth, Shrimp, Straw Mushrooms, Kaffir Lime Leaves

**Asian House Salad** 8  
Sweet Miso Dressing or Creamy Sesame

**Top any salad above with**  
Snowy Chicken +6 | Stir-fried Shrimp +8  
Grilled Salmon +MP

## shared sides

**Thai-Chili Garlic Green Beans** 9

**Stir-Fried Vegetables** 9

**Crispy Wasabi Fingerling Potatoes** 9  
Wasabi Aioli, Soy-Ginger Sauce, Pickled Carrots, Sesame Seeds, Togarashi, Scallions

## sake

**Sake Sampler** (4 - 1.5oz pours) 16  
Geki Black & Gold • Well of Wisdom • Blossoms of Peace • Endless Summer

**Yuagari Yuzushu "After Bath"** Specialty Sake  
fresh squeezed yuzu, natural citrus, bright and crisp

**Gekkeikan Black & Gold** Junmai-shu SMV ±0 full bodied with hints of honeydew, papaya, anise and roasted nutswell balanced, finishes long and smooth. great sipping sake

**Blossoms of Peace** 14  
aromas of almond and marzipan followed by plum, apricot, and cherry on the palate

**Endless Summer** bright and fresh with a salted melon finish

**Snow Maiden** bright and fresh with a lovely ricey and fruity combination with flavors of honeydew melon, raw pumpkin, and radish

**Well of Wisdom** watermelon, honeydew, sweet melon, and a hint of pistachio

\***Purple Haze black** raspberry flavored hot sake

\***Hot Sake Ozeki** Junmai SMV +4

6oz 10oz BOTTLE

21 33 81 (720 ml)

16 25 61 (720 ml)

14 22 55 (720 ml)

20 32 78 (720 ml)

14 22 55 (720 ml)

18 27 64 (720 ml)

18

10 16

## entrées

**Yuzu Maple Glazed Salmon** 28  
Chili Garlic Snow Peas, Hoisin-Sesame Aioli, Crispy Vermicelli Noodles, White or Brown Rice

**General Tso's Drunken Chicken** 21  
Marinated Crispy Chicken Tenders, Broccoli, Carrots, Sweet Sesame Orange Sauce, White or Brown Rice

**Teriyaki**  
**Chicken** 21 | **Beef** 25 | **Shrimp** 23 | **Salmon** 28  
Stir-fried vegetables, Teriyaki Glaze, White or Brown Rice

**Mongolian Beef** 25  
Marinated Flank Steak, Spring Onion, Bell Peppers, Thai Chili, Crispy Vermicelli Noodles, Soy-Hoisin Glaze, White or Brown Rice

**Wok-Smacked Tofu & Vegetables** 18  
Stir-Fried Vegetables, Crispy Tofu, Sweet Soy-Sesame Glaze, White or Brown Rice

**Beef & Broccoli** 25  
Marinated Flank Steak, Wok Tossed Broccoli, Soy-Hoisin Glaze, White or Brown Rice

## bento box \$20

**California Roll** • **Snowy Chicken**  
**Shrimp Pot Stickers** • **Seaweed Salad**  
White or Brown Rice

**General Tso's Drunken Chicken**  
**Chicken Teriyaki**

**Mongolian Beef** +2

**Wok-Smacked Tofu & Vegetables**

**Beef & Broccoli** +2

**Bang Bang Shrimp**

**Shrimp Teriyaki**

## noodles & fried rice

**Thai Drunken Noodles**  
Red Bell Pepper, Serrano Chili, Carrots, Wide Rice Noodles, Thai Basil, Sweet & Spicy Thai Sauce  
**Vegetable** 17 | **Tofu** 17  
**Chicken** 21 | **Shrimp** 23 | **Beef** 25

**Fried Rice**  
Includes: Edamame, Peppers, Onions, Egg, Thai-Chili, Water Chestnuts, Bean Sprouts, Cilantro, Dark Soy, Oyster Sauce, Sesame Oil, Shaoxing Wine  
**Vegetable** 13 | **Pork Belly** 17  
**Chicken** 16 | **Shrimp** 17  
Add Kimchi to Any Rice +4

**Lo Mein**  
Carrots, Onions, Bell Peppers, Scallions, Snow Peas, Lo Mein Sauce, Egg Noodles  
**Vegetable** 16 | **Chicken** 19  
**Pork Belly** 20 | **Shrimp** 21 | **Beef** 25

consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. please notify your server of any food allergies or dietary restrictions.

We reserve the right to include 20% gratuity on all tables of 8 or more.

## white

**Cielo Pinot Grigio** Veneto, Italy 8/32  
**Oyster Bay Sauvignon Blanc**  
Marlborough, New Zealand 12/48  
**Bogle Chardonnay** Clarksburg, California 9/36  
**Wine by Joe Chardonnay**  
Willamette Valley, Oregon 11/44  
**Dr. Loosen Riesling** Mosel, Germany 13/52  
**Lionel Osmin & Cie Rosé** France 10/40  
**Domaine Bousquet Sauvignon Blanc**  
Uco Valley, Argentina \*All Organic 10/40  
**Kendall Jackson "Vintners Reserve" Chardonnay** California 14/56  
**Kim Crawford Sauvignon Blanc**  
Marlborough, New Zealand 15/60

## red

**Collier Creek Pinot Noir**  
Clarksburg, California 10/40  
**Primarius Pinot Noir**  
Willamete Valley, Oregon 12/48  
**Tortoise Creek Cabernet Sauvignon**  
Lodi, California 12/48  
**Carmel Road Cabernet Sauvignon**  
California 10/40  
**Milbrandt Merlot** Washington State 12/48  
**Andeluna Raices Malbec** Argentina 10/40

## signature cocktails

**Mikimoto Mule** 14  
stateside vodka, ginger beer, simple syrup and fresh lime juice

**Japanese Old Fashioned** 19  
legent japanese bourbon, simple, angustora, orange bitters

**Miki Thai** 14  
captain morgan spiced rum, coconut rum, fresh oj, grenadine, pineapple juice

**Yuzu Spicy Marg** 15  
yuzu sake, tequila, agave, lime juice, muddled jalapeños

**Bourbon Lavender Sour** 14  
bourbon, lavender syrup, lemon juice, splash of egg white

## martinis

**Asian Pear** 13  
pear vodka, amaretto, lemon, simple, pineapple juice

**Karma-Gotcha** 13  
svodka mango vodka, passion fruit vodka, limoncello, mango puree, mango juice

**Sakura Martini** 17  
gingo sake, roku gin, maraschino liqueur

**Lychee Lush** 17  
empress indigo gin, lychees, lychee juice, hibiscus tea, lemon juice, simple, egg white

**Saskes Kiss** 16  
orange vodka, dry vermouth, hibiki whiskey, shochu, orange bitters

## bubbles

**La Marca Prosecco Italy** 14 (187ml Split)

## bottled beer & cans

ask your server for our frosty draft selection!

**Corona Extra** Mexico 6  
**Miller Light** Wisconsin 4  
**Michelob Ultra** Bottle 4  
**Dogfish Head**  
60 Minute IPA DE 6  
**Tsingtao Lager** China 4  
**Lagunitas IPA** California 7  
**Heineken** Netherlands 5  
**Heineken 0.0** NA Netherlands 4  
**Stateside Surfside Tea** Can Pennsylvania 8  
**Downeast** Seasonal Cider Can 7  
**Kona Big Wave** Bottle 6  
**Terra** Korea 6  
**Asashi** Bottle Japan 6  
**Guinness** 14.9 Oz Can 8  
**Stella Artois** Belgium 6  
**Blue Moon** Colorado 6  
**Peroni** Italy 5  
**2SP Up & Out** Can PA 6  
**Sapporo** 22 Oz Can Japan 10

# starters

- Sunomono Special** 16  
cucumber, wakame seaweed, kani, octopus, shrimp, whitefish in a ponzu sauce
- Mikimotos Crab Salad** 13  
crabstick mixed with spicy mayo & eel sauce, over seaweed salad
- Tuna + Avocado Salad** 25  
tuna loin sashimi, avocado, tuna dressing
- Seaweed Salad** 7  
wakame seaweed, house dressing, japanese seasoning
- Salmon Carpaccio** 20  
salmon, avocado, salmon roe, tuna dressing
- Sushi Appetizer** 18  
fresh tuna, salmon, whitefish + 1 tuna roll

**Sashimi Appetizer** 14  
chef's choice of fresh fish

**Tuna Tataki** 25  
seared tuna loin, kani salad, tuna dressing

**Baby Octopus** 13  
small sweet & spicy octopus, over seaweed salad

# sashimi on nigiri

2 Pieces Per Order

- Tuna** Maguro 13
- Fatty Tuna** Toro MP
- Black Pepper Seared Tuna** 13
- White Tuna** 10
- Cajun Seared White Tuna** 10
- Yellowtail** Hamachi 9
- Fresh Salmon** Sake 9
- Smoked Salmon** Kunsel 9
- Fresh Crab** Kani 12
- Crabstick** Kanikama 7
- Surf Clams** Hokkigal 8
- Octopus** Tako 10
- Squid** Ika 8
- Eel** Unagi 9
- Egg** Tamago 7
- Shrimp** Ebi 8
- Sweet Shrimp** Botan Ebi (with head) 15
- Smelt Roe** Masago 8
- Flying Fish Roe** Tobiko 9
- Wasabi Flying Fish Roe**  
Wasabi Tobiko 9
- Salmon Roe** Ikura 14
- Quail Egg** (2 eggs) Usura 6 (Each)

Mon 4pm-9pm | Tues-Thurs 11:30am-9pm

Fri 11:30am-10pm | Sat 2pm-10pm

Sun 2pm-9pm

1212 Washington Street Wilmington, DE

# combinations

Served w/ Miso Soup + Seaweed Salad

- Unagi Don** 27  
juicy grilled freshwater eel, over steamed rice
- Happy Yellowtail** 35  
1 crunchy yellowtail roll, 4 pieces of sushi, 4 pieces of sashimi
- Tuna Family** 40  
1 tuna roll, 4 pieces of tuna sushi, 4 pieces of white tuna sushi
- Fire House Special** 35  
1 fire cracker roll, 4 pieces of salmon sushi, 4 pieces of salmon sashimi
- Mikimoto Chef's Choice** (Serves 2) 90  
beautiful arrangement of sushi + sashimi each additional person +45

# sushi rolls

- Mikimoto\*** 19  
shrimp tempura, avocado, tobiko, japanese mayo, topped with unagi, tobiko + wasabi tobiko
- Hairy Mexican\*** 14.50  
fried shrimp, avocado, spicy mayo, topped with crabstick & eel sauce
- Hamachi Lover** 21  
crunchy spicy yellowtail, topped with fresh yellowtail, sashimi, scallions & jalapeño, yum yum sauce
- Crazy Philly** 20  
salmon, avocado, cream cheese inside tempura fried roll topped with eel sauce, grilled spicy kani and shrimp mix
- Flying Eagle** 19  
shrimp tempura, cucumber, and spicy mayo topped with shrimp mix, avocado, fresh jalapeño, japanese and wasabi mayo
- Al Pastor** 22  
spicy yellow tail, cilantro, pickled onion, topped with roasted pineapple, seared cajun white tuna, jalapeño, chili miso glaze
- Tropicana** 12  
salmon, avocado, outside masago, scallions, tempura frick
- Spicy Tuna** 14  
fresh tuna with spicy mayo
- Rainbow** 16  
california roll topped with tuna, white tuna, fresh salmon, avocado
- Yama\*** 17  
eel, shrimp tempura, avocado, outside tempura frick, topped with eel sauce and wasabi mayo
- Spider\*** 15  
tempura fried soft shell crab, avocado, cucumber, masago, crabstick
- Crunchy Yellowtail or Crunch Tuna** 14  
your choice of yellowtail or tuna with tempura frick & spicy mayo
- Salmon Avocado** 12  
fresh salmon, avocado
- Philly\*** 10  
smoked salmon, cream cheese, scallions
- Special** 27  
8 pieces of sushi + 1 california roll
- Supreme** 34  
10 pieces of sushi + 1 tuna roll
- Sushi/Sashimi Combination** 42  
assortment of each
- Sashimi Supreme** 44  
10 types of sashimi, steamed rice
- Chirashi** 29  
sushi rice decorated with fresh sashimi
- Tekka Don** 35  
tuna sashimi, scallions over sushi rice
- Fire Cracker** 16  
salmon avocado roll, topped with fresh salmon and hot sauce
- Rock-n-Roll** 16  
tuna, white tuna, fresh salmon, cucumber, outside tempura fried, topped with eel sauce
- Miami Heat** 14  
tuna, white tuna, fresh salmon, cucumber with hot sauce
- Green Monster\*** 17  
jumbo tempura soft shell crab, hawaiian crawfish salad, topped w/ avocado, wasabi mayo
- California Dream\*** 14.50  
california roll, topped with grilled spicy kani and shrimp mix
- Brooklyn Bridge** 17  
fresh tuna, avocado, hot sauce, topped with cajun seared white tuna
- Brad Roll** 16  
crunchy spicy tuna roll topped with crab stick, eel sauce, spicy mayo, tempura frick
- California\*** 10  
crabstick, avocado & cucumber
- Pocono Mountain\*** 14  
topped with grilled spicy kani & shrimp mix
- Crazy Tuna** 20  
crunchy spicy tuna roll, topped with fresh tuna, avocado
- Chesapeake\*** 15  
fresh jumbo lump crab, cucumber, topped with japanese seasoning
- Sloppy Joe\*** 14  
eel, cream cheese, egg, crabstick, avocado, tempura fried roll with sweet miso sauce
- Wilmington Roll\*** 13  
flash fried salmon, avocado, sweet onion, spicy mayo
- Cucumber Or Avocado\*** 8  
cucumber or avocado
- \*All Items Are Fully Cooked**  
any roll can be made gluten free if ordered with... no tempura fried or frick, eel sauce, or crab stick

