

small plates

- Edamame** 9
sea salt or spicy
- Chicken Wings** 12
gochujang, sesame seed, scallion
- Sweet Corn** 19
snow crab, citrus chili butter,
crunchy chili oil, cilantro
- Charred Shishito Peppers** 12
ponzu, sesame seed, lime
- Bang Bang Shrimp** 14
spicy mayo, scallion
- Crispy Calamari** 15
yuzu mayo, togarashi,
fresno chili, scallion
- Sushi Tacos** 14
gyoza tortilla
spicy tuna, spicy salmon, or snow crab
- Krispy Rice** 9
spicy tuna, spicy salmon
or truffle guacamole
- Tuna Tataki** 21
seared tuna sashimi, ponzu,
crunchy chili oil

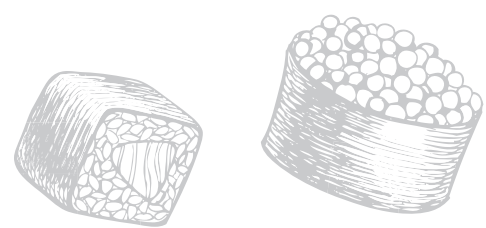
soup & salad

- Miso Soup** 6
soft tofu, wakame
seaweed, scallion
- Seaweed Salad** 7
cucumber, yuzu soy, sesame seed
- Mikimoto Salad** 9
mandarin orange,
candied cashew,
crispy onion, carrot-
ginger dressing
- Pickled Cucumber Salad** 9
sesame seed, crunchy chili oil

dim sum

- Crab Rangoon** 16
hot + sweet mustard,
sweet chili sauce
- Shrimp Shumai** 15
- Chicken Gyoza** 13
- Shrimp Har Gao** 15
- Vegetable Spring Roll** 10

sushi rolls



cooked

- Mikimoto*** 19
shrimp tempura, avocado,
japanese mayo, unagi,
tobiko + wasabi tobiko
- Hairy Mexican*** 15
fried shrimp, avocado, spicy
mayo, crabstick + eel sauce
- Yama*** 17
eel, shrimp tempura,
avocado, outside tempura
frick, eel sauce +
wasabi mayo
- Spider*** 15
tempura fried soft shell
crab, avocado, cucumber,
masago, crabstick
- Philly*** 14
smoked salmon, cream
cheese, scallions, sesame
seed, salmon roe
- California Dream*** 14
california roll, grilled spicy
kani + shrimp mix
- California*** 10
crabstick, avocado +
cucumber
- Chesapeake*** 15
fresh lump crab, cucumber,
japanese seasoning
- Wilmington Roll*** 15
flash fried salmon, avocado,
sweet onion, spicy mayo
- Cucumber
or Avocado*** 9
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

large plates

- Mango Beef** 24
water chestnut, scallion,
sesame seed, lettuce cup
- Salmon Teriyaki** 28
market vegetables, lime
- Chilean Sea Bass** 39
miso glaze, pickle

- Black Pepper Beef** 19
bell pepper, onion, sesame seed
- Sweet & Sour Chicken** 18
bell pepper, onion pineapple,
sesame seed, steamed rice
- Whole Crispy Rockfish** 44
daikon + carrot salad,
cilantro, fresno chili

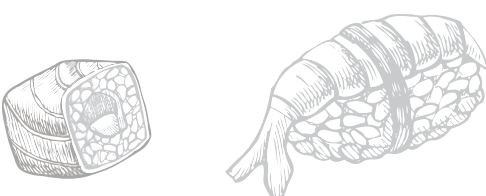
noodles & rice

- Lo Mein Noodles** 19
carrot, egg, bean sprout,
scallion, mushroom
- Vegetable Fried Rice** 16
edamame, bell pepper, onion, egg,
water chestnuts, scallion

- Drunken Noodles** 19
bell pepper, onion, carrot,
scallion, spicy thai sauce
- Add Protein: Tofu +3**
Chicken +5 • Shrimp +6 • Beef +7

traditional

- Hamachi Lover** 21
crunchy spicy yellowtail,
fresh yellowtail, sashimi,
scallions + jalapeño,
yum yum sauce
- Crazy Philly** 20
tempura fried roll, salmon,
avocado, cream cheese,
eel sauce, grilled spicy
kani + shrimp mix
- Flying Eagle** 19
shrimp tempura, cucumber,
spicy mayo, shrimp mix,
avocado, fresh jalapeño,
japanese + wasabi mayo
- Al Pastor** 22
spicy yellow tail, cilantro,
pickled onion, roasted
pineapple, seared cajun
white tuna, jalapeño,
chili miso glaze
- Spicy Tuna** 14
fresh tuna, spicy mayo
- Salmon Avocado** 14
fresh salmon, avocado
- Fire Cracker** 16
salmon avocado roll,
fresh salmon + hot sauce
- White Tiger** 22
snow crab, steamed shrimp,
yuzu mayo, tobiko, yuki nori,
masago arare
- Crunchy Yellowtail or
Crunch Tuna** 15
yellowtail or tuna with
tempura frick + spicy mayo
- Miami Heat** 14
tuna, white tuna, fresh
salmon, cucumber,
hot sauce
- Brooklyn Bridge** 17
fresh tuna, avocado,
hot sauce, cajun
seared white tuna
- Brad Roll** 16
crunchy spicy tuna roll,
crab stick, eel sauce, spicy
mayo, tempura frick
- Rainbow** 16
california roll with
tuna, white tuna, fresh
salmon, avocado
- Crazy Tuna** 20
crunchy spicy tuna roll,
fresh tuna, avocado



sashimi or 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

- Uni** sea urchin MP
- Octopus** tako 10
- Squid** ika 8
- Eel** unagi 9
- Egg** tamago 7
- Sweet Shrimp** 15
botan ebi (with head)
- Salmon Roe** ikura 15
served with quail egg usura



sushi combinations

Served with Miso Soup + Seaweed Salad

- Sashimi Supreme** 49
10 types of sashimi
- Mikimoto Chef's
Choice** 135
chef's premium sushi +
sashimi, guest's choice
of any 3 sushi rolls
- Nigiri Supreme** 49
10 pieces of sushi + 1 spicy
tuna roll
- Firehouse Special** 38
1 fire cracker roll, 4 pieces
of salmon sushi, 4 pieces of
sushi sashimi



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.

GENERAL MANAGER | IRELYN BROWN • EXECUTIVE CHEF | DIEGO SORIANO
1212 Washington St. Wilmington, DE • mikimotos.com

white

- Cielo Pinot Grigio 8/32
veneto, italy
- Pizzolato Pinot Grigio 10/38
italy - made with organic grapes
- Oyster Bay Sauvignon Blanc 12/48
marlborough, new zealand
- Bogle Chardonnay 9/36
clarksburg, california
- Pacific Rim Riesling 9/36
washington
- Diora Rosé 10/38
france
- Kendall Jackson “Vintners Reserve” Chardonnay california 14/56
- Meiomi Chardonnay 10/38
california
- Kim Crawford Sauvignon Blanc 15/60
marlborough, new zealand
- Geisen Sauvignon Blanc 0% N/A 8/30
new zealand

red

- Carmel Road Cabernet 10/38
monterey county, california
- Love Pinot Noir 10/38
ripon, california
- Zolo Malbec 10/38
argentina
- The Biker Zinfandel 10/38
paso robles, california
- Ozv Red Blend 10/38
california
- 14 Hands Merlot 10/38
prosser, washington
- The Fog Pinot Noir 10/38
central coast, california

bubbles

- La Marca Prosecco italy 14 (187ml split)
- Café De Paris Brut france 10/38
- Rosa Regale Sparkling White 10/38

signature cocktails

- Mikimoto Mule 14
stateside vodka, ginger beer, simple
syrup and fresh lime juice
- Japanese Old Fashioned 17
legent japanese bourbon, simple,
angustora, orange bitters
- Miki Thai 14
captain morgan spiced rum, coconut rum,
fresh oj, grenadine, pineapple juice
- Yuzu Spicy Marg 17
yuzu sake, casamigos blanco, agave,
lime juice, muddled jalapeños
- Bourbon Lavender Sour 14
bourbon, lavender syrup, lemon juice, splash of egg white

martinis

- Asian Pear 13
breckenridge pear vodka, snow maiden sake,
lemon, simple, pear juice
- Karma-Gotcha 13
svedka mango vodka, passion fruit vodka,
limoncello, mango puree, mango juice
- Fresh Flavored Lemon Drop Martini 16
tito’s, triple sec, simple, your choice of strawberry,
blackberry or blood orange, sugar rim
- 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
- Sauske’s Kiss (Hibiki 28 | Toki 17)
sweet vermouth, your choice of japanese whiskey,
shochu, plum sake, angosutra bitters

bottled beer & cans

ask your server for our frosty draft selection!

- Miller Light wisconsin 4
- Miller High Life wisconsin 4
- Michelob Ultra bottle 4
- Modelo bottle 6
- Pacifico mexico 5
- Corona Premiere mexico 5
- Dos XX bottle 6
- Lagunitas IPA california 7
- Peroni italy 5
- Stateside Surfside Tea
can, pennsylvania 8
- Heineken 0.0 N/A netherlands 4
- Downeast seasonal cider, can 7
- Kona big wave, bottle 6
- Guinness 14.9 oz. can 8
- Stella Artois belgium 6
- 196 Vodka Seltzer japan 8
- 2SP Up & Out can, pennsylvania 6
- Terra korea 6
- Tsingtao Lager china 4
- Asashi bottle, japan 6
- Sapporo 22 oz. can, japan 10
- Sapporo Black 22 oz. can, japan 10
- Sapporo 0.5 N/A japan 7
- Kirin japan 6
- Kirin Light japan 6

sake

	6oz	10oz	BOTTLE
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	21	33	81 (720 ml)
Gekkeikan Black & Gold junmai-shu SMV ±0 full bodied with hints of honeydew, papaya, anise and roasted nuts well balanced, finishes long and smooth. great sipping sake	16	25	61 (720 ml)
Blossoms of Peace aromas of almond and marzipan followed by plum, apricot, and cherry on the palate	14	22	55 (720 ml)
Endless Summer bright and fresh with a salted melon finish	20	32	78 (720 ml)
Snow Maiden bright and fresh with a lovely ricey and fruity combination with flavors of honeydew melon, raw pumpkin, and radish	14	22	55 (720 ml)
Well of Wisdom watermelon, honeydew, sweet melon, and a hint of pistachio	18	27	64 (720 ml)
*Purple Haze black raspberry flavored hot sake		18	
*Hot Sake Ozeki junmai SMV +4	10	16	

soju

	Glass	Bottle
Jinro Soju original, grapefruit, peach, strawberry	9	17
Gorae Soju lemon, grape, peach, honeydew	10	18



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