



MYSTIQUE



ASIAN RESTAURANT & LOUNGE

APPETIZERS

'Salt & Pepper' Calamari GF 21
Togarashi, Charred Scallion Dip

Warm Uni Toast 18
Hokkaido Milk Bread,
Szechuan Cured Egg Yolk, House Soy

Edamame GF 10 • Spiced Edamame 12
Sea Salt, Yuzu Aioli, Lime Zest Salt

Wagyu Beef Gyoza 18
Su Miso Mustard, Sweet Ponzu

Dashi Wild Mushrooms 16
Smoked Bacon Dashi, Mitsuba, Chili Oil

Crispy Peking Raviolis 15
Locally Made Pork Dumplings, Chili Garlic Soy

Scallion Pancakes 14
Crispy & Flaky, Sesame Soy, Curry Aioli

Blistered Shishito Peppers GF 12
Eggplant Miso, Yuzu Salt, Bonito Flakes

XO Jumbo Shrimp 21
Snap Peas, Baby Corn, XO

Crispy Lobster Tempura MP
Broccoli, Asparagus, Citrus Dashi,
Garlic Lemon Mayo

SOUPS & SALADS

Miso Soup GF 8
Classic Dashi, Tofu, Scallions

Hot & Sour Soup 10
Seasonal Mushrooms, Tofu, Bamboo,
Chili Sesame Oil

Chicken Ramen 20
Char Siu Chicken, Bean Sprouts,
Jidori Egg, Enoki Mushroom

Avocado Salad 14
Shaved Cucumber, Avocado, Spicy Aioli,
Crispy Shallots, Key Lime

Endive Salad 16
Crispy Tofu, Shiso, Citrus Vinaigrette,
Frozen Orange

Japanese Seaweed Salad 10
Crispy Greens, Shaved Radish,
Fuji Apple, Yuzu Soy Dressing

Avocado bomb 10
Sudachi Aioli, Toasted Sesame, Ponzu

ROBATA GRILL

All skewers come from our custom built grill
using only smokeless Japanese charcoal

Chicken Wings 16
Yuzu Kosho, Citrus

Smoked Pork Belly 14
Sumiso Mustard

Scallops* 18
Smoked Tomato, Yuzu Butter

Tako 16
Sweet Vinegar, Szechuan

Duck Meatball 12
Soy, Egg Yolk, Scallions

Tiger Prawn 18
Momiji Oroshi, QP Mayo

Chicken Skin 10
Yuzu Butter, Sesame

Charred Cauliflower GF 14
Curry Aioli, Yuzu Butter

Beef NY Strip* 16
Crispy Shallots, Shisho Butter, Spicy Ponzu

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MAKI*

Spicy Tuna 14
Tuna, Chili Aioli, Scallion

Negi Toro 17
Fatty Tuna, Shiso Lea, Scallion,
Fresh Wasabi

Tekka 10
Bluefin Tuna, Shiso Leaf, Scallion,
Fresh Wasbabi

King Salmon 14
King salmon, Avocado, Truffle Oil

Soft Shell Crab 19
Fried Soft Shell Crab, Chili Aioli,
Scallion, Avocado, Tobiko

California Roll 14
Snow Crab, Avocado, Cucumber

Spicy Yellowtail & Scallion 13

Shrimp Tempura 16
Shrimp Tempura, Kanpyo, Avocado,
Tobiko, Chili Aioli

Eel Avocado 16

Eel Cucumber 16

Spicy Salmon 15
Avocado, Chili Aioli, Togarashi

Rainbow 18
Tuna, Salmon, Hamachi, White fish,
Avocado, Snow Crab, Shrimp, Cucumber

RAW

Scallop Ceviche 16
Sudachi Soy, Myoga, Fuji Apple,
Sansho, Asian Pear

Salmon Tataki 21
Truffle, Shisho, Myoga,
Red Yuzu Kosh, Truffle Ponzu

Shimemono 18
Chef's Selection of Fish,
Yamamoma Ice, Sudachi

Tuna Tartare 24
Bigeye Tuna, Whipped Avocado,
Wasabi Tobiko

Poke 21
Ora King Salmon, Hamachi,
Kabosu Ponzu, Tamgo

Tuna 'Rice Bites' 16
Blue Fin Tuna,
Whipped Avocado,
Crispy Sushi Rice,
Spicy Aioli

COMBINATIONS

Nigri Platter 70

Sashimi Platter 70

NIGIRI / SASHIMI

Unagi | Fresh Water Eel 15

Hotate | Hokkaido Scallop 18

Sake | Salmon 12

Ikura | Salmon Roe 11

Maguro | Tuna 12

Hamachi | Yellowtail 15

Oh Toro | Bluefin Belly 22

Chu Toro | Medium Fatty Tuna 20

Uni | Sea Urchin 14

Kanapachi | Amberjack 14

Amaebi | Sweet Shrimp 14

Kinmedai | Golden Big Eye Snapper 16

Shimaaji | Strip Jack 13

Aji | Jack Fish 10

Tai | Sea Bream 14

Shame Saba | Cured Mackerel 10

Tamago | Sweet Egg Omelet 6

Japanese Uni | Hokkaido Sea Urchin 28

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MAIN

Ōra King Salmon* 34
Charred Broccoli,
Sesame Vinaigrette,
Jasmine Rice

Miso Soy Cod* 35
Bok Choy, Fresh Pea Salad,
Edamame Vinaigrette

Sesame Beef 32
Flank Steak, Orange Sweet & Sour,
Broccoli Florets

Sa Cha 'Hot Pot' 32
Crispy Short Rib, Charred Pineapple,
Spicy Sa Cha Sauce

Pork Shoulder Steak 34
Japanese Barbecue, Sweet Corn,
Pickled Red Cabbage

Tik Tok Chicken 29
Sweet & Spicy Sauce, Jasmine Rice

Dirty Duck Rice 21
Applewood Bacon, Egg, Garlic Chives,
Duck Sauce

Korean Barbecue New York Strip 42
Double Cut Steak Frites, Sweet & Sour, Wasabi Salt

House Fried Rice 18
Wok Fried Rice, Pork, Chicken, Shrimp,
Sesame, Fried Egg

Singapore Street Noodle 25
Shrimp, Scallop, Char Siu Pork,
Madras Curry, XO Sauce

Mentaiko Carbonara 21
Pancetta, Udon, Toasted Nori,
Furikake, Jidori Egg

Fresh Lo Mein 23
Local Egg Noodles, Vegetables,
Soy Sauce

WAGYU CUTS

A5 - New York Strip 30 per oz
Dry-Aged Tomahawk 140

LARGE FORMAT

Serves 3-4

Smoked
Tonkatsu Short Rib 65
Robata Charred Okra,
Sweet Corn Miso

American Wagyu Ishiyaki* 75
Sweet Sesame Ponzu,
Japanese Pickles

Japanese Fried Chicken 75
Garlic Lemon Mayo, Green Tea Salt

Szechuan Glazed Duck 95
Sansho Pepper Chimichurri,
Yuzu Kosha Muhammra

CHOICE OF SIDE

Black Pepper Asparagus

Sansho Fries

Charred Cauliflower

Crispy Kale

Stir-Fried Baby Bok Choy

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