



MYSTIQUE



ASIAN RESTAURANT & LOUNGE

APPETIZERS

'Salt & Pepper' CalamariGF 21
Togarashi, Charred Scallion Dip

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

EdamameGF 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 PeppersGF 12
Eggplant Miso, Yuzu Salt, Bonito Flakes

XO Jumbo Shrimp 21
Snap Peas, Baby Corn, XO, Garlic Lemon Mayo

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

SOUPS & SALADS

Miso SoupGF 8
Classic Dashi, Tofu, Scallions

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

CHICKEN RAMEN 15
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

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

Tiger Prawn 18
Momiji Oroshi, QP Mayo

Wild Mushroom 12
Shiso Butter, Burnt Soy, Bonito

Chicken Skin 10
Yuzu Butter, Sesame

Charred CauliflowerGF 14
Curry Aioli, Yuzu Butter

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MAKI*

- Eel Avocado Roll 16
- Vegetable Maki 12
- Shrimp Tempura 16
- Black Caviar and Eel 22
- Salmon Avocado Roll 12
- Rainbow Roll 18
- Spicy Tuna Roll 14
- California Roll 14
- Spider Roll 19
- Caterpillar Roll 16
- Tuna Roll 10
- Spicy salmon 15

RAW

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

Truffled Salmon Carpaccio 21
 Shisho, Black Truffle, Ponzu

Wagyu Truffle Tataki 22
 Pea Tendril, Candied Shiitake,
 Truffle Soy Emulsion

Spicy Salmon "Taco" 16
 Tempura Nori, Spicy Mayo,
 Yuzu Tobiko

Tuna Tartare 24
 Bigeye Tuna, Whipped Avocado,
 Wasabi Caviar

Poke 21
 Tuna, Hamachi, Maui Onion,
 Wakame, Chili Water,
 Sesame Soy

Sugi-Sai Fire 20
 Smoked Salmon Wrap,
 Lobster Salad,
 Torched Cedar

Tuna 'Rice Bites' 16
 Blackened Tuna,
 Whipped Avocado,
 Crispy Sushi Rice,
 Spicy Masago Aioli

NIGIRI / SASHIMI

- A5 wagyu MP
- Salmon 12
- Tuna 14
- Medium Fat Tuna Belly 20
- Fatty Tuna Belly 22
- Yellowtail 15
- Squid 10
- scallop 18
- Salmon Roe 14
- Octopus 12
- Mackerel 11
- Eel 15



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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, Wasabi Salt

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

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

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

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

WAGYU CUTS

A5 - New York Strip 25 per oz

DRY-Aged Tomahawk 135

LARGE FORMAT

Serves 3-4

Smoked
Black Garlic Short Rib 65
Robata Charred Okra,
Green Garlic Miso Butter

American Wagyu Ishiyaki* 75
Sweet Sesame Ponzu,
Japanese Pickles

Japanese Fried Chicken 75
Garlic Lemon Mayo, Green Tea Salt

Whole Roasted Fish 95
Red Miso Broth, Black Vinegar,
Crispy Dino Kale

Szechuan Glazed Duck 95
Sansho Pepper Chimichurri,
Yuzu Kosha Muhammra

Lobster Two Ways MP
Four Lb. Lobster Prepared Two Ways
Salt + Pepper Claw
Garlic Ginger Lobster Tail

CHOICE OF SIDE

Black Pepper Asparagus

Sansho Fries

Charred Cauliflower

Crispy Kale

Stir-Fried Baby Bok Choy

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