

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

miso soup gf	6
organic white miso, tofu, scallion	
house salad v	7
mixed greens, apple, carrot, ginger dressing, wonton crisp	
wakame salad gf, v	9
sesame seaweed salad, house marinated cucumber	
grilled salmon salad gf	25
Honolulu Fish Co. Tasmanian king salmon, mixed greens, shaved onion, avocado, edamame, cherry tomato, almonds, yuzu vinaigrette	

sides

steamed japanese rice gf, v	5
wok tossed vegetables gf, v	7
broccolini gf, v	7
asparagus gf, v	7

share plates

edamame gf, v	6
soybeans, kosher salt; steamed to order	
shrimp and scallop ceviche*	17
cilantro lime shrimp and scallop with red pepper, serrano, wonton	
steamed potstickers	11
sweet and spicy housemade pork dumplings, ponzu sauce	
crab rangoon	12
crab and cream cheese stuffed wonton, orange ginger glaze	
calamari	14
togarashi dusted calamari, lightly fried, tossed in sweet chili sauce, mixed greens	
fresh rolls	13
shrimp, basil, cilantro, carrot, cucumber and rice noodles in rice wrap with sweet chili and peanut sauce	
firecracker shrimp	13
tempura shrimp, tossed in spicy aioli, sweet soy dipping sauce	
chicken lettuce wrap	12
ginger-soy chicken, peanut, fresh herbs, carrot, chili sambal sauce, crisp lettuce cups	
crab cakes	15
lump blue crab, Asian vegetable slaw, pickled pink onion	
seared scallops*	19
jumbo sea scallops, seared with baby bok choy, chipotle apricot glaze	
kushiyaki flank steak*	13
grilled, garlic-soy marinated flank steak skewers	
crispy rice spicy tuna*	16
crispy rice, spicy tuna tartare, spicy aioli, serrano	

wok

teriyaki	23
choice of chicken, shrimp, or tofu; house teriyaki, wok tossed with vegetables, pineapple and steamed rice	
drunken noodles	23
pickled daikon, cherry tomato, bok choy, red onion, snow peas, carrot, fried egg, sweet and spicy sauce; choice of chicken, shrimp, or tofu	
chicken fried rice	23
chicken, wok tossed with vegetables, egg and steamed rice	

main plates

grilled flat iron steak*	26
grilled, garlic-soy marinated flat iron steak, smashed basil-fingerling potatoes, steamed asparagus	
gochujang scallops*	33
pan seared jumbo sea scallops, carrot and zucchini noodles, scallion, teriyaki sauce, gochujang paste	
grilled salmon*	32
Honolulu Fish Co. Tasmanian king salmon, sautéed fennel and snow peas, blueberry-soy reduction, steamed ginger rice	

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	12
yellowtail roll* gf	11
salmon roll* gf	11
eel roll	11
california roll gf	11
spicy tuna roll*	12
shrimp tempura roll	10
philadelphia roll gf	9
salad roll gf	8

modern sashimi

5 thin slices of fish dressed with various sauces and garnishes

yellowtail serrano*	17
Honolulu Fish Co. Japanese hamachi sashimi, ponzu sauce, serrano pepper, cilantro	
tuna tataki*	17
Honolulu Fish Co. #1+ ahi tuna, seared with sesame seed; dressed with ponzu sauce, scallion	
wasabi salmon*	17
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	10	14
yellowtail (hamachi)* gf	10	14
salmon (shake)* gf	10	14
scallop (hotate)* gf	12	14
shrimp (ebi) gf	7	-
fresh water eel (unagi)	9	12
salmon egg (ikura)*	7	-
smelt egg (masago)*	6	-
omakase sashimi platter*		42
'chef's choice' of 9 pieces, 3 varieties		

specialty rolls

midori 16
crab, asparagus, cream cheese, tempura fried, topped with midori sauce, eel sauce
ninja* 18
crab, tempura avocado, topped with tuna, ginger dressing, scallion
flying yuzu* 18
spicy tuna, avocado, serrano, topped with yellowtail, yuzu tobiko, ponzu sauce, honey wasabi, scallions
dragon 16
shrimp tempura, cucumber, topped with eel, avocado, eel sauce
lotus* 18
salmon, cucumber and wakame, topped with seared tuna, scallion, yuzu vinaigrette
dark side* 17
crab, avocado, cream cheese, wonton crisp, serrano; topped with tobiko lemon truffle aioli, sriracha
fire up!* 18
tempura shrimp, asparagus, topped with spicy tuna, serrano, eel sauce
lemon burst* 16
crab, avocado, cucumber; topped with torched smoked salmon, ikura, scallions, lemon juice
chaos v 13
tempura asparagus, avocado, cream cheese, cucumber, pickled daikon, topped with tempura flakes, scallions, honey wasabi sauce, eel sauce
rock lobster 19
cold water lobster, avocado, topped with lemon-truffle aioli, tempura flakes, scallion
rainbow* gf 18
crab, cucumber, topped with avocado and a selection of our fresh fish such as tuna, salmon, yellowtail, shrimp
michigan 16
crab, avocado, cream cheese, topped with spicy mayo, eel sauce; baked
tiger* 16
shrimp, avocado, cucumber, topped with salmon, black tobiko, scallion

desserts

chocolate gateau gf, v	9
flourless ghirardelli chocolate cake, marinated berries, vanilla bean ice cream	
hong kong waffle v	10
pumpkin spice waffle, vanilla bean ice cream, candied walnuts, caramel	

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