

# misaki @ superior

## business hours

monday - closed  
 sunday, tuesday - thursday  
 lunch 11:00am - 2:00pm  
 dinner 4:30pm - 9:00pm  
 friday & saturday  
 lunch 11:00am - 2:00pm  
 dinner 4:30pm - 9:30pm



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nigiri / sashimi (2pcs / order)	price
akami* (bluefin tuna)	10
chu-toro* (semi-fatty bluefin tuna)	12
o-toro* (fatty bluefin tuna)	15
maguro* (tuna)	7
maguro tataki* (seared tuna)	7
bincho* (albacore tuna)	7
king salmon* (new zealand)	11
kunsei* (smoked salmon)	7
shake* (salmon)	7
kampachi* (amber jack)	9
hamachi* (yellowtail)	7
madai* (japanese snapper)	8
ama ebi* (sweet shrimp w/head)	12
uni* (sea urchin)	mp
saba* (mackerel)	7
ebi (prawn)	6
kani (snow crab)	10
tako (octopus)	6
kaibashira* (scallop)	8
unagi (fresh water eel)	8
ikura* (salmon egg)	11
wasabi tobiko* (wasabi caviar)	7
masago* (smelt egg)	6
tamagoyaki (japanese omelette)	6

\* these items may be served with raw or undercooked ingredients. some rolls may contain avocado and masago. not all ingredients are listed on the menu. please inform your server of any allergies or restrictions. consuming undercooked or raw foods may increase your risk of foodborne illness.\* alternations or modifications on dish may subject to extra cost, please ask your server for details.

lunch combos: available monday- saturday, 11am-2pm		price
L	bento box choice of chicken teriyaki or salmon teriyaki or vegetable tempura. cabbage salad, 4pcs california roll, takuan, fukujinzuke, white rice	13
L	poke bowl* choice of maguro or shake, or hamachi with bed of coconut rice, fried onion, avocado, negi, poke sauce	15
L	makanai* sushi of 2pcs tuna, 2pcs salmon, california roll or maki roll(tuna, salmon or negihama roll) choice of soup or salad	16
L	unagi bowl 6pcs unagi sashimi with bed of sushi rice, avocado, cucumber, fried onion, kaiware, eel sauce	22
L D	moriawase* nigiri of 2pcs tuna, 1pc salmon, 1pc hamachi, 1pc shrimp, 1pc albacore, choice of spicy poke or nova lox or shrimp tempura roll, comes with soup and salad	27
L D	beginner's combo* nigiri of 2pcs tuna, 2pcs salmon, 2pcs hamachi, 2pcs shrimp, california roll, comes with soup and salad	29
L D	sashimi combo* sashimi of 3pcs tuna, 3pcs salmon, 3pcs hamachi, 3pcs tako, 3pcs white fish, comes with soup and salad	32
L D	chirashi* - bed of rice, garikan, furikake, japanese pickles, a variety sashimi selected by the chef, comes with soup and salad	32

regular rolls		price
tekka maki* (6pcs) - tuna roll		7
shake maki* (6pcs) - salmon roll		7
negihama* (6pcs) - hamachi roll with green onion		7
california roll (8pcs) - surimi crab, mayo, cucumber, avocado, masago		7
spicy poke* (8pcs) - tuna, negi, cucumber, avocado, masago, poke sauce		9
nova lox salmon roll* (8pcs) - smoked salmon, cream cheese, cucumber, maui onion, masago		9
negitoro* (6pcs) - fatty tuna with green onion		13

vegetable rolls		price
cucumber roll (6pcs)		6
avocado roll (6pcs)		6
asparagus roll (6pcs)		6
kanpyo maki (6pcs) japanese sweet dried gourd		7
garden roll (6pcs) - avocado, asparagus, kaiware, cucumber, mixed greens, pickled daikon		8
veggie tempura roll (6pcs) - asparagus, japanese pumkin, carrot, shiso, kaiware		9
green monster roll (8pcs) - japanese pumkin, tsukudani, avocado, sweet tamari		14

tempura rolls		price
chicken tempura roll (6pcs) - kaiware, ooba, cucumber, avocado, asparagus, japanese mayonnaise		8
shrimp tempura roll (6pcs) - kaiware, masago, ooba, cucumber, avocado, asparagus, japanese mayonnaise		9
salmon skin roll (6pcs) - kaiware, ooba, cucumber, avocado, asparagus, yamagobo, japanese mayonnaise		10
white fish tempura roll (6pcs) - asparagus, masago, ooba, kaiware, cucumber, avocado, japanese mayonnaise		10
spider roll (6pcs) - soft shell crab, asparagus, masago, ooba, kaiware, cucumber, avocado, mixed green, yamagobo (pickled raddish), japanese mayonnaise		12
lobster tempura roll (6pcs) - asparagus, masago, ooba, cucumber, avocado, kaiware, japanese mayonnaise		14

special rolls		price
green hama roll* (8pcs) - masago, green onion, yellowtail, spicy mayo, jalapeño, cucumber, tempura flakes, cilantro		13
expert roll* (8pcs) - baked salmon, avocado, mayo, eel sauce, masago, cream cheese, deep fried in tempura		14
orange lion* (8pcs) - smoked salmon, sliced lemon, kaiware, jalapeño, cucumber, cream cheese, yuzu sauce, wasabi mustard, negi		15
tropical coconut (10pcs) - salmon tempura, spicy aioli, jalapeño, avocado, cucumber, roasted coconuts, soy paper		15
snow in the mountain* (8pcs) shrimp temp. spicy poke, cucumber topped with furikake, coconut and macho		15
superior roll (8pcs) - shrimp tempura, crab mix, cucumber, mango, gochu sauce, cilantro		16
misaki roll* (8pcs) - spicy poke, avocado tempura, mustard yuzu sauce, maguro tataki sashimi, kaiware, negi		16
stanley roll* (8pcs) - bincho tempura, avocado tempura, tuna tataki, kaiware, negi, mustard yuzu sauce		16
salmon tartar* (8pcs) - salmon, capers, white onion, cucumber, masago, torched salmon with garlic butter, fried onion		16
rainbow roll* (8pcs) - california roll inside, topped with tuna, salmon, hamachi, white fish, ebi sashimi		16
when pig swim* (8pcs) - salmon skin, bacon, masago, jalapeño, avocado, topped with tuna, spicy mayo, negi		16
caterpillar roll (8pcs) - eel, cucumber, covered with avocado		16
dragon ball (8pcs) - shrimp tempura, surimi crab mix, cucumber, topped with unagi, avocado, strawberries		17
meiji maguro roll* (8pcs) - cucumber, avocado, kaiware, jalapeño, topped with tuna poke and masago arare		17
hokkaido roll* (8pcs) - spicy scallops and negi tempura, topped with yellowtail and roasted jalapeño		18
surf and turf* (8pcs) snow crab tempura, avocado, torched trip-tip beef with garlic butter, yuzu mustard, eel sauce		19

# appetizers

## miso soup 3

rich in seaweed, tofu, mushroom and negi (green onion), that will warm your stomach and prep you for your main course

## house salad 5

spring mix of leafy greens, garnished with tomatoes and shredded potato crunches with our awesome tofu dressing

## seaweed salad 8

a medley of our hiyashi wakame (green seaweed), wakame (dark green kelp), and cucumbers with our savory vinaigrette sauce

## edamame (salted or spicy) 5

sweet edamame that's lightly sprinkled with coarse sea salt or mixed with spicy lemon garlic siracha

## vegetable egg rolls 6

3pcs of our crispy egg rolls with garnish cabbage salad, sweet chili sauce on side

## shrimp & veggie tempura 15

assorted 4pcs of vegetables selected by our chefs along with 6pcs of tempura batter shrimp, pairs well with our house tempura sauce

## vegetable tempura 12

10pcs of fresh vegetables selected by chef served with tempura sauce

## baked mussels 12

5pcs savory mussels baked with spicy mayo, topped with unagi sauce and shredded potato crunchy

## fried calamari tentacles 12

fresh and crispy squid tentacles served with a side of spicy mayo

## karaage (japanese fried chicken) 9

our best selling crispy fried chicken that is moist and succulent to the core! paired with a fiery spicy mayonnaise to complete its flavoring

## egg tarts 7

4pcs of traditional pastry crust filled with egg custard and baked into golden. served with chocolate and caramel syrup

## pork chashu buns 9

3pcs barbecued pork bellies wrapped with milky buns along with cucumber salad and a drizzle of chili oil

## kama hama 15

grilled yellowtail collar garnish with cabbage salad and served with teriyaki sauce

## shrimp shumai 6

6pcs of our best steamed shrimp dumplings and garnished with masago

## gyoza - chicken & pork 8

6pcs pan fried pot-stickers cooked to perfection

## gyoza - vegetable 8

6pcs pan fried vegetarian dumplings cooked to perfection

## shishito pepper 9

grilled shishito peppers with bonito flakes, ponzu and togarashi

# kushiyaki / per skewer

## chicken tsukune 6

chicken meatball on skewer, sprinkled with coarse salt and black peppers grilled to perfection

## chicken teriyaki 5

chicken on skewer, grilled to perfection, with side of teriyaki style

## beef teriyaki 6

beef on skewer, grilled to perfection, with side of teriyaki style

## salmon teriyaki 6

salmon on skewer, grilled to perfection, with side of teriyaki style

# ramen

## tonkotsu 15.95

pork broth, pork bellies, naruto, negi, menma, and egg

## tan tan men 15.95

spicy ground pork, bok choy, negi, egg, and crispy shallots with shredded pepper

## vegetable ramen 15.95

vegetable stock, tofu, bean sprouts, bok choy, fukujinsuke (daikon pickles), egg, cabbage salad, green onion and roasted jalapeño

3- sub/vegan noodle	4- add broth	6- add noodle
5- add meat	1- add egg	5- add veggies

# mukozuke new style

## fly of bluefin\* 30

2 pcs chu-toro (semi-fatty bluefin) sashimi, 2 pcs akami (bluefin tuna) nigiri and one negitoro maki (6pcs)

## bluefin jalapeno 28

6 pcs of special akami (bluefin) sashimi with house made ponzu, macho jalapeño

## shake zanmai (salmon trio)\* 22

2 pcs (scottish) salmon sashimi, 2 pcs (new zealand) king salmon nigiri and one shake maki (6pcs)

## kampachi jalapeño\* 26

6pcs of special kampachi (amber jack) sashimi, topped with jalapeño and macho sauce

## tuna tataki\* 18

6pcs of seared tuna tartaki appetizer prepared with our savory house made ponzu and served in with bed of salad

## sashimi appetizer\* 18

our significant sashimi- 2pcs of each maguro (tuna), shake (salmon),