



SOUP

- Miso soup | 3
- Miso soup with snow crab | 6
- Miso soup with shiitake mushrooms | \$4

SALAD

- Fresh edamame (with Himalayan rock salt) | 6
- Ginger salad with snow crab | 8
- Grilled yuzu octopus salad | 12
- Tuna tataki salad with yuzu shiso | 14
- Salmon tataki salad with wasabi vinaigrette | 14
- Wakame salad (Seasoned marinated seaweed) | 5
- Mozuku (Okinawan seaweed salad) | 5
- Ika salad (Squid salad) | 6
- Jellyfish salad | 6

SUNOMONO

- Cucumber/Wakame | 5
- Tako | 7
- Ebi | 7
- Kani | 7
- Assorted (Tako, ebi, kani, wakame and cucumber) | 9

APPETIZERS

- Baked lobster tempura (Baked with Japanese mayo, eel sauce, tobiko, and scallion) | 17
- Baked green mussels (Baked in Japanese mayo, eel sauce, masago, and scallion) | 11
- Baked scallops (Baked in Japanese mayo, eel sauce, masago and scallion) | 11
- Soft shell crab tempura (Served with ponzu) | 9
- Avocado ball (with spicy tuna, or spicy salmon, and truffle mousse) | 8
- Spicy tuna tartar (with quail egg served with truffle soy) | 13
- Thinly sliced fresh flounder (with ponzu and green onions) | 13
- Fresh yellowtail (with lemon zest, cilantro, serrano pepper, and grated wasabi) | 16
- Thinly sliced tuna (with truffle soy and caviar) | 15
- Tunatataki (with ponzu, scallions, pan fried garlic, and sriracha) | 15
- Nikiri brushed fresh salmon (with wasabi relish) | 15
- Spicy salmon sashimi (with yuzu kosho ponzu sauce) | 13
- Truffle aioli fresh salmon (with cherry tomatoes, nikiri sauce and shiso oil) | 11
- Kampachi (with yuzu ponzu, E.V.O.O, yuzu kosho and lime zest) | 17
- Ankimo Appetizer (with cucumber and caviar served with ponzu) | 14

MF SIGNATURE NIGIRI

- O-Toro (Super fatty tuna with serrano pepper, dijon mustard, and caviar with truffle soy) | MP
- A5 Wagyu beef aburi (Seared and torched w/dijon mustard, serrano pepper, and truffle soy) | MP
- Kampachi (Japanese amberjack with lime zest, yuzu, and himalayan rock salt) | 10
- Madai (Japanese snapper seasoned with ponzu sauce, scallions, and konzuri) | 10
- Maguro (Spicy tuna, masago, sesame oil wrapped with seaweed) | 9
- Anago (Japanese eel grilled, topped with eel sauce and sansyo powder) | 9
- Shima Aji (Japanese skip jack with lemon juice and shiso oil) | 10
- Hamachi (Japanese yellowtail seared with truffle soy, black pepper) | 9
- Sake (Fresh salmon with aioli sauce, truffle soy, black pepper and caviar) | 9

MF CLASSIC NIGIRI

- Ocean trout 6 | 13
- Ama-ebi (Sweet prawn shrimp) | 18
- Hotate (Live scallops) | MP
- Maguro (Tuna) 6 | 13
- Chutoro (Medium fatty tuna) MP
- Toro (Fatty tuna) MP
- Otoro (Super fatty tuna) MP
- Hamachi (Yellow tail) 7 | 11
- Hirame (Flounder) 6 | 11
- Ika (Squid) 5 | 9
- Uni (Sea urchin roe) MP
- Ikura (Salmon roe) 7
- Kani (Snow crab) 7 | 13

SPECIAL ROLLS

- 1 Spicy tuna roll (Topped with yellowtail, masago, scallions, and sriracha sauce) | 17
- 2 Spicy tuna Osaka box style roll (Topped with tuna, salmon, masago, scallions, and sriracha sauce) | 17
- 3 Negi salmon roll (Topped with tuna, yellowtail, avocado, and tobiko) | 17
- 4 Lobster and cucumber roll (Topped with smoked salmon, avocado, and eel sauce) | 23
- 5 Spicy yellowtail roll (Topped with salmon, yellowtail, and avocado) | 17
- 6 Toro Osaka box style roll (With masago, scallions, and sriracha sauce) | 20
- 7 Softshell crab roll (Lettuce, carrots, cucumber, and light mayo) | 15
- 8 Eel roll (Topped with smoked salmon and avocado) | 14
- 9 Shrimp tempura roll (With light mayo, shrimp, avocado, and eel sauce) | 16
- 10 Shrimp tempura and eel roll (With light mayo, avocado, smoked salmon, and eel sauce) | 17
- 11 Lobster tempura roll (Topped with shrimp and eel sauce) | 24
- 12 Snow crab tempura roll (Topped with shrimp, avocado, and eel sauce) | 16
- 13 A5 Wagyu beef roll (with Asparagus and truffle soy) | 28
- 14 Lobster Box (mayo, green onion, tobiko and eel sauce) | 25
- 15 Crunchy Roll (with tempura flake, crab, mayo, masago and top with smoked salmon and eel sauce) | 15

MAKIMONO (TRADITIONAL ROLLS)

- Kappamaki (cucumber roll) | 5
- Tekkamaki (Tuna roll) | 6
- Sakemaki (salmon roll) | 6
- Negitoromaki (Toro and scallion roll) | 11
- Negihama maki (yellowtail and scallions roll) | 7
- Umeshisomaki (plum paste and Japanese mint leaf roll) | 6
- Kanpyomaki (Japanese squash melon roll) | 6
- Futomaki (pickled vegetables with tamago and crab) | 10

ROBATA GRILL

SEAFOOD

- Chilean Sea Bass (yuzu soy) | 18
- Marinated Japanese black cod (in house special miso sauce) | 19
- Grilled eel (with eel sauce served with a side of Salmon Tareyaki (grilled Salmon with Tare Sauce) | 16
- Hamachi Kama (grilled yellowtail cheek) | 18
- Lump Crab (Topped with aioli sauce, scallion, tobiko)
- Whole squid (Tare sauce) | 18

MEATS

- Duck breast (marinated with miso yaki topped with scallions on a hoba leaf) | 16
- Filet mignon toban yaki | 29
- A5 Wagyu beef toban yaki | 75

VEGETABLES

- Organic corn with tare sauce | 6
- Assorted Japanese mushrooms | 13
- Shishito peppers | 7

DESSERT

- Green Tea Cheesecake | 7
- Red bean ice cream | 7
- Green Tea Mochi | 7
- Mochi with Red Bean | 7

Fresh wasabi root grated on shark skin | 8

SIGNATURE COCKTAILS

White Pearl	12
<i>(Bibb & Tucker White Whiskey, egg whites, bitters)</i>	
Black Lava	14
<i>(Altos tequila, cilantros, Thai chili pepper)</i>	
Green Seed	14
<i>(Pasote Blanco Tequila, Sweet and Sour mix, fresh kiwi)</i>	
M.F. Manhattan	13
<i>(Basil Hayden, maraschinos cherries, bitters, sweet Vermouth)</i>	
M.F. Lychee	13
<i>(Purity Vodka, SoHo Lychee Liqueur, white cranberry)</i>	
M.F. Old Fashion	14
<i>(Buffalo Trace, raw sugar, part Benedictine, orange bitters)</i>	
Sasara	12
<i>(Champagne, Muddle berries, finish off with St. Germaine)</i>	

CHAMPAGNE & SPARKLING	GLASS	BOTTLE
Enza Prosecco DOC	10	50
Charles Bove Touraine Rose	13	56
Mumm Napa Rose	16	64
Moet		112
Moet Rose		135

BEER

Sapporo (Tokyo/Draft)	6
Sapporo Light (Tokyo)	4.75
Hitachino Nest White Ale (Japan)	8
Hitachino Red Rice Ale (Japan)	8
Orion (Japan)	8
Echigo Koshihikari (Japan)	12

MF SAKE

JUNMAI DAIGINJO/DAIGINJO

110 Black Mask(720ml).....	BOTTLE	95
<i>(Rice-Forward, Crisp, Smooth and Dry Finish)</i>		
Yukisuzume(720ml).....	BOTTLE	120
<i>(Delicate Layers, balanced and Rice-Forward)</i>		
Murasaki-No-Mine Purple Mtn(720ml).....	BOTTLE	280
<i>(Highly Refined, Smooth, Candy-Like Sweetness)</i>		
Kikusui Sakamai(720ml).....	BOTTLE	120
<i>(Floral Aroma, Full Bodied)</i>		

NIGORI

Shirakawago Sasanigori(300ml).....	BOTTLE	35
<i>(Medium Bodied, Rice-Forward, Sweet Finish)</i>		
Kikusui Perfect Snow(300ml).....	BOTTLE	35
<i>(Creamy, Sweet and Crisp Finish)</i>		
Crazy Milk(720ml).....	BOTTLE	55
<i>(Bold, Rich and Robust Flavor)</i>		

JUNMAI/HONJOZO

Koji Hot Sake	BOTTLE	15
<i>(Well-Balanced, Dry)</i>		

TOKUBETSU JUNMAI

Hakkaisan(300ml).....	BOTTLE	35
<i>(Clean and Light)</i>		
Sesshu Otokoyama(300ml).....	BOTTLE	25
<i>(Elegant, Dry, Mellow Smooth Finish)</i>		
Nanbu Bijin(720ml).....	BOTTLE	75
<i>(Full Flavor, Smooth, Balanced)</i>		

JUNMAI GINJO

Koji Premium Limited Edition(720ml).....	BOTTLE	65
<i>(Bold, Dry, Clean and Mellow Finish)</i>		
Kitaya(300ml).....	BOTTLE	35
<i>(Smooth, Aromatic and Crisp Finish)</i>		
Tengumai(720ml).....	BOTTLE	85
<i>(Sourness and Deep Aroma)</i>		

RED WINE BY THE BOTTLE

PINOT NOIR	BOTTLE
Goldeneye	85
<i>(Anderson Valley, CA USA)</i>	
DUMOL	150
<i>(Russian River Valley, CA USA)</i>	

MALBEC BOTTLE

Achaval Ferrer	60
<i>(Mendoza, Argentina)</i>	

CABERNET SAUVIGNON BOTTLE

Prisoner "Cutting"	100
<i>(California, USA)</i>	
Jordan Vineyard & Winery	105
<i>(Alexander Valley, CA USA)</i>	
Chimney Rock	150
<i>(Napa, CA USA)</i>	

RED BLENDS GLASS BOTTLE

Decoy by Duckhorn	16	56
<i>(Sonoma, USA)</i>		
The Prisoner	17	64
<i>(Napa Valley, USA)</i>		

ROSE GLASS BOTTLE

Chateau Minuty	14	49
<i>(Cotes de Provence, France)</i>		
Castel de Maures	12	42
<i>(Provence, France)</i>		

PINOT NOIR GLASS BOTTLE

Diora	13	45.50
<i>(Napa, CA USA)</i>		
Ilahe	15	52.50
<i>(Willamette Valley, Oregon)</i>		

MALBEC GLASS BOTTLE

Michel Torino "Don David"	12	42
<i>(Cafayate, Argentina)</i>		
Tapiz Alta	14	49
<i>(M Vista Flores, Argentina)</i>		

CABERNET SAUVIGNON GLASS BOTTLE

Fortnight	13	48
<i>(Napa Valley, CA USA)</i>		
Black Stallion	15	56
<i>(Napa Valley, CA USA)</i>		
Faust	25	87.50
<i>(Napa Valley, CA USA)</i>		

WHITE WINE BY GLASS AND BOTTLE

RIESLING GLASS BOTTLE

Chateau Montelena	14	50
<i>(Napa, CA USA)</i>		

PINOT GRIGIO & PINOT GRIS GLASS BOTTLE

La Merika Pinot Grigio	12	40
<i>(Monterey, USA)</i>		
Elena Walch	13	48
<i>(Napa, CA USA)</i>		

SAUVIGNON BLANC GLASS BOTTLE

Mount Nelson	13	42
<i>(Marlborough, New Zealand)</i>		

Pascal Jolivet	15	52
<i>(Sancerre, Loire France)</i>		

Duckhorn	16	56
<i>(Napa Valley, CA USA)</i>		

CHARDONNAY GLASS BOTTLE

Nothing Gold	13	48
<i>(Napa, CA USA)</i>		
Pahlmeyer "Jayson"	18	63
<i>(North Coast, USA)</i>		
Jordan	20	75
<i>(North Coast, USA)</i>		