

# misaki @ superior

business hours  
 sunday - thursday  
 lunch 11:00am - 2:15pm  
 dinner 4:30pm - 9:15pm  
 friday - saturday  
 lunch 11:00am - 2:15pm  
 dinner 4:30pm - 9:45pm



402 marshall road.  
 superior, co 80027  
 720-277-8600  
 www.misakiatsuperior.com

nigiri	sashimi	2pcs / order	price
		maguro* (tuna)	6
		maguro tataki* (seared tuna)	6.5
		bincho* (albacore tuna)	6.5
		akami* (lean bluefin tuna)	10
		chu-toro* (semi-fatty bluefin tuna)	12
		o-toro* (fatty bluefin tuna)	15
		shake* (salmon)	6
		kunsei* (smoked salmon)	6.5
		king salmon* (new zealand)	8.5
		hamachi* (yellowtail)	6
		kampachi* (amber jack)	8.5
		madai* (japanese snapper)	7.5
		saba* (mackerel)	6
		ebi (prawn)	6
		ama ebi* (sweet shrimp w/head)	11
		kani (snow crab)	9
		tako (octopus)	5.5
		kaibashira* (scallop)	7
		uni* (sea urchin)	mp
		unagi (fresh water eel)	7
		masago* (smelt egg)	5.5
		wasabi tobiko* (wasabi cavair)	6.5
		tamagoyaki (japanese omelette)	6
		ikura* (salmon egg)	8

\* 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-2:15pm	price
L	bento box choice of 2pcs chicken teriyaki or salmon teriyaki or vegetable tempura. cabbage salad, 4pcs california roll, takuan, fukujinzuke, white rice	12
L	poke bowl* choice of maguro, shake, or hamachi with bed of coconut rice, fried onion, avocado, negi, poke sauce	14
L	makanai* sushi of 2pcs tuna, 2pcs salmon, california roll or maki roll, choice of soup or salad	15
L	unagi bowl 5pcs of unagi sashimi with bed of sushi rice, avocado, cucumber, fried onion, kaiware, eel sauce	18
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	28
L D	sashimi combo* sashimi of 3pcs tuna, 3pcs salmon, 3pcs hamachi, 3pcs tako, 3pcs white fish, comes with soup and salad	29
L D	chirashi* - bed of rice, garikan, furikake, japanese pickles, 12pcs sashimi of chef's choice, comes with soup and salad	29

	regular rolls	price
	tekka maki* (6pcs) - tuna roll	6
	shake maki* (6pcs) - salmon roll	6
	negihama* (6pcs) - hamachi roll with green onion	6
	california roll (8pcs) - surimi crab, mayo, cucumber, avocado, masago	6.5
	spicy poke* (8pcs) - tuna, negi, cucumber, avocado, masago, poke sauce	8.5
	nova lox salmon roll* (8pcs) - smoked salmon, cream cheese, cucumber, maui onion, masago	8.5
	negitoro* (6pcs) - fatty tuna with green onion	12

	vegetable rolls	price
	cucumber roll (6pcs)	5.5
	avocado roll (6pcs)	5.5
	asparagus roll (6pcs)	5.5
	kanpyo maki (6pcs) japanese sweet dried gourd	6.5
	garden roll (6pcs) - avocado, asparagus, kaiware, cucumber, mixed greens, pickled daikon	7.5
	veggie tempura roll (6pcs) - asparagus, japanese pumkin, carrot, shiso, kaiware	8.5
	green monster roll (8pcs) - japanese pumkin, tsukudani, avocado, sweet tamari	13

	tempura rolls	price
	chicken tempura roll (6pcs) - kaiware, ooba, cucumber, avocado, asparagus, japanese mayonnaise	7.5
	shrimp tempura roll (6pcs) - kaiware, masago, ooba, cucumber, avocado, asparagus, japanese mayonnaise	8.5
	salmon skin roll (6pcs) - kaiware, ooba, cucumber, avocado, asparagus, yamagobo, japanese mayonnaise	9.5
	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	10.5
	lobster tempura roll (6pcs) - asparagus, masago, ooba, cucumber, avocado, kaiware, japanese mayonnaise	13

	special rolls	price
	green hama roll* (8pcs) - masago, green onion, yellowtail, spicy mayo, jalapeño, cucumber, tempura flakes, cilantro	12
	expert roll* (8pcs) - baked salmon, avocado, mayo, eel sauce, masago, cream cheese, deep fried in tempura	13
	orange lion* (8pcs) - smoked salmon, sliced lemon, kaiware, jalapeño, cucumber, cream cheese, yuzu sauce, wasabi mustard, negi	14
	tropical coconut (10pcs) - salmon tempura, spicy aioli, jalapeño, avocado, cucumber, roasted coconuts, soy paper	14
	snow in the mountain* (8pcs) shrimp temp. spicy poke, cucumber topped with furikake, coconut and macho	14
	superior roll (8pcs) - shrimp tempura, crab mix, cucumber, mango, gochu sauce, cilantro	15
	misaki roll* (8pcs) - spicy poke, avocado tempura, mustard yuzu sauce, maguro tataki sashimi, kaiware, negi	15
	stanley roll* (8pcs) - bincho tempura, avocado tempura, tuna tataki, kaiware, negi, mustard yuzu sauce	15
	salmon tartar* (8pcs) - salmon, capers, white onion, cucumber, masago, torched salmon with garlic butter, fried onion	15
	rainbow roll* (8pcs) - california roll inside, topped with tuna, salmon, hamachi, white fish, ebi sashimi	15
	when pig swim* (8pcs) - salmon skin, bacon, masago, jalapeño, avocado, topped with tuna, spicy mayo, negi	15
	caterpillar roll (8pcs) - eel, cucumber, covered with avocado	15
	dragon ball (8pcs) - shrimp tempura, surimi crab mix, cucumber, topped with unagi, avocado, strawberries	16
	meiji maguro roll* (8pcs) - cucumber, avocado, kaiware, jalapeño, topped with tuna poke and masago arare	16
	hokkaido roll* (8pcs) - spicy scallops and negi tempura, topped with yellowtail and roasted jalapeño	17
	surf and turf* (8pcs) snow crab tempura, avocado, torched trip-tip beef with garlic butter, yuzu mustard, eel sauce	18

# appetizers

## miso soup 3

rich in seaweed, tofu, mushroom and negi (green onion), that will warm your stomachs 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, topped 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 sriracha

## vegetable egg rolls 6

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

## shrimp & veggie tempura 14

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 9

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

## pork chashu buns 9

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

## kama hama 14

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

## shrimp shumai 6

6pcs of our best steamed shrimp dumplings garnished with masago

## gyoza - chicken & pork 7

6pcs pan fried pot-stickers cooked to perfection

## gyoza - vegetable 7

6pcs pan fried vegetarian dumplings cooked to perfection

## shishito pepper 8

grilled shishito peppers with bonito flakes, ponzu and togarashi

# kushiyaki / per skewer

## chicken tsukune 4.5

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

## chicken teriyaki 4.5

chicken on skewer, grilled to perfection in teriyaki style

## beef teriyaki 5

beef on skewer, grilled to perfection in teriyaki style

## salmon teriyaki 5.5

salmon on skewer, grilled to perfection in teriyaki style

# ramen

## tonkotsu 14.95

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

## tan tan men 14.95

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

## vegetable ramen 14.95

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\* 29

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

## shake zanmai (salmon trio)\* 19

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 cilantro, jalapeño and macho sauce

## tuna tataki\* 15

our seared tuna tartar appetizer! prepared with our savory house made ponzu and served in bed of salad

## sashimi appetizer\* 15

6pcs of our fan favorite sashimi! 2pcs of each maguro (tuna), shake (salmon), and hamachi (yellowtail)