NIGIRI			
(fish topped rice 1 piece)			<u>,</u>
TOBIKKO (flying fish roe)	3.75	MAKIMONO (rolls	; <i>)</i>
MAGURO (tuna)	3.75		
HAMACHI (yellow tail)	3.75		
SAKE (salmon)	3.50	CALIFORNIA MIST	11.00
TAKO (octopus)	3.50	tąsmanian sweet crab, avocądo, sesame s	seeds
UNAGI (fresh water eel)	3.75	with mayo	
HOTATE (scallop)	5.00	SHRIMP TEMPURA ROLL	13.00
<u> </u>		shrimp tempura, lettuce, cucumber, roat peppers and onions, spicy mayo, and avo	
SASHIMI		SPICY TUNA ROLL	12.00
(thin sliced no rice 2 pieces)		avocado, ginger, togarashi, chili oil,	12.00
MAGURO (tuna)	5.00	and sesame seeds	
HAMACHI (yellow tail)	5.00	SALMON ROLL	11.00
SAKE (salmon)	4.50	lemon, scallions , and sesame seeds	
TAKO (octopus)	3.50	QUADDRUPLE ROLL	16.00
HOTATE (scallop)	5.00	eel, avocado sliced outside, spicy tuna,	
HOTATE (Scallop)	3.00	hamachi, and cucumber	45.00
MIST SPECIALTIES		SOFT SHELL SPIDER ROLL	15.00
		soft shell crab, avocado, cucumber, tobikko, and mayo	
TEMPURA BOWL 12.00		·	
shrimp tempura, market fresh vegetables on a bed of rice		TAKA'S FIRE VOLCANO	12.00
SCALLOP TEMPURA	10.00	tasmanian sweet crab, cucumber, topped with spicy mayo	
2 skewered scallops with green tea salt,			10.50
shiso mint, with edible flower	11.00	FRUIT ROLL orange marmalade, soy bean wrap,	10.50
TUNA TATAKI	14.00	with fruit of the day	
AT RENAISSANCE		CHICKEN TERIYAKI ROLL	11.00
30z seared tuna, guacamole salsa, micro greens, and teriyaki		cucumber, roasted peppers and onions,	
MIST SEAFOOD SALAD	14.00	and soy bean wrap	
baby arrugula, green romaine, tuna, ha		CRUNCH SALAD ROLL	12.00
octopus, scallop, tobikko, and micro greens		asparagus, roasted peppers and onions,	
CHIRASHI SUSHI	17.00	arugula, lettuce, cucumber, avocado, ma and tempura crunch	ayo,
(scattered sushi) tuna, hamachi, salmon, octopus, tobik	ko,	TENDERLOIN BEEF ROLL	15.00
scallop, mushroom, peppers, avocado, cucumber,		seared tenderloin beef, scallions, mushroom garlic sauce, and soy bean wrap	
teriyaki sauce, soy vinaigrette, wasbi, ginger,			
arugula, on a bed of rice J's CRABCAKE	11.00	RAINBOW ROLL	17.00
tasmanian sweet crab meat, scallop mo		tąsmanian sweet crab, tuna, salmon,	.,,,,,,
shallots, ginger, green onion, Japanese pickle,		hamachi, mayo, topped with avocado	
egg yolk, spicy mayo, and arugula	44.00	HAMACHI ROLL	11.00
HAMACHI TATAKI	14.00	yellow tail, avocado salsa, and	
seared yellowtail, salt and pepper, mici greens, orange vinaigrette, ponzu, witl		serrano peppers	
teriyaki sauce	-17	JUMBO SURF & TURF	17.00
SEAWEED SALAD	2.50	seared tenderloin beef, shrimp,	Longue
MISO SOUP	5.00	roasted peppers and onions, lettuce, and	mayo

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food born illness.

5.00

18% gratuity is added with 6 or more guests

consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food born illness

MISO SOUP