



Miko welcomes you to a journey of the senses. Let the fragrant spices, piquant flavors, and the surprising mix of textures from our kitchen transport you to faraway places. Experience the spicy realm of Korean cuisine, delight in the sweet-hot-tangy flavors of Thailand, or savor the simple elegance of the Japanese way of eating.

Korean fare is easily distinguished by the variety of small side dishes, known as “ban chan,” traditionally served with the meal. The assortment of vegetables which usually include kim-chee and seafood can be pungent and spicy, a perfect prelude to this adventurous and satisfying experience.

The skillful balancing of five flavors—bitter, salty, sour, hot & sweet—is the mark of excellence in Thai cuisine. Coconut milk, chilis, curry and lemongrass characterize influences from other cultures in this exotic fare, but the taste of Thai is all its own.

The Japanese have cultivated a sophisticated cuisine that is deceptively simple. In addition to sushi and sashimi, Miko is pleased to offer Teppanyaki style dining, which is at once artful, entertaining and delicious. Specially trained chefs expertly slice, chop and cook your meal right before your eyes. It is an unforgettable experience that must be shared. Reservations are recommended.

Miko’s chefs select only the freshest original ingredients to carefully create and preserve the distinctive tastes of our exotic cuisines. We sincerely hope you enjoy yourselves. Bon voyage and bon appetit!

— Janet Bubin



F FROM THE BAR

House Wine Selections: Ernest & Julio Gallo • Copperidge
White Zinfandel • Chardonnay • Cabernet Sauvignon
Glass 3.50 • Half Carafe 8.50 • Bottle 12.00

WHITE WINE SELECTIONS

Chardonnay, Copperidge	12.00
Chardonnay, Fetzer Sundial	16.00
Johannisburg Riesling, Fetzer	15.00
Fume Blanc, Murph Goode	18.00
Sauvignon Blanc, Bel Arbors	14.00
Plum Wine	12.00

RED WINE SELECTIONS

Cabernet Sauvignon, Copperidge	12.00
Merlot, Carmen	17.00
Wild Flower Valdiguie	15.00
White Zinfandel, Copperidge	12.00

BEER

Sapporo (22 oz)	5.00
Kirin (22 oz)	5.00
Samuel Adams	3.00
Corona	3.00
Domestic Beer	2.50

ASIAN SPIRITS

Sake	3.95
Jinro Soju	12.00

SPECIAL COCKTAILS

TSUNAMI	5.00
Special blend of rum, gin, tequila, and fruit juice	
TYPHOON	4.50
Tropical blend of juices and rum on the rocks	
BUTTERFLY PUNCH	4.50
Blend of pineapple, cranberry, gin and triple sec on the rocks	
FROZEN SAMURAI	5.50
Vanilla ice cream, Amaretto, Kahlua, and Bailey's Irish Cream	



A P P E T I Z E R S

CALAMARI 5.95
White cuttle fish rings dipped in batter and deep fried

GYOZA 4.95
Deep fried stuffed meat dumpling

❖ **CRAB MEAT ROLL** 4.95
Minced crabmeat, cream cheese, and cucumber wrapped in a rice pancake then deep fried

YA-CHAE MANDOO (vegetarian) 4.95
Deep fried stuffed vegetable dumpling

❖ **YUM-GOONG** (Thai Salad) 6.95
Shrimp marinated with herbs, lemongrass, cucumber, lettuce and onions

❖ **CHICKEN SATAY** 4.95
Breast of chicken marinated in curry and coconut milk, charbroiled and served on a skewer

❖ **CALIFORNIA ROLL** 4.95
Avocado, crabmeat, and cucumber wrapped in rice and seaweed

❖ **APPETIZER SUSHI** 6.95
Salmon, tuna, shrimp and cucumber roll

❖ **PAJUN** 6.95
Korean-style pancake with assorted seafood and green onion

SUNOMONO
Octopus 4.95
Shrimp or Crabmeat 5.25

SEAWEED SALAD 4.95
HOUSE SALAD 2.50

S O U P

❖ **TOM-KHA SOUP** (Thai) 2.95
Chicken, mushrooms and lemongrass in tangy coconut milk broth

❖ **HOT AND SOUR SOUP** 2.95
Tofu, chicken and egg drops in a spicy and tangy broth

MISO SOUP 2.00
The traditional Japanese soup with chunks of tofu and topped with chives

❖ Highly recommended



ENTREES

BEEF

- ❖ **BUL GO KEE** 14.95
Sliced tenderloin of beef marinated in soy, garlic and Korean spices, then charbroiled to perfection (served with Korean side dishes)
- ❖ **BEEF WITH BROCCOLI** 12.95
Sliced beef and broccoli in special Thai-style sauce
- ❖ **GOB-DOL** (very healthy and low in calories) 11.95
Beef, assorted vegetables, egg and rice served in a hot stoneware bowl. Stir it all up with the hot sauce served on the side (served with Korean side dishes)
- SZECHWAN BEEF** 12.95
Sliced beef tenderloin stir fried with vegetables in a red spicy sauce garnished with peanuts

NOODLES

- CHAM-PONG** 11.95
Wheat noodles, chicken, shrimp, scallops, squid, and vegetables in a delicious spicy hot soup (served with Korean side dishes)
- CHOP-CHAE** 10.95
Potato noodles stir fried with beef, vegetables and mushrooms (served with Korean side dishes)
- ❖ **SHRIMP PAD-THAI** 10.95
Rice noodles stir fried with shrimp, eggs, bean sprouts and garnished with peanuts
- CHICKEN PAD-THAI** 9.50
Rice noodles stir fried with chicken, eggs, bean sprouts and garnished with peanuts
- U-DONG** 8.95
Japanese noodle soup in seafood broth topped with tempura fried shrimp



ENTREES

CHICKEN

- ❖ **CHICKEN TERIYAKI** 12.95
Tender breast of chicken marinated in teriyaki sauce then charbroiled
(served with Korean side dishes)

- SWEET AND SOUR CHICKEN** 12.95
Tender breast of chicken deep fired in tempura batter, then sauteed with
sweet and sour sauce with vegetables

- MASAMAN CHICKEN** 10.95
Breast of chicken, marinated in coconut milk and spicy Thai curries,
sauteed with sweet potatoes, avocado, peppers and onions.

- ❖ **CHICKEN PANANG** 9.50
Breast of chicken, marinated in coconut milk and a special Thai peanut
and curry sauce, sauteed with an assortment of vegetables

- CHICKEN FRIED RICE** 8.95

VEGETABLES

- YA-CHAE GOB-DOL** 10.95
Rice and assorted vegetables in a hot stoneware bowl
(served with Korean side dishes)

- YA-CHAE CHOP-CHAE** 9.95
Potato noodles stir fried with vegetables and mushrooms
(served with Korean side dishes)

- VEGETABLE PAD-THAI** 8.50
Rice noodles stir fried with bean sprouts and eggs,
garnished with peanuts

- VEGETABLE PANANG** 8.50
Assorted vegetables stir fried in coconut milk and a special
Thai peanut and curry sauce



E N T R E E S

SEAFOOD

- ❖ **SHRIMP TEMPURA** 16.95
Batter-fried jumbo shrimps with sweet potato, onion, mushroom served on a beautifully arranged platter
- ❖ **SALMON TERIYAKI** 14.95
Fresh salmon filet sauteed with teriyaki sauce
(served with Korean side dishes)
- GRILLED SALMON** 15.95
With Pistachio Basil Butter
- ❖ **MIKO'S DELIGHT** 15.95
Shrimp, scallops, crab meat, and assorted vegetables stir fried in a tangy dark sauce (served with Korean side dishes)
- SZECHWAN SHRIMP OR SCALLOPS** 13.95
Shrimp or scallops and vegetables sauteed in spicy dark sauce (served with Korean side dishes)
- ❖ **MASAMAN SHRIMP OR SCALLOPS** 13.95
Shrimp or scallops with avocado, sweet potato, vegetables and cashews stir fried with Masaman's special curry
- SHRIMP AND BROCCOLI** 12.95
Shrimp and broccoli in a Thai sauce
- SPICY SQUID AND VEGETABLES** 11.95
Squid and vegetables stir fried in a spicy red sauce (served with Korean side dishes)
- SHRIMP FRIED RICE** 8.95

SUSHI

- SUSHI COMBINATION A** 17.95
Tuna, shrimp, salmon, yellowtail, flounder, octopus, egg, plus a tuna maki roll
- SUSHI COMBINATION B** 22.95
Tuna, shrimp, salmon, yellowtail, flounder, octopus, fresh water eel, sea eel, egg, plus a tuna maki roll
- SUSHI AND SASHIMI COMBINATION** 29.00
SASHIMILarge 45.00 • Medium 30.00 • Small 20.00

Please request our a la carte sushi menu

❖ Highly recommended



KOREAN DINNERS

All Korean dinners are served with a selection of side dishes

SASHIMILarge 45.00 • Medium 30.00 • Small 20.00
An artfully arranged assortment of fresh raw fish

HWE DUP BOP 14.95
Sliced tuna, yellow tail, shredded crab and smelt roe over rice
on cucumbers and leaf lettuce; served with a spicy Korean pepper sauce

PAJUN 6.95
Korean-style pancake with assorted seafood and green onion

❖ **BUL GO KEE** 14.95
Sliced tenderloin of beef marinated in soy, garlic and Korean spices,
then charbroiled to perfection

❖ **GOB-DOL** 11.95
Beef, assorted vegetables, egg and rice served in a hot stoneware bowl —
stir it all up with the hot sauce served on the side

HAE MUL BI BIM BOB 12.95
Seafood and vegetables on top of rice served in a hot stoneware bowl.

SPICY SQUID AND VEGETABLES 11.95
Squid and vegetables stir fried in a spicy red sauce

YUK GAE JANG 8.95
Shredded beef and vegetables in a hot and spicy soup

DAE GU MAE WOON TANG 13.95
Codfish and vegetables in a hot and spicy soup

GOB CHANG JUN GOL 11.95
Beef tripe with vegetables in a hot and spicy soup

KKORI GOM TANG 9.95
Oxtail soup

SOON DOO BOO 8.95
Silky tofu soup with seafood

CHOP-CHAE 10.95
Potato noodles stir fried with beef, vegetables and spicy soy sauce

BIBIM NANG MYONG 9.95
Cold and chewy wheat noodles mixed with spicy hot sauce

❖ Highly recommended



D ESSERTS

We serve Vie De France desserts

CHOCOLATE LAYER CAKE	4.00
A rich layered cake made with sweet chocolate	
CHEESECAKE	2.00
Made with real cream cheese	
GREEN TEA ICE CREAM	2.00
A unique dessert specialty inspired by green tea, celebrated for centuries in Japanese ceremonial traditions	
RED BEAN ICE CREAM	2.00
VANILLA ICE CREAM	1.50

HOT COFFEE DRINKS

HOT IRISH MAN	4.00
Coffee, Bailey's Irish Cream, whipped cream and caramel	
CAFE CHOCOLATE	3.50
Coffee, Cream de Cacao, whipped cream and chocolate	
CAFE KAHLUA	4.00
Coffee, Kahlua, whipped cream and chocolate	
CAFE ALMONDINE	4.50
Coffee, Amaretto, Cream de Cacao, whipped cream and almonds	

NON-ALCOHOLIC BEVERAGES

SPARKLING MINERAL WATERS	2.00
Perrier, Peach, Cherry	
OTHER BEVERAGES	
Pepsi, Mountain Dew, Diet Pepsi, Slice (free refill)	1.50
Coffee, Passion fruit iced tea	1.50



