



# MIKATA

## *Japanese Steak House and Sushi Bar*



*All dinners Include: Soup, Salad, Steamed Rice, Vegetables, and Dessert. Fried Rice with egg and mixed vegetables - \$2.00 extra. Hot green tea available upon your request.  
All dinners are performed by our experienced chefs at your Hibachi table.*

**1. Teriyaki Chicken**  
*Marinated in our own special Teriyaki sauce.*  
\$14.95

**3. Hibachi Shrimp**  
\$16.95

**5. Filet Mignon Steak**  
\$18.95

**7. Steak and Shrimp**  
\$18.95

**9. Mikata Imperial Dinner**  
*Filet Mignon Steak and Lobster Tail*  
\$27.95

**11. Samora Special**  
*Filet Mignon Steak and Scallops*  
\$23.95

**13. Chicken and Shrimp**  
\$16.95



**2. Teriyaki Steak**  
\$15.95

**4. Seafood Combo**  
*Shrimp and Scallops*  
\$18.95

**6. Steak and Chicken**  
\$17.95

**8. Mikata Chef's Special**  
*Steak, Shrimp and Chicken*  
\$24.95

**10. Mikata Umi No Special**  
*Lobster, Shrimp and Scallops*  
\$31.95

**14. King Salmon and Scallops**  
\$22.95

**12. King Salmon, Shrimp and Scallops**  
\$18.95

***Sushi A La Carte also available at Hibachi Tables***

*A 17% Gratuity will be added to the total bill on all parties of 6 or more.  
Students using Tiger Club Cards - please add your gratuity onto your total.  
Thank you*

**18. Mikata Special**  
*Dinner for Two*  
*Filet Mignon Steak*  
*and Shrimp*  
**\$38.95**



## Mikata Special Occasion Ceremony

*If tonight is a birthday, anniversary or any other special occasion, just let us know. Our staff would like to help you celebrate with a unique Mikata touch.*

Photo and Fresh Pineapple Boat.....\$5.00

**19. Mikata Emporer**  
*Dinner for Two*  
*Teriyaki Steak*  
*Shrimp and Chicken*  
**\$41.95**



**15. Mikata Queen Dinner**  
*Lobster tail and Shrimp*  
**\$25.95**

**17. Mikata Ninja Special**  
*Chicken, Shrimp and Scallops*  
**\$22.95**

**24. Hibachi Scallops**  
**\$18.95**

**25. Lobster Dinner**  
*(Two Lobster Tails)*  
**\$34.95**

**16. Lobster and King Salmon**  
**\$25.95**

**23. Vegetable Dinner**  
**\$25.95**

**26. Chicken and Calamari**  
**\$25.95**

**27. Steak and Calamari**  
**\$25.95**



**CHILDREN'S MENU**  
*(Children 12 or Under Only)*

**20. Teriyahi Chicken**  
**\$25.95**

**21. Hibachi Steak**  
**\$25.95**

**22. Hibachi Shrimp**  
**\$25.95**

**ADDITIONAL ORDERS**  
*(Sold only with Dinners)*

Vegetables .....	3.95
Mushrooms .....	3.95
Chicken .....	6.95
Fried Rice .....	2.95
Shrimp or Scallops .....	8.95
Lobster Tail .....	17.95
Filet Mignon Steak .....	9.95
King Salmon .....	7.95
Calamari .....	7.95



## ❖ Oriental Drinks ❖

**Exotic Oriental Drinks & Frozen Daiquiris..... 7.95**

*Non-Alcoholic Drinks Available*

**Frozen Daiquiris & Margaritas  
Strawberry ❖ Peach ❖ Lime**



### **Mai Tai**

*A rum drink which brings out  
the romance of the South Seas.*

### **Coconut Milk Mix**

*A delicious blend of Cream and coconut Juice with  
Creme de Cacao. Coconut as its best!*

### **Mikata Intrigue**

*Mix of Strawberry, Coconut Cream, Banana, Orange  
Juice, Pineapple and Dark Rum  
(Plus Mix of Brandy)*

### **Pina Colada**

*A snowy concoction of White Rum  
with Coconut Cream and Pineapple Juice*

### **Apricot Goddess**

*Mild, appetizing concoction, recommended  
for the Sophisticated Lady blended with  
Coconut Milk Mix, Dark Rum and Apricot.*

### **Typhoon**

*No ordinary Rum and Juice drink,  
but assumed to bring you  
a delightful evening.*

### **Impatient Virgin**

*Left up to one's imagination.*

### **Tequila Fizz**

*Strawberry and Peach,  
Mixed with a dash of Latin America.*

### **Fog Cutter**

*The King of Polynesian Drinks, a blend of  
Rum, Brandy, Gin and Fruit Juices.*

## ❖ ALCOHOLIC BEVERAGES ❖

<b>Domestic Beers</b> .....	<b>3.00</b>
<b>Imported Beers</b> .....	<b>3.50</b>
<b>Hot Sake</b> .....	<b>4.25 ... 7.95</b>

## ❖ BEVERAGES ❖

<b>Coke</b> .....	<b>1.75</b>
<b>Sprite</b> .....	<b>1.75</b>
<b>Coffee</b> .....	<b>1.75</b>
<b>Mikata Punch</b> .....	<b>2.00</b>
<b>Shirley Temple (non-alcoholic)</b> .....	<b>1.75</b>
<b>Roy Rogers (non-alcoholic)</b> .....	<b>1.75</b>