



SUSHI

www.mfsushiatlanta.com

SOUPS

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

SALADS

- 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
- House salad (mixed greens with house ginger dressing) | \$4
- Wakame salad (seasoned marinated seaweed) | \$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, masago, & scallion) | \$17
- Baked green mussels (baked in Japanese mayo, eel sauce, masago, & scallion) | \$11
- Baked scallops (baked in Japanese mayo, eel sauce, masago, & scallion) | \$11
- Fresh edamame (with Himalayan rock salt) | \$6
- Calamari karaage (fried calamari serve with ponzu sauce) | \$10
- Oshinko moriwase (assorted Japanese pickles) | \$7
- Soft shell crab tempura (served with ponzu) | \$9
- Tempura fried shishito peppers | \$6
- Shrimp tempura | \$10

SUSHIBAR APPETIZERS

- Avocado ball (with spicy tuna & truffle mousse) | \$8
- Avocado ball (with spicy salmon & truffle mousse) | \$8
- Tunatataki (with ponzu, scallions, pan fried garlic, and sriracha) | \$15
- Fresh yellowtail (with lemon zest, cilantro, serrano pepper, and grated wasabi) | \$17
- Spicy tuna tartar (with quail egg served with truffle soy) | \$14
- Spicy salmon tartar (with quail egg served with truffle soy) | \$14
- Thinly sliced fresh flounder (with ponzu & green onions) | \$14
- Thinly sliced tuna (with truffle soy and caviar) | \$15
- Albacore tataki (seared albacore tuna with spicy ponzu) | \$13
- Salmon tataki (seared salmon with spicy ponzu) | \$11
- Nikiri brushed fresh salmon (with wasabi relish) | \$12
- Truffle aioli fresh salmon (nikiri sauce) | \$16
- Kampachi (with yuzu ponzu, E.V.O.O, yuzu kosho and lime zest) | \$18
- Ankimo topped (with cucumber and caviar served with ponzu) | \$14

OMAKASE CHEF'S CHOICE | 125 PER PERSON

Omakase (お任せ o-makase) is a Japanese phrase that means "I'll leave it up to you."

Ask your server for more details.

MF SIGNATURE NIGIRI SUSHI

- O-Toro (Super fatty tuna with serrano pepper, dijon mustard, & caviar with truffle soy) | MP
- Sake (Fresh salmon with aioli sauce, truffle soy, black pepper & caviar) | \$9
- Hamachi (Japanese yellowtail seared with truffle soy & black pepper) | \$10
- Maguro (Spicy tuna, masago, sesame oil wrapped with seaweed) | \$9
- Anago (Japanese eel grilled, topped with eel sauce & sansyo powder) | \$9
- Madai (Japanese snapper seasoned with ponzu sauce, scallions, & konzuri) | \$10
- Shima Aji (Japanese skip jack with lemon juice & shiso oil) | \$11
- Kampachi (Japanese amberjack with lime zest, yuzu, & himalayan rock salt) | \$11
- A5 Wagyu beef aburi (Seared and torched w/dijon mustard, serrano pepper, & truffle soy) | MP

NIGIRI 2 Pieces | SASHIMI 4 Pieces

- Albacore tuna tataki (Seared albacore tuna) \$6 | \$12
- Hokkigai (Surf clam) \$6 | \$11
- Aji (Horse mackerel) \$8 | \$17
- Ocean trout \$8 | \$15
- Ama-ebi (Sweet prawn shrimp) \$15 | \$26
- Maguro (Tuna) \$7 | \$13
- Chutoro (Medium fatty tuna) | MP
- Toro (Fatty tuna) | MP
- Otoro (Super fatty tuna) | MP
- Ebi (Boiled shrimp) | \$5
- Hamachi (Yellow tail) \$7 | \$15
- Hirame (Flounder) \$7 | \$11
- Hotate (Live scallops) | MP
- Ika (Squid) \$5 | \$9
- Ikura (Salmon roe) | \$9
- Kani (Snow crab) \$7 | \$13
- Kampachi (Japanese amberjack) \$9 | \$15
- Kohada (Gizzard shad) | \$7
- Suzuki (Stripe bass) \$6 | \$11
- Tako (Octopus) \$6 | \$11
- Uni (Sea urchin roe) | MP
- Sake (Fresh salmon) \$6 | \$11
- King Salmon \$11 | \$22
- Sake/Kunsei (Smoked salmon) \$7 | \$13
- Unagi (Freshwater eel) \$7 | \$11
- Masago (Smelt eggs) | \$6
- Tamago (Egg omelette) \$5 | \$9
- Madai (Japanese snapper) \$9 | \$16
- Shima aji (Japanese skip jack) \$9 | \$16
- Shima saba (Japanese mackerel) \$8 | \$15
- Kinmedai (Japanese golden-eye red snapper) | MP
- Anago (Japanese eel) \$9 | \$16
- Tobiko (Flying fish roe) | \$6
- Wasabi tobiko (Wasabi marinated flyingfish roe) | \$6
- Hokkaido scallops (Whole or chopped) | \$6



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SPECIAL ROLLS

1. Spicy tuna roll (*Topped with yellowtail, masago, scallions, & sriracha sauce*) | \$18
2. Spicy tuna Osaka box style roll (*Topped with tuna, salmon, masago, scallions, & sriracha sauce*) | \$18
3. Negi salmon roll
(*Topped with tuna, yellowtail, avocado, & tobiko*) | \$17
4. Lobster and cucumber roll
(*Topped with smoked salmon, avocado, & eel sauce*) | \$23
5. Spicy yellowtail roll
(*Topped with salmon, yellowtail, & avocado*) | \$18
6. Toro Osaka box style roll
(*With masago, scallions, & sriracha sauce*) | \$20
7. Salmon skin roll (*Topped with eel & avocado*) | \$17
8. Eel roll (*Topped with smoked salmon & avocado*) | \$17
9. Shrimp tempura roll
(*With light mayo, shrimp, avocado, & eel sauce*) | \$16
10. Soft shell crab roll
(*Lettuce, carrots, cucumber, & light mayo*) | \$17
11. Shrimp tempura and eel roll (*With light mayo, avocado, smoked salmon, & eel sauce*) | \$17
12. Lobster tempura roll
(*Topped with shrimp & eel sauce*) | \$24
13. Snow crab tempura roll
(*Topped with shrimp, avocado, & eel sauce*) | \$18
14. A5 Wagyu beef roll (*With Asparagus & truffle soy*) | \$28
15. Lobster Box (*Mayo, green onion, tobiko, & eel sauce*) | \$25
16. Crunchy Roll (*With tempural flake, crab, mayo, masago, topped with shrimp & eel sauce*) | \$15

MAKIMONO (TRADITIONAL ROLLS)

- Kappamaki (*Cucumber roll*) | \$6
- Tekkamaki (*Tuna roll*) | \$7
- Sakemaki (*Salmon roll*) | \$7
- Negitoromaki (*Toro & scallion roll*) | \$12
- Negihamamaki (*Yellowtail & scallions roll*) | \$9
- Umeshisomaki (*Plum paste & japanese mint leaf roll*) | \$7
- Kanpyomaki (*Japanese squash melon roll*) | \$7
- Yamagobomaki (*Japanese mountain root roll*) | \$7
- Nattomaki (*Fermented soybean roll*) | \$7
- Futomaki (*Pickled vegetables with tamago & crab*) | \$10

Fresh wasabi root grated on shark skin | \$8

ROBATA GRILL

In Japanese cuisine, robata yaki (炉端焼き, "fireside-cooking"), often shortened to just robata, refers to a method of cooking, similar to barbecue, in which items of food on skewers are slow-grilled over hot charcoal.

ROBATA GRILL VEGETABLES

- Eggplant miso yaki | \$10
- Organic corn with tare sauce | \$6
- Assorted Japanese mushrooms | \$14
- Shishito peppers | \$8
- Asparagus | \$8

SEAFOOD

- Chilean Sea Bass | \$22
- Marinated Japanese black cod
(*In house special miso sauce*) | \$19
- Hamachi Kama
(*Grilled yellowtail cheek*) | \$18
- Sake Kama
(*Grilled Salmon Cheek*) | \$15
- Lump Crab
(*Sake marinated, truffle aioli, tobiko & sesame seeds*) | \$19
- Whole squid | \$18
- Grilled eel
(*With eel sauce served with a side of cucumber & avocado*) | \$17
- Salmon Tareyaki
(*Grilled Salmon with Tare Sauce*) | \$17
- Lightly Broiled Octopus
(*With Japanese shichimi pepper*) | \$16
- Sanma Shioyaki
(*Grilled pike mackerel*) | \$13

MEATS

- Filet mignon toban yaki | \$29
- A5 Wagyu beef toban yaki | \$75
- Duck breast (*Marinated with miso yaki topped with scallions on a hoba leaf*) | \$18

DESSERT

- Green Tea Mochi | \$7
- Mochi with Red Bean | \$7

ADVISORY: Items are served raw or undercooked or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.