

À LA CARTE NIGIRI + SASHIMI

Sushi / Sashimi	
<input type="checkbox"/>	<input type="checkbox"/> Ebi ————— 2.5 Steamed prawn.
<input type="checkbox"/>	<input type="checkbox"/> Hamachi ————— 3.5 Yellow tail.
<input type="checkbox"/>	<input type="checkbox"/> Hotategai ————— 2.95 Scallop.
<input type="checkbox"/>	<input type="checkbox"/> Ika ————— 2.15 Squid.
<input type="checkbox"/>	<input type="checkbox"/> Maguro ————— 2.45 Albacore tuna.
<input type="checkbox"/>	<input type="checkbox"/> Ahi tuna ————— 3.5 Red tuna.
<input type="checkbox"/>	<input type="checkbox"/> Sake ————— 2.45 Salmon.
<input type="checkbox"/>	<input type="checkbox"/> Smoked sake ————— 2.6 Smoked salmon.
<input type="checkbox"/>	<input type="checkbox"/> Tako ————— 2.65 Octopus.
<input type="checkbox"/>	<input type="checkbox"/> Tempura ebi ————— 2.45 Deep fried prawn.
<input type="checkbox"/>	<input type="checkbox"/> Toro ————— 3.5 Tuna belly.

Sushi / Sashimi	
<input type="checkbox"/>	<input type="checkbox"/> Ebi special ————— 3.25 Prawn w/ mayo, cajun & seaweed flakes.
<input type="checkbox"/>	<input type="checkbox"/> Hotategai special ————— 3.25 Scallop mixed w/mayo & tobiko.
<input type="checkbox"/>	<input type="checkbox"/> Kani ————— 3.5 Crab meat.
<input type="checkbox"/>	<input type="checkbox"/> Masago ————— 2.15 Capelin roe.
<input type="checkbox"/>	<input type="checkbox"/> Tobiko ————— 2.75 Flying fish roe.

SEARED

Sushi / Sashimi	
<input type="checkbox"/>	<input type="checkbox"/> Maguro ————— 2.5 Seared tuna w/ mayo & green onions.
<input type="checkbox"/>	<input type="checkbox"/> Sake ————— 2.5 Seared salmon w/ mayo & green onions.
<input type="checkbox"/>	<input type="checkbox"/> Unagi ————— 3.25 Seared eel.

VEGETARIAN

Sushi / Sashimi	
<input type="checkbox"/>	<input type="checkbox"/> Inari ————— 2.15 Sweetened bean curd.
<input type="checkbox"/>	<input type="checkbox"/> Shitake ————— 2.15 Japanese mushroom.
<input type="checkbox"/>	<input type="checkbox"/> Tamago ————— 2.65 Sweetened omelet.



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COMBOS + SETS

<input type="checkbox"/>	Salmon sashimi ————— 10.75 5 pieces of freshly cut salmon sashimi.
<input type="checkbox"/>	Tuna sashimi ————— 10.75 5 pieces of freshly cut white tuna sashimi.
<input type="checkbox"/>	Toro sashimi ————— 16.95 5 pieces of freshly cut tuna belly sashimi.
<input type="checkbox"/>	Hamachi sashimi ————— 15.95 5 pieces of freshly cut yellow tail sashimi.
<input type="checkbox"/>	Mio sashimi ————— 23.5 Chef's choice - 10 pieces of freshly cut sashimi.
<input type="checkbox"/>	Mio sashimi deluxe ————— 36 Chef's choice - 18 pieces of freshly cut sashimi.
<input type="checkbox"/>	Mio nigiri combo ————— 23.5 Chef's choice - 10 pieces of sushi.
<input type="checkbox"/>	Maki combo ————— 17.75 California, spicy salmon, & dynamite roll.
<input type="checkbox"/>	Veggie combo ————— 19.25 2 pcs shitake, 2 pcs inari, avocado roll, kappa roll, & yam roll.
<input type="checkbox"/>	Mio sampler ————— 21.95 2 pieces sashimi, 5 pieces sushi, & outsider roll.

À LA CARTE MAKI ROLLS

<input type="checkbox"/>	Crab meat california ————— 13 Real crab meat, avocado, cucumber, & sesame.
<input type="checkbox"/>	California ————— 5.9 Imitation crab meat, avocado, sesame, & mayo.
<input type="checkbox"/>	Deep fried california ————— 8 Imitation crab meat, avocado, mayo, & unagi sauce.
<input type="checkbox"/>	Dynamite ————— 8 Prawn tempura, cucumber, masago, seaweed flakes, sesame, & mayo.
<input type="checkbox"/>	Ebi & cucumber ————— 6.2 Steamed prawn, cucumber, & sesame.
<input type="checkbox"/>	Philadelphia ————— 8 Smoked salmon, cream cheese, avocado, & sesame.
<input type="checkbox"/>	Salmon skin ————— 6.9 Salmon skin, cucumber, tobiko, sesame, & unagi sauce.
<input type="checkbox"/>	Special scallop ————— 8.5 Scallop, cucumber, tobiko, sesame, & mayo.
<input type="checkbox"/>	Spicy beef ————— 7.5 Grilled beef, cucumber, tobiko, & spicy mayo.
<input type="checkbox"/>	Spicy chicken ————— 7.5 Grilled chicken, cucumber, tobiko, & spicy mayo.
<input type="checkbox"/>	Spicy salmon ————— 7.3 Salmon, alfalfa, sesame, & spicy mayo.
<input type="checkbox"/>	Spicy tuna ————— 6.9 Tuna, cucumber, sesame, & spicy mayo.
<input type="checkbox"/>	Unagi ————— 11.75 Eel, cucumber, tobiko, sesame, & unagi sauce.
<input type="checkbox"/>	Outsider ————— 8.9 Salmon, tuna, avocado & tobiko inside. Masago, & seaweed flakes on top.
<input type="checkbox"/>	Stampede ————— 9.6 Tuna, avocado & tobiko inside. Salmon, prawn, & avocado on top.
<input type="checkbox"/>	Sake ————— 5.5 Salmon.
<input type="checkbox"/>	Smoked sake ————— 7.25 Smoked salmon.

<input type="checkbox"/>	Maguro ————— 4.5 Albacore tuna.
<input type="checkbox"/>	Negi hamachi ————— 5.8 Green onions & yellow tail.
<input type="checkbox"/>	Negi toro ————— 5.9 Green onions & tuna belly.
<input type="checkbox"/>	Ahi tuna ————— 6.2 Red tuna.

VEGETARIAN ROLLS

<input type="checkbox"/>	Asparagus ————— 5.8 Asparagus, avocado, & sesame.
<input type="checkbox"/>	Avocado ————— 4.25 Avocado & sesame.
<input type="checkbox"/>	Kappa ————— 4.25 Cucumber & sesame.
<input type="checkbox"/>	Yam ————— 6.5 Sweet potato, avocado, & sesame.

GIANT ROLLS

<input type="checkbox"/>	Spider ————— 8 Soft shell crab, cucumber, avocado, tobiko, sesame, & mayo.
<input type="checkbox"/>	Teriyaki beef ————— 9 Grilled beef, spring mix, cucumber, tobiko, & mayo.
<input type="checkbox"/>	Teriyaki chicken ————— 9 Grilled chicken, spring mix, cucumber, tobiko, & mayo.

PREMIUM ROLLS

<input type="checkbox"/>	Angelic ————— 13.95 Prawn tempura, cucumber, & tobiko inside. Eel, avocado, mayo, & unagi sauce on top.
<input type="checkbox"/>	Dancing mango ————— 15.99 Eel, avocado & cream cheese inside. Mango, tobiko, & mango sauce on top.
<input type="checkbox"/>	Lobster ————— 18.25 Lobster, avocado, cucumber, & tobiko inside. Tobiko, crunch, seaweed flakes, shredded seaweed, & mayo on top.
<input type="checkbox"/>	Moo moo (Seared) ————— 14.95 Asparagus & cream cheese inside. Beef, mozzarella cheese, tobiko, sesame, & unagi sauce on top.
<input type="checkbox"/>	Ocean surprise ————— 14.95 Ebi special & crunch inside. Red tuna, avocado, crunch, green onions, & mayo on top.
<input type="checkbox"/>	Red Sun (Seared) ————— 15.99 Calamari, cream cheese & tobiko inside. Smoked salmon, jalapeno, mozzarella cheese, & spicy mayo on top.

VEGETARIAN PREMIUM ROLLS

<input type="checkbox"/>	Caterpillar ————— 12.95 Asparagus, yam & cucumber inside. Avocado, crunch, & mayo on top.
<input type="checkbox"/>	Grasshopper ————— 12.75 Asparagus, spring mix, & cucumber inside. Avocado, crunch, alfalfa, & mayo on top.

TEMAKI HAND CONES

<input type="checkbox"/>	California ————— 5.3 Imitation crab meat, avocado & mayo.	<input type="checkbox"/>	Sunrise ————— 8.5 Smoked salmon, special scallop, spring mix, cucumber, & masago.
<input type="checkbox"/>	Negi hamachi ————— 5.3 Green onions & yellow tail.	<input type="checkbox"/>	Spicy salmon ————— 6.5 Salmon, alfalfa, & spicy mayo.
<input type="checkbox"/>	Negi toro ————— 5.3 Green onions & tuna belly.	<input type="checkbox"/>	Spicy tuna ————— 6.5 Tuna, cucumber, & spicy mayo.
<input type="checkbox"/>	Salmon skin ————— 5.99 Salmon skin, cucumber, tobiko, & unagi sauce.		



please inform your server of any food allergies.



SOUPS + SALADS

- MISO SOUP** _____ 2.4
Soy bean paste broth with seaweed, tofu, & green onions.
+ ADD SEAFOOD _____ 4.55
- HOUSE SALAD** _____ 6
Signature ginger vinaigrette, corn, onions dried cranberries, sunflower seeds, & grape tomatoes.
+ ADD SASHIMI _____ 6.55
- SUNOMONO SALAD** _____ 6
Glass noodles in sweet and sour vinaigrette ,with cucumber & seaweed.
+ ADD PRAWN / OCTOPUS _____ 2
+ ADD CRAB MEAT _____ 3



TEMPURA

- CLASSIC TEMPURA**
Lightly battered & deep fried to create a light, crispy coating. Served with tempura dipping sauce.
PRAWN _____ 8.5
VEGETABLE _____ 7.5
ASSORTED _____ 14.45
- CRISPY PRAWN** _____ 10.25
Lightly battered & deep fried to create a light, crispy coating, drizzled in spicy mayo & topped with tobiko.
- TEMPURA EBI SUSHI** _____ 11
Tempura prawn drizzled in Japanese mayo, unagi sauce, topped with masago, & seaweed flakes.

TO SHARE

- EDAMAME** _____ 4.95
Salted green soy beans.
- GYOZA** _____ 7.5
Pan fried handmade beef dumplings.
Option: Deep fried with spicy teriyaki sauce.
- BEEF TATAKI** _____ 14.5
Lightly seared on the outskirt, placed on a shallow bed of ponzu sauce, topped off with fresh & fried onions.
- AGEDASHI TOFU** _____ 8
Soft tofu is cut into cubes, lightly dusted with potato starch & deep fried to a golden brown. Served with tempura dipping sauce.
- BBQ PORK BUNS** _____ 8
Grilled BBQ pork, spring mix, green onions, sesame sauce & signature teriyaki sauce.
- RACK OF LAMB** _____ 13
Grilled lamb drizzled in signature teriyaki sauce & topped off with green onions.

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SEAFOOD

- CALAMARI** _____ 7.4
Crispy calamari rings with spicy mayo dipping sauce.
- TUNA TATAKI** _____ 14.5
Lightly seared on the outskirt, placed on a shallow bed of ponzu sauce, topped off with fresh & fried onions.
- SPRING ROLLS** _____ 9.25
Imitation crab meat, prawn & cream cheese. Served with signature wasabi mayo dipping sauce.
- TAKOYAKI** _____ 6.75
Octopus-filled dumplings, crispy on the outside and soft on the inside, topped with katsu sauce, Japanese mayo, bonito flakes, & dried seaweed.
- NIGIRI / SASHIMI OMAKASE** — 24/36
Experience the Chef's choice of either 10 pieces of Nigiri or 18 pieces of sashimi.
- BAKED OYSTERS** _____ 12
Baked in signature sauce, topped with mozzarella cheese & green onions.
- FRESH OYSTERS**
Ponzu mignonette, green onions, & lemon.
DOZEN _____ 33
HALF DOZEN _____ 17
SINGLE _____ 3

- STONE GRILL SET** _____ 28.95
Includes: Miso soup, salad, rice, & dessert.
+
8 oz. of assorted meat which includes beef, lamb, prawn, scallop, & salmon.
+
3 different types of dipping sauce, spicy mayo, signature teriyaki, & sesame sauce.

NOODLES

- TONKOTSU RAMEN** _____ 16.5
Pork broth, pork chashu, green onions, soft boiled egg, dried seaweed, corn & fishcake.
- TONKOTSU KIMCHI RAMEN** _____ 17.5
Pork broth, pork chashu, chili paste, kimchi, green onions, soft boiled egg, dried seaweed, corn & fish cake.
- TONKOTSU BLACK RAMEN** _____ 17.5
Pork broth, pork chashu, black garlic oil, green onions, soft boiled egg, dried seaweed, corn & fish cake.
- SPICY MISO RAMEN** _____ 16.5
Spicy miso broth, pork chashu, green onions, soft boiled egg, dried seaweed, corn & fish cake.
- UDON** Beef / Chicken / tempura _____ 15
Thick noodle made from wheat flour, choice of protein, green onions & seaweed. Served with signature broth.
- CREAMY UDON** _____ 13
Thick noodle stir-fry with zucchini, corn in creamy cajun sauce & topped off with shredded seaweed.
+ ADD CHICKEN / BEEF _____ 3
+ ADD SEAFOOD _____ 4

BOWLS include rice, miso soup, & salad.

- TERIYAKI BEEF** _____ 16
Perfectly grilled beef with mushrooms. Served with rice & topped with signature Teriyaki sauce.
- TERIYAKI CHICKEN** _____ 16
Perfectly grilled chicken. Served with rice & topped with signature Teriyaki sauce.
- TERIYAKI SALMON** _____ 18.5
Grilled salmon. Served with rice & topped with signature Teriyaki sauce.
- GINGER CHICKEN** _____ 16.5
Deep fried chicken stir-fry in signature ginger sauce. Served with rice.
- KATSU** Chicken / Pork _____ 16
Covered in bread crumbs, deep fried to golden brown, placed on a hot pan & cooked in signature Tempura sauce with onions & egg. Served with rice.
- SALMON** _____ 16.5
6 pieces of salmon on a bed of sushi rice, topped with tobiko & shredded seaweed.
- TUNA** _____ 16.5
6 pieces of albacore tuna on a bed of sushi rice, topped with tobiko & shredded seaweed.
- ASSORTED** _____ 24
10 pieces of assorted sashimi on a bed of sushi rice, topped with tobiko & shredded seaweed.
- UNAGI** _____ 18.5
5 pieces of grilled eel on a bed of steamed rice, topped with tobiko, sesame, shredded seaweed & a drizzle of unagi sauce.



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1. OUR MENU ITEMS MAY CONTAIN SESAME, DAIRY, GLUTEN, AND SEAFOOD. PLEASE BE AWARE THAT THESE INGREDIENTS ARE USED IN THE PREPARATION OF OUR DISHES, AND WHILE WE TAKE PRECAUTIONS TO PREVENT CROSS-CONTAMINATION, WE CANNOT GUARANTEE THAT OUR FOOD IS COMPLETELY FREE FROM THESE ALLERGENS. IF YOU HAVE ANY DIETARY RESTRICTIONS OR ALLERGIES, WE RECOMMEND INFORMING OUR STAFF SO THAT THEY CAN ASSIST YOU IN CHOOSING THE MOST SUITABLE OPTIONS FROM OUR MENU. 2. FOR PARTIES CONSISTING OF MORE THAN SIX PEOPLE, 18% GRATUITY WILL BE AUTOMATICALLY ADDED TO THE BILL. 3. AN ADDITIONAL FEE WILL BE APPLIED TO MENU ITEMS THAT REQUIRE SPECIFIC MODIFICATIONS OR CHANGES. 4. PRICES AND INGREDIENTS ARE SUBJECT TO MODIFICATION WITHOUT PRIOR NOTICE.

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