

TAPAS|SHEA

Chicharron



Description: 10 hours slow cooked pork belly (5pc) coated in katakuriko (potato starch) served with cilantro aioli & lime wedge

Sauce: Cilantro, garlic, eggs, canola oil, shiso, kewpie mayo

Garnish: Espelette Pepper, Scallions

Pickup time: 5-7 minutes

Allergies: Soy, Onions, Ginger, Pork, **Garlic, Eggs, Cilantro, Citrus**

Eggplants



Description:

Roasted eggplant topped with cashew shiso pesto, feta cheese and tomato relish (4-5 pieces)

Sauce:

Cashew shiso pesto:

cashews, basil, shiso, garlic, parmesan cheese, evoo

Tomato relish:

diced tomatoes, red onions, mirin, sugar, sake, soy sauce, parsley

Garnish:

Micro shiso

Pickup time:

8-10min

Allergies: Soy, Nuts, Onions, Garlic, Dairy, Alcohol, Cilantro

Chicken Karaage



Description:

12hrs marinated then fried chicken thigh (w/ potato starch) served with saffron espuma with pickled daikon (pickled with dashi) on the side

Sauces:

Saffron espuma : heavy cream, thyme, garlic, shallots, turmeric, saffron, sake, butter, evo, lemon juice

Chicken marinade: cumin, salt, sugar , black pepper, graham masala, chicken powder

Pickling liquid: Dashi, Mirin, Vinegar

Garnish:

Micro chives, Finger limes

Pickup time:

10-12min

Allergies: Garlic, Dairy, Eggs, Seafood, Alcohol, Citrus, Onion

Shishito Pepper



Description: Blistered then sauteed shishito peppers deglazed with tosazu miso (served with a ramekin on the side for stems)

Sauce: soy, rice vinegar, bonito flakes, white miso paste

Garnish: Izak spice, lemon wedge

Pickup time: 5min

Allergies: Seafood, Soy, Garlic

M.E.P. Ramekin for stems

Guacamole

- **Guacamole Procedure**

- Start by adding the avocado into the molcajete bowl
- Add 3 spoons of olive oil & 3 spoons of lime juice
- Start a gentle twisting motion with your wrist in the middle of the molcajete to soften the avocado without breaking it down too much.
- Add shiso/cilantro mix
- Add about half of the serrano peppers
- Add 2 spoons of salt and 3 grinds of pepper
- Muddle everything once again until everything is well blended together
- Clear the edges of the molcajete and form the guacamole in the center
- Offer guest a taste and ask if they guest would want more spice, citrus, and or salt
- Put the guacamole in the serving bowl
- Garnish with the cherry tomatoes
- With the help of one of your co-workers, bring tray and stand back to expo

Description:

Smashed avocados, shiso, cilantro, lime juice, serrano peppers mixed then topped with cherry tomatoes in a seasoned molcajete with salt & serrano peppers. Served with Black rice chips.

Pick up time: 5min

Zucchini & Eggplant Tempura



Description: Tempura fried zucchini and eggplant served with shiso cucumber dip

Sauce: Greek yogurt, cucumber, lemon juice, shiso, garlic

Garnish: Mila Spice

Pickup time: 5-7 minutes

Allergies: Gluten, eggs, Garlic, Sesame, Citrus, Dairy, Cilantro

RAW BAR

Branzino Tataki



- **Description:** Branzino tataki pepper crusted and briefly seared dressed with citrus ponzu sauce and chili ponzu aioli dots
- **Sauces:**
 - *Citrus ponzu:* rice vinegar, soy, lemon juice, grapefruit, orange, lime juice, evoo, honey
 - *Chili ponzu aioli:* ponzu, mayo, thai chili pepper
- **Garnish:**
 - Diced chili peppers, julienned daikon and carrots, lime zest, red vein sorrel
- Pickup time:
 - 5-7min
- **Allergies:** Soy, Seafood, Citrus, Eggs

Salmon Crudo



- **Description:** Raw salmon with hearts of palm seasoned with citrus salt dressed with passionfruit sauce then topped with avocado puree and sweet drop peppers.
- **Allergies:** Seafood, Onions, Cilantro

Oysters 6 pc



Description: East or West coast oysters topped with mignonette

Sauce: Red rice vinegar, black pepper blend, shallots

Pickup time: 5-7min

Allergies: Shellfish, **Onions**

M.E.P. Oyster fork

Tuna Tartare



Description:

Marinated kombu (with dashi & tozasu) topped with diced big eye tuna (maguro) marinated in soy sauce, mirin, sesame oil and shichimi. Served with black rice chips

(4 ounces of Tuna)

Sauce:

Avocado cream: avocado, salt, lemon juice, miso

Fennel cream: blended roasted fennel, salt, blk pepper, kombu. Tofu

Garnish: Dill, Mila Spice

Pick up time: 5-7min

Allergies: Seafood, Sesame, Soy, **Citrus**

M.E.P. Demi Tasse Spoon

Seafood Platter/ Tower



- **Description:** Assortment of seafood including oysters, lobster, shrimp, caviar, etc. 1 cold water lobster tail 7oz, 8 u7 prawns, 8 oysters, 6 oz king crab, 1 oz caviar
- **Sauces:** Yuzu mayo, Wasabi mayo, cocktail sauce, and Mila mignonette on oysters
- **Pickup time:** 8-10 minutes
- **Allergies:** Shellfish, Onion, Citrus
- **M.E.P.** Oyster fork

SALADS

Watermelon & Tomato Salad



- **Description:** Compressed seedless watermelon, heirloom tomatoes, orange couscous, pickled rind all topped with a honey yuzu foam.
- **Dressing:**
 - *Honey yuzu foam:* Sushi ginger juice, yuzu juice, agar agar, soy lecithin, olive oil.
 - *Pickling liquid:* Dashi, mirin, sugar, fish sauce
- **Pickup:** 10-12 minutes
- **Garnish:** Shredded shiso, micro flowers
- **Allergies:** Citrus, **Gluten**, Seafood
- **M.E.P.** Fork and Spoon

Kale & Pear Salad



Description:

Kale, napa cabbage, cooked red cabbage and pear tossed in a tofu almond dressing and topped with pickled red onions

Dressing:

Tofu almond dressing: toasted marcona almond, sushi vinegar, GF soy, garlic, oil, salt, agave, mirin, izak spice

Allergies: Garlic, Nuts, [Onions](#)

Pick up time: 8-10min

[M.E.P Fork and Spoon](#)

MILA SIGNATURES

Wagyu Carpaccio



- **Description:** Australian Wagyu Tenderloin carpaccio layered on top of an onion jam, topped off with tofu fennel dots, shiso kombu, and black truffles then garnished with crushed pine nuts, chives, maldon salt, and truffle oil.
- **Sauce:** Onion jam: Sweet onions, evoo, coco cola.
- **Tofu fennel:** blended roasted fennel, salt, blk pepper, kombu. Tofu
- **Pickup Time:** 10-12 minutes
- **Allergies:** Onion, truffle, **Nuts**,

Wagyu Gyozas



Description:

6 wagyu beef dumplings steamed then seared on one side
served with a butter ponzu sauce

Filling: wagyu beef, carrots, zucchini, shiitake, scallions, ginger, salt, blk pepper, shawarma spice

Sauce:

Butter ponzu: soy, rice vinegar, shichimi, clarified butter

Garnish:

Micro herbs

Pickup time:

8-10min

Allergies: Gluten, Onions, Sesame, Ginger, **Soy**, **Dairy**, Cilantro

Bone Marrow



Description:

2 pieces of bone marrows dressed
with shiso chimichurri and topped with mezcal
cured ikura
Served with charred sourdough bread

Sauce: *Shiso chimichurri*: shiso, shallots, cilantro, salt, blk
pepper, rice vinegar, chinese vinegar

Ikura: dashi, soy, mezcal

Garnish: Micro cilantro

Pickup time: 12-15min

Allergies: Gluten, Soy, Cilantro, Onions, Alcohol

M.E.P. Demi Tasse Spoon

Mushroom Hot Pot



- **Description:**

Sushi rice simmered in shiitake broth, truffle oil, truffle butter, shaved truffle, Seasonal mushrooms. (Lobster mushroom, oyster mushroom, trumpet mushroom.)

- **Garnish:** Shaved black truffle, Mixed Micro Greens

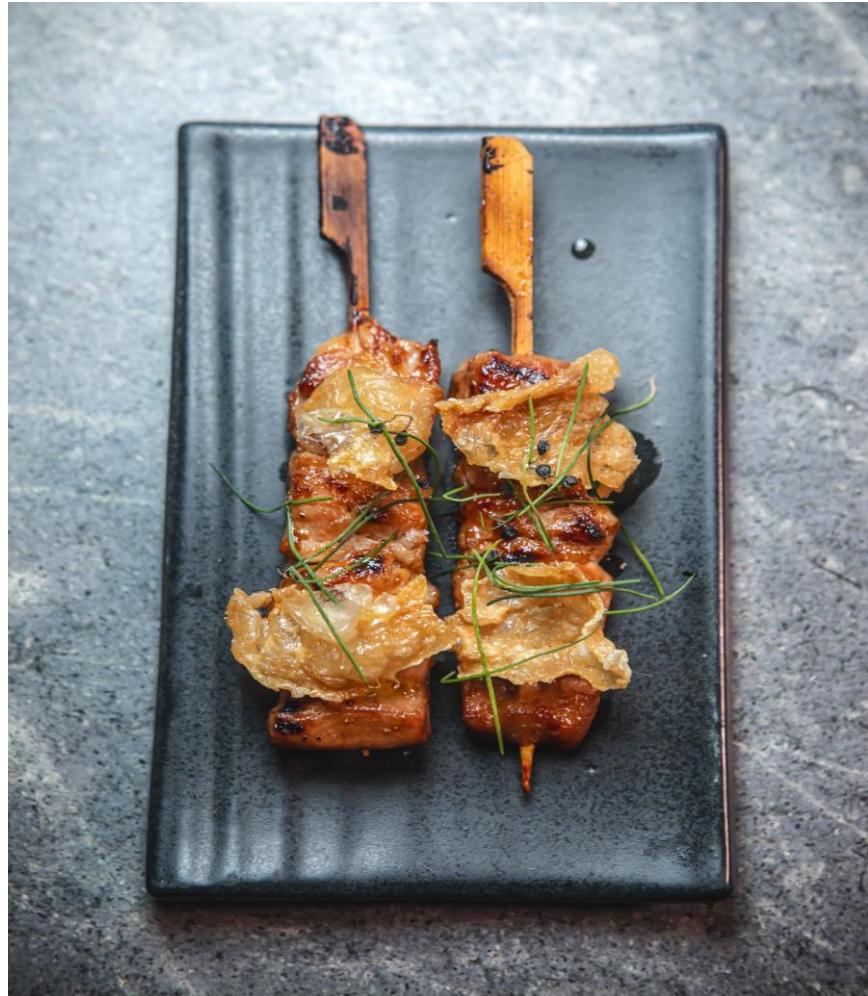
- **Pickup time:** 15 minutes

- **Allergies:** Soy, Onions, Garlic, Alcohol, **Dairy**

- **M.E.P.** Wooden Spoon

ROBATA

Kushiyaki Glazed Chicken



Description:

Briefly dipped in yakitori marinade then grilled skinless chicken thigh skewers with finished with satay glaze

(3 ounce per skewer)

Sauce:

Yakitori marinade:

light soy sauce, curry paste, sake, egg whites, mirin, ginger, salt, cornstarch, chicken powder, fish sauce, lime juice, ketchup

Satay glaze:

garlic, ginger, sugar, rice vinegar, sriracha, chili paste, shallots, scallions, ketchup, blended oil, chili flakes

Garnish:

micro chives, mila spice

Pickup time:

10-12min

Allergies: Soy, Ginger, Seafood, Onions, Garlic, Citrus, Alcohol, Eggs, Sesame.

Kalbi Short rib



Description:

24hrs marinated bone-in beef short ribs with pickled heart of palms (dashi, mirin, rice vinegar)

Sauce:

Marinade: light soy, mirin, sweet soy, sake, chicken powder, garlic, ginger, onions, sesame oil, dashi, kiwi

Garnish:

fried basil leaf, fried shallots

Pickup time:

10-12min

Allergies: Soy, Onions, Garlic, Sesame, Seafood, Alcohol, Ginger.

LARGE PLATES

Sweet & Spicy Poached Salmon



Description:

Slow poached salmon (6oz) in a sweet spicy soy served with charred tomato salad, sourdough croutons, pesto dressing

Sauce:

Sweet spicy soy:

sweet soy, garlic, sesame oil, sugar, red chilli flakes

Pesto:

parsley, cilantro, mint, cashew, parmesan cheese, evoo

Garnish: red onion, micro cilantro

Salmon will be served medium. Temperature can be changed upon request but do not offer

Salmon will already be poached in advance, the sweet spicy soy **cannot** be removed

Pick up time: 12-15min

Allergies: Soy, Garlic, Sesame, Seafood, **Gluten**, Nuts, Onions, Dairy, Citrus, **Cilantro**

Miso Seabass



- **Description:** 4hrs marinated Chilean seabass filet served with tomato vierge sauce and amazu pickled veggies
 - **Sauce:**
 - *Marinade:* mirin, sake, sugar, white miso
 - *Tomato vierge:* evoo, shallots, garlic, tomatoes, thyme, basil, saffron, white balsamic, salt
 - **Garnish:**
 - Micro chives, Mila spice
- Pickup time:
- 8-10min
- **Allergies:** Seafood, Alcohol, Onions, Garlic, Sesame

Whole Branzino



Description:

Robata grilled then stuffed with thyme, lemon a la minute

Fish will be deboned inside but will have head and tail on. Served with tomato vierge sauce then flambeed table side.

Sauce:

Tomato vierge sauce: tomatoes, evoo, shallots, garlic, tomato, saffron, basil, thyme, white balsamic, salt

Pick up time:

18-22 minutes

Allergies: Seafood, Onions, Garlic, Citrus

M.E.P. Fork, Spoon, Lighter, Copper pot

Whole Roasted Maine Lobster



- **Description:**
1.5 lb Maine lobster cut in half served with a yuzu kosho vierge butter
- **Sauce:**
Vierge: tomatoes, evoo, shallots, garlic, tomato, saffron, basil, thyme, white balsamic, salt, then mixed with butter, red yuzu kosho, minced garlic, lemon zest,
- **Garnish:** Red micro shiso
- **Pickup time:** 16-20
- **Allergies:** Shellfish, Onions, Garlic, Dairy, Citrus, Cilantro

8oz Prime Tenderloin



Description:

8oz Prime beef tenderloin marinated a la minute in sweet spicy soy then grilled and served with ponzu aioli

Sauce:

Sweet spicy soy: sweet soy, garlic, sesame oil, sugar, red chili flakes

Ponzu aioli: lemon juice, soy, rice vinegar, mayo

Garnish: micro mixed greens

Specify temperature on ticket. Steak can be plain (not marinated) for allergies purposes.

Pickup time: Rare 12-15 min

Medium Rare 18-20 min

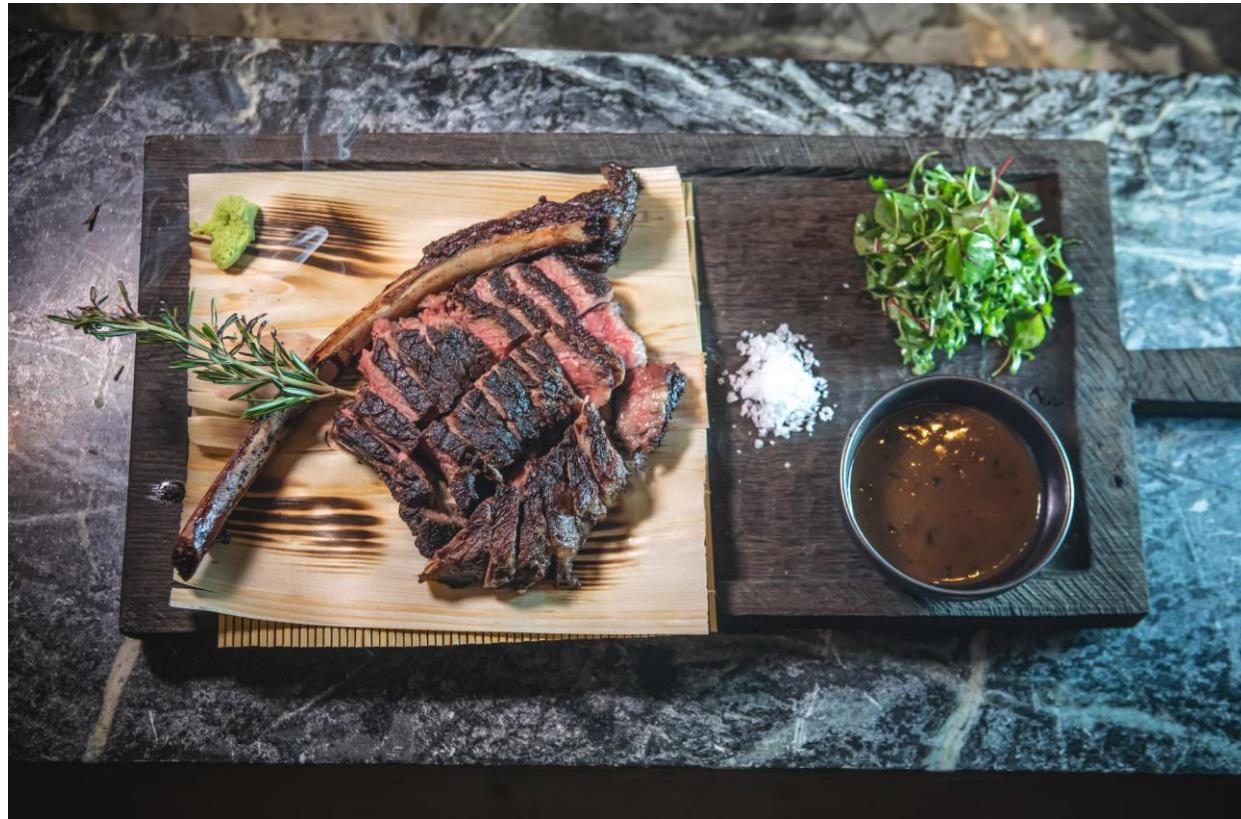
Medium 22-26 min

Med Well 28-32 min

Well done 35-40 min

Allergies: Soy, Garlic, Dairy, Sesame, Citrus, Eggs, Cilantro

32oz Tomahawk



Description:

Robata grilled prime tomahawk served with shallot butter. (Needs to be tempered)

Sauce:

Onion jus: onions, balsamic, maple syrup, soy, shichimi, butter

Garnish: micro mix greens with lemon vinaigrette (lemon, evoo, salt, pepper)

Specify temperature on ticket. Meat will come sliced as default

Pickup time: Rare 30 min
Med Rare - 35min
Med 40min
Med Well 45min
Well done 1h

Allergies: Soy, Onions, Dairy, Citrus

Wagyu Beef



- **Description:** 2 ounce minimum Striploin cut of Japanese Wagyu.
- **Sauces:** Creamy ponzu, ponzu, onion jus.
- **Allergies:** Soy, Onions, Dairy, Citrus, Garlic, Sesame, Eggs, Cilantro

VEGETABLES

Romanesco



- **Description**
 - Whole roasted Romanesco cauliflower (flash fried)- topped off with golden raisin-olive puree, grated parmesan cheese, pomegranate, toasted hazelnut, chives & alleppo pepper.
- **Sauce**
 - Raisin Puree: Sultanas(golden raisin) soaked in mirin, and sushi vinegar then pureed with olive oil, sushi vinegar alleppo pepper.
- **Garnish**
 - Chives, hazelnut, parmesan cheese

Broccolini



- **Description:**
 - Blanched then seared broccolini tossed in salmora sauce and sherry vinegar then finished with salvador panko flakes
- **Sauce:**
 - *Salmora*: garlic, san marzano, dried bell pepper flakes, salt, sugar, sherry vinegar, evoo
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- Pickup time:
 - 8-10min
- **Allergies:** Garlic
- M.E.P. Serving Spoon

Crispy Brussel Sprouts



Description:

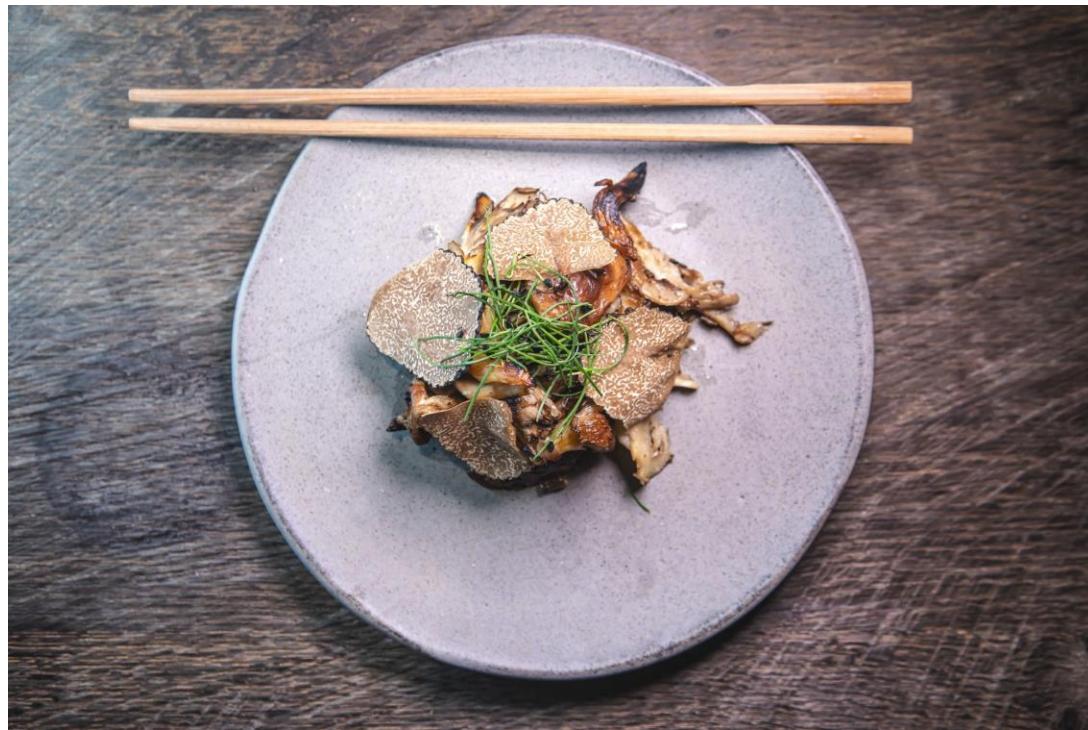
Flash fried brussels sprouts tossed in a honey soy balsamic sauce and fried capers

Sauce: Honey soy balsamic: Tozasu (soy, rice vinegar, bonito flakes), garlic, honey, sesame oil, white balsamic vinegar

Pick up time: 2-3min

Allergies: Soy, Garlic, Sesame, Seafood
M.E.P. Serving Spoon

Seasonal Mushroom Trio



Description:

Shiitake, Maitake, Oyster mushrooms sauteed then deglazed with tosazu, butter, and truffle oil.

Sauce:

Tosazu: Bonito, soy, shiraguku vinegar.

Garnish: Shaved Black truffle

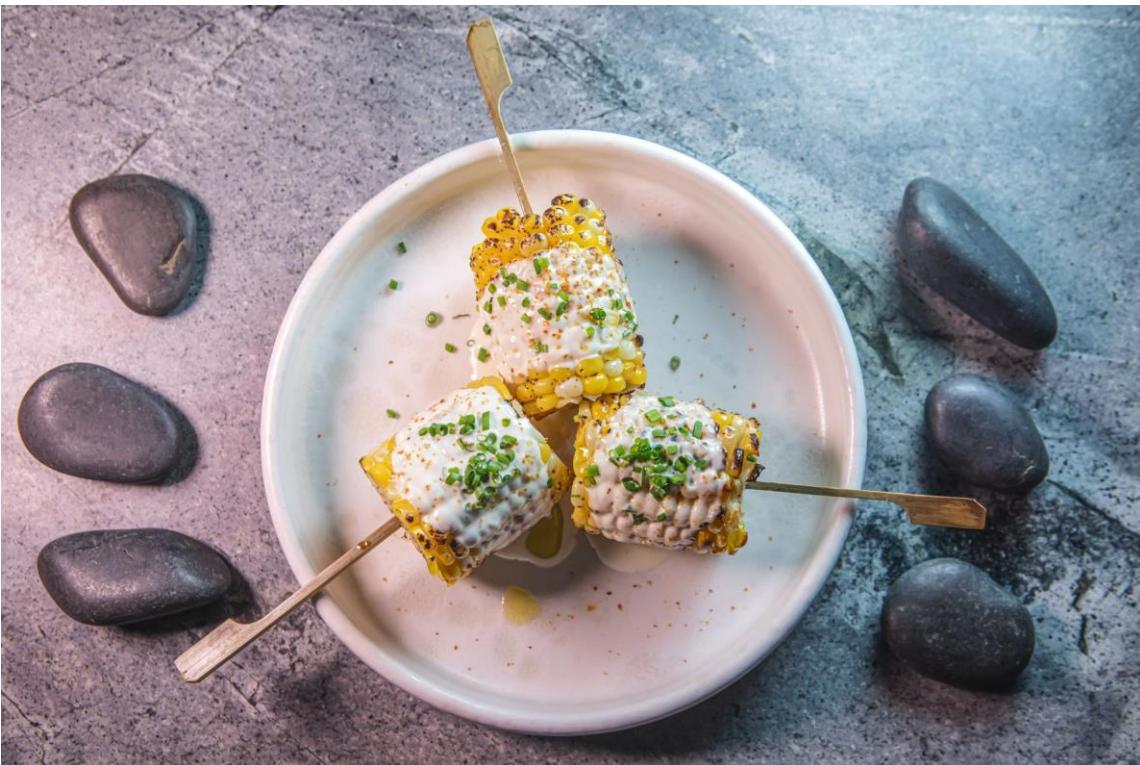
Pickup time:

8-10min

Allergies: Soy, Dairy, Seafood, Cilantro

M.E.P. Serving Spoon

Corn on the cob



Description:

4pc Blanched in butter and milk then grilled sweet corn on skewers served with a feta foam

Sauce:

Feta foam: heavy cream, feta cheese

Garnish: shichimi pepper and chopped chives

Pickup time:

8-10min

Allergies: Dairy, Onions, Sesame

MILA MAKI

\$75 Sashimi Omakase



- **Description:** Chef's choice of thinly sliced fish. (Subject to Change)
- **3 of each:** tuna, salmon, hamachi, shiromi
- **2 Each:** blue skin, shell fish
- **1 Each:** Ikura
- **Allergies:** Seafood, Shellfish

Nigiri Sampler



- **Description:** 6 pc Chef choice nigiri (subject to change)
tuna with tofu sauce
salmon with onion&tomato
hamachi with jalapeno yuzu soy
unagi avocado + eel sauce
shellfish + sea salt
gunkan maki (ikura or scallop or uni) +soy&mirin

Sauces: *Soy Sauce: Soy, mirin, sake, bonito,
Tofu: soy sauce, vinegar, oil, sugar, onion orange .*

Jalapeno yuzu soy: Jalapeno, yuzu, soy sauce

Onion tomato: Onion, tomato, mayo

Eel sauce: Soy, mirin, sugar

Allergies: Soy, Alcohol, Seafood, Shellfish, Onion, Egg

Salmon Roll



- **Description:** King crab with avocado Kaiware (daikon sprout), inside and topped with salmon sashimi, capers, dill, spicy aioli.
- **Sauce:** Spicy aioli: kewpie mayo, tobanjan, momiji oroshi, shichimi
- **Allergies:** Seafood, Shellfish, Egg, Sesame, Soy

Spicy Tuna Roll



Description:

Spicy tuna mix (Inside): big eye tuna, chili oil, shallots, scallions, spicy mayo, masago, cucumbers, avocados, spicy tempura flakes
Topped tuna sashimi, spicy mayo

Sauce:

Spicy mayo: Kewpie mayo, siracha, momiji (asian chili paste), tobanjan (chili paste), ito togarashi (chili thread), lemon juice

Allergies: Seafood, Gluten, Onions, Citrus, Ginger

Eel Maki



- **Description:** Grilled pineapple, Avocado, Eel, then topped with tuna sashimi, caviar, chives, then topped with gochujang, Sansho pepper, eel sauce.
- **Sauce:** Soy, Mirin, Sugar
- **Allergies:** Seafood, Avocado, Sesame, Gluten, Onions

Uni Caviar Nigiri 2pc



- **Description:** Japanese Uni Nigiri topped with caviar and chive.
- **Allergies:** Shellfish, Seafood, Onion

Spicy Hamachi



Description:

Spicy Hamachi mix (Inside): Hamachi, avocado, escabeche onions, soy mayo, scallions, sel d'antibes, tempura flakes
Topped with Hamachi sashimi, serrano peppers

Sauce:

Soy mayo:

Kewpie mayo, soy sauce, lemon juice

Garnish:

Micro cilantro

Allergies: Seafood, Gluten, Onions, Citrus, Soy, Cilantro, Ginger

DESSERTS

DESSERT PLATTER \$95



- **DESCRIPTION:** 1 panna cotta, 1 olive oil cake, 1 cheesecake, 3 scoops ice cream/sorbet and seasonal fruit.
- **ALLERGIES:** Gluten, Nuts, Eggs,Dairy.

Chocolate Avocado Mousse



- **Description:** Chocolate avocado mousse, with grapefruit segments, candied cocoa nibs topped off with coconut sorbet.

Mousse: Avocado, dark chocolate, cocoa powder, salt, agave.

- **Allergies:**

Frozen Japanese Cheesecake



Description:

Semi freddo base with a lavender almond crumb topped with yuzu cremeux and strawberries

Allergies:

gluten, nuts (almonds), eggs, dairy

Nutella Panna Cotta



Description:

Nutella panna cotta base, bruleed bananas, miso guanaja chocolate and hazelnuts.

Allergies:

Nuts, Dairy

Olive Oil Cake



- **Description:** Olive oil cake with goat cheese foam, bruleed figs, white tea anglaise, and pine nuts.
- **Allergies:** Gluten, Dairy, eggs, **Nuts**