



SUSHI SAMPLERS	
Name	<b>6pc Nigiri Sampler \$38</b>
Description	tuna (truffle aioli), salmon (ikura, onion jam), hamachi (yuzu koshu), shimaji (mila spice), madai (shiso), hotate (lemon peel) or white fish (dorade/branzino/fluke)
Sauce	see above
Garnish	ginger, wasabi
Allergies	Gluten, Seeds, Egg, Fish, Shellfish, Soy Removable: Gluten, seeds, Egg, Shellfish, Soy, Onion , Citrus, Ginger
Name	<b>12pc Nigiri Sampler \$72</b>
Description	tuna (truffle aioli), salmon (ikura, onion jam), hamachi (yuzu koshu), shimaji (mila spice), madai (shiso), hotate (lemon peel & juice), aji (ginger scallion paste), botan ebi (caviar), toro (wasabi), hirame (lime), 2 pcs will be seasonal dorade (tapenade), kanpachi (sundried tomato)
Sauce	see above
Garnish	ginger, wasabi
Allergies	Gluten, Seeds, Egg, Fish, Shellfish, Soy <b>Removable: Gluten, seeds, Egg, Shellfish, Soy</b>
Name	<b>Sashimi Omakase (Sampler \$50, Tasting \$85, Omakase \$125)</b>
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
Ingredients	Wasabi , ginger
Allergies	Seafood, Shellfish
Name	<b>Maguro Sashimi Omakase</b>
Description	Akami, Otoro, Chutoro
Sauce	NA
Garnish	ginger, wasabi, daikon
Allergies	Fish
MILA SIGNATURE NIGIRI	
Name	<b>Toro Foie Gras Nigiri \$38</b>
Description	Bluefin toro, Foie Gras, Madon Salt
Sauce	Soy Reduction (nigiri shoyu - light soy & mirin)
Garnish	Orange peel, micro shiso, mila spice
Allergies	Citrus, Fish, Soy, Gluten Removable: Citrus & Gluten
Name	<b>Japanese Wagyu Truffle Nigiri \$42</b>
Description	Lightly cooked A5 Kagoshima Wagyu (only warm the fat), truffle shaving table side
Sauce	Truffle Butter
Garnish	Winter Black Truffle, Fresh Wasabi
Allergies	Soy, Gluten, Mushroom, Dairy Removable: Mushroom, Dairy, Soy, Gluten
Name	<b>Mila Caviar Nigiri \$120</b>
Description	10g Special Selection Kristal Caviar
Sauce	
Garnish	Gold
Allergies	Shellfish, Seafood, Chili, Egg, Sesame