



BEVERAGES

JAPANESE GREEN TEA 3

Gyokuro • shade grown, full-bodied, premium quality

Sencha Fukamushi • deep-steamed green tea

Genmaicha • green tea with matcha and popped brown rice

Hojicha • roasted, mild green tea, low caffeine

CHINESE GREEN TEA 2.5

Emerald Cloud (organic) • distinctive smooth, nutty taste

Jasmine Yin Hao • delicate sweetness, powerful fragrance

Silver Hook Wild Crafted (organic) • fresh, roasted nut flavor

Cherry Green • green tea with cherry blossoms

Mango Green • green tea with mango

Green Garden Mint • gunpowder green with spearmint

Silver Needle White (organic) • low caffeine, highest anti-ox

Clouds and Mist (organic) • bright, fresh and grassy

CHINESE BLACK TEA 2.5

Grand Keemun • exotic, earthy and full bodied

Yunnan Pu-erh • deep, black, earthy and smooth

Lapsang Souchong • exotic, smokey and pungent

Black Ginger Peach • black tea with ginger & peach

OOLONG TEA 2.5

Magnolia Oolong • sweet, floral, invigorating

Big Red Robe • rich, smooth, dark molasses-like undertones

Iron Goddess of Mercy • slightly sweet and fruity, but deep

High Mountain Oolong • sweet, floral, silky texture

EAST INDIAN TEA 2.5

Assam/Satrupa Estate • deep, full-bodied black tea

Nilgiri Frost/Glendale Estate • sweet, aromatic, unusual

English Breakfast • bright, crisp, and malty. A grand black tea

English Breakfast decaffeinated • full bodied and smooth

Darjeeling • smooth, aromatic tea with muscatel notes

HERBAL INFUSIONS 2

Chrysanthemum (organic) • pure flower petals

Lemon Grass • fresh and citrusy, pure lemongrass

Peppermint (organic) • pure peppermint leaves

Red Berries • elderberries, bilberries, grapes, hibiscus

Peach Paradise • peaches, elderberries, passion fruit

Orange Blossom • orange peel, apple, rosehips

Japanese Mugicha • Japanese roasted barley tea

African Honeybush • naturally sweet with cedar notes



ART DISPLAY TEA

Aroma of Osmanthus (organic) • The tea buds are tied into a ball and open gracefully in hot water to display a red lily flower in the center of the tea. The gold colored Osmanthus flowers floating on the top of the infusion give a sweet flavor - and they are edible! 4

Jasmine Fairy Flower (organic) • The tea buds are tied into balls and highly scented by fresh Jasmine flowers. The tea balls not only give a fragrant aroma, but also a surprise when a row of hidden jasmine flowers open in hot water. 4

Chrysanthemum Garden (organic) • The colorful, blooming green tea with globe amaranth and fresh chrysanthemum flavor make this tea unique and beautiful. Chrysanthemum has a cooling effect on the body and is believed to be beneficial for the eyes and liver. 4

SPECIALTY TEA BEVERAGES

Green Tea Honey Latte • green tea with cream & honey 3.5

Matcha Honey Latte • matcha green tea w/cream & honey 4

Ginger Honey Latte • ginger with cream & honey 3

Green, Black or Mugicha Iced Tea • 3

ORGANIC "FAIR TRADE" COFFEE

Regular or Decaffeinated • Individually prepared fresh 2.5

CARBONATED BEVERAGES

San Pellegrino Sparkling Water 2

Reeds Ginger Brew • strong ginger ale 3

Original China Cola • natural herb and spice cola 3

Italian Soda • FLAVORS: strawberry, raspberry, cherry, peach, lemon, lime, orange, mango, banana, pomegranate, vanilla, chocolate 3

ORGANIC OR NATURAL FRUIT JUICE

Ask for available flavors. small (5 oz.) 2.5 large (10 oz.) 3.5



HOT APPETIZERS

- Edamamé • steamed soybeans in the shell (V)(VG)(GF*) 4
- Agédashi Tofu • deep fried tofu in broth (V)(VG)(GF*) 5
- Vegetable Gyoza • (six) with spicy dipping sauce (V)(VG) 6
- Beef or Chicken Gyoza • (six) with spicy dipping sauce 6
- Spicy Asparagus • in chili garlic sauce (V)(VG)(GF*) 5
- Aria's Tempura Rice Balls • also (V)(VG) 6
- Shrimp & Veggie Tempura • 8
- Vegetable Tempura • also (V)(VG) 6
- Takoyaki • steamed octopus & wheat dumplings 6
- Saké Kama • grilled tender cheek of salmon (GF*) 7
- Hamachi Kama • grilled tender cheek of yellowtail (GF*) 9
- Kaibashira-age • breaded deep firen scallops 8



COLD APPETIZERS

- Soba Salad • soba noodles & ginger dressing (V) 6
- Kaiso Salad • marinated sea vegetables (V)(VG) 4
- Oshinko • Japanese pickle assortment (V)(VG) 5
- Goma-ae • boiled spinach with sesame sauce (V)(VG) 5
- Hiyayakko • tofu w/ginger, scallion, shaved tuna also (V)(VG) 5
- Sashimi Appetizer • chef's choice raw* fish plate also (GF*) 12 +
- Takosu • cooked octopus in vinaigrette (GF*) 7
- Kanisu • raw* crab in vinaigrette (GF*) 7
- Tako wasa • raw* octopus in spicy wasabi marinade 6
- Kimchi • Korean cabbage, onion & ginger slaw 5

(V)(VG)(GF*) = vegetarian, vegan, gluten-sensitive* OR also available vegetarian, vegan, gluten-sensitive* PLEASE SPECIFY!
(GF*) we cannot 100% guarantee against cross-contamination



SALADS

- House Salad • Romaine or Green Leaf lettuce with tomato, cucumber and Midori's ginger dressing (V) also (V)(GF*) 4
- Green Forest Salad • Mixed greens, tomato, cucumber, carrot, asparagus, with other vegetables and Midori's ginger dressing served with Ume Onigiri (pickled plum) (V)(VG)(GF*) 11, or Kombu Onigiri (sea vegetable) (V) 11, or cooked seafood from the sushi bar 13



SOUPS & OCHAZUKE

- Miso Soup • (GF*) small 2 large 3
- Shiitaké Broth • (V)(VG)(GF*) small 2 large 3
- Ochazuké • Rice bowl with green tea broth (V)(VG)(GF*), Shiitake broth (V)(VG)(GF*), Bonito (fish) broth with choice of toppings: Nori (sea vegetable) (V)(VG)(GF*) 8 • Ume (pickled plum) (V)(VG)(GF*) 9 • Sake (grilled salmon) (GF*) 11



DINNER PLATES

Served with green salad, rice, miso soup (GF*) OR Shiitaké broth (V)(V)(GF*). All sushi & sashimi are chef's choice

- Shrimp & Vegetable Tempura • battered and deep fried shrimp (six) vegetables (four), and kakiage 18
- Vegetable Tempura • battered and deep fried vegetables (eight to ten), and kakiage (V) also (VG) 16
- Sushi Garden • vegetable nigiri sushi (five) chef's choice, Garden roll (five), Spicy Roll (five) (V)(VG)(GF*) 17
- Sushi Sea • cooked and raw* nigiri sushi (seven) chef's choice, California roll (four), Salmon Avocado Roll (four) also (GF*) 21
- Sushi Ocean • cooked and raw* nigiri sushi (ten) chef's choice, California roll (eight), Spicy roll (five), also (GF*) 25
- Sashimi Dinner • sliced raw* fish assortment (chef's choice) also (GF*) 20



BENTO BOX COMBINATIONS

Includes: home-style vegetable salad, pickle, fruit, rice, green salad & miso soup (GF*) OR Shiitaké broth (V)(VG)(GF*)

Sushi & Tempura • cooked and raw* nigiri sushi (four), CA Roll (four) w/shrimp tempura (three) & vegetable tempura 21

Sashimi & Tempura • sliced raw* fish assortment with shrimp tempura (three) & vegetable tempura 20

Sushi & Sashimi • cooked and raw* nigiri sushi (four), California Roll (four) and sliced raw* fish assortment also (GF*) 22

Grilled Fish • choose: Saba (mackerel) OR Sake (salmon) also (GF*) 16

Vegetable Sushi & Tempura • vegetable nigiri sushi (four), Veggie Roll (four) & vegetable tempura (V)(VG) 19

Vegetarian Combination • hiyayakko & vegetable tempura (V)(VG) 16



MINI BENTO BOX COMBINATIONS

Includes: green salad, rice & miso soup (GF*) OR Shiitaké broth (V)(VG)(GF*)

Sushi & Tempura • cooked and raw* nigiri sushi (four), CA Roll (four) w/shrimp tempura (three) & vegetable tempura 18

Sashimi & Tempura • sliced raw* fish assortment with shrimp tempura (three) & vegetable tempura 17

Sushi & Sashimi • cooked and raw* nigiri sushi (four), California Roll (four) and sliced raw* fish assortment also (GF*) 19

Veggie Sushi & Tempura • veggie nigiri sushi (four), veggie roll (four) & vegetable tempura (V)(VG) 16

Yakiniku • sauteed beef in sesame sauce. Served with bean thread salad 15

Chicken Teriyaki • grilled chicken and vegetables in teriyaki sauce. Served with bean thread salad 15



NOODLES

PLEASE SPECIFY WHERE APPLICABLE > Bonito (fish) broth OR Shiitaké broth (V)(VG)(GF*).
Served with salad.

Kaké Soba or Udon • plain noodles garnished with wakame sea vegetable and scallions 9 w/rice noodles (GF*) 11 w/ buckwheat noodles (GF*) 12

Wakamé Soba or Udon • generous amount of wakame sea vegetable, w/scallions 10 w/rice noodles (GF*) 12 w/ buckwheat noodles (GF*) 13

Kitsuné Soba or Udon • deep fried Inari tofu, garnished w/wakame sea vegetable and scallions 11

Tempura Soba or Udon • with veggie tempura 13 OR shrimp & veggie tempura 16

Fresh Vegetable Soba or Udon • w/steamed veggies 11 w/three shrimp 13 rice noodles (GF*) add 2 buckwheat noodles (GF*) add 3

Zaru Soba or Udon • cold noodles and dipping broth, with wasabi, scallions, and shredded nori 9

Tokyo Ramen • wheat noodles, chicken broth, with sliced pork, hard-boiled egg, fish cake, with scallion and ginger garnish 12



DONBURI (JAPANESE RICE BOWLS)

Served miso soup (GF*) OR Shiitaké broth (V)(VG)(GF*) Served with salad.

Tekkadon • slices of fresh, raw* tuna over rice also (GF*) 18

Unagidon • slices of cooked freshwater eel over rice 19

Chirashi zushi • cooked and raw* sashimi and vegetables over rice also (GF*) 19

Saikoro-donburi • diced raw* tuna, salmon, hamachi, shrimp, egg, avocado, veggies, with spicy sauce over rice 17

Tendon • tempura battered shrimp (three), Kisu white fish (one) & veggies over rice. Drizzled with teriyaki sauce 15

Vegetable Tendon • tempura battered vegetables over rice. Drizzled with teriyaki sauce (V) also (VG) 12

Gyudon • thin strips of fatty beef and sliced onions with ginger over rice 12



EXTRAS

Rice • (V)(VG)(GF*) 2

Wasabi • (V)(VG)(GF*) .5

Gari (sushi ginger) • (V)(VG)(GF*) 1



DESSERTS

Mr. Aoki's Secret • vanilla ice cream, whipped cream, frozen cherries, tempura crunchies, flaked coconut 7

Princess Mononoké • plum wine over Mandarin oranges and vanilla ice cream 6

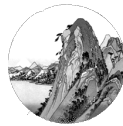
Green Tea Ice Cream • (the best we've ever tasted!) served with azuki (GF*) 5

Ginger Ice Cream • (the best we've ever tasted!) served with azuki (GF*) 5

Daifuku • sweet azuki bean paste covered in a soft mochi rice shell (V)(VG) (GF*) 5

Banana Wontons • four deep fried, wonton wrapped banana chunks, served with fruit syrup, whipped cream (V) also (VG) 5

Mochi Ice • ice cream wrapped in soft mochi rice shell • Choose two: vanilla, chocolate, strawberry, green tea, mango, red bean, or coffee 5



Planning a Celebration at our café or your location?

Midori will create a special Sushi Celebration Cake or Sushi Party Tray for the occasion!

Call 612-721-3011 for details. Prices start at 40
48 hour notice required.

"Tea To Go" from Midori's Floating World Café

The tea that you have enjoyed at our café for the last ten years is now available in 2 ounce sachets. We have selected several of our most popular teas so you can enjoy them at home.



Gift Cards from Midori's Floating World Café

Gift cards are available for any amount over ten dollars.

