

DINNER

SOUPS

MISO SOUP	\$4.50
(CHOICE OF RED OR WHITE MISO)	
LITTLENECK CLAMS.....	\$9.50
SNOW CRAB.....	\$8.50
SHIITAKE MUSHROOMS.....	\$6.50

SALADS

FRESH EDAMAME WITH HIMALAYAN SALT.....	\$6.50
SEAWEED SALAD.....	\$6.00
IKASANSAL SALAD.....	\$7.00
JELLYFISH SALAD.....	\$8.00
GINGER SALAD WITH SNOW CRAB.....	\$9.50
KING CRAB AND AVOCADO SALAD WITH WASABI VINAIGRETTE....	\$16.50

FRESH WASABI

FRESH WASABI ROOT GRATED ON SHARKSKIN GRATER.....	\$6.00
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SUSHI APPETIZERS

SPICY TUNA TARTARE WITH QUAIL EGG YOLK SERVED WITH TRUFFLESOY...\$16.00

THINLY SLICED SHIMA AJI WITH GRATED HIMALAYAN SALT, FRESH YUZU AND E.V.O.O.	\$18.00
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AORI IKA THINLY SLICED JAPANESE SQUID SERVED WITH UME (PLUM PASTE)AND FINE SLICED SHISO.....	\$18.50
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KING CRAB WITH UNI MOUSSE.....	\$24.00
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THINLY SLICED FRESH FLOUNDER WITH HIMALAYAN SALT, YUZU, AND E.V.O.O.	\$16.00
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FRESH YELLOW TAIL WITH A ZEST OF LEMON, CILANTRO, JALAPENO PEPPER AND GRATED WASABI.....	\$18.00
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TUNA TATAKI :

SEARED TUNA SERVED WITH PONZU, SCALLIONS, PAN FRIED GARLIC AND HOT SAUCE.....	\$14.50
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SPICY SALMON SASHIMI WITH YUZUKOSHO PONZU SAUCE.....	\$12.50
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AJI CARPACCIO:

THINLY SLICED JAPANESE HORSE MACKEREL, SERVED WITH CITRUS SOY VINAIGRETTE.....	\$18.00
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ANKIMO TOPPED WITH JAPANESE CUCUMBER AND CAVIAR THEN SERVED PONZU SAUCE.....	\$14.50
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SNOW CRAB, ASPARAGUS AND SALMON ROLL WITH JAPANESE CREAMY AIOLI. GRILLED TO PERFECTION THEN SERVED WITH OILESS SOY VINAIGRETTE.....	\$14.50
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KOBE BEEF (100% CERTIFIED) TATAKI WITH CILANTRO, JALAPENO, CHERRY TOMATOS AND PONZU SAUCE.....	\$45.00
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KOBE BEEF (100% CERTIFIED) TARTARE SERVED WITH A GRILLED RICE BALLS AND TRUFFLE SOY SAUCE	\$45.00
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BUCKHEAD

HOURS

LUNCH: MON - SAT: 11:30AM - 2:30PM

DINNER: MON - THURS: 6:00PM - 10:30PM

FRI - SAT: 6:00PM - 11:30PM | SUNDAY: 6:00PM - 10:30PM

3280 PEACHTREE RD. SUITE 110 | ATLANTA, GA 30305

PHONE: 404-841-1192 | FAX: 404-841-6567

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DINNER

ROBATA GRILL

Robata in Japanese means “by the fireside,” and refers to an old traditional style of cooking. Our Chefs use a special oak wood charcoal imported from Japan called binchotan to grill such luxurious items like Kobe beef and Matsutake mushrooms. The binchotan, considered to be the best grade, yields a long burn to bring out the savory flavor of broiled foods.



BUCKHEAD

CHILEAN SEA BASS.....	\$20.50
MISO MARINATED DUCK BREAST MISO YAKI SERVED WITH SCALLIONS ON A HOBA LEAF	\$14.50
GRILLED ORGANIC CORN TARE OR SHIO YAKI	\$7.50
GRILLED QUAIL WITH HOUSE TARE SAUCE.....	\$12.50
KING CRAB SEA URCHIN BUTTER SHOUYU YAKI.....	\$28.50
KING ATLANTIC PRAWNS.....	\$17.50
EGGPLANT MISO YAKI.....	\$8.50
GINKGO NUTS*.....	\$8.50
ASSORTED JAPANESE MUSHROOMS.....	M/P
WHOLE SQUID MIRIN YAKI	\$18.50
GRILLED EEL WITH EEL SAUCE, SERVED WITH AVOCADO AND CUCUMBER.....	\$14.50
HAWAIIAN KONA KAMPACHI GRILLED WITH SHISO.....	\$14.50
SALMON SHIO YAKI OR TARE YAKI.....	\$12.50
MARINATED JAPANESE BLACK COD IN HOUSE SPECIAL MISO SAUCE.....	\$16.50
HALF SHIMA HOKKE YAKI (TRADITIONAL JAPANESE STRIPED COD)	\$12.50
LIGHTLY BROILED OCTOPUS WITH JAPANESE SHICHIMI PEPPER..	\$14.50
SWEET FISH (AYU) SHIO YAKI.....	\$9.50
DOMESTIC COLORADO LAMB CHOP SERVED WITH GRILLED RICE BALLS AND SHISITOU PEPPER.....	\$14.50
SALMON SHIO YAKI OR TARE YAKI.....	\$12.50
KOBE BEEF TONGUE SERVED WITH ASPARAGUS AND FOIE GRAS.....	\$18.50
100% CERTIFIED JAPANESE WAGYU KOKUSHU BEEF IMPORTED DIRECTLY FROM JAPAN.....	\$75.00

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MAKIMONO (TRADITIONAL ROLLS)

KAPPA MAKI.....	\$ 5.50
CUCUMBER ROLL	
TEKKA MAKI.....	\$8.50
TUNA ROLL	
SAKE MAKI.....	\$7.50
SALMON ROLL	
NEGITORO MAKI	\$10.50
TORO AND SCALLIONS ROLL	
NEGIHAMA MAKI.....	\$ 8.50
YELLOWTAIL AND SCALLIONS ROLL	
UMESHISO MAKI.....	\$ 6.75
PLUM PASTE AND JAPANESE MINT LEAF ROLL	
KANPYO MAKI.....	\$6.25
JAPANESE GOURD ROLL	
YAMAGOBO MAKI	\$ 5.50
JAPANESE MOUNTAIN ROOT ROLL	
NATTO MAKI.....	\$6.00
FERMENTED SOYBEAN ROLL	
FUTO MAKI	\$10.50
PICKELED VEGETABLES WITH TAMAGO AND CRAB ROLL	



BUCKHEAD

NIGIRI (A LA CARTE - 4PCS PER ORDER)

AJI (HORSE MACKEREL).....	\$7.00
AMA-EBI (SWEET SHRIMP).....	\$8.00
CHUTORO (MEDIUM FATTY TUNA).....	\$9.00
EBI (BOILED SHRIMP)	\$4.50
HAMACHI (YELLOWTAIL)	\$6.50
HIRAME (FLOUNDER).....	\$6.00
HOTATE (SCALLOP).....	MP
IKA (SQUID).....	\$5.00
IKURA (SALMON ROE)	\$6.00
KANI (REAL CRAB MEAT).....	\$5.50
KAMPACHI (VERY YOUNG YELLOWTAIL)	\$7.00
KATSUO (SEARED BONITO)*	\$7.00
KAZUNOKO (HERRING ROE)	\$8.00
KOHADA (GIZZARD SHAD)*.....	\$7.00
MAGURO (TUNA)	\$6.00
MIRUGAI (GIANT CLAM)	\$9.00
OTORO (FATTIEST TUNA)	MP
SABA (MACKEREL)	\$5.00
SUZUKI (SEA BASS).....	\$6.00
TAKO (OCTOPUS)	\$6.00
TORO (FATTY TUNA).....	\$10.00
UNI (SEA URCHIN ROE)	MP

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NIGIRI (A LA CARTE - 4PCS PER ORDER)

SAKE (FRESH SALMON).....	\$6.00
SAKE/KUNSEI (SMOKED SALMON).....	\$6.00
UNAGI (SMOKED FRESHWATER EEL)	\$6.00
MASAGO (SMELT EGGS).....	\$6.00
TAMAGO (EGG CUSTARD).....	\$4.50
TAI (JAPANESE RED SNAPPER).....	\$7.00
SHIMA AJI (YELLOW JACK).....	\$7.00
KOBE BEEF (SLIGHTLY SEARED WITH PONZU, JALAPENO & CILANTRO)..	\$16.50
SHIME SABA (JAPANESE MACKEREL).....	\$7.50
KINMEDAI (GOLDEN-EYE RED SNAPPER).....	\$8.50
HAMMO (PIKE EEL)*	\$7.50
ANAGO (SEA EEL FROM JAPAN)	\$7.50

SASHIMI (A LA CARTE - 2PCS PER ORDER)

MAGURO (TUNA)	\$9.50
HAMACHI (YELLOW TAIL).....	\$9.50
SAKE (SALMON).....	\$8.50
SABA (MACKEREL).....	\$8.00
HIRAME (FLOUNDER).....	\$9.00
SUZUKI (SEA BASS)	\$9.00
UNI (SEA URCHIN ROE)	MP
KANI (REAL CRAB MEAT)	\$9.00
TORO (FATTY TUNA)	MP
CHU TORO (MEDIUM FATTY TUNA)	\$9.50
UNAGI (SMOKED EEL).....	\$9.00
IKA (SQUID).....	\$8.50
HOTATE (SCALLOP).....	MP
OTORO (FATTIEST TUNA)	MP
ALBACORE TUNA TATAKI (SEARED WHITE TUNA).....	\$11.50
AJI (HORSE MACKEREL).....	\$15.50
ANKIMO (MONKFISH LIVER).....	\$10.50
MIRUGAI (GIANT CLAM)	MP
KAMPACHI (YOUNG YELLOWTAIL).....	\$12.50
KATSUO (SEARED BONITO)*	\$10.00
SHIMA AJI (YELLOW JACK).....	\$10.00
TAI (JAPANESE RED SNAPPER).....	\$11.50
SHIME SABA (JAPANESE MACKEREL).....	\$10.50
KINMEDAI (GOLDEN-EYE RED SNAPPER).....	\$11.50
HAMMO (PIKE EEL)*.....	\$10.50
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