

sushi menu

Please order at the cashier's station



SUSHI SORA AT THE GOLDEN MILL

1012 Ford Street | Golden, CO 80401
Place a to-go order at www.thegoldenmill.com

Visit our other location:

950 N. Broadway | Denver, CO 80203
Dine-in/Pick-up: 720-682-2763
www.misakionbroadway.com



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These items may be served with raw or undercooked ingredients. Some rolls may contain avocado and masago. Not all ingredients are listed on the menu. Please inform your server of any allergies or restrictions. Consuming undercooked or raw foods may increase your risk of food-borne illness.

Lunch Specials 11:00 am—3:00 pm

- Moriwase** \$23.00
2 pc tuna, 2 pc salmon, 2 pc yellowtail, 1 pc ebi, and California roll or spicy tuna roll with miso soup
- Sashimi Lunch** \$24.00
3 pc tuna, 3 pc salmon, 3 pc yellowtail, 3 pc madai with miso soup
- Makanai Rolls** \$22.00
1 California roll, 1 spicy tuna roll, 1 tekka maki, 1 shake maki with miso soup
- Vegetarian Rolls** \$19.00
1 garden roll, 1 asparagus roll, and 1 avocado roll with seaweed salad
- Combo Deluxe** \$27.00
1 roll (tekka maki, negihama, or salmon), 4 pc nigiri (tuna, salmon, yellowtail, and shrimp), 6 pc sashimi (2 each of white fish, tuna, and salmon) with miso soup

Poke Bowls Lunch only; 11:00 am—3:00 pm

All poke bowls are served on sushi rice or mixed greens with furikake, kizami nori, and ginger

Step 1: Choose Your Protein

- | | |
|---|---|
| <input type="checkbox"/> Tuna \$15.00 | <input type="checkbox"/> Fresh Tofu \$14.00 |
| <input type="checkbox"/> Salmon \$14.00 | <input type="checkbox"/> Shrimp Tempura \$16.00 |
| <input type="checkbox"/> Yellowtail \$15.00 | |
| <input type="checkbox"/> Add Additional Protein | +\$5.00 |
| <input type="checkbox"/> Add Ikura (salmon eggs, 2 oz) | +\$6.00 |
| <input type="checkbox"/> Add California Mix (crab surimi, 2 oz) | +\$4.00 |

Step 2: Choose Your Sauce (more than one sauce +\$.50)

- | | |
|--|---|
| <input type="checkbox"/> Poke Spicy | <input type="checkbox"/> Spicy Mayo |
| <input type="checkbox"/> Yuzu Dressing | <input type="checkbox"/> Tamari Yuzu (Gluten-Free)+\$1.00 |

Step 3: Choose Toppings (5)

- | | |
|---|--|
| <input type="checkbox"/> Fried Onions | <input type="checkbox"/> Seaweed Salad |
| <input type="checkbox"/> Edamame | <input type="checkbox"/> Microgreens |
| <input type="checkbox"/> Kaiware | <input type="checkbox"/> Carrots |
| <input type="checkbox"/> Avocado | <input type="checkbox"/> Cucumber |
| <input type="checkbox"/> Bean Sprouts | <input type="checkbox"/> Jalapeño |
| <input type="checkbox"/> Hijiki Seaweed | <input type="checkbox"/> Takuan |
| <input type="checkbox"/> Masago | <input type="checkbox"/> Negi |

Japanese Ingredient Glossary

Bonito: dried smoked bonito fish

Daikon: white radish

Edamame: soy beans in pods

Furikake: dry Japanese seasoning made with dried fish, sesame seeds, chopped seaweed, sugar, and salt

Gobo: burdock root

Gochuchang: red chili paste

Hiyashi Wakame: seaweed salad

Kaiware: daikon radish sprouts

Kizami Nori: shredded seaweed

Masago: capelin fish roe

Momiji: maple leaf

Negi: scallions

Ooba/shiso: broad-leafed mint

Poke: diced raw fish

Ponzu: citrus-based sauce made with rice wine (mirin), rice vinegar, bonito flakes, seaweed, and soy sauce

Takuan: pickled daikon radish

Tamari: sauce made from fermented soybeans; gluten-free and vegan

Tsukudani: seaweed preserves simmered in soy sauce and mirin

Wakame: seaweed

Yamagobo: pickled burdock root

Yuzu: round, yellow citrus fruit

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Appetizers

- Miso Soup** \$4.00
tofu, negi, and wakame
- Edamame** \$5.00
soy bean pods and sea salt
- Cabbage Salad** \$8.00
sweet tofu dressing, garlic chips, gari shoga goma, shiso
- Seaweed Salad** \$8.00
hiyashi wakame (aka tosaka) dressed with sweet sesame oil vinaigrette
- Pork Gyoza (6 pc)** \$7.95
pan-seared pork and vegetable dumplings served with soy dressing
- Pork Eggroll (3 pc)** \$6.95
crispy fried pork, mushroom, and onion roll served with house dipping sauce
- Shishito Peppers** \$7.95
Served with yuzu, grapefruit, and bonito flakes
- Side of Sushi Rice** \$3.00

Sushi Rolls

- Salmon, Tuna, or Yellowtail with Avocado** \$7.50
- Tekka Maki (6 pc)** \$6.00
tuna
- Shake Maki (6 pc)** \$6.00
salmon
- Negihama (6 pc)** \$6.00
yellowtail with negi
- California (8 pc)** \$6.50
surimi crab, mayo, cucumber, and avocado
- Spicy Tuna (8 pc)** \$7.50
tuna, negi, cucumber, avocado, masago, and poke sauce
- Nova Lox Salmon (8 pc)** \$7.50
smoked salmon, cream cheese, cucumber, Maui onions, and masago
- Spider (6 pc)** \$8.00
soft shell crab, cucumber, avocado, mayo, gobo, ooba, kaiware, and mixed greens

Tempura Roll

- Shrimp Tempura Roll (6 pc)** \$8.00
asparagus, masago, ooba, cucumber, avocado, and Japanese mayo
- Veggie Tempura roll (6 pc)** \$7.00
asparagus, Japanese pumpkin, carrot tempura, shiso, and kaiware

Vegetarian Rolls

- Cucumber Roll (6 pc)** \$5.00
- Avocado Roll (6 pc)** \$6.00
- Asparagus Roll (6 pc)** \$6.00
- Garden Roll (6 pc)** \$7.00
avocado, asparagus, kaiware, cucumber, mixed greens, pickled daikon, yamagobo, and shiso
- Green Monster Roll (8 pc)** \$14.00
Japanese pumpkin tempura, tsukudani, avocado, cucumber, and sweet tamari

Nigiri/ Sashimi Sushi

Nigiri	Sashimi	2 pieces per order	Price
		Maguro (tuna)	\$7.00
		Shake (salmon)	\$6.00
		Hamachi (yellowtail)	\$7.00
		Maguro Tataki (tuna seared with garlic butter)	\$7.00
		Japanese Tai (red snapper)	\$8.00
		Ebi (shrimp)	\$6.00
		Kunsei (smoked salmon)	\$8.00
		Unagi (freshwater eel)	\$6.00
		Kaibashira (scallop)	\$8.00
		Bincho (albacore tuna)	\$7.00
		Tako (octopus)	\$6.00
		Masago (smelt eggs)	\$6.00
		Ikura (salmon roe)	\$8.00
		Tamago (egg custard)	\$6.00
		Saba (mackerel)	\$6.00
		Kampachi (amber jack)	\$7.00
		Kani (crab)	\$9.00

Chef's Specials 8 pc unless otherwise indicated

- Golden Roll** \$18.00
spicy scallops and asparagus topped with yellowtail, macho sauce, and negi
- The Mill** \$16.00
crab mix, shrimp tempura, and cucumber topped with mango, gochuchang sauce, and cilantro
- Orange Lion** \$15.00
smoked salmon, sliced lemon, kaiware, jalapeño, cucumber, cream cheese, and yuzu-wasabi mustard sauce
- Tiger Roll** \$17.00
tuna poke, avocado, mustard yuzu sauce, spicy ponzu, and maguro tataki sashimi
- Dragon Roll** \$18.00
shrimp tempura, surimi crab mix, unagi, avocado, and strawberry
- Tropical Coconut (10 pc)** \$18.00
salmon tempura, spicy aioli, jalapeño, avocado, cucumber, and toasted coconut
- Green Hama Roll** \$13.00
masago, green onion, yellowtail, spicy mayo, jalapeño, tempura flakes, and cilantro
- Rainbow Roll** \$16.00
California roll with 5 pcs of raw fish wrapped around the roll
- Caterpillar Roll** \$17.00
eel, tomato, and cucumber wrapped with avocado and eel
- Rocky Mountain High Roll** \$16.00
shrimp tempura, spicy poke, cucumber, macho sauce, and toasted coconut
- Meiji Maguro Roll** \$18.00
Avocado, cucumber, kaiware and jalapeño topped with tuna poke
- Tora Roll** \$18.00
salmon tartare, capers, onions, Japanese mayo, masago, sliced salmon & lemons, spicy ponzu, ponzu truffle sauce