

MF BUCKHEAD MENU

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BUCKHEAD



SOUPS

- Miso soup.....\$4.50
- Miso soup with Snow crab.....\$8.50
- Miso soup with Shiitake mushrooms.....6.50

SALADS

- Fresh edamame with Himalayan salt.....\$6.50
- Seaweed salad.....\$6.00
- Ikasansai salad.....\$7.00
- Ginger salad with snow crab.....\$10.50
- Fresh lump crab and avocado salad with wasabi vinaigrette.....\$16.50

FRESH WASABI

- Fresh wasabi root grated on sharkskin grater.....\$6.00

SUSHI APPETIZERS

- Spicy tuna tartare with quail egg yolk served with truffle soy.....\$16.00
- Thinly sliced shima aji with grated Himalayan salt, fresh yuzu and E.V.O.O.....\$18.00
- Thinly sliced fresh flounder with Himalayan salt, yuzu, and E.V.O.O.....\$16.00
- Fresh yellowtail with a zest of lemon, cilantro, jalapeno pepper and grated wasabi.....\$18.00
- Thinly sliced tuna with truffle soy sauce and caviar.....\$18.50
- Tuna Tataki Seared tuna served with ponzu, scallions, pan fried garlic and hot sauce.....\$14.50
- Spicy salmon sashimi with yuzukosho ponzu sauce.....\$12.50
- Aji carpaccio: Thinly sliced Japanese horse mackerel, served with citrus soy vinaigrette....\$18.00
- Ankimo topped with cucumber and caviar then served with ponzu sauce.....\$14.50

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KITCHEN APPETIZERS

CALAMARI KARAAGE

Seasoned with Himalayan salt, fresh ginger. Lightly fried with a dust of Japanese potato starch with a side of Ponzu sauce.....\$9.50

BAKED GREEN MUSSELS

Baked with Japanese mayo sauce and topped with eel sauce, masago, and scallion\$9.50
MF crab cake with wasabi butter sauce\$25.50

Bake Scallops\$9.50

BAKED LOBSTER TEMPURA

Baked with Japanese mayo sauce and topped with eel sauce, tobiko, and scallion \$16.50

Tsukemono assortment.....\$8.50

MAKIMONO (TRADITIONAL ROLLS)

カッパ巻き Kappa maki.....\$5.50
Cucumber roll

鉄火巻き Tekkamaki.....\$9.50
Tuna roll

鮭巻き Sakemaki\$7.50
Salmon roll

ネギトロ巻き Negitoro maki2.50
Toro and scallions roll

ネギハマ巻き Negihamamaki\$9.50
Yellowtail and scallions roll

梅しそ巻き Umeshisomaki\$6.75
Plum paste and Japanese mint leaf roll

かんぴょう巻き Kanpyo maki\$6.25
Japanese gourd roll

山ごぼう巻き Yamagobo maki\$ 5.50
Japanese mountain root roll

納豆巻き Nattomaki.....\$6.00
Fermented soybean roll

太巻き Futomaki\$10.50
Pickled vegetables with tamago and crab roll

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NIGIRI (A LA CARTE - 2PCS PER ORDER)

Hokkigai (Suf Clam)	\$6.50
Aji (Horse Mackerel)	\$7.00
Ama-Ebi (Sweet Shrimp)	\$9.00
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)	\$6.50
Kampachi (Very Young Yellowtail)	\$7.00
Kohada (Gizzard Shad)*	\$7.00
Maguro (Tuna)	\$6.00
Otoro (Fattiest Tuna)	MP
Suzuki (Sea Bass)	\$6.00
Tako (Octopus)	\$6.00
Toro (Fatty Tuna)	\$10.00
Uni (Sea Urchin Roe)	MP
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
Shime Saba (Japanese Mackerel)	\$7.50
Kinmedai (Golden-eye Red Snapper)	\$14.50
Anago (Sea Eel from Japan)	\$7.50

SASHIMI (A LA CARTE - 4PCS PER ORDER)

Maguro (Tuna)	\$9.50
Hamachi (Yellow Tail)	\$9.50
Sake (Salmon)	\$8.50
Hirame (Flounder)	\$9.00
Suzuki (Sea Bass)	\$9.00
Uni (Sea Urchin Roe)	MP
Kani (Real Crab Meat)	\$10.00
Toro (Fatty Tuna)	MP
Chu Toro (Medium Fatty Tuna)	\$14.50
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
Kampachi (Young Yellowtail)	\$12.50
Shima Aji (Yellow Jack)	\$10.00
Shime Saba (Japanese Mackerel)	\$10.50
Anago (Sea Eel from Japan)	\$10.50

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炉端 焼肉 (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.

VEGETABLES

Eggplant Miso Yaki	\$8.50
Organic Corn with Tare Sauce	\$5.50
Assorted Japanese Mushrooms.....	\$12.50
Shisito Peppers.....	\$5.50
Asparagus.....	\$6.50

SEAFOOD

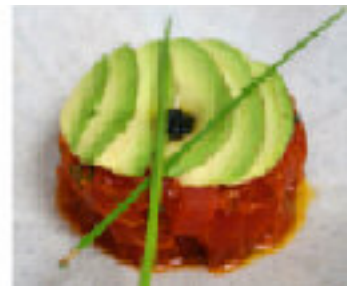
Whole Squid.....	18.50
Lump Crab Tobanyaki with Aioli Sauce.....	\$28.00
Chilean Sea Bass.....	\$22.50
Grilled Sea Scallops with butter shoy.....	\$18.50
Grilled Eel with eel sauce served with a side of cucumber and avocado.....	\$16.50
Salmon Tare Yaki.....	\$13.50
Marinated Japanese Black Cod in House Special Miso Sauce.....	\$18.50
Half Shima Hokke Yaki (Traditional Japanese Striped Cod).....	\$12.50
Lightly broiled Octopus with Japanese Shichimi Pepper.....	\$14.50
Hamachi Kama.....	\$16.50

MEATS

Duck Breast marinated with Miso Yaki topped with scallions on a Hoba leaf.....	\$14.50
Grilled Quail with house Tare sauce.....	\$12.50
Filet Mignon Toban Yaki	\$28.00
100% certified Japanese Wagyu Kokushu Beef imported directly from Japan	\$75.00

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MF SIGNATURE NIGIRI SUSHI

O-TORO Super Fatty Tuna/topped with jalapeno and caviar drizzled with truffle soy.....	\$24.50
SAKE: Fresh salmon with aioli sauce, truffle oil, crushed pepper and caviar.....	\$9.00
HAMACHI Japanese Yellowtail seared on surface with truffle soy, crushed black pepper with a thin slice of lemon....	\$10.50
MAGURO Spicy Tuna cubes, masago, sesame oil wrapped with seaweed.....	\$8.00
ANAGO Sea Eel Bincho tan Grilled and topped with house Tare sauce and Sansyo powder.....	\$8.00
MADAI Japanese Sea Bream seasoned with Ponzu sauce, scallions, sichimi and Konzuri (Japanese chili paste).....	\$8.00

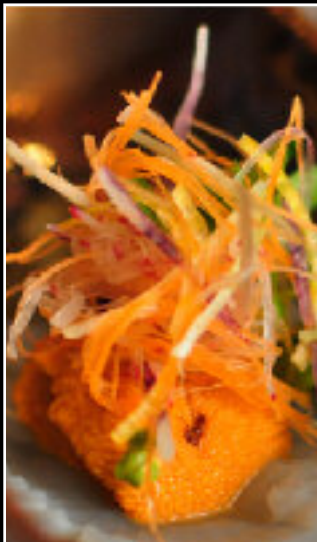
SPECIAL ROLLS

1. SPICY TUNA ROLL Topped with yellowtail, masago, scallions, and sriracha sauce.....	\$17.50
2. OSAKA BOX STYLE ROLL with spicy tuna, topped with tuna and salmon, masago, scallions, and sriracha sauce.....	\$17.50
3. NEGI SALMON ROLL Topped with tuna, yellowtail, avocado, and red tobiko.....	\$17.50
4. LOBSTER AND CUCUMBER ROLL: Topped with smoked salmon, avocado, and eel sauce.....	\$24.00
5. SPICY YELLOWTAIL ROLL: Topped with salmon, yellowtail, and avocado.....	\$17.50
6. OSAKA BOX STYLE ROLL: With toro, masago, scallions, and sriracha sauce.....	\$22
7. SALMON SKIN ROLL Topped with eel and avocado.....	\$17.50
8. EEL ROLL Topped with smoked salmon and avocado.....	\$16.50
9. SHRIMP TEMPURA ROLL With light mayo, shrimp, avocado, and eel sauce.....	\$18.50
10. SOFT SHELL CRAB Lettuce, carrots, cucumber, and light mayo.....	\$16.50
11. SHRIMP TEMPURA ROLL With light mayo, eel, avocado, smoked salmon, and eel sauce.....	\$19.50
12. LOBSTER TEMPURA ROLL Top with ebi and eel sauce	\$26.00
13. OSAKA STYLE LOBSTER BOX.....	\$22.00

OMAKASE (CHEF'S CHOICE) IS AVAILABLE UPON REQUEST: MINIMUM \$75-\$250

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LUNCH SPECIALS

SUSHI SPECIALS

(All sushi specials come with miso soup and ginger salad. Absolutely no substitutions, please)

- SUSHI A
(5 pieces of nigiri sushi and a cucumber roll).....\$15.75
- SUSHI B
(5 pieces of nigiri sushi and a tuna roll).....\$17.75
- SUSHI C
(5 pieces of nigiri sushi and a yellowtail scallion roll).....\$17.75
- SUSHI D
(5 pieces of nigiri sushi and a spicy tuna roll).....\$19.75
- SUSHI E
(5 pieces of nigiri sushi and a spicy salmon roll).....\$18.75

Makimono Specials

(All makimono specials come with miso soup and ginger salad. Absolutely no substitutions, please)

- MAKIMONO A
(Tuna roll, cucumber roll and spicy salmon rolls).....\$16.75
- MAKIMONO B
(Tuna roll, salmon roll and cucumber rolls).....\$14.75
- MAKIMONO C
(Spicy tuna roll, spicy salmon roll & cucumber rolls).....\$18.75
- MAKIMONO D
(Unagi roll, cucumber roll, and spicy salmon rolls).....\$19.75

Robatayaki Specials

(All robatayaki specials come with miso soup, ginger salad & steamed rice. Absolutely no substitutions, please.)

- Miso marinated duck breast served on a hoba leaf.....\$16.75
- Grilled marinated chicken breast with tare sauce.....\$14.75
- Grilled salmon.....\$16.75
- Grilled Gulf snapper with tare sauce.....\$18.75
- Marinated Japanese black cod in house special miso sauce.....\$18.75
- Whole squid mirin yaki.....\$19.75
- Grilled Eel with eel sauce, avocado and cucumber.....\$15.75



KINJO BROS
BUSINESS DEVELOPMENT

A CREATION FROM THE KINJO BROS...

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MF Buckhead



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