



## Tasting Menu

### Yuki 雪

**Horenso Goma** ほうれん草の胡麻和え | 芝麻拌菠菜  
*boiled spinach with Japanese sesame dressing*

**Sashimi** 刺身 | 刺身  
*chef's selection*

**Ebi Ten Rolls** 海老天ロール | 天妇罗炸虾卷  
*deep-fried tempura prawn & cucumber maké roll*

**Char Grilled Chicken Teriyaki**  
照り焼きチキン | 日式照烧鸡  
*char grilled Chicken Maryland Fillet, potato, carrots, broccoli, Miyako teriyaki sauce*

**Miso Soup** みそ汁 | 味噌汤

**Steamed Rice** ご飯 | 白飯

**Dessert Of the Day**  
本日のデザート | 是日甜品

**Japanese Green Tea or Coffee**  
コーヒー又は、煎茶 | 绿茶或咖啡

48.00 per person (Minimum 2 people)

## Tasting Menu

### Ume 梅

**Horenso Goma** ほうれん草の胡麻和え | 芝麻拌菠菜  
*boiled spinach with Japanese sesame dressing*

**Wagyu Tataki** 和牛タタキ | 日式生和牛肉薄片  
*Thinly sliced Wagyu beef (marble score 8+), lightly seared, black pepper, shiso ponzu dressing*

**Sushi & Sashimi** 刺身と寿司 | 寿司 刺身  
*chef's selection of fresh sushi and sashimi*

**Tempura Soft Shell Crab**  
天ぷらソフトシェルクラブ | 软壳蟹天妇罗  
*deep fried Soft Shell Crab, tobiko, shibazuke, yuzu beetroot mayonnaise*

**Char Grilled Wafu Beef** 和風ステーキ | 和风特级牛扒  
*char grilled Black Angus eye fillet, potato, carrots, broccoli, Miyako wafu sauce*

**Miso Soup** みそ汁 | 味噌汤

**Steamed Rice** ご飯 | 白飯

**Dessert of the Day**  
本日のデザート | 是日甜品

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65.00 per person (Minimum 2 people)





# Tasting Menu

## Kiku 菊



**Horenso Goma** ほうれん草の胡麻和え | 芝麻拌菠菜

*boiled spinach with Japanese sesame dressing*

**Hotategai** ほたてがい | 扇貝刺身

*sliced raw Japanese Scallops, ginger, thyme, olive vinaigrette*

**Sushi & Sashimi** 寿司と刺身 | 什锦寿司, 刺身

*chef's premium selection*



**Ebi Tempura** エビの天ぷら | 海老天妇罗

*deep fried Prawn, tempura batter, Matcha salt*

**Grilled Black Cod** 銀たら西京焼き | 秘制味噌酱烤鳕鱼

*den miso marinated Black Cod Fillet, sautéed shredded vegetables, pickled ginger sprouts*

**Wagyu Scotch Fillet** 和風ステーキ | 和风牛排

*char grilled, mashed potato, vegetables, Miyako Wafu sauce*

**Miso Soup** みそ汁 | 味噌汤

**Steamed Rice** ご飯 | 白飯

**Dessert of the Day** 本日のデザート | 是日甜品

**Japanese Green Tea or Coffee** コーヒー又は、煎茶 | 绿茶或咖啡



*88.00 per person (Minimum 2 people)*

Gluten Free option may be available on some dishes at request  
Set menu items cannot be changed or amended



## *Sushi & Sashimi*

寿司刺身

### **Assorted Sashimi** 刺身盛り合わせ | 什锦刺身拼盘

*Entree* 18.0

*Main* 26.0

*Deluxe special* 45.0



### **Assorted Sashimi and Sushi Rolls** 刺身と巻き寿司盛り合わせ | 什锦寿司刺身拼盘

*Main* 39.0

*Signature Deluxe* 78.0 

### **Nigiri Sushi** 握り寿司盛り合わせ | 什锦寿司拼盘

*Chef's selection of assorted nigiri sushi 10 pcs* 35.0

### **Miyako Sushi Rolls** 巻き寿司 | 招牌寿司卷

*California classic* カリフォルニアロール 8pcs 14.0

*Soft-shell crab rolls* 天ぷらソフトシェルクラブロール 4pcs 14.0

*Ebi ten rolls* 海老天ロール 4pcs 12.0

*Spicy tuna rolls* スパイシーツナロール 4pcs 12.0

*Salmon & avocado maki* サーモンアボカド巻き 5pcs 11.5

*Tuna & cucumber maki* 鮪と胡瓜巻き 5pcs 11.5

### **Nigiri** (individual piece) 握り寿司 | 手握寿司

*Salmon Roe* 鮭卵 6.50

*Scallop* ホタテ 5.50

*Flying Fish Roe* とびこ 6.00

*Hokkigai* ホッキ貝 5.50

*King Fish* 鰯 6.00

*Scampi* 手長海老 9.00

*Eel* 鰻 5.00

*Tuna Toro* 鮪トロ 11.00





# Chef's Special

シェフのおすすめ



## Freshly Shucked Oysters 3pcs

新鮮なカキ | 生牡蠣

*Freshly shucked Oysters with Yuzu sauce*  
13.0



## Flame Grilled Hokkaido Scallops

帆立貝 酒フランベ | 北海道扇貝

*Teppanyaki Hokkaido Scallops,  
Sake Flambe, Natural Jus* 14.5



## King Fish Collar Shioyaki

ぶりかま塩焼 | 盐烤鰯鱼下巴


*Salted and grilled king fish collar,  
served with daikon oroshi and ponzu* 13






## Entrée & Soup

冷菜/温菜 & スープ

**Edamame** 枝豆 | 盐水毛豆   
*Boiled Soy Beans topped with Sea Salt 8*

**Fresh Oysters Trio** 新鮮なカキ、三種のソースと共に | 新鮮牡蛎  
*Freshly shucked oysters served with ponzu sauce, red wine vinaigrette, and ginger sauce  
23 for ½ dozen 40 for 1 dozen*

**Wagyu Tataki** 和牛タタキ | 日式生和牛肉薄片   
*Thinly sliced wagyu beef (marble score 8+), lightly seared, black pepper and shiso ponzu sauce 17.5*

**Gyoza** 焼き餃子 | 日式煎饺子   
*Japanese pork and vegetables dumplings (6pcs), pan fried, served with chili ponzu sauce 12.5*

**Crispy Prawns Kushiage** 海老串揚げ | 油炸香脆明虾串  
*Tiger prawns wrapped with prawn mousse & shredded pastry, deep fried, served with Japanese style tartar sauce 16*

**Tempura Soft Shell Crab** 天ぷらソフトシェルクラブ | 软壳蟹天妇罗  
*Soft-shell crab in light batter, deep fried, Shibazuke pickles, served with yuzu beetroot mayonnaise 15*

**Chicken Karaage** 鶏の唐揚げ | 日式炸鸡  
*Chicken pieces marinated in sake, soy sauce, ginger and garlic, deep fried, served with wafu salad sauce 14*

**Harumaki** 春巻き | 鸭丝春卷  
*Spring rolls wrapped with duck meat and shredded vegetables, served with Japanese sweet chili mayonnaise 13*

**Yakitori** 焼き鳥 | 日式烤鸡肉串  
*Chicken skewers (2 pcs), char grilled, spring onion, teriyaki sauce 12*

**Pork Rib** ポークリブ | 日式辛辣烧排骨  
*Pork rib, slow cooked, spicy BBQ sauce 15*

**Agedashi Tofu** 揚げ出し豆腐 | 日式油炸豆腐   
*Lightly battered tofu in warm fragrant broth, grated ginger, radish and bonito flakes 11.5*

**Miso Soup** 味噌汁 | 味噌汤  
*Traditional Japanese bean curd paste soup, wakame and tofu 5*





## Main Dishes

メイン料理

### Char Grilled Chicken Teriyaki 照り焼きチキン | 日式照烧鸡

*Chicken Maryland fillet, char grilled, potato cubes, carrots, broccoli and leek, teriyaki sauce 29*

### Assorted Tempura 天ぷら盛り合わせ | 什锦天妇罗

*Deep fired prawns, fish and vegetables in a light batter, tempura sauce 29*

### Black Cod In Bamboo Leaf Pouch 銀だらの西京焼き | 秘制味噌酱烤鳕鱼

*Den-miso marinated black cod fillet with stir fried shredded vegetables, pickled ginger sprouts served in a bamboo leaf pouch 35.5*

### Mixed Seafood In Japanese Style Paper Hot Pot シーフード網焼き | 日式什锦海鲜煲

*Grilled mixed seafood (prawns, scallops, squid, salmon), seasonal vegetables and vermicelli noodles in dashi clear broth served in Japanese style paper hot pot 34.5*

### Grilled Lamb Cutlets 子羊のグリル | 铁板烤羊排

*Well seasoned lamb cutlets (4pcs) and vegetables, home made dipping sauce 35*

### Pan Seared Duck Yaki 鴨の朴葉みそ焼き | 香煎味噌鴨胸

*Duck breast, pan seared, assorted mushroom with black truffle and leek, aka miso sauce 35*

### Char Grilled Wafu Steak 和風ステーキ | 和风特级牛排

*Premium tender steak, char grilled, mashed potato and seasonal vegetables, Miyako wafu sauce*

**Black Angus Tenderloin (200g) 36**

**Wagyu Scotch Fillet (marble score 7) (220g) 68**

### Signature Seafood Platter (to share) シーフードプラッター | 特制海鲜什锦拼盘

*A tantalizing selection of fresh sashimi and California rolls, complimented by lobster tail tempura, grilled mixed seafood including king prawns, scallops, salmon fillets and squid 115*

## Side Dishes

副菜

**Renkon Chips 蓮根チップス Lotus root chips 9**

**Broccoli with Ginger Fruity Soy Sauce ブロッコリーと醤油 9**

**Seaweed Salad 海藻サラダ 9**





## Vegetarian Options

野菜

### Sizzling Mushrooms and Tofu (GF Optional)

豆腐ときのこの炒め物 | 日式炒什锦蘑菇豆腐

*Assorted vegetables, mixed mushrooms and fried silky tofu with teriyaki sauce served on sizzling hot plate 24*

### Yasai Itame Seasonal Vegetables (GF)

季節野菜炒め | 腰果炒时蔬

*Stir fried seasonal vegetables tossed with cashew nuts 24*

### Nasu Dengaku

ナスの田楽 | 日式味噌烧茄子

*Miso glazed egg plant 21*

## Rice and Noodles

ご飯ものと麺類



### Steamed Rice ご飯 | 白飯 4

### Una Don うな重 | 鰻鱼盖饭

*Grilled eel on rice with cucumber, served with sweet soy sauce 22*

### Garlic Beef Fried Rice 焼き飯 | 日式牛肉炒饭

*Japanese style fried rice with beef and vegetables 18*

### Tempura Udon 天婦羅うどん | 天婦羅乌冬面

*Tempura prawns and vegetables, lightly battered and deep fried, with Udon noodles in clear broth 21*





## Dessert

デザート

### Goma Crème Brûlée

*Sesame Crème Brûlée with Hojicha Soil, Hojicha Ice Cream and Sesame Nougatine 14.5*

### Matcha Passion

*Japanese Green Tea and White Chocolate Cremeux, Mango and Passionfruit Curd, Matcha Sponge, Raspberry Crunch and Sake Meringue 15.5*

### Adzuki Butter Mochi

*Red Bean Japanese Rice Cake with Chestnut Ice Cream and Coconut Snow 14.5*

### Yuzu Tea Cake

*Japanese Lemon Citrus Cake with Lemon Yuzu Cream and Ginger Crumble 14.5*

### Ice Cream

*Flavours to choose from: Green Tea, Sesame, Hojicha and Vanilla*

*1 Scoop 4.0*

*2 Scoops 9.0*

## Coffee or Tea

コーヒー又はお茶

### COFFEE

*Flat White; Latte; Cappuccino; Piccolo; Macchiato; Espresso; Long Black; Mochaccino 5.0*

### TEA

*English Breakfast; Earl Grey; Peppermint; Chamomile 5.0*

### JAPANESE TEA

*Genmaicha 3.0*

*Sencha 3.0*

*Yuzu Tea (Japanese Citrus Fruit Tea) 3.5*







## Dessert Liquor

デザートリキュール

### Dessert wine:

Massolino Moscato d'Asti 2017, Piedmont, Italy \$14 Glass / \$38 Bottle (375ml)

De Bortoli 'Noble One' Botrytis Semillon 2008, Riverina, NSW \$72 (375ml)

Bethany 'Late Harvest' Riesling 2014 Barossa Valley, SA \$50 (500ml)

### Fortified wine: (60ml)

Yalumba Galway Pipe 12 years Grand Tawny \$12

Penfolds 'Grandfather' Rare Tawny \$16

Navazos 'Gran Solera' Pedro Ximénez \$14

### Sweet sake:

Kikusui Perfect Snow Nigori Genshu \$36 Bottle (300ml)

### Japanese Liqueur: (90ml)

Koshigoi Ginjo Jikomi Umeshu \$10

Kinmon Shizuku Silver Aged Umeshu \$12

Ippin 'Dancing Rabbit' Nigori Umeshu \$9

Imada Fukucho Junmai Yuzu Lemon \$13

Funasaka Shuzo Rikyuru Budojiro \$10



### Japanese Whisky: (30ml)

White Oak Distillery 'Tokinoka' Blended Whisky \$15

Nikka Taketsuru 'Pure Malt Whisky' \$18

Chichibu Ichiro's Malt & Grain \$22

### Single Malt Whisky: (30ml)

Starward 'Wine Cask' Australia \$13

Glenfiddich 12 year old Speyside \$13

Glenfiddich 'Select Cask' Speyside \$15

Laphroaig 10 year old Islay \$16

