



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 maki 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

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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

