



## Tasting Menu

Yuki 雪

**Appetizer シェフおまかせ前菜**

*chef's selection*

**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

*55.00 per person (Minimum 2 people)*



## Tasting Menu

Ume 梅

**Appetizer シェフおまかせ前菜**

*chef's selection*

**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

**Japanese Green Tea or Coffee**

コーヒー又は、煎茶 | 绿茶或咖啡

*78.00 per person (Minimum 2 people)*





# Tasting Menu

Kiku 菊



## Chef's Selection Appetizer シェフおまかせ前菜

**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*



**Assorted Tempura** エビの天ぷら | 海老天妇罗

*deep fried prawns and vegetables, tempura batter*

**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 Porterhouse 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



95.00 per person (Minimum 2 people)



## Sushi & Sashimi

寿司刺身

### Assorted Sashimi 刺身盛り合わせ | 什锦刺身拼盘

*Entree* 28.0

*Main* 50.0

*Deluxe special* 66.0

### 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* 52.0

*Signature Deluxe* 87.0 

### 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* 48.0

### 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 17.0

*Soft-shell crab rolls* 天ぷらソフトシェルクラブロール 4pcs 18.0

*Ebi ten rolls* 海老天ロール 4pcs 15.0

*Spicy tuna rolls* スパイシーツナロール 4pcs 17.0

*Salmon & avocado maki* サーモンアボカド巻き 5pcs 14.5

*Tuna & cucumber maki* 鮪と胡瓜巻き 5pcs 15.0

*Vegetarian Roll* ベジタリアン寿司 5pcs 14.0



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

*Salmon* 鮭 5.50

*Scallop* ホタテ 5.50

*Flying Fish Roe* とびこ 6.00

*Tuna* 鮪 6.00

*Hokkigai* ホッキ貝 5.50

*Egg* 卵 4.00

*King Fish* 鰯 6.00

*Scampi* 手長海老 9.00

*Eel* 鰻 5.00



# 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 22.5*  
*(Minimum 20 minutes waiting time)*





## 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 7+), lightly seared, black pepper and shiso onion sauce 21*

**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, Shibazukę pickles, served with salted plum and yuzu mayonnaise 16*

**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 14*

**Harumaki** 春巻き | 鸭丝春卷  
*Spring rolls wrapped with shredded duck meat and 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, Japanese pickled radish, spicy soy glaze 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 or Salmon Teriyaki

照り焼きチキン又はサーモン | 日式照烧鸡或三文鱼

*Char grilled, fried potato and carrot cubes, broccoli, leek, teriyaki sauce*

Chicken Maryland Fillets 31

Salmon Fillets 36

### Assorted Tempura 天ぷら盛り合わせ | 什锦天妇罗

*Deep fried prawns, fish and vegetables in a light batter, tempura sauce 32*

### 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, stir fried shredded vegetables, served in a bamboo leaf pouch 46*

### Grilled Lamb Cutlets 醤油バターと子羊のカツレツ | 铁板烤羊排

*Grilled lamb cutlets (4pcs), potato fondant, broccolini, soy butter glaze 42*

### Crispy Duck Confit 鴨のオレンジ照り焼き | 橙香照烧鸭腿

*Deep fried duck leg confit, green beans, broccoli, edamame, shitake mushroom, orange Teriyaki sauce 38*

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

*Black Angus eye fillet, char grilled, mashed potato and seasonal vegetables, Miyako wafu sauce*

Black Angus Eye Fillet (220g) 45

Wagyu Porterhouse Fillet (marble 7+) (180g) 85

### 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, complemented by whole lobster tail and vegetable tempura, grilled mixed seafood including king prawns, scallops, salmon fillets and squid 145*

## Side Dishes

副菜

Renkon Chips 蓮根チップス Lotus root chips 9

Broccoli and Cauliflower with Ginger Sesame Soy Glaze 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 silken 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, kombu soy glaze 24*

### Nasu Dengaku

ナスの田楽 | 日式味噌烧茄子

*Miso glazed eggplant 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 14.5*

### Matcha Passion

*Japanese Green Tea and White Chocolate Ganache, Mango and Passionfruit coulis, Matcha and white chocolate brownies, Raspberry Crunch 16.5*

### Chocolate Fondant

*Soft Centered Chocolate Cake, Almond Crumble, Yuzu Sorbet 15.5*  
*(Minimum 15 minutes waiting time)*

### Ube Basque Cheesecake

*Ube (purple yam) Burnt Cheesecake served with Vanilla Rum, Coconut Crumble and White Chocolate 15.5*

### Yuzu Tea Cake

*Japanese Lemon Citrus Cake, Chestnut Cream, Coconut Snow, Vanilla Bean Ice-cream 14.0*

### Ice Cream

*Flavours to choose from: Green Tea, Sesame, Hojicha and Vanilla ice-cream, Yuzu sorbet*

*1 Scoop 4.0*

*2 Scoops 7.5*

## Coffee or Tea

コーヒー又はお茶

### COFFEE by

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

### TEA by

*English Breakfast; Earl Grey; Peppermint; Chamomile 4.0*

### Japanese Tea

*Genmaicha (Premium Kagoshima Organic Green Tea) 4.0*

*Yuzu Tea (Japanese Citrus Fruit Tea) 4.0*

