

# Tasting Menu

## Ume 梅



**Spinach Ohitashi** ほうれん草のおひたし | 涼拌菠菜  
*boiled spinach, fried tofu, shitake mushroom, savory dashi dressing*

**Tataki Beef** 牛タタキ、レモンと黒胡椒と紫蘇ドレッシング | 日式生牛肉薄片  
*lightly seared Black Angus Porterhouse, black pepper, shiso ponzu dressing*

**Sushi & Sashimi** 寿司と刺身 | 什锦寿司，刺身  
*chef selection fresh raw seafood*

**Tempura Soft Shell Crab** 天ぷらソフトシェルクラブ | 天妇罗软壳蟹  
*deep fried Soft Shell Crab, tempura batter, pickled daikon, yuzu beetroot mayonnaise*

**Char Grilled Chicken Teriyaki** 鶏鶏の照り焼き | 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

**Matcha Hanjuku Cheesecake** 抹茶半熟チーズケーキ | 抹茶半熟芝士蛋糕  
*Japanese Matcha half baked cheesecake, seasonal fruit*



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



65.00 per person (Minimum 2 people)



# Tasting Menu

## Kiku 菊

**Spinach Ohitashi** ほうれん草のおひたし | 涼拌菠菜  
*boiled spinach, fried tofu, shitake mushroom, savory dashi dressing*

**Hotategai** ほたてがい | 帆立貝  
*sliced raw Japanese Scallops, ginger, thyme, olive oil*

**Sushi & Sashimi** 寿司と刺身 | 什锦寿司, 刺身  
*chef selection premium fresh raw seafood*

**Ise-Ebi Tempura** ロブスター天ぷら | 龍蝦天婦羅  
*deep fried Lobster tail, 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 daikon*

**Black Angus Wafu Steak** 和風ステーキ 又は | 和风牛排  
*char grilled Black Angus Eye Fillet, mashed potato, vegetables, Miyako Wafu sauce*

**Miso Soup** みそ汁 | 味噌汤

**Steamed Rice** ご飯 | 白飯

**Matcha Hanjuku Cheesecake** 抹茶半熟チーズケーキ | 抹茶半熟芝士蛋糕  
*Japanese Matcha half baked cheesecake, seasonal fruit*

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



85.00 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

*Assorted* 26.0

*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 🍵

*Deluxe* 78.0

*Optional Extras* オプション

*Toro (Tuna Belly)* 5pcs market price

*Fresh Oyster* 3.0 each

### **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** Miyakoの巻き寿司 | 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






## Entrée

冷菜/温菜

**Crispy Prawns** 海老真丈フィロ巻き | 油炸香脆明虾

*Tiger Prawns wrapped with Prawn Mousse & Shredded Pastry served with Japanese Style Tartar Sauce 15*

**Edamame** 枝豆 | 盐水毛豆 

*Boiled Soy Bean topped with Sea Salt 7*

**Fresh Oysters Trio** 生牡蠣、三種のソースと共に | 新鲜牡蛎

*Freshly shucked Oysters with Ponzu sauce, Red Wine Vinaigrette, and Ginger sauce 21 for ½ dozen 39 for 1 dozen*



**Harumaki** 春巻き | 鸭丝春卷

*Spring Rolls wrapped with Duck Meat and Shredded Vegetables served with Japanese Sweet Chili Mayonnaise 12*

**Tempura Soft Shell Crab** 天ぷらソフトシェルクラブ | 天妇罗软壳蟹

*Deep Fried Soft Shell Crab served with Pickled radish, and Yuzu Beetroot Mayonnaise 14*

**Tataki Beef** 牛タタキ、レモンと黒胡椒と紫蘇ドレッシング | 日式生牛肉薄片

*Lightly Seared Black Angus Porterhouse served with Black Pepper and Lemon Soy Dressing 17.5*

**Gyoza** 焼き餃子 | 日式煎饺子

*Pan Fried Pork and Vegetables Japanese Dumplings (6pcs) served with Chili Ponzu Sauce 12.5*

**Pork Rib** ポークリブ | 日式辛辣烧排骨

*Slow Cooked, Spicy BBQ sauce 15*

**Yakitori** 焼き鳥 | 日式烤鸡肉串

*Char Grilled Chicken Skewers, Spring Onion, Teriyaki sauce 11*

**Agedashi Tofu** 揚げ出し豆腐 | 日式油炸豆腐 (  optional )

*Deep Fried Tofu with warm fragrant broth, grated ginger, radish and bonito flakes 10.5*



## Soup スープ

**Miso Soup** 味噌汁 | 味噌汤

*Traditional Japanese Bean Curd Paste Soup 4.5*



## *Chef's Special*

シェフのおすすめ



### **Chicken Karaage**

鶏の唐揚げ

*Japanese fried chicken marinated in sake, soy sauce, ginger and garlic 13*



### **King Fish Collar Shioyaki**

ぶりかま塩焼

*Salted and Grilled King Fish Collar, served with Daikon Oroshi and Ponzu 13*



### **Flame Grilled Hokkaido Scallops**

北海道帆立貝

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





## Main Dishes

メイン料理

### Char Grilled Chicken Teriyaki 雛鶏の照り焼き | 日式照烧鸡

*Char Grilled Chicken Maryland Fillet Served With Potato Cubes, Carrots and Broccoli With Teriyaki Sauce and Rosemary 32*

### 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 Served With Tempura Sauce 32*

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

*Char Grilled Steak On Mashed Potato, Asparagus, Seasonal Vegetables, Served With Miyako Wafu Sauce*

*Black Angus Tenderloin (150g) 34.5*

*Premium Marbled Wagyu Porterhouse (150g) 72*

### Roasted Citrus Duck Breast 鴨のコンフィ | 香煎橘子鸭胸

*Pan Seared Duck Breast Served With Potato Cubes, Sugar Snap and Pomegranate Topped With Orange Citrus Teriyaki Sauce 36.5*

### Grilled Black Cod 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 Radish 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*

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

*The magnificent seafood platter has 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



# ***Teppanyaki Dish***

鉄板焼き

*Teppanyaki is a style of Japanese cuisine, and is derived from the words 'teppan' (iron plate) and 'yaki' (grilled, boiled, or pan-fried). So, it literally means 'grilling on an iron plate'. Ingredients are well seasoned, served with our home made dipping sauces.*

## ***Seafood***

海鮮類

**Tiger Prawns (4 Pieces) 海老 33**

**Scallops (8 Pieces) 帆立 32**

**Salmon (180g) サーモン 33**

*All dish above come with assorted vegetables*

## ***Meat***

肉類

**Lamb Culets (4 Pieces) 子羊カツレツ 32**

**Wagyu Porterhouse (200g) 和牛ポーターハウス 88**

*All dish above come with assorted vegetables*

## ***Others***

その他

**Assorted Mushrooms 茸の盛り合わせ 20**



## Vegetarian Options

野菜

**Sizzling Mushroom 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* 22

**Nasu Dengaku** ナスの田楽 | 日式味噌烧茄子  
*Miso glazed Egg Plant* 21



## Rice and Noodle

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

**Nabeyaki Udon** 鍋焼きうどん | 明虾天婦羅乌冬面  
*Udon in Soup served with Prawn Tempura, Spinach, Egg, Mushroom and Seaweed* 22







## Dessert

デザート

### Lychee Cappuccino

*Puffed Rice, Crispy Lychee, Ginger Jelly, topped with Lychee Foam*  
12.5

🍷 Ippin 'Dancing Rabbit' Nigori Umesu \$9 (90ml)

### Matcha Hanjuku Cheese Cake

*Japanese Half baked Cheese Cake with Matcha Flavour* 12.5

🍷 Koshigoi Ginjo Jikomi Umesu \$10 (90ml)

### Gâteau Crème Brûlée

*Caramel Mousse, Trinity Cream, Almond Marzipan Chocolate*  
Sponge 14.5

🍷 Eikoh Yuzu Zanmai Yuzushu \$10 (90ml)

### Ice cream on 'La Rose Noire' Tart Biscuit

*Flavour of The Day with 'La Rose Noire' Tart and Seasonal Fruit*  
1 Scoop 8.0 | 3 Scoops 16.0

🍷 Funasaka Shuzo Rikyuru Budojiro (Grape fruit sake) \$10 (90ml)

## 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:**

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

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

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

### **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*

*Eikoh Yuzu Zanmai Yuzu Shu \$10*

*Funasaka Shuzo Rikyuru Budojiro \$10*



### **Japanese Whisky: (30ml)**

*White Oak Distillery 'Tokinoka' Blended Whisky \$15*

*Nikka Taketsuru 'Pure Malt Whisky' \$18*

### **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*

