

# アラカルト À la carte

Enjoy the wide selection of Mikazuki's menu items and have fun exploring the options!



1 **Truffle Edamame** \$6  
soybeans, nori, pink salt, truffle oil



2 **Tako Wasabi** \$8  
fresh raw octopus, wasabi sauce



3 **Agedashi Tofu** \$9  
tempura tofu in dashi topped, tuna shavings and seaweed



4 **Deep Fried Gyoza** \$10  
4pcs deep fried vege dumpling, citrus soy sauce



5 **Takoyaki** \$11.5  
octopus ball, QP mayo, BBQ sauce, tuna shavings, seaweed



6 **Spicy Sashimi Taco** \$12.6  
(2pcs) fresh cubed sashimi, spicy mayo, kimchi vinaigrette, avocado, taco shell



7 **Japanese Tartar Chicken Kara-age** \$14.5  
(5-6pcs) fried marinated chicken kara-age with Japanese tartar sauce



8 **Wagyu Tataki** \$16.5  
seared wagyu beef, crispy garlic, onion, ponzu



9 **Tako Kara-age** \$19.8  
fried marinated octopus, spicy mayo, pepper vinegar



10 **Kabayaki eel** \$28  
grilled eel with Kabayaki sauce



11 **Kingfish yuzu pon** \$21.5  
kingfish, jalapeño, coriander, garlic, yuzu ponzu



15 **Oyster Tiradito**  
fresh oyster, coriander, chilli, yuzu sauce  
\$28.5(6pcs) \$19(4pcs)



14 **Wafu Oyster**  
fresh oyster, ponzu, shallot  
\$27.5(6pcs) \$18.5(4pcs)



12 **Kingfish Tiradito** \$16.5  
fresh Kingfish, coriander, chilli, dill oil, yukari, yuzu sauce



13 **Salmon Tiradito** \$16.5  
fresh salmon, coriander, chilli, dill oil, yukari, yuzu sauce

**MIKAZUKI**

91 Pork Belly Ramen  
Hot Pot \$47.8



Choice of  
**SOY MILK** Soup Base  
or **DASHI** Soup Base  
available

MIKAZUKI  
Express 

# Hot pot

ホットポット

92 Wagyu Beef Hot Pot \$56



Choice of  
**SOY MILK** Soup Base  
or **DASHI** Soup Base  
available



93 Wagyu Beef Mini Hot Pot  
\$19.8

## add

- Wagyu Beef (200g) \$21
- Pork Belly \$17
- Assorted Vegetable \$8
- Ramen or Udon Noodle \$4



MIKAZUKI  
Express  
**Main**  
メイン



**81**  
**Chicken Nanban Main \$20**  
crispy chicken, Japanese tartar sauce,  
green salad, shoyu dressing



**82**  
**Teriyaki Chicken Main \$19.5**  
grilled chicken, teriyaki sauce, seaweed,  
green salad, shoyu dressing, aioli



**83**  
**Chilli Pork Main \$20.5**  
stir fried pork belly, sweet & spicy sauce, green salad,  
shoyu dressing



**84**  
**Teriyaki Wagyu Beef Main \$24.5**  
grilled wagyu beef, teriyaki sauce, green salad,  
shoyu dressing



**85**  
**Teriyaki Furikake Salmon  
Main \$28.8**  
cooked salmon, teriyaki sauce, Japanese  
seasoning green salad, shoyu dressing



**86**  
**Kara-age Chicken Main  
\$19.5**  
fried marinated chicken, spicy mayo,  
teriyaki sauce



**87**  
**Chicken Katsu Main \$20.5**  
Japanese style crumbed chicken schnitzel,  
Japanese BBQ sauce, green salad,  
shoyu dressing



**88**  
**Pork Katsu Main \$21.5**  
Japanese style crumbed pork schnitzel,  
Japanese BBQ sauce, green salad,  
shoyu dressing

ポケボウル  
**Poke Bowl**

A Poke Bowl is a Japanese dish featuring seafood (commonly fish like salmon or tuna), fresh vegetables, and flavorful sauces served on a base such as rice. It's known for its healthy and delicious characteristics and has variations influenced by Hawaiian culture.



71

**Shoyu Poke Bowl \$24.5**

hawaiian style cube sashimi marinated in soy poke sauce  
 sushi rice, seaweed, avocado, red onion, radish curl,  
 edamame, coriander, furikake, smelt roe



72

**Spicy Poke Bowl \$24.5**

hawaiian style cube sashimi marinated in spicy sauce  
 sushi rice, seaweed, avocado, red onion, radish curl,  
 edamame, coriander, furikake, smelt roe



**add**  
 mini salad & miso soup

**\$3.0**

Must order together with Rice Bowl or  
 Poke Bowl Menu

天ぷら  
**Tempura**

Tempura is a beloved Japanese dish that involves deep-frying seafood or vegetables that have been coated in a light, crispy batter made of wheat flour, cornstarch, baking powder, and water. The ingredients are lightly dipped in the batter and then fried until they turn a crispy golden color.

**MIKAZUKI**



73

**Prawn & Vegetable Tempura \$24.5**

prawn & seasonal vegetable tempura, dipping sauce,  
 pepper vinaigrette



74

**Prawn Tempura \$17.8**

4 pcs prawn tempura, dipping sauce, pepper vinaigrette



# Ramen

## 豚骨スープ

**TONKOTSU = Pork Soup Base**

Our tonkotsu ramen boasts a rich and creamy broth, made by emulsifying pork bones for 24 hours. While our ramen is dairy-free, please note that it does contain gluten, soy, and egg products and may contain traces of nuts, sesame, pork, and fish. We invite you to enjoy the wide selection of toppings and flavors we offer to make your Mikazuki ramen experience truly delightful.



41

### Tonkotsu Shoyu \$19

soy flavoured pork broth noodle soup, shallot, bean sprouts, fungus, nori, boiled egg, pork chasu



42

### Tonkotsu Miso \$19

miso flavoured pork broth noodle soup, shallot, bean sprouts, fungus, nori, boiled egg, crispy onion, pork chasu



43

### Tonkotsu Chasu \$21.5

soy flavoured pork broth noodle soup, extra pork chasu, shallot, bean sprouts, fungus, nori, boiled egg



44

### Tonkotsu Spicy Miso \$19.5

spicy miso flavoured pork broth noodle soup, shallot, bean sprouts, fungus, nori, boiled egg, pork chasu, crispy onion, chilli oil, chilli thread



45

### Pork Tantan Ramen \$21

spicy sesame flavoured pork broth noodle soup, pork mince, shallot, fungus, bean sprouts, nori, boiled egg



46

### Tonkotsu Black Shoyu \$19.5

soy flavoured pork broth garlic noodle soup, shallot, bean sprouts, fungus, fried garlic, nori, boiled egg, pork chasu, bamboo shoot, black garlic oil



47

### Signature MK Ramen \$21.5

tonkotsu shoyu base ramen, shallot, bean sprout, fungus, nori, boiled egg, bamboo shoot, pork chasu, fried garlic, homemade chilli, black garlic oil



48

### Volcano Ramen \$20

super spicy flavoured pork broth noodle soup, shallot, bean sprout, fungus, nori, boiled egg, pork chasu, crispy onion, chilli, seasoning spicy, homemade chilli



49

### Vegetarian Ramen \$18

vegetable dashi, soy milk, boiled egg, corn, shallot, fungus, bokchoy, kimchi, bean sprouts, nori

## Extra Topping

Chasu 1pc	\$3
Chicken Chasu 2pcs	\$3
Kara-age 3pcs	\$5
Kimchi	\$4
Boiled Egg	\$2.5
Onsen Egg	\$2.5
Butter	\$1.5
Bamboo shoot	\$2
Seaweed Garlic Butter	\$2.5
Roasted Garlic	\$1
Homemade spicy sauce	\$1
Fresh Chilli	\$1.5
Coriander	\$2
Sweet Corn	\$1.5

**LARGE SIZE**  
(size up your ramen)

PLUS \$4

大盛

**KAE-DAMA**  
(extra noodle refill)

PLUS \$4

替玉

**MIKAZUKI**

# とんぼり Rice Bowl

Donburi is a Japanese dish that consists of a bowl of rice topped with various ingredients, such as meat, seafood, vegetables, and eggs. It is a popular and filling meal that can be enjoyed at any time of the day.



60

## Grilled Teriyaki Chicken Don \$18

braised char-grilled chicken, onsen egg, pickles, crispy onion, teriyaki sauce, sesame, shallots



61

## Seaweed Garlic Butter Chicken Don \$18.5

braised char-grilled chicken, seaweed, garlic butter, rice topped, onsen egg, pickled radish, crispy onion, teriyaki sauce, sesame, shallots



62

## Kara-age Chicken Don \$19.8

fried chicken kara-age, onsen egg, pickles, crispy onion, spicy mayo



63

## Chilli Pork Don \$19

stir fried pork, chilli sauce, rice, onsen egg, crispy onion, pickles, sesame, shallots



64

## Teriyaki Wagyu Beef Don \$21.5

stir fried wagyu beef, rice topped, onsen egg, pickles, crispy onion, teriyaki sauce, sesame, shallots



65

## Una Don \$28

grilled eel, rice, pickled radish, crispy onion, sesame, shallots, sansho pepper



66

## Chicken Nanban Don \$18

crispy chicken, japanese tartar sauce, rice, onsen egg, crispy onion, pickles, shallots



67

## Seaweed Garlic Butter Wagyu Beef Don \$23.5

wagyu beef, rice, onsen egg, pickles, crispy onion, teriyaki, sesame, shallot, seaweed butter



68

## Chicken Katsu Curry Don \$18.5

japanese chicken katsu, rice, pickles, crispy onion, japanese curry, shallot



69

## Pork Katsu Curry Don \$19.5

japanese pork katsu, rice, pickles, crispy onion, japanese curry



70

## Chicken Kara-age Curry Don \$18.5

japanese chicken kara-age, rice, pickles, crispy onion, shallot, japanese curry

# サラダ Salad



21

**Green Salad \$10.5**

*garden greens, soy dressing*



24

**Yuzu Avocado Salmon Salad \$19**

*sliced salmon, avocado and garden greens, yuzu & shoyu dressing, smelt roe*



22

**Tofu Salad \$11.5**

*momen tofu, garden greens, sesame dressing*



25

**Chirashi Salad \$23.5**

*sashimi pieces, tamago, garden greens, yuzu ponzu, soy dressing, tempura flake, mayo, bitter soy glaze, tobiko*



23

**Seaweed Salad \$12**

*seaweed, garden greens, shoyu dressing*



26

**Sashimi Salad \$19.5**

*chef's daily selection of fresh fish and crab salad, seaweed salad, shoyu dressing, tobiko*



27

**Soft Shell Crab Salad \$21.5**

*crispy soft shell crab & garden greens w/ sesame dressing*

MIKAZUKI tofu salad, mushroom salad, and sashimi salad have several advantages. Firstly, they are all healthy and packed with essential nutrients. Secondly, they are versatile and can be enjoyed as a light meal or as a side dish to complement a larger meal. Thirdly, they offer a balance of textures and flavors, with the creaminess of the tofu, the earthiness of the mushrooms, and the freshness of the sashimi. Lastly, they are visually appealing, with vibrant colors and artistic presentations that are sure to impress.



刺身

# Sashimi

One of our popular Japanese dishes is called sashimi, which is a fresh and thinly sliced raw fish or seafood that is served with soy sauce, wasabi, and ginger. At our restaurant, we use only the freshest ingredients and skilled techniques to prepare our sashimi daily.

Sashimi is all about balance, as it requires the perfect combination of texture, flavor, and aroma to be enjoyed to the fullest. It's a delicacy that is highly appreciated in Japan and all over the world.



121

Salmon Sashimi (S) \$12.9



122

Kingfish Sashimi (S) \$15.8



123

Tuna Sashimi (S) \$17



124

Salmon Sashimi (M) \$20



125

Salmon & Tuna Sashimi (M) \$24



126

Assorted Sashimi (M) \$26



127

Salmon Sashimi (L) \$30



128

Salmon & Tuna Sashimi (L) \$34



129

Assorted sashimi (L) \$39

Some fish may not be available depending on seasonal produce



**131** Salmon Sushi (4pcs) \$11.8



**132** Assorted Aburi Sushi \$18



**133** Aburi Salmon Sushi \$16.5



**134** Assorted Sushi (S) \$17



**136** Assorted sushi Large \$39



**135** Assorted Sushi (M) \$31

# 寿司 Sushi

You can enjoy sushi in the traditional Japanese way. It is usually eaten with chopsticks, but it is also acceptable to eat with your hands. Simply dip a piece of sushi into the soy sauce and enjoy. Be careful not to use too much soy sauce, as it can overpower the delicate flavor of the fish. Take your time to savor the taste and texture of the fish. Once you have finished eating all the sushi, it is recommended to cleanse your palate and aid digestion with a cup of green tea.

## アラカルト a la carte

- 150. Salmon Nigiri \$3.0
- 151. King Fish Nigiri \$3.5
- 152. Tuna Nigiri \$5.0
- 153. Ebi Nigiri (Cooked Prawn) \$3.5
- 154. Scallop Nigiri \$6.5
- 155. Eel Nigiri \$7.0
- 156. Tamago Nigiri \$3.0
- 157. Salmon Belly Nigiri \$4.0
- 158. Kingfish Belly Nigiri \$4.5
- 159. Smelt Fish Roe Gunkan \$4.0

# 寿司ロール Sushi Rolls



**100** Lava Roll \$25   
baked scallops / crab mix, avocado, spicy creamy sauce, soy glaze, smelt roe, sesame, shallots



**101** Volcano Roll \$25  
baked scallops, crab mix, avocado, creamy sauce soy glaze, smelt roe, sesame, shallots



**102** Tasmanian Roll \$17.5  
avocado, cucumber, crab stick, salmon, crispy rice ball



**103** Crunchy Roll \$16.5  
tempura prawn, cucumber, smelt roe, crunchy, soy glaze, mayo



**104** Soft Shell Crab Roll \$20.5  
asparagus, avocado, cucumber, crab salad soft shell crab, mayo, smelt roe



**105** Spicy Salmon Roll \$16   
salmon, chili garlic, cucumber, sichimi chili powder, spicy mayo



**106** Spicy Raw Tuna Roll \$19   
raw tuna, chili garlic, cucumber, sichimi chili powder, spicy mayo



**107** Dragon Roll \$19  
tamago, avocado, cucumber, eel, soy glaze, sesame seed



**108** **Salmon & Avo Roll \$14**  
fresh salmon, avocado, sesame seed



**109** **Cooked Tuna & Avo Roll \$10.5**  
cooked tuna, avocado, sesame seed, mayo



**110** **Raw Tuna & Avo Roll \$17**  
raw tuna / avocado / sesame seed



**111** **Chicken Katsu & Avo Roll \$10.5**  
chicken katsu, avocado, sesame seed, mayo



  
VEGAN

**112** **Vegetarian Roll \$10**  
asparagus, cucumber, avocado, inari, sesame



**113** **Aburi Salmon Roll \$18.5**  
avocado, cucumber, crab stick, seared salmon,  
MK creamy sauce, soy glaze



**114** **Rainbow Roll \$18**  
crab mix, avocado, salmon, kingfish, tuna, ebi,  
sesame, mayo

# 寿司ロール Sushi Rolls

Sushi rolls are a popular Japanese dish that typically consists of vinegared rice and various fillings, such as seafood, vegetables, and sometimes fruits, wrapped in nori seaweed and sliced into bite-sized pieces. There are many different types of sushi rolls, including traditional rolls like the California roll and more modern fusion rolls that incorporate different cuisines and flavors. Sushi rolls are often served with soy sauce, wasabi, and pickled ginger, and are a favorite among sushi lovers around the world.

add  
extra creamy sauce **\$1.5**

# 寿司 Sushi & Sashimi 刺身

Platters may differ from the photos due to seasonal produce



141 Salmon Lover \$33



142 Sushi & Sashimi Combo \$38



143 Deluxe Sushi & Sashimi Set \$58



145 MK Sashimi Platter \$78



144 Deluxe Sashimi Set \$68

# うどん Udon

Mikazuki's udon noodles are a delicious source of carbohydrates and fiber, and they can be enjoyed in a variety of dishes. However, please note that they contain gluten, soy, egg, sesame, fish products, and may contain traces of nuts. They are dairy-free, making them a great option for those with lactose intolerance or dairy allergy.



31

## Plain Udon \$12.5

soy dashi flavoured white wheat noodle soup, seaweed topped, shallot, fish cake, soybean curd, tempura flakes



32

## Tempura Prawn Udon \$17

soy dashi flavoured white wheat noodle soup & seaweed, shallot, fish cake, soybean curd, tempura flakes, tempura prawn



33

## Kara-age Udon \$16

soy dashi flavoured white wheat noodle soup & seaweed, shallot, fish cake, soybean curd, tempura flakes, fried chicken kara-age



34

## Curry Kara-age Noodle \$16.5

japanese curry, ramen or udon noodle, chicken kara-age, egg, fish cake, shallot, sesame, tempura flakes

## Udon add-ons

Kara-age (3pcs)	\$5
Tempura prawn (1pc)	\$3.5
Onsen egg	\$2.5
Kimchi	\$4
Nori seaweed (2sheets)	\$1



35

## Pork Katsu Udon \$17.5

Soy dashi flavoured white wheat noodle soup, pork katsu, shallot, fish cake, soybean curd, seaweed



36

## Chicken Katsu Udon \$17

Soy dashi flavoured white wheat noodle soup, chicken katsu, shallot, fish cake, soybean curd, seaweed

# デザート Dessert



161 Vanilla Mochi \$9

162 Green Tea Mochi \$9



163 Black Sesame Ice cream \$7



164 Green Tea Ice cream \$7

## Gluten Free options

Edamame (traces of Nut, sesame)  
 Salmon Avocado Salad (no dressing)  
 Yuzu Avocado Salad (no dressing)  
 Tofu Salad (no dressing)  
 Shoyu Poke Bowl (no dressing)  
 Spicy Poke Bowl (no dressing)

Tasmanian Roll  
 Salmon & Avo Roll  
 Cooked Tuna & Avo Roll  
 Fresh Tuna & Avo Roll  
 Vegetarian Roll

## Vegetarian dishes list

Edamame  
 Agedashi Tofu :  
 Contains Traces of Fish  
 (Dashi, Tuna shaving)  
 Tofu Salad  
 Seaweed Salad

Deep Fried Gyoza  
 Mixed Green Salad  
 Vegetarian Ramen  
 Vegetarian Roll



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