

## CHARGRILL

|                                                                |       |
|----------------------------------------------------------------|-------|
| Rainbow Trout with Yuzu-Butter Sauce (gf)                      | 39.00 |
| rainbow trout, yuzu butter sauce, salmon roe, chives           |       |
| Grilled Miso Cod (gf,df)                                       | 25.00 |
| miso marinade cod, pickled ginger                              |       |
| Kanimiso Okonomi (df)                                          | 35.00 |
| kanimiso, salmon roe, scallop, crab meat, egg yolk, maze rice  |       |
| Koji Grilled Chicken Thigh                                     | 25.00 |
| koji marinated chicken thigh, w cabbage salad                  |       |
| Kakuni (gf,df)                                                 | 26.00 |
| braised pork belly, soft egg, bok choy                         |       |
| Grilled Mackerel with Ponzu Sauce (df)                         | 26.00 |
| mackerel, ponzu, lemon slice<br>*served with 2 pcs             |       |
| MB4 Wagyu Sirloin 200g (gf)                                    | 45.00 |
| wagyu steak, miso butter, medium rare                          |       |
| MB4 Wagyu Short Rib                                            | 89.00 |
| braised wagyu short rib, galbi sauce, vegetable and condiments |       |
| Grilled King Crab Leg (gf)                                     | 60.00 |
| Alaskan king crab, garlic miso butter, lemon                   |       |

## RICE & NOODLES

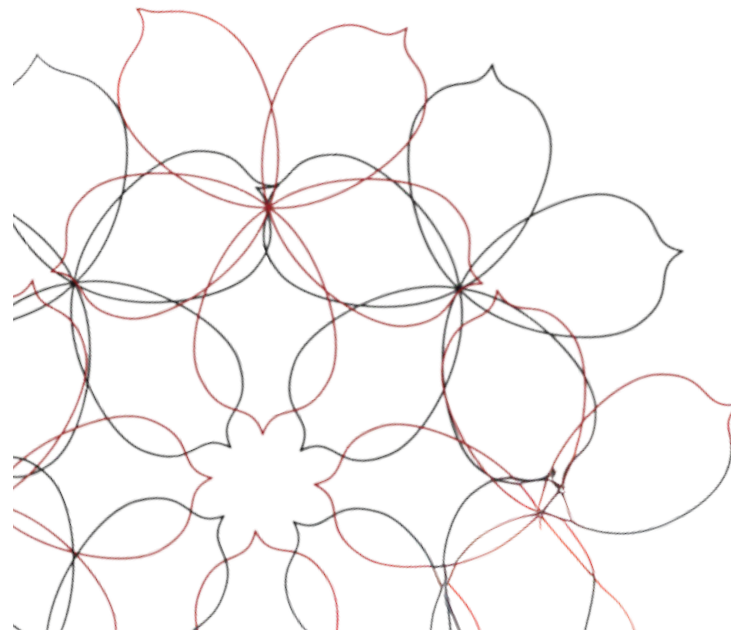
|                                                |         |
|------------------------------------------------|---------|
| Wagyu Yakiudon                                 | 22.00   |
| wagyu fried udon noodles, mayo & bonito flakes |         |
| Onigiri                                        | 7.50/pc |
| bonito, seaweed, sushi rice                    |         |
| Steamed Rice                                   | 5.00    |

## DESSERT

|                                             |      |
|---------------------------------------------|------|
| Miji Cheese Cake                            | 8.50 |
| house baked cheese cake, lemon sorbet       |      |
| Matcha Ice Cream Cake                       | 8.50 |
| Japanese matcha ice cream with coconut cake |      |



DINNER MENU



RAW

|                                                                          |         |
|--------------------------------------------------------------------------|---------|
| Kingfish Crudo (df)                                                      | 19.00   |
| kingfish, fennel, plum, honey ponzu, radish                              |         |
| Fresh Rock Oyster with Fingerlime mignonette (gf,df)                     | 6.00/pc |
| fresh rock oyster, fingerlime                                            |         |
| *order from 2pcs                                                         |         |
| Beef Tartare (gf,df)                                                     | 15.00   |
| fresh beef, nashi pear, pickles cucumbers, chives, anchovy, nori cracker |         |

SMALL PLATES

|                                                               |          |
|---------------------------------------------------------------|----------|
| Edamame (gf,df)                                               | 7.00     |
| edamame, smoked salt                                          |          |
| Miji Potato Salad (gf)                                        | 8.00     |
| potato salad, onsen tamago, perocino cheese                   |          |
| Spicy Sesame Fried Tofu (df)                                  | 8.00     |
| crispy tofu, spicy goma sauce                                 |          |
| Furikake Shishito                                             | 13.00    |
| shishito, furikake                                            |          |
| Yuringi Chicken (gf,df)                                       | 15.00    |
| karaage, sweet & sour soy sauce, shallot chop                 |          |
| Fried Eggplant (gf,df)                                        | 12.00    |
| eggplant, teriyaki, balsamic                                  |          |
| Fried White Bait (df available)                               | 13.50    |
| fried bait, shichimi, honey sour cream                        |          |
| Grilled Oyster                                                | 6.50/pc  |
| fresh oyster, miso cream sauce, panko crumble                 |          |
| *order from 2pcs                                              |          |
| Grilled Scallop                                               | 8.50/pc  |
| scallop, yuzu butter, micro coriander, panko crumble          |          |
| *order from 2pcs                                              |          |
| Abalone with Kimosauce(gf)                                    | 13.50/pc |
| steamed abalone, liver kimosauce, kombu jelly, pickled radish |          |
| *order from 2pcs                                              |          |
| King Prawn with Tomato Miso Sauce (gf,df)                     | 16.00/pc |
| king prawn, tomato miso sauce, chilli oil                     |          |
| *order from 2pcs                                              |          |

SKEWERS \*2pcs minimum order\*

|                                                              |         |
|--------------------------------------------------------------|---------|
| Mentaiko Zucchini (gf,df)                                    | 3.00/pc |
| zucchini, mentaiko                                           |         |
| Miji Beef Skewer (gf,df)                                     | 7.00/pc |
| chef's choice, beef, wasabi                                  |         |
| Wagyu Beef Skewer (gf,df)                                    | 9.00/pc |
| daily fresh wagyu beef, wasabi *please ask staff about wagyu |         |
| Enoki Beef Roll (gf,df)                                      | 6.00/pc |
| enoki, wagyu beef, tare                                      |         |
| Pork Belly Skewer (df)                                       | 5.50/pc |
| pork belly, ssamjang                                         |         |
| Chicken Thigh (gf,df)                                        | 3.50/pc |
| chicken thigh, salt, tare                                    |         |
| Chicken Heart (gf,df)                                        | 3.00/pc |
| chicken heart, salt, tare                                    |         |
| Chicken Gizzard (gf,df)                                      | 3.00/pc |
| chicken gizzard, salt, tare                                  |         |
| Tsukune (House made chicken meatball) (df)                   | 4.50/pc |
| chicken meatball, eggolk, tare                               |         |
| Baby Octopus (df)                                            | 4.00/pc |
| baby octopus, lime                                           |         |

NABE

|                               |       |
|-------------------------------|-------|
| Sukiyaki Beef Hot Pot         | 49.00 |
| Tonkotsu Clam Seafood Hot Pot | 79.00 |

## SMALL PLATES

### Abalone with Kimosauce(gf)

steamed abalone, liver kimosauce, kombu jelly, pickled radish

\*order from 2pcs

13.50/pc

### King Prawn with Tomato Miso Sauce (gf,df)

king prawn, tomato miso sauce, chilli oil

\*order from 2pcs

16.00/pc

## CHARGRILL

### Rainbow Trout with Yuzu-Butter Sauce (gf)

rainbow trout, yuzu butter sauce, salmon roe, chives

39.00

### Kanimiso Okonomi (df)

kanimiso, salmon roe, scallop, crab meat, egg yolk, maze rice

35.00

### MB4 Wagyu Sirloin 200g (gf)

wagyu steak, miso butter, medium rare

45.00

### Grilled King Crab Leg (gf)

Alaskan king crab, garlic miso butter, lemon

60.00

## DESSERT

### Miji Cheese Cake

house baked cheese cake, lemon sorbet

8.50

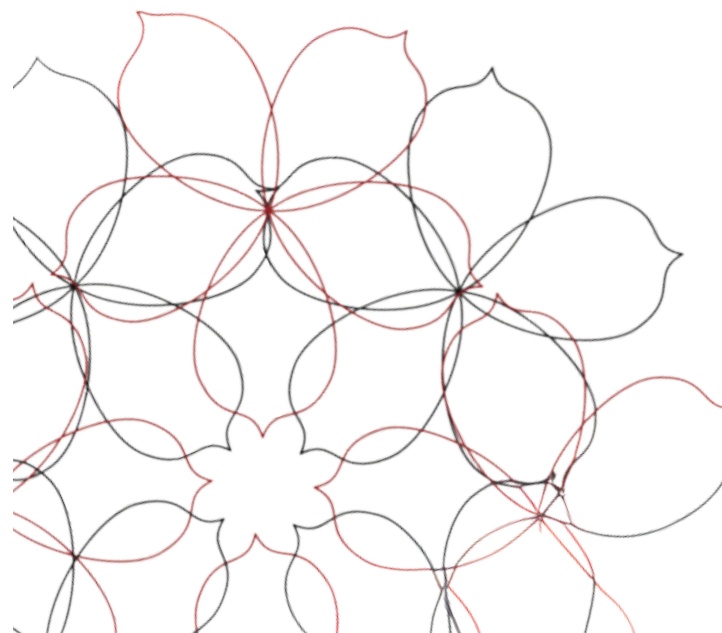
### Matcha Ice Cream Cake

Japanese matcha ice cream with coconut cake

8.50



LUNCH MENU



SET MENU

|                                                                   |       |
|-------------------------------------------------------------------|-------|
| set menu included:<br>rice, miso soup, mini wafu salad, side dish |       |
| Miso Cod Set (df)                                                 | 25.00 |
| miso cod with set menu                                            |       |
| Shio Koji Chicken Set (gf,df)                                     | 25.00 |
| koji marinated chicken with set menu                              |       |
| Grilled Mackerel Set (df)                                         | 25.00 |
| mackerel with set menu                                            |       |
| Miji Beef Steak Set                                               | 35.00 |
| beef steak with set menu                                          |       |

DONBURI RICE BOWL

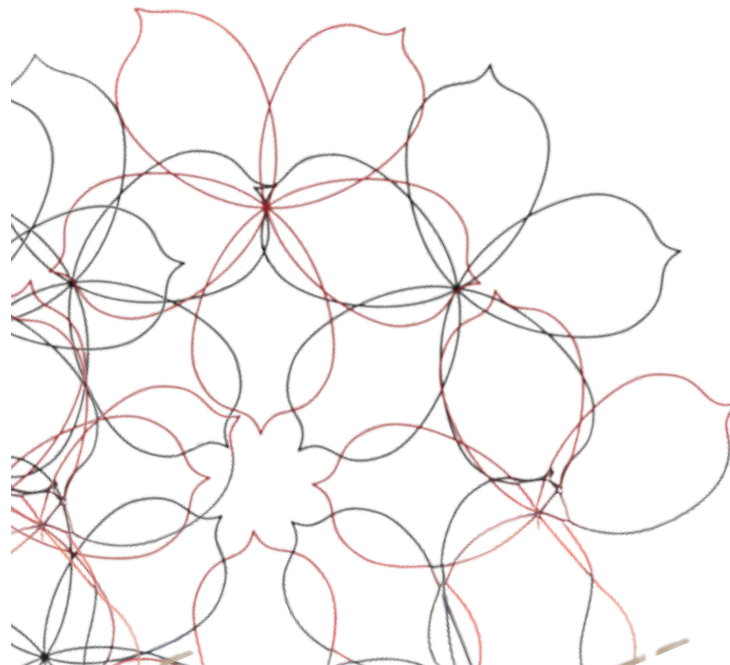
|                                                           |       |
|-----------------------------------------------------------|-------|
| Karaage Don (gf,df)                                       | 18.00 |
| chicken karaage, onsen tamago, sichimi                    |       |
| Salmon Don (gf,df)                                        | 18.50 |
| cured salmon, onion, tobiko, soy, kelp mayo               |       |
| Unagi Tama Don (df)                                       | 30.00 |
| teriyaki unagi, tamago yaki, nori                         |       |
| Galbi Pork Don (gf,df)                                    | 18.50 |
| hibachi grilled pork slices with soft boiled egg, shallot |       |
| Fried Eggplant Don (gf,df)                                | 17.00 |
| eggplant, teriyaki, balsamic, pickled ginger              |       |
| Pork Yaki Udon                                            | 18.50 |
| pork belly, tsuyu, broccoli                               |       |
| Pork Mazesoba (df)                                        | 19.00 |
| chilli pork soboro, onsen tamago, chives nori             |       |

SIDE DISHES

|                                                                            |         |
|----------------------------------------------------------------------------|---------|
| Edamame (gf,df)                                                            | 7.00    |
| edamame, smoked salt                                                       |         |
| Miji Potato Salad (gf)                                                     | 8.00    |
| potato salad, onsen tamago, perocino cheese                                |         |
| Spicy Sesame Fried Tofu (df)                                               | 8.00    |
| crispy tofu, spicy goma sauce                                              |         |
| Furikake Shishito                                                          | 13.00   |
| shishito, furikake                                                         |         |
| Yuringi Chicken (gf,df)                                                    | 15.00   |
| karaage, sweet & sour soy sauce, shallot chop                              |         |
| Fried Eggplant (gf,df)                                                     | 12.00   |
| eggplant, teriyaki, balsamic                                               |         |
| Fried White Bait (df available)                                            | 13.50   |
| fried bait, shichimi, honey sour cream                                     |         |
| Grilled Oyster                                                             | 6.50/pc |
| fresh oyster, miso cream sauce, panko crumble                              |         |
| Grilled Scallop                                                            | 8.50/pc |
| scallop, miso cream sauce, micro coriander, panko crumble                  |         |
| <u>RAW</u>                                                                 |         |
| Kingfish Crudo (df)                                                        | 19.00   |
| kingfish, fennel, plum, honey ponzu, radish                                |         |
| Fresh Rock Oyster with Fingerlime mignonette (gf,df)                       | 6.00/pc |
| fresh rock oyster, fingerlime<br>*order from 2pcs                          |         |
| Beef Tartare (gf,df)                                                       | 15.00   |
| fresh beef, nashi pear, eshallot, pickles cucumbers, anchovy, nori cracker |         |



**Beverages**



# Mijiのシグネチャーカクテル

## Miji's Sugnature Cocktails

### TOKYO SLIPPER

Midori, Yuzu Sake, Pineapple Juice, Green Apple

18

### MIYAJIMA DAIQUIRI

White Rum, Umeshu, Lime Juice

18

### OSAKA GIMLET

Gin, Sake, Fresh Lime Juice, Lime Syrup

18

### DORAEMON

Apple Sake, Vodka, Blue Curaçao, Coconut Cream, Coconut Water, Marshmallow

18

### FIRE STARTER

Fireball, Spiced Rum, Ginger Ale, Spicy Syrup, Lime Juice, Cinnamon Powder

18

### VANILLA KANKAKU

Vanilla Vodka, Junmai Nigori, Coconut Water, Baileys

20

### SAKURA FIZZ

Gin, Sake, Elderflower syrup, Cranberry Juice, Dried Sakura, Cucumber

20

### KYOTO

Gin, Midori, Dry Vermouth, Lemon Juice

20

### PURPLE YUKAKE

Gin, Yuzu Sake, Butterfly Pea Syrup, Pineapple Juice, Lime Juice

20



# クラシックカクテル

## Classic Cocktail

### DARK 'N' STORMY

Dark Rum, Ginger ale, Lime

16

### APPLE MIMOSA

Apple Cider, Sparkling Wine, Lime Juice, Green Apple

16

### PINA COLADA

White Rum, Coconut Cream, Pineapple Juice, Dried Coconut

16

### ESPRESSO MARTINI

Vodka, Kahlua, Espresso, Sugar

18

### COSMOPOLITAN

Vodka, Triple Sec, Cranberry, Lime Juice

18

### MANGO TANGO

White Rum, Malibu, Triple Sec, Lime Juice, Mango Nectar, Mango Syrup

18

### OLD FASHIONED

Rye Whisky, Sugar cube, Dash of Simple syrup, Angostura Bitters

18



# デザートカクテル

## Dessert Cocktail

### UMESHU KAPPA MOJITO

Umeshu, Shochu, Lime Juice, Mint, Cucumber Slices, Sugar, Soda

36

### KOI NO YOKAN

Gin, Yuzu Sake, Calpis, Lemon Juice, Sugar

36

### YASASHII PINA

Sake, Shochu, Coconut Cream, Pineapple Juice

36



# カクテルジャグ

## Cocktail Jug

### UMESHU KAPPA MOJITO

Umeshu, Shochu, Lime Juice, Mint, Cucumber Slices, Sugar, Soda

36

### KOI NO YOKAN

Gin, Yuzu Sake, Calpis, Lemon Juice, Sugar

36

### YASASHII PINA

Sake, Shochu, Coconut Cream, Pineapple Juice

36

# ウイスキーハイボール

## Whisky Highball

Kaku Highball

13

Coke Highball

14

11  
Lemon Highball

14

11  
Jim Beam Highball

11

Maker's Mark Highball

12

all  
Hakushu Highball

2  
2

Yamazaki Highball

2  
4

11  
Hibiki Highball

2  
6

# チューハイ

## Chu-Hai (Shochu Highball)

Oolong Tea

13

Green Tea

13

Calpis

13

Pink Grapefruit

16

Lemon Sou

14

Calamansi

16

Green Grape Chuhai

16

ai

## 梅酒 Umesu (60ml)



Choya Golden Umesu

Choya Kukuto Umesu

Choya Uji Green Tea Umesu

Nakano BC Yuzu Umesu

Hakutake Anokoro no Umesu

Suntory Yamazaki Cask Umesu Tarushiage

Choya Aged 3 Years



## 柚子酒 Yuzushu (60ml)

Toyosawa Hoshuku Yuzushu 10

## 其他果実酒 Other Fruit (60ml)

Nakano Mandarin Liqueur

Nakano Peach Liqueur

## 焼酎 Shochu (60ml)

on the rocks, with cold water or hot water, soda +\$1

|      |                        |      |    |
|------|------------------------|------|----|
| 黒霧島  | Kirishima Kur<br>a     | Imo  | 11 |
| 赤竹本格 | Iichiko Silhouet<br>te | mugi | 11 |
| 白岳   | Hakutake Shir<br>o     | rice | 12 |
| 十割   | Takara Towa<br>ri      | soba | 12 |
| 赤間魔  | Enma                   | mugi | 12 |
| 赤兔馬  | Sekitob<br>o           | Imo  | 14 |

## 生ビール Tap Beer



Asahi Super Dry

Kirin Ichiban Larger

Stone & Wood Pacific Ale

Balter Xpa

9

9

9

9

11

12

12

12

12

145/bottle

185/bottle

# ジャパニーズウイスキー

## Japanese Whisky (30ml)

|      |                         |     |
|------|-------------------------|-----|
| 響    | Hibiki Harmony          | 25  |
| 響    | Hibiki Blender's Choice | 55  |
| 響17  | Hibiki 17YO             | 185 |
| 響21  | Hibiki 21YO             | 265 |
| 山崎   | Yamazaki NAS            | 23  |
| 山崎12 | Yamazaki 12YO           | 65  |
| 白州   | Hakushu NAS             | 21  |
| 白州12 | Hakushu 12YO            | 55  |
| 白州18 | Hakushu 18YO            | 285 |
| 季    | Suntory Toki            | 13  |
| 知多   | Chita                   | 15  |
| 余市   | Yoichi NAS              | 22  |
| 宮城 峽 | Miyagikkyo NAS          | 22  |
|      | Nikka Coffey Grain      | 20  |



# 日本酒

## Sake

|                                                                                                                                                                               | TOKKUR |       |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------|-------|
|                                                                                                                                                                               | 130ml  | 300ml |
| 櫻 <span>Col</span> <span>War</span><br>Kizakura Yamahai Jikomi<br>Rich and smooth, umami-filled.<br>(Kyoto, alc.15%, Polishing 70%, SMV +2, Acidity 1.3)                      | 15     | 25    |
| 日本盛 <span>Col</span> <span>War</span><br>Sakari Sake<br>Clean, crisp, perfect for lightness.<br>(Hyogo, alc.15.5%, Polishing 40%, SMV +1, Acidity 1.4)                        | 15     | 26    |
| 春鹿 櫻 <span>Col</span> <span>War</span><br>Harushika Junmai Sakura<br>Soft, floral, smooth spring choice.<br>(Nara, alc.15%, Polishing 70%, SMV -5, Acidity 1.5)               | 15     | 26    |
| 一品 純米 <span>Col</span> <span>War</span><br>Ippin Junmai Ibaraki Yoshikubo<br>Rich, smooth, vibrant, slightly sweet.<br>(Ibaraki, alc.15%, Polishing 60%, SMV +4, Acidity 1.9) | 16     | 28    |



# 日本酒

## Sake

|                                                                                                                                                                                                    | TOKKUR |       | BOTTLE<br>720ml |
|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------|-------|-----------------|
|                                                                                                                                                                                                    | 130ml  | 300ml |                 |
| 春鷺 特別純米酒 辛口 <span>Col</span> <span>War</span><br>Shunnoten Tokubetsu Junmai Dry Sake<br>Clean, crisp, dry, perfect with seafood<br>(Yamanashi, alc.15%, Polishing 60%, SMV +9, Acidity 1.3) dishes | 16     | 28    | 75              |
| 沢の鶴 純米 山田錦 <span>Col</span> <span>War</span><br>Sawanotsuru Yamadanishiki Junmai<br>Clean, crisp, great with seafood<br>(Hyogo, alc.14.5%, Polishing 65%, SMV +3, Acidity 1.4)                     | 16     | 29    | 75              |
| 京都純米 <span>Col</span> <span>War</span><br>Kyoto Fushimizujitate Junmai<br>Smooth, mellow, pairs with sushi.<br>(Kyoto, alc.13.5%, Polishing 78%, SMV +2, Acidity 1.7)                              | 16     | 35    | 80              |
| 天狗舞旨醇純米 <span>Col</span> <span>War</span><br>Tengumai Umajun Junmai<br>Rich, bold, perfect for fried.<br>(Ishikawa, alc.15.8%, Polishing 60%, SMV +6, Acidity 1.5)                                 | 22     | 38    | 95              |
| 獺祭 45 <span>Col</span><br>DASSAI 45<br>Crisp, silky, perfect with sashimi.<br>(Yamaguchi, alc.16%, Polishing 45%, SMV +3)                                                                          | 22     | 38    | 105             |



# 日本酒

Sake



BOTTLE

720ml

春鷺 純米大吟醸酒 Col

Shunnoten Junmai Daiginjo Sake

Elegant, floral, balanced; best with sushi and sashimi.

(Yamanashi, alc.15.5%, Polishing 50%, SMV +3, Acidity 1.4)

久保田千壽 Col War

Kubota Senjyu Junmai Ginjo

Clean, smooth, ideal for celebrations.

(Niigata, alc.15.5%, Polishing 50%, SMV +3, Acidity 1.3)

国盛 彩華 純米大吟醸 Col

Kuni Zakari Saika Junmai Daiginjo

Crisp, aromatic, pairs with fine dining.

(Aichi, alc.15%, Polishing 50%, SMV +3)

出羽桜 出羽燦々 純米吟醸 Col

Dewazakura Dewasansan Junmai Ginjo

Clean, floral, smooth appetizer companion.

(Yamagata, alc.15.5%, Polishing 50%, SMV +4, Acidity 1.4)

天の戸 天黒 純米原酒 Col

Amanoto Tenkuro Junmai

Bold, deep, rich and smooth.

(Akita, alc.16%, Polishing 60%, SMV -5, Acidity 3.5)

蓬萊泉 和 純米吟醸 Col

Houraisen WA Junmai Ginjo

Crisp, fruity, refreshing and smooth.  
(Aichi, alc.15.5%, Polishing 50%, SMV -4, Acidity 1.1)

雪の茅舎 山麴純米吟醸 Col

Yukinobosha Yamahai Junmai Ginjo

Rich, earthy, great with grill

(Akita, alc.15.7%, Polishing 65%, SMV +1, Acidity 1.7)

7)

120

120

125

138

138

138

155

# 日本酒

Sake



BOTTLE

720ml

七田 純米吟醸 Cold Warm

Shichida Junmai Ginjo

Versatile, smooth, enjoy warm/cold.

(Saga, alc.16%, Polishing 55%, SMV +1, Acidity 1.5)

獺祭39 Cold

DASSAI 39

Crisp, fruity, smooth sashimi pairing.

(Yamaguchi, alc.16%, Polishing 39%, SMV +3)

出羽桜 雄町 Cold

Dewazakura Omachi Junmai Ginjo

Earthy, rich, pairs with bold.

(Yamagata, alc.16%, Polishing 50%, SMV +5, Acidity 1.6)

萬壽 Cold

Manjyu

Velvety, rich, smooth special moments.

(Kubotai, alc.16%, Polishing 23%, SMV +4, Acidity 1.2)

獺祭23 Cold

DASSAI 23

Silky, luxurious, crisp fine dining.

(Yamaguchi, alc.16%, Polishing 23%, SMV +4, Acidity 1.3)

白鶴錦 Cold

Hakutsuru Nishiki

Clean, mellow, crisp tempura pairing.

(Hyogo, alc.15.5%, Polishing 50%, SMV +1, Acidity 1.4)

155

155

168

195

238

269

# 赤ワイン

## Red Wine



GLASS  
150ml

BOTTLE  
750ml

GAELIC CEMETERY CELTIC FARM SHIRAZ  
Clare Valley, SA, Australia

10

45

YERING LANE PINOT NOIR  
Yarra Valley, Victoria, Australia

10

48

FINCA LAS MORAS CABERNET SAUVIGNON  
San Juan, Argentina

10

48

IN PRAISE OF SHADOWS GRENACHE

McLauren Vale, SA, Australia

65

GOLDEN CHILD MANIC MONDAY PINOT NOIR

Adelaide Hills, SA, Australia

65

# スパークリングワイン

## Sparkling



CA'DI ALTE PROSECCO DOC EXTRA DRY

Veneto, Italy

55



# 白ワイン

## White Wine

GLASS  
150ml

BOTTLE  
750ml

FINCA LAS MORAS ORGANICA CHARDONNAY

San Juan, Argentina

10

40

GAELIC CEMETERY CELTIC FARM RIESLING  
Clare Valley, SA, Australia

10

45

THE PASS SAUVIGNON BLANC

Marlborough New Zealand

10

48

KUMEU RIVER VILLAGE PINOT GRIS

Kumeu, New Zealand

10

55

# ロゼワイン

## Rose



GLASS  
150ml

BOTTLE  
750ml

10

60

CHATEAU DE L'ESCARELLE PALM ROSE

Provence, France



# ソフトドリンク

## Non-Alcoholic Drink



SOFT DRINK    Coke/Coke Zero/Lemonade

5

JUICE    Orange/Pineapple/ Apple

6

Calpis

6.5

Iced Green Tea (500ml)

6.5

POKKA Lemon Ice Tea (500ml)

6.5

POKKA Peach Ice Tea (500ml)

6.5

MODA Sparkling Water

\$4 per person

MODA Still Water

\$4 per person

Green Grape Ade

8

Calamansi Ade

8

Green Apple Soda

8

Hot Green Tea

\$4 per person