



DINING
MENU

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Wifi: Miyazaki Guest

Passcode: 9888 8333

Lunch Service: 11:30am - 2:30pm

Dinner Server: 5:30pm - 10pm

*(Robatayaki & Yakitori
available during dinner service)*

Functions & Bookings enquires email:

Bookings@miyazakiaus.com

or

03 9888 8333

NO SPLIT BILLS

\$20*

Corkage per
bottle

10%

WEEKEND
Surcharge

1.5%

Card
Surcharge

5%

Cash
Discount

*\$20 Corkage 750ml per bottle
\$40 Corkage 1800ml per bottle

Please let us know of any dietaries



Vegetarian



Vegan



Gluten-Free

YAKINIKU BBQ TABLE

Yakiniku is the Japanese tradition of grilling premium meats at the table. Each cut is cooked to your preference, allowing you to savour the natural flavour, texture, and marbling of the beef. Best enjoyed slowly, piece by piece.

A5 Miyazaki Premium Wagyu

A curated selection of 7 different cuts from a single A5-grade Miyazaki Wagyu cow.
Served with seasonal vegetables and house pickles.

Miyazaki A5 350g Platter 198

Miyazaki A5 700g Platter 388



Assorted Premium Wagyu

A chef's selection of premium M9+ Australian Wagyu with a highlight cut of A5 Miyazaki Wagyu.
Served with seasonal vegetables and house pickles.

Australian M9+ 350g Platter 158

Australian M9+ 700g Platter 288

Add-on Individual Cuts

Miyazaki A5 Wagyu Cuts

A5 Miyazaki Short Ribs 100g 58

A5 Miyazaki Chuck Roll 100g 38

A5 Miyazaki Tenderloin Steak 100g 120
Order by the gram, minimum 100gm (1.20/g)

A5 Miyazaki Sirloin Steak 100g 85
Order by the gram minimum 100gm (0.85/g)

A5 Miyazaki Ribeye Steak 100g 85
Order by the gram minimum 100gm (0.85/g)

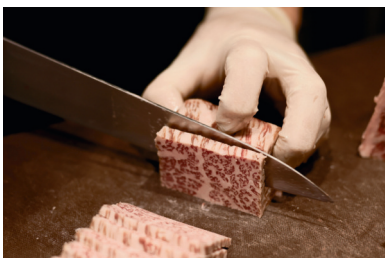
Australian M9+ Cuts

M9+ Sirloin 200g 78

M9+ Chuck Roll 200g 38

Wagyu Tongue Thick Cut 2 pieces 38

Wagyu Tongue Thin Cut 100g 28



SHABU SHABU & SUKIYAKI



Experience the artistry of Japanese hot pot with premium wagyu and fresh seasonal ingredients, prepared in your choice of two traditional styles.

Choose your preferred base:

Shabu Shabu

A light and delicate hot pot featuring thinly sliced wagyu, gently swished in a clear savoury kombu broth. Enjoy each bite with refreshing ponzu sauces.

Suki-yaki

A rich and flavourful hot pot where wagyu and vegetables are simmered in a sweet soy-based broth, creating a comforting, umami-rich experience.

Featuring:

- A5 Miyazaki Wagyu (assorted cuts) 200g
- M9 Australian Wagyu Sirloin 150g
- Seasonal vegetables
- Tofu
- Udon noodles
- House-made ponzu dipping sauce (for Shabu Shabu)

Japanese Hot Pot Set

288

Additional Wagyu & Extras

A5 Beef Premium 150g	120
A5 Wagyu Standard 150g	80
M9+ Wagyu Sirloin 150g	60

Assorted Seasonal Vegetables	25
Udon Noodles	5



Miyazaki Course Set Menu

Miyazaki Course Set 88

Share Plate

Truffle infused Edamame

Starter

A5 Miyazaki Beef Tataki

Assorted Sashimi 3pc

A5 Miyazaki Stew

Crab Meat Charwanmushi

Upgrade to Foie Gras Charwanmushi 12

Robatayaki

King Prawn

Whole Sanma Fish

Mains

Australian M9+ Wagyu Don

Upgrade to A5 Miyazaki Wagyu 50

Add-on Foie Gras serve 28

Dessert

Matcha Panna Cotta

Upgrade to Japanese Whisky Tiramisu 15

Miyazaki Premium Course Set 168

Share Plate

Truffle infused Edamame

Starter

A5 Miyazaki Beef Tataki

Assorted Sashimi 6pc

Uni Otoro Sushi & Assorted Sushi 3pc

King Crab Tempura

Crab Meat Charwanmushi

Upgrade to Foie Gras Charwanmushi 12

Robatayaki

King Prawn

Fish Fillet with Uni Butter

Mains

A5 Miyazaki Steak

with Rice on the side

Dessert

Warabi Mochi Soybean

with Red bean and Brown Sugar Syrup

Upgrades & Add-on

SHARE PLATTERS

Assorted Yakitori 6pc	32
Sushi & Sashimi Platter	98
Uni Otoro Sushi 1pc	38

UPGRADE OPTIONS

Mains - A5 Miyazaki wagyu	50
Japanese Whisky Tiramisu	15
Warabi Mochi - Matcha or Soybean	12
with Redbean and Brown Sugar Syrup	

SAKE PAIRINGS

5 Exquisite Sakes	68
5 Premium Sakes	188

PREMIUM STARTERS



Miso Soup with Pipsis ^{GF} 12
House-made miso soup, Goolwa Bay Pipsis
Available ^V ^Y

Foie Gras on Brioche 28
Seared milk brioche toast, sweet jam

Crab Meat Chawanmushi 18
Japanese snow crab in silky steamed egg custard

Foie Gras Chawanmushi 28
Seared Foie Gras with Truffle Oil in Silky steamed egg custard

Fried Alaskan King Crab Leg 38



Freshly Shucked Oysters ^{GF} 16/2pc
Ponzu Jelly topped with Salmon Caviar

Wasabi Scallops ^{GF} 16
Sashimi grade Hokkaido scallops, wasabi infused

Sake Steamed Abalone ^{GF} 22
Local Jade Abalone with liver sauce



A5 Miyazaki Wagyu Tataki ^{GF} 32
Lightly Seared raw Miyazaki A5 Wagyu slices

Miyazaki Garden Salad ^V 15

Chargrilled Corn Ribs 6pc ^V ^{GF} 15

Dashi Tofu ^{GF} 12
Deep Fried Tofu in fresh Dashi Sauce



Karaage Chicken 15
6pc Japanese style deep fried free range, Thigh cut

Teba Karaage Chicken Wingnette 18
8pc deep-fried and tossed in sweet soy glaze



Salmon Carpaccio ^{GF} 28
Ora King Salmon, house-made Carpaccio Sauce

Kingfish Carpaccio ^{GF} 28
Japanese Kingfish, house-made Carpaccio Sauce

Scallop Carpaccio ^{GF} 28
Hokkaido Scallops, house-made Carpaccio Sauce

SHARING

SIGNATURE UNI

Featuring our signature mouth watering
Hokkaido uni direct from Toyosu Market

Hokkaido Uni

Based on Availability

Premium Sashimi Uni (GF)	MP
Sashimi Uni (GF)	85/50gm
Nigiri (GF)	28

Hokkaido Uni with Otoro

Chirashi (GF) Available	128
Nigiri (GF)	48

Tasmanian Uni

Sashimi Uni (GF)	48/50gm
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SASHIMI & SUSHI

Premium Sashimi Platter 24 pieces - Chef's selection, including Otoro, Scampi	128
Sushi & Sashimi Platter Chef Selection of 6pc Nigiri, 12pc Sashimi 6pc Salmon Roll	98
Assorted Sashimi Platter 12 pieces - Chef's selection of fish of the day	48

PREMIUM SASHIMI

Caviar Sturgeon river beluga	68/10g
Otoro Japanese premium grade direct from Toyosu	20/pc
Scampi New Zealand	28/pc

SASHIMI SELECTION

Kingfish	28/6pc
Salmon	28/6pc
Scallops	28/6pc
Octopus	28/6pc
Snapper	28/6pc
Surf Clams	28/6pc
Tuna	28/6pc
Salmon Belly	38/6pc

PREMIUM NIGIRI

Nigiri Platter	68
6pc include Otoro, Wagyu, Scampi & 3 Chef selection	
Bluefin Tuna Otoro	20/pc
Wagyu Nigiri	15/pc
Aburi A5 Miyazaki wagyu	
Scallops Foie Gras Nigiri	15/pc

NIGIRI SELECTION

Kingfish	18/2pc
King Salmon	18/2pc
Scallops	18/2pc
Octopus	18/2pc
Snapper	18/2pc
Surf Clams	18/2pc
Salmon Belly	18/2pc

SUSHI ROLL

Spicy Tuna	28/6pc
Chopped blue fin tuna with spicy mayo	

ROBATAYAKI ^{GF}

The magic of Binchotan charcoal fuelling the secret to the perfect barbecue on our grills

XL King Prawn Salted whole prawn	18
Saba Fillet Fillet with salted seasoned skin	24
Sanma Pacific saury - Whole	18
Kingfish Fillet	38
Kingfish Neck	15
Salmon Fillet	35
Ika Grilled whole squid	28
Nasu Dengaku Grilled eggplant with miso	15
Ichi ya Boshi Air-Dried whole fillet, salt brined *based on availability	
Hokke	45
Alfosino	38
Aji	25



YAKITORI GF

We use only local free range chicken for its distinct texture and richer, deeper flavour

Assorted Skewer Set	32
Chef's selection of 6 yakitori skewers	
Negima	8
Chicken thigh, leek, house sweet yakitori sauce	
Bonchiri	8
Chicken tail, house sweet yakitori sauce	
Heart	6
Liver	6
Gizzard	6
Chicken meatballs 2pc	6
Chicken Wing	8
Chicken Skin	6
Seasoned with Pepper and Salt	
Nankotsu	8
Chicken knee soft bones, house sweet yakitori sauce	
Miyazaki A5 Wagyu Skewer	18
Wagyu Enoki	12
Wrapped enoki mushroom, Miyazaki wagyu slice	
King Oyster Mushroom	6



Premium Wagyu Steak

A5 Miyazaki Wagyu Steaks

Unparalleled in flavour, highly prized Japanese beef
Char-grilled, A5 Wagyu by the gram minimum order 100g
Served with 3 sauce variety

Tenderloin Steak 100gm	120
Melt-in-your-mouth texture	
Order by the gram, minimum 100gm (1.20/g)	

Sirloin Steak 100gm	85
Lean, juicy, upper back	
Order by the gram, minimum 100gm (0.85/g)	

Ribeye Steak 100gm	85
Rich, flavourful marbling	
Order by the gram, minimum 100gm (0.85/g)	

Chuck Steak 150gm	78
Shoulder	

M9+ Australian Wagyu Steaks

Sirloin Steak 150g	68
Upper back	

Chuck Steak 150g	48
Shoulder	

MAINS

Teriyaki Salmon 38

King Salmon cooked with Sweet Teriyaki with rice

Eel Don 38

Char-grilled eel, seasoned sushi rice

Pork Kakuni Don 38

Soy braised 'kakuni' pork belly, karashi  Available

Wagyu Stew 38

A5 Miyazaki Wagyu with assorted vegetables & rice

Wagyu Steak Don 68

Charcoal-seared A5 Miyazaki Wagyu, seasoned rice

*Extra Add Foie Gras 40/serve

 Available

Assorted Chirashi Don  Available 48

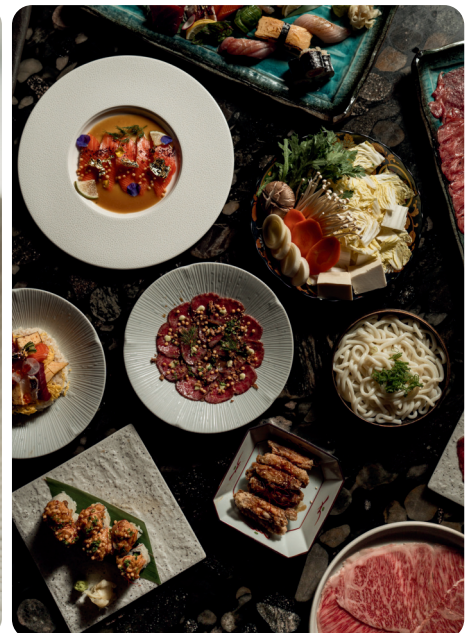
6 kinds of fish and shellfish, seasoned sushi rice

Pan-fried Snapper with Uni Butter 38

Sashimi-grade Snapper, finished with house-made Hokkaido Uni butter

French Foie Gras Don 68

Seared Foie Gras on Sushi Rice



Kids Menu

Gyudon 18

Thin Sliced A5 Wagyu with rice in Sweet Fruit Sauce

Curry Chicken with Rice 18

Teriyaki Chicken 18

Chicken Thigh cooked with Sweet Teriyaki Sauce

 Available

Udon Noodles 12

Fresh Dashi Broth with Tofu & Spring Onions

Sushi Roll  10

Fresh Salmon

Fresh Tuna

Teriyaki Chicken

Eel Char-grilled

Aburi Salmon (Seared)

DESSERTS

Scoop of Ice Cream ^{GF} 12

Japanese ice cream:
Matcha, vanilla or black sesame

Matcha Panna Cotta ^{GF} 15

Japanese matcha, Nama chocolate

Matcha Mont Blanc 18

Mochi Warabi - Macha or Soybean 18

Serviced with Red Bean and Brown Sugar Syrup
Add Ice Cream - Vanilla, Matcha or Black Sesame +6

Japanese Whisky Tiramisu 28

Made with Yamazaki whisky & Coffee Liquor