

# Mr. Miyagi



MR. M

## EDAMAME

blanched soybeans with shiso salt

## SALMON NORI TACO

grilled salmon belly, sushi rice, spicy napa cabbage, kewpie mayo, chilli oil

## PRAWN AND GINGER DUMPLINGS

crispy sweet potato, lobster chilli bean oil, spring onion



## BANG BANG TUNA CRACKER

fresh spicy tuna, cashews, avocado mousse, spring onion served with black sesame rice crackers

## MISO MUSHROOM BAO

panko crumbed portobello mushroom, yuzu celeriac remoulade, miso mayo served in a fluffy bao bun

## MIYAGI FRIED CHICKEN

boneless chicken pieces, MFC seasoning, kewpie mayo

## PUMPKIN TOAST

white chocolate and pumpkin ganache, honeycomb, yoghurt sorbet, spiced pumpkin ice cream



\*Menus are subject to change and dietary requirements can be accommodated

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## ROOM FOR MORE? ADD ON

### SALMON NORI TACO \$16

grilled salmon belly, sushi rice, spicy napa cabbage, kewpie mayo, chilli oil

### HAPPY'S HANDROLL \$27

freshly designed and created - ask us, we tell you

### BANG BANG TUNA CRACKER \$10

fresh spicy tuna, cashews, avocado mousse, spring onion served with black sesame rice crackers

### WAGYU TATAKI \$25

wagyu beef, pickled nashi pear, puff rice, red wine pickled shallot, sesame dressing, wasabi sesame

### TEMPURA BROCCOLI \$16

ramen seasoning, salted buffalo ricotta

### PINK CURED SALMON \$23

grapefruit, creme fraiche, confit cherry tomatoes, wasabi furikake, basil snow

### 48 HOUR SATAY BEEF SHORT RIB \$27

fall off the bone, 48 hour slow cooked beef short rib, miso peanut satay, coconut flakes, spring onion served on rice

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