

Mr. Miyagi

@mrmiyagimelbourne



COCKY T'S

*ask one of staff for full drinks list

	Mr. M's Frosé <i>frosé all day</i> frozen rosé, love, secrets	16.5
	Mr. M's Yellow Snow <i>citrusy slushie</i> yuzu, vodka, chill	16.5
	Cold Drip Martini <i>Mr. M's espresso martini</i> shochu, vodka, coffee, sake & white chocolate foam	22
	Hello Kitty Sour <i>sweet & fruity</i> vodka, lychee, citrus, egg white	21
	Charlie Does Tokyo <i>our twist on a classic</i> sloe gin, umeshu, yuzu, lime	22
	Yukie Makes a Porno <i>naughty but nice</i> gin, blood orange, passionfruit, white chocolate, egg white	22
	Sanchez Does Kyoto <i>Japanese margarita</i> tequila, yuzu, agave	22

SPARKLING

Moët & Chandon <i>Champagne – Epernay, France</i>	21 110
Villa Fresco Frizzante <i>NV Prosecco - VIC</i>	12 60

BEER

Sapporo <i>on tap 370ml</i>	9.5
Young Henry's Newtowner <i>pale ale 375 ml</i>	11

WINE

Mr. M's Blanco <i>locally sourced – ask staff for info</i>	9.5
Harvest Moon <i>Sauv Blanc - NZ</i>	13 65
Smokin' Barrels <i>Chardonnay - SA</i>	13 65
Leeuwin Estate <i>Riesling - WA</i>	13 65
Été Rosé <i>- Languedoc-Roussillon, France</i>	13 65
Mr. M's Rosso <i>locally sourced – ask staff for info</i>	9.5
Yering Station Elevations <i>Pinot Noir - VIC</i>	14 70
ATR Chockstone <i>Shiraz - VIC</i>	14 70
Paxton <i>Tempranillo – SA</i>	13 65

Founded in 2013, Mr. Miyagi offers a continuously evolving menu of beautiful Japanese inspired dishes created with locally sourced ingredients.

As a guide, we recommend **6 courses + dessert**. Below we have put together our most popular dinner combination which you can use for inspiration.

Much love, Mr. M x

MR. M RECOMMENDS

Follow us - you're in safe hands

COURSE 1 - Salt & Vinegar Edamame *gf v*

blanched soybeans, salt & vinegar, shichimi

COURSE 2 - Salmon Nori Taco *gf*

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

COURSE 3 - Happy's Handroll *cbv*

designed and created daily - ask us

COURSE 4 - Schnitty Bao

ramen coated chicken schnitzel, kimchi tartare, kimchi cucumber

COURSE 5 - Prawn & Ginger Dumplings (5pc)

crispy sweet potato, lobster chilli bean oil, spring onion

COURSE 6 - Miyagi Fried Chicken

marinated boneless chicken, MFC seasoning, kewpie mayo

DESSERT - Pumpkin Toast

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

SMALLER

Salt & Vinegar Edamame *gf v* **8.5**
blanched soybeans, salt & vinegar, shichimi

Salmon Nori Taco *gf* **16.5ea**
salmon belly, sushi rice, spicy napa cabbage, kewpie mayo, chilli oil

Eggplant Katsu Nori Taco *v* **15.5ea**
spiced eggplant katsu, sushi rice, shibazuke mayo, crispy sweet potato, pumpkin relish

Prawn & Ginger Dumplings (5pc) **17.5**
crispy sweet potato, lobster chilli bean oil, spring onion

Shiitake Dumplings (5pc) *v* **15**
pickled shiitake, coriander, chilli bean oil

Schnitty Bao **11.5ea**
ramen coated chicken schnitzel, kimchi tartare, kimchi cucumber

Miso Mushroom Bao *v* **10.5ea**
panko crumbed portobello mushroom, yuzu celeriac remoulade, miso mayo

Tofu Bao *v* **9.5ea**
tempura tofu, peanut snake bean sambal, green chilli mayo

BIGGER

Tempura Broccoli *v* **16.5**
ramen seasoning, salted buffalo ricotta

Miyagi Fried Chicken *gf* **23.5**
marinated boneless chicken, MFC seasoning, kewpie mayo

48hr Short Rib **27.5**
slow cooked beef short rib, miso peanut satay, served with rice

Coriander Pesto Pumpkin Gnocchi *v* **25.5**
butter tossed pumpkin gnocchi, dashi & coriander pesto, fresh ricotta, soy pepitas, shichimi

RAW

Happy's Handroll *cbv* **27.5**
designed and created daily - ask us

Bang Bang Tuna Cracker *gf* **10.5ea**
fresh spicy tuna, cashew, avocado mousse, black sesame rice crackers

Pink Cured Salmon *cbgf* **23.5**
grapefruit, creme fraiche, confit cherry tomatoes, wasabi furikake, basil snow

Wagyu Tataki **25.5**
rare wagyu beef, nashi pear, puff rice, red wine pickled shallot, sesame ponzu, wasabi

Himalayan Salt Slab Kingfish *gf* **24.5**
crispy quinoa, green chilli, coriander, fennel, apple, lemon

DESSERT

Pumpkin Toast **24**
white chocolate & pumpkin ganache, honeycomb, yoghurt sorbet, spiced pumpkin ice cream

Chocolate Mess **24**
chocolate panna cotta, Valrhona ganache, salted almond chocolate soil, kinder surprise ice cream, miso-chocolate fudge brownie



We can cater to all dietary requirements please ask!



Spotify @mrmiyagimelbourne



Jobs - jobs@mrmiyagi.com.au

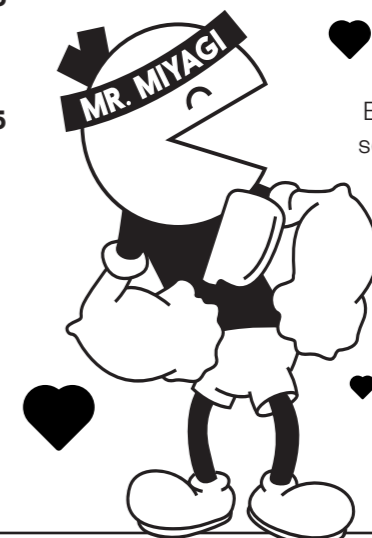
level one
EVENT SPACE UPSTAIRS AT *Mr. Miyagi*

Need a bigger table? Mr. M can host your next event
events@mrmiyagi.com.au

CUTLERY BY
KROF

@KROF.co

gf = gluten free
v = vegetarian
cbv = can be vegetarian
cbgf = can be gluten free



VOUCHERS

Be the bestest human ever & gift someone a voucher for Mr. Miyagi and Yukie's Snack Bar.

www.mrmiyagi.com.au

