

## Lunch Special

MIYAKO DELUXE BENTO BOX  Served with grilled chicken thigh fillet and fish of day that are glazed with teriyaki sauce, lightly battered SA king prawn (1) and seasonal vegetables tempura (3), assorted fresh sashimi (6) including Huon salmon and Port Lincoln king fish, assorted fresh sushi nigiri (3), Japanese pickles, fruit, rice & miso soup on the side	\$24
TERIYAKI CHICKEN (THIGH) BENTO BOX  Served with grilled chicken thigh fillet glazed with teriyaki sauce, lightly battered whiting (1) and seasonal vegetables tempura (2), assorted sashimi (4), rice, Japanese pickles, fruit and miso soup on the side	\$18
CHICKEN (BREAST) KATSU BENTO BOX  Served with Japanese chicken katsu (fried bread-crumbed chicken breast), lightly battered whiting (1) and seasonal vegetables tempura (2), assorted sashimi (4), rice, Japanese pickles, fruit and miso soup on the side	\$18
MISO BUTTER SALMON BENTO BOX  Served with grilled salmon fillet glazed with miso butter sauce, lightly battered whiting (1) and seasonal vegetables tempura (2), assorted sashimi (4), rice, Japanese pickles, fruit and miso soup on the side	\$18
VEGETARIAN BENTO BOX Served with tofu steak with mushroom sauce, lightly battered seasonal vegetables tempura (3), salad, rice, vegetable terrine, fruit and miso soup on the side	\$18
CHICKEN KARAAGE  Japanese style fried chicken with rice & miso soup on the side	\$10
ASSORTED TEMPURA Lightly battered South Australian king prawn (1), whiting (1) And seasonal vegetables (4) with tempura dipping sauce	\$15
ASSORTED SASHIMI Assorted fresh sashimi including Huon salmon, and Port Lincoln king fish	\$15
FRESH COFFIN BAY OYSTERS (half a dozen) Served with dashi (Japanese broth) jelly, seaweed and cucumber salad with yuzu chili (Japanese citrus spice) dressing, and ume (Japanese plum) ponzu (citrus soy) sauce	\$16
<b>TEMPURA PLATTER WITH RICE, MISO SOUP</b> Lightly battered South Australian king prawn (1), whiting (1) and seasonal vegetables (8) with tempura dipping sauce, rice & miso soup on the side	\$22
SUSHI PLATTER WITH MISO SOUP Assorted fresh sushi nigiri (8) and rolls (4), miso soup on the side	\$22



## Daily Lunch Special

MONDAY - GRILLED CHICKEN BENTO BOX  Grilled chicken thigh fillet Served with Japanese sweet and sour sauce, lightly battered whiting (1) and seasonal vegetables tempura (2), assorted sashimi (4), rice, Japanese pickles, fruit and miso soup on the side	\$20
TUESDAY - GRILLED BEEF BENTO BOX  Grilled beef steak Served with barbecue sauce, lightly battered whiting (1) and seasonal vegetables tempura (2), assorted sashimi (4), rice, Japanese pickles, fruit and miso soup on the side	\$20
<b>WEDNESDAY - FRIED OYSTER BENTO BOX</b> Japanese style fried bread-crumbed oysters (3) served with tartare sauce, lightly battered whiting (1) and seasonal vegetables tempura (2), assorted sashimi (4), rice, Japanese pickles, fruit and miso soup on the side	\$20
<b>THURSDAY - FRIED FISH CAKE BALL BENTO BOX</b> Japanese style fried fish balls (3) served with teriyaki sauce, lightly battered whiting (1) and seasonal vegetables tempura (2), assorted sashimi (4), rice, Japanese pickles, fruit and miso soup on the side	\$20
FRIDAY - BRAISED PORK BELLY BENTO BOX Japanese style braised pork belly, lightly battered whiting (1) and seasonal vegetables tempura (2), assorted sashimi (4), rice, Japanese pickles, fruit and miso soup on the side  Lunch Special Beer	\$20
Coopers Original Pale Ale 375ml  Soft Drinks	<b>\$7.</b> 5
Sparkling Water 750ml Spring Water 750ml Lemon Lime Bitter, Soda Lime Bitter 330ml Calpis Calpico Water 355ml Coke, Diet, Zero, Sprite, Fanta, Lift 330ml Juice (Apple, Orange, Pineapple) 330ml Ginger Beer, Soda Water, Tonic Water 330ml Japanese Cold Green Tea 340ml Japanese Cold Oolong Tea 300ml Japanese Genmai Tea (pot)	\$10 \$10 \$5 \$5 \$4.5 \$4.5 \$4.5 \$5 \$7

