

Miyako Special Lunch

MIYAKO DELUXE BENTO BOX \$24

Served grilled teriyaki chicken thigh fillet and fish, tempura, sushi, sashimi, fruit with rice and miso soup

TERIYAKI CHICKEN (THIGH) BENTO BOX \$18

Served grilled teriyaki chicken thigh fillet, tempura, sashimi, fruit with rice and miso soup

CHICKEN (BREAST) KATSU BENTO BOX \$18

Served chicken katsu (Japanese style deep fried), tempura, sashimi, fruit with rice and miso soup

MISO BUTTER SALMON BENTO BOX \$18

Served grilled salmon with miso butter sauce, tempura, sashimi, fruit with rice and miso soup

VEGETARIAN BENTO BOX \$18

Served tofu steak with mushroom sauce, vegetable tempura, salad, vegetable terrine, fruit with rice and clear soup

CHICKEN KARAAGE \$10

Japanese style fried chicken and salad with rice & miso soup

ASSORTED TEMPURA \$15

Served prawn(1), whiting(1) and veg tempura(4)

ASSORTED SASHIMI \$16

Fresh sashimi including salmon and kingfish

TEMPURA PLATTER \$22

Served prawn(1), whiting(1) and veg tempura(4) with rice and miso soup

SUSHI PLATTER \$22

Assorted nigiri(8) and roll(4) sushi with miso soup

COOPERS PALE ALE 375ml \$6

ECHIGO RICE BEER 500ml \$14

ASAHI 355ml \$9

SAPPORO 355ml \$8

KIRIN APPLE CIDER 330ml \$9

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ENTREE

FRESH OYSTER (half a dozen)(GF available) \$17

Served with creamy miso sauce, yuzu chili sauce and Japanese plum ponzu sauce

WAGYU CARPACCIO \$17

Japanese seasoning marinated Wagyu beef slices with miso and sherry vinegar dressing, Japanese plum mayo, sweet potato chips, feta cheese, caper, garlic powder, chive and sesame oil

OCEAN TROUT TATAKI (GF) \$17

Lightly seared ocean trout with wasabi ponzu sauce, lettuce, red radish, sugar snap, avocado and green pea purée

VEGETABLE TERRINE (V)(GF) \$14

Covered with cabbage, served with vegetable purée

Lunch 3 course

(choose one dish from each category)

Price is \$55 per person

Every menu is available to order a-la-carte

DESSERT

MATCHA TIRAMISU (Vegetarian) \$15

Tiramisu served with black sesame ice cream, matcha nuts and cocoa crumble

SOBAKO CREPE (Vegetarian) \$15

Sobako (Japanese buckwheat) crepe, caramelized apple, Japanese roasted green tea ice cream, star anise custard cream and black sesame tuile

BERRIES PAVLOVA (GF) \$15

Various berries comport with meringue, strawberry mousse, whipped cream, shiso (Japanese herb) granita with fresh mints

ICE CREAM PLATTER (Vegetarian)(GF) \$15

FRUIT PLATTER (V)(GF) \$13

MAIN

SUSHI PLATTER (GF available) \$36

Chef's daily selection of fresh fish of the day sushi nigiri 14 pieces (Subject to market availability)

ROASTED ANGUS EYE FILLET (GF available) \$36

Served with slow cooked leek, seaweed meringue, potato puree, snow pea tendrils and fennel salad with beef jus, wasabi foam and fresh wasabi

YUZU MISO GRILLED DUCK \$36

Grilled duck leg with confit orange and witlof braised with orange

ROASTED AUSTRALIAN SEA BASS (GF) \$36

sweet miso marinated Australian Sea Bass accompanied with sweet potato chips, asparagus, Japanese taro potato, lemon and topped with rice puff