



SALAD

001 Seaweed Salad

Marinated seaweed on mixed salad.

\$8.90 (gf) (v)

002 Tofu Salad

Soft tofu on mixed salad with creamy sesame sauce.

\$9.90 (v)



003 Eggplant Salad

Lightly fried eggplant on mixed salad with creamy sesame sauce.

\$13.90 (v)

(gf) : Gluten Free (v) : Vegetarian

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**004 Teriyaki
Chicken Salad**
Teriyaki chicken on
mixed salad.
\$13.90



**005 Teriyaki
Beef Salad**
Teriyaki beef on
mixed salad.
\$14.90



**006 Salmon
Avocado Salad**
Fresh salmon sashimi
and avocado slice on
mixed salad with
creamy sesame sauce.
\$14.90

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007



011

CARPACCIO (Dine In Only, not for Take Away)

007 *Salmon Carpaccio* **\$14.90**

Slices of seared raw salmon serves with sea salt, alfalfa sprouts, shallots, red onion, fish roe, ponzu sauce, extra virgin olive oil and fresh lemon juice.

008 *Kingfish Carpaccio* **\$15.90**

Slices of seared raw king fish serves with sea salt, alfalfa sprouts, shallots, red onion, fish roe, ponzu sauce, extra virgin olive oil and fresh lemon juice.

009 *Tuna Tataki* **\$15.90**

Slices of seared raw tuna serves with sea salt, alfalfa sprouts, shallots, red onion, fish roe, ponzu sauce, extra virgin olive oil and fresh lemon juice.

011 *Scallop Tataki* **\$15.90**

Slices of seared raw scallop serves with sea salt, alfalfa sprouts, shallots, red onion, fish roe, ponzu sauce, extra virgin olive oil and fresh lemon juice.

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TEMPURA

- | | | |
|------------|---|----------------|
| 012 | Vegetable Tempura (v)
(10pcs) Seasonal vegetable | \$12.90 |
| 013 | Prawn Tempura
(3pcs) King prawn | \$12.90 |
| 014 | Assorted Tempura (Small Size)
(10pcs) 1pc king prawn, 2pcs fish,
1pcs calamari, 6pcs seasonal vegetable. | \$18.50 |
| 015 | Assorted Tempura (Large Size)
(15pcs) 2pcs king prawn, 3pcs fish,
3pcs calamari ring, 7pcs seasonal vegetable. | \$23.50 |
| 016 | Seafood Tempura
(10pcs) 2pcs king prawn, 2pcs fish, 2pcs calamari,
2pcs soft shell crab, 2pcs seafood stick | \$29.50 |



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SIDE DISH

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|--|----------------|---|----------------|
| 017 Spring Roll (v)
5pcs Vegetable Spring Roll | \$5.50 | 018 Agedashi Tofu
8pcs Japanese style deep fried tofu with dashi broth. | \$6.50 |
| 019 Agedashi Nasu (v)
Lightly fried eggplant with dashi broth and seaweed. | \$7.00 | 020 Gluten Free Agedashi Tofu | \$7.50 |
| 021 Edamame (gf) (v)
Boiled green soy bean. | \$6.00 | 022 Spicy Edamame (v)
Green soy bean with home made spicy sauce. | \$7.00 |
| 023 Yasai Croquette (v)
4pcs Deep fried bread crumbed potato and mix veg cake. | \$7.50 | 024 Vegetable Kakiage (v)
10pcs Japanese style deep fried vegetable. | \$7.50 |
| 025 Crab Claw
2pcs Japanese style deep fried crab meat. | \$7.50 | 026 Takoyaki
6pcs Round pastry stuffed with diced octopus. | \$7.50 |
| 027 Chicken Karaage (gf)
Deep fried chicken thigh fillet served with Japanese mayonnaise. | \$9.00 | 028 Gyoza
5pcs Pan fried gyoza with choice of prawn, vegetable or chicken. | \$8.50 |
| 029 Calamari Ring
Deep-fried calamari. | \$13.50 | 030 Crumbed Oyster
4pcs Deep fried bread crumbed oyster. | \$12.50 |
| 031 Soft Shell Crab (gf)
4pcs Japanese style deep fried soft shell crab. | \$20.50 | 032 Nasu Dengaku (v)
Deep fried eggplant with house made sweet miso sauce. | \$13.50 |
| 033 Tempura Dumpling
5pcs tempura dumpling, choice of vegetable or prawn. | \$12.50 | | |



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NIGIRI SUSHI



	<i>Small(3pcs)</i>	<i>Large(6pcs)</i>
034 <i>Inari Nigiri</i> (v)	\$5.50	\$9.50
035 <i>Tamagoyaki Nigiri</i> (v)	\$5.50	\$9.50
036 <i>Ebi Prawn Nigiri</i> (gf)	\$7.00	\$13.00
037 <i>Eel Nigiri</i>	\$8.00	\$15.00
038 <i>Salmon Nigiri</i> (gf)	\$7.00	\$13.00
039 <i>King fish Nigiri</i> (gf)	\$8.00	\$15.00
040 <i>Tuna Nigiri</i> (gf)	\$8.00	\$15.00
041 <i>Scallop Nigiri</i> (gf)	\$9.50	\$18.50
042 <i>Surf Clam</i> (gf)	\$7.50	\$14.00

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ABURI SUSHI



	Small(3pcs)	Large(6pcs)
043 Aburi Salmon	\$7.50	\$14.00
044 Aburi King fish	\$8.50	\$16.00
045 Aburi Tuna	\$8.50	\$16.00
046 Aburi Scallop	\$10.00	\$19.00
047 Aburi King		\$28.90

Sushi rice top with lightly grilled salmon, tuna, king fish, prawn and scallop. Sliced cucumber and avocado on side. (one size only)



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048



058

GUNKAN SUSHI

(3pcs)

048	<i>Cooked Tuna Gunkan</i>	\$5.80
049	<i>Seaweed Salad Gunkan (gf)(v)</i>	\$5.80
050	<i>Sweet Corn Gunkan (gf)(v)</i>	\$5.80
051	<i>Lobster Salad Gunkan</i>	\$8.00
052	<i>Fish Roe Gunkan (gf)</i>	\$8.00
053	<i>Spicy Tuna Gunkan</i>	\$9.00
054	<i>Spicy King Fish Gunkan</i>	\$9.00
055	<i>Salmon Scallop Gunkan</i>	\$11.00

SMALL SUSHI ROLL

(6pcs mini sushi roll)

056	<i>Cucumber Roll (gf)(v)</i>	\$4.80
057	<i>Avocado Roll (gf)(v)</i>	\$4.80
058	<i>Salmon Roll (gf)</i>	\$5.50
059	<i>Cooked Tuna Roll</i>	\$5.50
060	<i>Tuna Roll (gf)</i>	\$6.00
061	<i>King Fish Roll (gf)</i>	\$6.00

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MEDIUM SUSHI ROLL

(6pcs medium sushi roll)

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|------------|---|---------------|
| 062 | Vegetable Roll (gf) (v) | \$6.50 |
| | <i>Avocado, cucumber and carrot top with sesame seeds.</i> | |
| 063 | Cooked Tuna Avocado Roll | \$7.00 |
| | <i>Cooked tuna with Japanese mayonnaise and avocado top with sesame seeds.</i> | |
| 064 | Katsu Chicken Avocado Roll | \$7.00 |
| | <i>Deep fried chicken outlet and avocado top with sesame seeds.</i> | |
| 065 | Salmon Avocado Roll (gf) | \$7.00 |
| | <i>Raw salmon and avocado top with sesame seeds.</i> | |
| 066 | Crispy Salmon Avocado Roll | \$8.00 |
| | <i>Deep fried salmon and avocado top with sesame seeds and spicy powder.</i> | |
| 067 | Lobster Salad Roll | \$8.50 |
| | <i>Lobster salad and carrot top with sesame and fish roe.</i> | |
| 068 | Salmon Cheese Roll (gf) | \$9.00 |
| | <i>Raw salmon and creamy cheese top with sesame seeds.</i> | |
| 069 | Katsu Chicken Cheese Roll | \$9.00 |
| | <i>Deep fried chicken outlet and creamy cheese top with sesame seeds.</i> | |
| 070 | Spicy Tuna Roll | \$9.00 |
| | <i>Chopped raw tuna, home made spicy sauce top with sesame and fish roe.</i> | |
| 071 | Spicy King Fish Roll | \$9.00 |
| | <i>Chopped raw king fish, home made spicy sauce top with sesame and fish roe.</i> | |

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LARGE SUSHI ROLL

(8pcs large sushi roll)

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|------------|---|----------------|
| 072 | Vegetable Salad Roll (gf)(v) | \$11.00 |
| | Avocado, cucumber, carrots, thin sliced cabbage and mixed salad top with sesame seeds. | |
| 073 | Cooked Tuna Avocado Roll | \$13.50 |
| | Cooked tuna with Japanese mayonnaise and avocado top with sesame seeds. | |
| 074 | Katsu Chicken Avocado Roll | \$13.50 |
| | Deep fried chicken cutlet and avocado top with sesame seeds. | |
| 075 | Salmon Avocado Roll (gf) | \$13.50 |
| | Raw salmon and avocado top with sesame seeds. | |
| 076 | Crunchy Prawn Roll | \$13.50 |
| | Deep fried bread crumbed prawn, cucumber and avocado top with tempura batter, sesame seeds. | |
| 077 | Futomake | \$13.50 |
| | Crab stick, tamagoyaki, cucumber, avocado and pickle radish. | |
| 078 | California Roll | \$13.50 |
| | Crab stick, tamagoyaki, cucumber, avocado top with sesame and fish roe. | |
| 079 | Teriyaki Chicken Salad Roll | \$13.50 |
| | Teriyaki chicken, thin sliced cabbage and mixed salad top with sesame seeds. | |
| 080 | Teriyaki Beef Salad Roll | \$14.50 |
| | Teriyaki beef, thin sliced cabbage and mixed salad top with sesame seeds. | |

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SPECIAL SUSHI ROLL

(8pcs Miyama Special sushi roll)

- 081 Vegetarian Roll** **\$14.00**
Avocado, cucumber, carrots, thin sliced cabbage and mixed salad top with inari.
- 082 Crunchy Veggie Roll** **\$15.00**
Crispy vegetable, sliced cucumber and carrots inside, top with avocado.
- 083 Crunchy Beef Roll** **\$16.90**
Teriyaki beef, thin sliced avocado and cucumber top with crunchy onion.
- 084 Spider Roll** **\$16.90**
Deep fried soft shell crab and mixed salad top with tempura batter, sesame seeds.
- 085 Dragon Roll** **\$16.90**
Deep fried bread crumbed prawn, cucumber, avocado top with premium grilled eel and avocado.
- 086 Phoenix Roll** **\$16.90**
Crab stick, cucumber, avocado top with raw salmon, tuna, king fish and prawn.
- 087 Rainbow Roll** **\$16.90**
Crab stick, cucumber, avocado top with aburi salmon, sliced red onion, shallots and fish roe.
- 088 Toka Roll** **\$16.90**
Crab stick, cucumber, avocado top with lobster salad, avocado, cucumber and fish roe.
- 089 Sakura Roll** **\$16.90**
Crab stick, cucumber, avocado top with aburi salmon, sliced red onion, shallots and fish roe.
- 090 Baika Roll** **\$16.90**
Crab stick, cucumber, avocado top with spicy chopped raw tuna, shallot, tempura batter and fish roe.
- 091 Fuji Mountain** **\$18.90**
Creamy cheese avocado, cucumber top with spicy tuna and spicy king fish, shallot, tempura batter, white radish, fish roe.
- 092 Meat Floss Roll** **\$18.90**
Deep fried Chicken cutlet and cucumber top with dried meat floss.
- 093 Salmon Lover Roll** **\$18.90**
Raw salmon, cucumber and avocado top with salmon and avocado.
- 094 Bull King Roll** **\$19.90**
Deep fried bread crumbed prawn, cream cheese, cucumber top with aburi wagyu beef, shallots, black pepper mayo and eel sauce.
- NEW Ocean Sushi Roll** **\$24.80**
Raw salmon, tuna, king fish, tamagoyaki, crab stick and avocado, cucumber, fish roe.

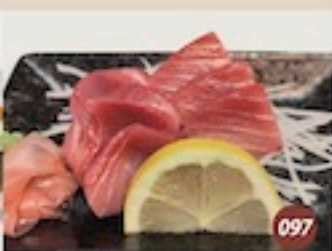


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SASHIMI PLATE

	Small(6pcs)	Medium(12pcs)	Large(18pcs)
095 <i>Salmon Sashimi</i> (gf)	\$12.00	\$22.00	\$33.00
096 <i>King Fish Sashimi</i> (gf)	\$14.00	\$27.00	\$39.00
097 <i>Tuna Sashimi</i> (gf)	\$14.00	\$27.00	\$39.00
098 <i>Scallop Sashimi</i> (gf)	\$10.00(3pcs)		\$18(6pcs)
099 <i>Surf Clam</i> (gf)	\$8.50(4pcs)		\$12(6pcs)
100 <i>Mix Sashimi</i> (gf) <small>(Salmon, Tuna, King Fish and Scallop)</small>	\$20.90(10pcs) <small>(3pcs Salmon, 3pcs Tuna, 3pcs King Fish and 1pc Scallop)</small>		\$39.90(20pcs) <small>(6pcs Salmon, 6pcs Tuna, 6pcs King Fish and 2pcs Scallop)</small>



SUSHI SASHIMI PLATE

101 <i>Entree Sushi Plate</i> <small>6pcs medium size salmon avocado roll and 4pcs mix nigiri.</small>	\$15.00
102 <i>Salmon Sushi Plate</i> (gf) <small>6pcs medium size salmon avocado roll and 4pcs salmon nigiri.</small>	\$15.00



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- 103 Veggie Sushi Plate (v)** **\$16.00**
 4pcs crunchy veggie roll, 2pcs inari nigiri,
 2pcs tamagoyagi nigiri, 6pcs small veggie roll
- 104 Gunkan Show** **\$21.80**
 2pc salmon scallop gunkan, 2pc fish roe gunkan, 1pc spicy
 king fish gunkan, 1pc spicy tuna gunkan, 1pc sweet corn gunkan,
 1pc seaweed salad gunkan and 1pc cooked tuna gunkan.
- 105 Nigiri Festival** **\$22.80**
 1pc salmon nigiri, 1pc king fish nigiri, 1pc tuna nigiri,
 1pc eel nigiri, 1pc tamagoyaki nigiri, 1pc inari nigiri,
 1pc aburi salmon, 1pc aburi prawn and 1pc aburi scallop.
- 106 Salmon Lover Plate** **\$26.80**
 4pcs salmon sashimi, 4pcs salmon lover roll, 2pcs salmon nigiri,
 2pcs aburi salmon and 4pcs cucumber roll
- 107 Sushi Sashimi Combination** **\$32.80**
 9pcs mix sashimi, 6pcs medium salmon avocado roll,
 1pc salmon nigiri, 1pc tuna nigiri, king fish nigiri, 1pc eel nigiri,
 1pc prawn nigiri, 1pc tamagoyagi nigiri, 1pc inari nigiri.
- 108 Miyama Sushi Plate** **\$58.80**
 18pcs mixed sashimi (salmon, king fish, tuna, scallop),
 9pcs mixed nigiri sushi and 2 small sushi roll(12pcs)



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UDON

(Japanese thick wheat flour noodle in dashi and kombu broth)

- 109 Plain Udon (v)** **\$12.90**
Topped with seasoned fried tofu, carrots, seaweed and shallot.
- 110 Teriyaki Chicken Udon** **\$14.90**
Topped with narutomaki fish cake, seaweed and shallot. Teriyaki chicken on side.
- 111 Chicken Karaage Udon** **\$14.90**
Topped with narutomaki fish cake, seaweed and shallot. Chicken karaage on side.
- 112 Chicken Katsu Udon** **\$14.90**
Topped with narutomaki fish cake, seaweed and shallot. Chicken Katsu on side.
- 113 Tonkatsu Udon** **\$15.90**
Topped with narutomaki fish cake, seaweed and shallot. Tonkatsu on side.
- 114 Niku(Beef) Udon** **\$15.90**
Topped with tender sliced beef, narutomaki fish cake, seaweed and shallot.
- 115 Tempura Udon** **\$16.90**
Topped with narutomaki fish cake, seaweed and shallot. 1pc prawn and 4pcs vegetable tempura on side.
- 116 Seafood Udon** **\$16.90**
Topped with 3pcs green mussel, 2pcs fish fillet, 3pcs prawn, narutomaki fish cake, seaweed and shallots.
- 117 Yakiudon** **\$18.90**
(choice with vegetable, chicken, beef and pork)
Japanese style stir fried udon with carrots, slice cabbage, onion, shallot and sesame.
- 118 Chicken Karaage Rice Noodle (gf)** **\$16.90**
Topped with narutomaki fish cake, seaweed and shallot in gluten free udon soup. Chicken karaage on side.
- 119 Seafood Rice Noodle (gf)** **\$18.90**
Topped with 3pcs green mussel, 2pcs fish fillet, 3pcs prawn, narutomaki fish cake, seaweed and shallots.
- NEW Curry Udon** **\$16.90**
Japanese style boiled udon noodles with curry sauce, choice of
- Chicken Katsu,
 - Chicken Karaage
 - Teriyaki Chicken.
 - Tender slice beef (extra \$1)
 - Tonkatsu (extra \$1)



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RAMEN

(Choice of *Miso Base* or *Tonkotsu Base*)

Extra Ramen: \$3.00,

Extra Seasoned Boiled Egg: \$3.50/each,

Extra House Made Spicy Sauce: \$3.50,

Extra Roasted Pork: \$3.00/pc



122



123



124



126



127

120 Veggie Ramen (v) \$15.90

Egg noodles with steam vegetable, bamboo shoots, shallot, sweet corn and seasoned boiled egg. (Miso Base Only)

121 Miso Ramen \$13.90

Egg noodles with 1 pc roasted pork, bamboo shoots, shallot, sweet corn. (Miso Base Only)

122 Chicken Karaage Ramen \$15.90

Egg noodles with chicken karaage, bamboo shoots, shallot, sweet corn and seasoned boiled egg.

123 Chicken Katsu Ramen \$15.90

Egg noodles with chicken katsu, bamboo shoots, shallot, sweet corn and seasoned boiled egg.

124 Teriyaki Chicken Ramen \$15.90

Egg noodles with teriyaki chicken, bamboo shoots, sweet corn and seasoned boiled egg.

125 Char Sui Ramen \$15.90

Egg noodles with 4 pcs sliced roasted pork, bamboo shoots, shallot, sweet corn and sesame.

126 Tonkotsu Ramen \$15.90

Egg noodles with 3 pcs sliced roasted pork, bamboo shoots, shallot, sweet corn, seasoned boiled egg and sesame. (Tonkotsu Base Only)

127 Spicy Tonkotsu Ramen \$17.90

Egg noodles with 3 pcs sliced roasted pork, bamboo shoots, shallot, sweet corn, seasoned boiled egg, sesame in tonkotsu base and house spicy sauce.

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DONBURI

(Serve with salad)

128 Oyako Don

Pan fried chicken thigh fillet, egg, onion, shallots on rice.

\$15.50



130

129 Chicken Karaage Don

Deep fried chicken thigh fillet, egg, onion, shallots on rice.

\$15.50



131

130 Chicken Katsu Don

Deep fried chicken thigh fillet, egg, onion, shallots on rice.

\$15.50



132

131 Teriyaki Fish Don

Pan fried basa fillet, seaweed salad, yellow radish pickles on rice.

\$15.50



134

132 Unagi Don

Premium grilled eel, seaweed salad, yellow radish pickles on rice.

\$16.50



136

133 Tonkatsu Don

Deep fried pork cutlet, egg, onion, shallots on rice.

\$16.50



137

134 Beef Don

Tender sliced beef, onion, shallots and sesame with Japanese style poached egg.

\$17.50



138

135 Crunchy Prawn Don

Deep fried bread crumbed prawns, egg, onion, shallots on rice.

\$17.50

136 Vegetable Chirashi Don (v)

Sliced of inari, avocado, cucumber, carrots and alfalfa sprouts on sushi rice, not with salad.

\$13.90

137 Salmon Chirashi Don (gf)

Thin slice of salmon sashimi, avocado and cucumber on sushi rice. Serves with pickle ginger and wasabi, not with salad.

\$17.90

138 Assorted Chirashi Don (gf)

Thin slice of assorted sashimi, avocado and cucumber on sushi rice. Serves with pickle ginger and wasabi, not with salad.

\$18.90

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HOT DISH

(All serve with salad)

Rice: \$3.00/each, Miso:\$3.00/each



139 Teriyaki Tofu (v) \$13.90

Deep fried tofu with teriyaki sauce.



140 Teriyaki Chicken \$16.90

Pan fried chicken thigh fillet, carrot, onion with teriyaki sauce.



141 Spicy Ginger Pork or Chicken \$16.90

Stir fired pork or chicken, capsicum, carrot, onion with ginger and spicy teriyaki sauce.



142 Katsu Chicken \$16.90

Deep fried chicken cutlet with Japanese mayonnaise and tonkatsu sauce.



143 Tonkatsu \$17.90

Deep fried pork cutlet with Japanese mayonnaise and tonkatsu sauce.



144 Teriyaki Beef \$18.90

Stir fired tender beef, carrot, onion with teriyaki sauce.



145 Teriyaki Octopus \$19.90

Stir fried octopus, capsicum, carrot, onion with teriyaki sauce.



146 Spicy Ox-tongue \$29.90

Stir fried slow cooked ox-tongue, capsicum, carrot, onion with spicy teriyaki sauce.

147 Salmon Steak \$23.80

Pan fried salmon steak(200g) with teriyaki sauce.

148 Wagyu Beef Steak \$27.90

Pan grilled wagyu steak(200g) with black pepper and light teriyaki sauce.

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HOUSE MADE JAPANESE CURRY

(All serve with salad and steam rice)

Miso: \$3.00, Extra Curry Sauce: \$4

149 Vegetable Curry (v) **\$15.50**

House made Japanese style curry sauce with seasonal vegetable on rice.

150 Chicken Karaage Curry **\$15.50**

House made Japanese style curry sauce with deep fried chicken karaage on rice.

151 Chicken Katsu Curry **\$15.50**

House made Japanese style curry sauce with deep fried chicken katsu on rice.

152 Tonkatsu Curry **\$16.50**

House made Japanese style curry sauce with deep fried pork cutlet on rice.

153 Fish Curry **\$16.50**

House made Japanese style curry sauce with deep fried bread crumbed basa fillet on rice.

154 Crunchy Prawn Curry **\$17.50**

House made Japanese style curry sauce with deep fried bread crumbed prawn on rice.

155 Ox-tongue Curry **\$22.90**

House made Japanese style curry sauce with slow cooked ox-tongue on rice.

156 Wagyu Beef Curry **\$22.90**

House made Japanese style curry sauce with sliced wagyu steak on rice.

157 Curry Lover Plate **\$25.90**

House made Japanese style curry sauce with deep fried tonkatsu/pork, chicken katsu, bread crumbed fish fillet and 2pcs crumbed prawn cutlet.



150



151



153



154



157

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DULUXE BOX

(All Serve with salad, include one miso soup)

Rice:\$3.00, Miso:\$3.00

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|------------|---|----------------|
| 158 | Veggie Box (v)
(Choice of vegetable tempura or teriyaki tofu)
Main dish, 6pcs medium veg sushi roll, 3pcs veg spring roll, and edamame. | \$19.90 |
| 159 | Teriyaki Box
(Choice of chicken or beef)
Main dish, 4pcs medium salmon avocado sushi roll, 3pcs vegetable gyoza and 3pcs vegetable spring roll. | \$19.90 |
| 160 | Katsu Box
(Choice of chicken karaage, chicken katsu, or tonkatsu (\$1 extra))
Main dish, 4pcs medium salmon avocado sushi roll, 3pcs vegetable gyoza and 3pcs vegetable spring roll. | \$19.90 |
| 161 | Sushi & Sashimi Box
6pcs mix sashimi, 6pcs medium salmon avocado sushi roll, 3pcs takoyaki, 1pc yasai croquette. | \$22.90 |
| 162 | Tempura & Sushi Box
1pc prawn tempura, 2pc fish tempura, 3pcs mix vegetable tempura, 2pcs seaweed gunkan, 4pcs mix nigiri and 3pcs takoyaki. | \$23.90 |
| 163 | Salmon Lover Box
Teriyaki salmon steak(200g), 3pcs veg spring roll, 3pcs salmon nigiri and 4pcs small veg sushi roll. | \$27.90 |
| 164 | Wagyu Steak & Sashimi Box
Wagyu beef steak(200g), 9pcs mix sashimi, 3pcs vegetable gyoza and 1pc yasai croquette. | \$36.90 |
| 165 | Miyama Box
4pcs mix aburi sushi, 4pcs mix sashimi, 2pcs salmon scallop gunkan, 2pcs crunchy prawn and 2pcs crab claw | \$36.90 |



158



159



160



161



162



163



164



165

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