

Mr. Miyagi

The Izakaya Spirit



Mr. Miyagi is our playful twist on Izakaya dining. A menu made for sharing, bold flavours and a curated list of sweet, sour and saucy cocktails. Snack, sip and stay a while...

Instagram, TikTok & Spotify - @mrmiyagimelbourne
Jobs - jobs@mrmiyagi.com.au

Specials

- YAKI-GLAZED SKEWER (2pc) gf** 14.5
Charred spiced black angus skewer, glazed in rich teriyaki with Japanese curry beurre monté
- YUZU MATCHA MOUSSE** 14.5
Yuzu creamux, matcha mousse and mango compote, white chocolate glaze, sablé breton

Kids Menu (12yrs and under)

KIDS EAT FREE BETWEEN 5-6PM DAILY

- CHICKEN KATSU WITH RICE** 21.5
Crispy chicken katsu on fluffy rice with teriyaki sauce and mayo on the side
- WAGYU BOLOGNESE WITH RICE** 22.5
Classic slow cooked beef bolognese served with fluffy rice
- MISO BUTTER NOODLES** 20.5
Buttery noodles with parmesan cheese

Whilst we make every effort to cater to all dietary requirements, please note that we cannot guarantee that traces won't be present

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

Please note:
10% surcharge on Sundays,
15% on Public Holidays
Sparkling water - \$4.5pp

Drink Add-On:
Lunch 12-3:30pm
Dinner 3:30-10pm
All must participate

Mr. M Feeds You

FEED-ME-OMETER



THE CHOICES

49PP



EDAMAME HOMMUS gf v

ROUND ONE*

ROUND TWO*

ROUND THREE*

*Select your favourite dish from each round!

Groups of 2-7 only.
All must dine on the same selection.



THE CLASSICS

69PP



EDAMAME HOMMUS gf v

RAINBOW CRACKER gf

SALMON NORI TACO gf

PORKY PARCELS

MFC gf

SOBA SALAD v



THE HEROES

89PP



MISO BUTTER FOCACCIA v

WAGYU TATAKI cbgf

TUNA SASHIMI gf

SALMON NORI TACO gf

MFC gf

RAMEN SHORT RIB gf

MR. BEANS cbgf v

Round One

- SHISO EDAMAME gf v** 12.5
Blowtorched soybeans, shiso salt
- OYSTERS cbgf** 6.5 ea | 1/2 doz 38
Locally sourced, served with shiso-ponzu, shallot dressing
- SALT SLAB (5pc) gf** 26.5
Spencer Gulf Hiramasa Kingfish sashimi, crispy quinoa, green chilli, coriander, fennel, apple, lemon
- TUNA SASHIMI gf** 27.5
Bluefin tuna, citrus ponzu, red miso tofu, puffed black rice
- RAINBOW CRACKER (2pc) gf** 24.5
Tuna, kingfish, salmon, zesty green mojo sauce, yuzu mayo, black sesame cracker
- TOFU CRACKER (2pc) gf v** 23.5
Spiced silken tofu, fresh coriander, crispy shallots, yuzu mayo, sesame cracker
- SALMON NORI TACO gf** 19.5 ea
Huon Valley salmon belly, sushi rice, spicy napa cabbage, Japanese mayo, chilli oil

- EGGPLANT NORI TACO gf v** 18.5 ea
Spiced eggplant katsu, sushi rice, shibazuke mayo, crispy sweet potato

- SAUCY SASHIMI cbgf** 27.5
Huon Valley salmon, whipped miso tofu, wasabi & yuzu marinade, crispy rice noodles, shiso nori seasoning

Round Two

- PRAWN ROLL** 14.5 ea
Skull Island tempura prawn, honey soy mayo, shallots, micro herbs on a toasted brioche roll
- WAGYU TATAKI cbgf** 27.5
Margaret River MB9+ wagyu beef, puff rice, sesame ponzu, honeydew melon, red wine shallots, capers, watercress
- PORKY PARCELS (5pc)** 23.5
Mr. M's handmade pork gyozas, chives, black bean chilli, sesame, soy & black vinegar sauce
- LAMB BELLY BAO (2pc)** 29.5
Crispy teriyaki lamb belly, wasabi yogurt, yuzu cucumbers, coriander, fresh mint
- MFC gf** 19.5 | 27.5
Miyagi Fried Chicken, Mr. M's secret seasoning, Japanese mayo
- TEMPURA BROCCOLI v** 19.5
Ramen seasoning, salted buffalo ricotta
- SHIITAKE DUMPLINGS (5pc) v** 21.5
Soy pickled shiitake mushrooms, shiso, mixed sesame seeds, chilli bean oil

- HAPPY'S HANDROLL cbv** 29.5
Designed and created daily - ask your server

Add On!

À LA CARTE + FEED ME MENU

Lunch 12-3:30pm
Dinner 3:30-10pm

2HRS OF UNLIMITED DRINKS

35PP @ LUNCH
49PP @ DINNER

SELECT COCKTAILS
LOCAL WINES, BEER
& MR. M'S FROSÉ

DETAILS IN OUR DRINKS MENU

ASK ONE OF OUR FRIENDLY STAFF FOR OUR VIRAL DIETARY MENU!

Side Pieces!

- MR. BEANS cbgf v** 16.5
Charred green beans, spring onion, sesame oil, peanut sauce
- SOBA NOODLE SALAD v** 16.5
Green Tea Noodles, asian greens, cucumber, grapefruit, yuzu pickled shimeji, creamy sesame dressing, furikake
- JAPANESE RICE gf v** 5.5
Steamed Jasmine Rice

Round Three

- SHIO KOJI EGGPLANT gf v** 33.5
Shio Koji ginger marinated eggplant, Japanese curry hollandaise, roasted peanuts, shallots, spring onion, micro shiso
- PORK BELLY UDON** 36.5
Udon noodles, crispy pork belly, miso butter beurre blanc, garlic, chilli oil, pancetta crumbs, chives
- MISO-MUNDI gf** 44.5
Humpty doo barramundi fillet, burnt miso kombu butter, compressed nashi pear, yuzu dressing, fresh ginger
- RAMEN SHORT RIB gf** 47.5
40 hr slow-cooked jorim beef short rib, soy sesame ramen sauce, kohlrabi noodles, pickled radish, chive oil, micro herbs
- SHŌGUN WAGYU | MB7+ 250g** 76.5
Mulwarra Grain-fed Australian Wagyu, pearl onions, pickled ginger, light soy brown butter glaze

+19.5pp on THE CHOICES Feed Me menu

Finish Him!

- CHOCOLATE MESS gf** 14.5
Rich Valrhona chocolate panna cotta, salted almond chocolate soil, honeycomb, miso-chocolate brownie

CLICK HERE TO VIEW OUR EXTENSIVE DIETARY MENU!