

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

SALTED CARAMEL ESPRESSO MARTINI 19.5
Shochu, vodka, cold brew coffee liqueur, salted caramel, white chocolate and sake foam

MONTY'S MUSSELS & FOCACCIA [A] 15.5
Our Head Chef Monty's favourite.

Fresh Victorian mussels bathed in a silky sake, chilli and miso butter broth, served with house made focaccia

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

Seafood origin:
[A] - Australia
[M] - Mixed
[I] - Imported

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

À LA CARTE + FEED ME MENU

Add On!

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

Round One

SHISO EDAMAME gf v 12.5
Blowtorched soybeans, shiso salt

OYSTERS [A] cbgf 6.5 ea | 1/2 doz 38
Locally sourced, served with shiso-ponzu, shallot dressing

SALT SLAB (5pc) [A] gf 26.5
Spencer Gulf Hiramasa Kingfish sashimi, crispy quinoa, green chilli, coriander, fennel, apple, lemon

TUNA SASHIMI [A] gf 27.5
Bluefin tuna, citrus ponzu, red miso tofu, puffed black rice

RAINBOW CRACKER (2pc) [M] 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 [A] gf 19.5 ea
Hun 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 [A] cbgf 27.5
Hun Valley salmon, whipped miso tofu, wasabi & yuzu marinade, crispy rice noodles, shiso nori seasoning

Round Two

PRAWN ROLL [A] 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

THE OG SCHNITTY BAO (2pc) 29.5
Ramen coated chicken schnitzel, kimchi tartare, kimchi cucumber

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

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 [A] 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