

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

Gift Vouchers

"Let's not do presents..."

It's a trick! Luckily, we have your back. Gift someone the ultimate voucher.



Scan the QR code to purchase an instant digital voucher!

MR. MIYAGI'S level one PRIVATE DINING SPACE



Scan the QR code for all the deets or to make an enquiry

Planning an epic night with epic people?

Whether you're a group of 6 or 70, Mr. M can bring the magic to your get-together in our **booths** or **private dining space**.

Seated or cocktail, we can tailor a package to make your party perfect!

Speak to us at events@mrmiyagi.com.au

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 particpoate

Mr. M Feeds You

FEED-ME-OMETER



THE CHOICES

49PP



THE CLASSICS

69PP



THE HEROES

89PP



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.

EDAMAME HOMMUS gf v

RAINBOW CRACKER gf

SALMON NORI TACO gf

PORKY PARCELS

MFC gf

SOBA SALAD v

MISO BREAD v

SAKE BURRATA cbgf v

TUNA SASHIMI gf

SALMON NORI TACO gf

MFC gf

RAMEN SHORT RIB gf

MR. BEANS cbgf v

Add On!

À LA CARTE +
FEED ME MENU

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

2HRS OF
UNLIMITED
DRINKS

35PP @ LUNCH
49PP @ DINNER

WINE, BEER,
MR. M'S FROSÉ &
SELECT COCKTAILS

ALL MUST PARTICIPATE

Round One

SHISO EDAMAME gf v 11.5
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 25.5
Spencer Gulf Hiramasa Kingfish sashimi, crispy quinoa, green chilli, coriander, fennel, apple, lemon

TUNA SASHIMI gf 25.5
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 17.5 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

SAKE BURRATA gf v 19.5
Burrata, sake cucumber, shoyu chilli sesame dressing, nori chive oil

PRAWN ROLL 13.5 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) 22.5
Mr. M's handmade pork gyozas, chives, black bean chilli, sesame, soy & black vinegar sauce

LAMB BELLY BAO (2pc) 28.5
Crispy teriyaki lamb belly, wasabi yogurt, yuzu cucumbers, coriander, fresh mint

MFC gf 18.5 | 25.5
Miyagi Fried Chicken, Mr. M's secret seasoning, Japanese mayo

TEMPURA BROCCOLI v 19.5
Ramen seasoning, salted buffalo ricotta

SHIITAKE DUMPLINGS (5pc) v 20.5
Soy pickled shiitake mushrooms, shiso, mixed sesame seeds, chilli bean oil

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

Side Pieces!

MR. BEANS cbgf v 16.5
Charred green beans, spring onion, sesame oil, peanut sauce

SOBA NOODLE SALAD v 15.5
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 32.5
Shio Koji ginger marinated eggplant, Japanese curry hollandaise, roasted peanuts, shallots, spring onion, micro shiso

PORK BELLY UDON 35.5
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 46.5
40 hr slow-cooked jorim beef short rib, soy sesame ramen sauce, kohlrabi noodles, pickled radish, chive oil, micro herbs

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!