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 bold and sweet cocktails. Snack, sip and stay a while...

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

Specials

SLIP ON, SLIP OFF 19.5
The Melbourne classic gets a Miyagi twist
Stache House Melon, Triple Sec, tangerine saké, yuzu, lemon

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 79PP

EDAMAME HOMMUS *gf v*
RAINBOW TARTARE *gf*
SALMON NORI TACO *gf*
PORKY PARCELS
MFC *gf*
SOBA SALAD *v*

THE HEROES 99PP

MISO BUTTER FOCACCIA *v*
WAGYU TATAKI *gf*
TUNA SASHIMI *gf*
SALMON NORI TACO *gf*
MFC *gf*
GRILLED PORK CHOP *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
45PP @ LUNCH
59PP @ DINNER
SELECT COCKTAILS
LOCAL WINES, BEER
& MR. M'S FROSÉ

DETAILS IN OUR DRINKS MENU

CLICK HERE TO VIEW OUR VIRAL DIETARY MENU!

Round One

CRISPY CORN RIBS *cbgf v* 10.5
Seaweed and soy glaze, sesame seeds

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, green chilli yuzu kosho paste, sliced radish, spring onions

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

RAINBOW TARTARE *[M] gf* 24.5
Tuna, kingfish, salmon, zesty green mojo sauce, spring onion curls, tobiko roe, black sesame crackers

TOFU TARTARE *gf v* 23.5
Spiced silken tofu, fresh coriander, crispy shallots, yuzu mayo, black sesame crackers

SALMON NORI TACO *[A] gf* 19.5 ea
Huon Valley salmon belly, sushi rice, spicy napa cabbage, Japanese mayo, chilli oil
+4.5pp THE CHOICES

EGGPLANT NORI TACO *gf v* 18.5 ea
Spiced eggplant katsu, sushi rice, shibazuke mayo, crispy sweet potato
+4.5pp THE CHOICES

SAUCY SASHIMI *[A] cbgf* 27.5
Huon 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 *gf* 27.5
Margaret River MB9+ wagyu beef, tosazu sauce, pickled daikon, furikake, grilled spring onion

PORKY PARCELS *(5pc)* 23.5
Mr. M's handmade pork gyozas, chives, black bean chilli, sesame, soy & black vinegar sauce

PORK BELLY BAO *(2pc)* 29.5
24 hour slow-cooked pork belly, sansho pepper, apple, cabbage and pickled ginger

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*

Side Pieces!

MR. BEANS *cbgf v* 16.5
Charred green beans, spring onion, sesame 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 *cbgf v* 33.5
Shio Koji ginger marinated eggplant, Japanese curry hollandaise, shallots, spring onion, micro shiso

SCALLOP & YUZU UDON *[I] cbv* 38.5
Japanese scallops and nori udon noodles, yuzu, spring onion, tobiko roe, sake infused egg yolk sauce

MISO-MUNDI *[A] gf* 44.5
Crispy skin Humpty Doo barramundi, cucumber and edamame, roasted sesame and miso sauce, coriander

GRILLED PORK CHOP *gf* 46.5
Southern Highlands pork chop, cabbage, miso green sauce, puffed quinoa, sesame crunch
+4.5pp THE CHOICES

SHŌGUN WAGYU MB7+ 250g *cbgf* 76.5
Mulwarra Grain-fed Australian Wagyu, pickled ginger, light soy brown butter glaze
+19.5pp THE CHOICES

Finish Him!

LYCHEE BLOSSOM *gf cbv* 14.5
White chocolate panna cotta, lychee and strawberry, cherry blossom syrup, lemon balm