

Mr. Miyagi

SALT & VINEGAR EDAMAME

blanched soybeans, salt & vinegar, shichimi

SALMON NORI TACO

Huon Valley salmon belly, sushi rice, spicy napa cabbage, Kewpie mayo,
chilli oil

PRAWN AND GINGER DUMPLINGS

crispy sweet potato, Southern Rock lobster chilli bean oil,
spring onion

YUZU CORAL SALMON

Huon Valley sashimi grade salmon, sweet pickled persimmon, whipped miso
tofu, wasabi & citrus marinade, crispy rice noodles, shiso nori seasoning

48HR SLOW COOKED SHORT RIB

Southern Ranges slow cooked beef short rib, miso peanut satay, served
with rice

PUMPKIN TOAST

white chocolate & kabocha pumpkin ganache, honeycomb, yoghurt
sorbet, spiced pumpkin ice cream

*Menus are subject to change and dietary requirements can be accommodated

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ROOM FOR MORE? ADD ON

BANG BANG TUNA CRACKER \$11.5

fresh spicy Yellowfin tuna, cashew, avocado mousse,
black sesame rice crackers

SCHNITTY BAO \$11.5

ramen coated chicken schnitzel, kimchi tartare, kimchi cucumber

HIMALAYAN SALT SLAB KINGFISH \$27.5

Spencer Gulf Hiramasa kingfish, crispy quinoa, green chilli,
coriander, fennel, apple, lemon

HAPPY'S HANDROLL \$29.5

designed and created daily - ask us

WAGYU TATAKI \$29.5

O'Connor's full blood wagyu beef, nashi pear, puff rice, red
wine, pickled shallot, sesame ponzu, wasabi

TEMPURA BROCCOLI \$18.5

ramen seasoning, salted buffalo ricotta

MIYAGI FRIED CHICKEN \$25.5

marinated boneless chicken, MFC seasoning,
Kewpie mayo

CORIANDER PESTO PUMPKIN GNOCCHI \$28.5

butter tossed pumpkin gnocchi, dashi & coriander pesto, fresh
ricotta, soy pepitas



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