

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 and saucy 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 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 TARTARE gf
SALMON NORI TACO gf
PORKY PARCELS
MFC gf
SOBA SALAD v

MISO BUTTER FOCACCIA v
WAGYU TATAKI gf
TUNA SASHIMI gf
SALMON NORI TACO gf
MFC gf
BEEF SHORT RIB gf
MR. BEANS cbgf v

Add On!

A 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

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, green chili yuzu kosho paste,
radish slices, 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, sesame crackers

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
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 [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

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 sauce, crushed peanuts

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

BEEF 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, 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!