

# 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, Stache House Black Label, cold brew coffee, salted caramel, white chocolate foam

**MONTY'S MUSSELS & FOCACCIA** 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

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 

**THE CLASSICS**  
69PP 

**THE HEROES**  
89PP 

**EDAMAME HOMMUS** gf v  
**ROUND ONE\***  
**ROUND TWO\***  
**ROUND THREE\***

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

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

\*Select your favourite dish from each round!

Groups of 2-7 only.  
All must dine on the same selection.

## Round One

**SHISO EDAMAME** gf v 12.5  
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 26.5  
Spencer Gulf Hiramasa Kingfish sashimi, crispy quinoa, green chilli, coriander, fennel, apple, lemon

**TUNA SASHIMI** gf 27.5  
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 18.5 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

**PRAWN ROLL** 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

**LAMB BELLY BAO** (2pc) 29.5  
Crispy teriyaki lamb belly, wasabi yogurt, yuzu cucumbers, coriander, fresh mint

**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

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

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** 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

CLICK HERE TO VIEW OUR EXTENSIVE DIETARY MENU!