# 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 - iobs@mrmivagi.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!





to make

Planning an epic night with epic people?

PRIVATE DINING SPACE

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



**ROUND ONE\*** 

**ROUND TWO\*** 

**ROUND THREE\*** 

THE CHOICES

EDAMAME HOMMUS 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

**OYSTERS** cbgf

SALT SLAB (5pc) gf

TUNA SASHIMI gf

Blowtorched soybeans, shiso salt

Locally sourced, served with

shiso-ponzu, shallot dressing

Spencer Gulf Hiramasa Kingfish

coriander, fennel, apple, lemon

red miso tofu, puffed black rice

Tuna, kingfish, salmon, zesty green mojo

sauce, yuzu mayo, black sesame cracker

crispy shallots, yuzu mayo, sesame cracker

Huon Valley salmon belly, sushi rice, spicy

napa cabbage, Japanese mayo, chilli oil

Spiced silken tofu, fresh coriander,

Bluefin tuna, citrus ponzu,

RAINBOW CRACKER (2pc) gf

TOFU CRACKER (2pc) gf v

SALMON NORI TACO gf

EGGPLANT NORI TACO gf v

SAUCY SASHIMI cbgf

Spiced eggplant katsu, sushi rice,

Huon Valley salmon, whipped miso

rice noodles, shiso nori seasoning

tofu, wasabi & yuzu marinade, crispy

shibazuke mayo, crispy sweet potato

sashimi, crispy quinoa, green chilli,

THE CLASSICS

EDAMAME HOMMUS V RAINBOW CRACKER gf SALMON NORI TACO gf PORKY PARCELS MFC gf

6.5 ea | 1/2 doz 38

25.5

25.5

24.5

23.5

19.5 ea

17.5 ea

27.5

SOBA SALAD V

TUNA SASHIMI gf SALMON NORI TACO gf MFC gf RAMEN SHORT RIB gf MR. BEANS cbgf v

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

2HRS OF MISO BREAD V UNLIMITED SAKE BURRATA gf v **DRINKS** 35PP@LUNCH 49PP@DINNER

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

ALL MUST PARTICIPATE

#### Round Two

#### SAKE BURRATA gf v

19.5

13.5 ea

27.5

22.5

18.5

20.5

FEED ME MENU

Burrata, sake cucumber, shoyu chilli sesame dressing, nori chive oil

**PRAWN ROLL** 

Skull Island tempura prawn, honey soy mayo, shallots, micro herbs on a toasted brioche roll

WAGYU TATAKI cbgf

Margaret River MB9+ wagyu beef, puff rice, sesame ponzu, honeydew melon, red wine shallots, capers, watercress

PORKY PARCELS (5pc)

Mr. M's handmade pork gyozas, chives, black bean chilli, sesame, soy & black vinegar sauce

LAMB BELLY BAO (2pc)

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

TOM YUM TOFU gf v

Pressed silken tofu, tom yum mushrooms, young coriander, daikon, chilli, sesame oil

SHIITAKE DUMPLINGS (5pc) v

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!