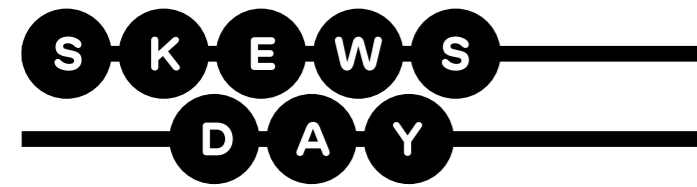


# Mr. Miyagi

## Specials

**YAKI-GLAZED SKEWER (2pc) gf** **14.5**  
Charred spiced black angus skewer, glazed in rich teriyaki with Japanese curry beurre monté

## \$2 YAKITORI



**MR. M's \$2 SKEWSDAYS (AVAILABLE TUESDAYS ONLY)** **2 ea**

**YAKI-GLAZED SKEWER gf**  
Charred spiced black angus skewer, glazed in rich teriyaki with Japanese curry beurre monté

## 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

**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**  
69PP

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



**THE HEROES**  
89PP

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

## 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!

À 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!