

The Izakaya Spirit

Mr. Miyagi is our playful twist on Izakaya dining. A menu made for sharing, bold flavours and a curated list of bold and sweet 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

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
79PP

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

THE HEROES
99PP

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!

À LA CARTE +
FEED ME MENU

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

**2HRS OF
UNLIMITED
DRINKS**

45PP @ LUNCH
59PP @ 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,
sliced radish, 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, black 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
+4.5pp THE CHOICES

EGGPLANT NORI TACO gf v 18.5 ea
Spiced eggplant katsu, sushi rice,
shibazuke mayo, crispy sweet potato
+4.5pp THE CHOICES

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

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
+4.5pp THE CHOICES

SHŌGUN WAGYU | MB7+ 250g 76.5
Mulwarra Grain-fed Australian Wagyu, pickled
ginger, light soy brown butter glaze
+19.5pp THE CHOICES

Finish Him!

CHOCOLATE MESS gf 14.5
Rich Valrhona chocolate panna cotta,
salted almond chocolate soil, honeycomb,
miso-chocolate brownie

Cocktails

	BLOSSOM MY CHERRY <i>Floral and dangerously refreshing Cherry blossom liqueur, yuzu and sake</i>	24.5
	CHARLIE DOES TOKYO <i>Our twist on a classic Sloe gin, umeshu, apricot liqueur, yuzu, lime</i>	24.5
	YUKIE MAKES A PORNO <i>Naughty but nice Gin, blood orange liqueur, Stache House Passionfruit, white chocolate, aquafaba</i>	24.5
	PONYO PALOMA <i>Reposado tequila, Pampelle, Montenegro, Comet grapefruit, quandong, grapefruit soda, orange sherbet</i>	23.5
	COLD DRIP MARTINI <i>Mr. M's espresso martini Shochu, vodka, Stache House Black Label, cold brew coffee, white chocolate foam</i>	25.5
	SALTED CARAMEL MARTINI <i>A little sweet. A little salty. Very easy to love. Shochu, vodka, cold brew coffee liqueur, salted caramel, white chocolate and sake foam</i>	25.5
	RAINBOW ROAD <i>House infused skittle vodka, Limoncello, raspberry syrup, lemon juice, aquafaba</i>	24.5
	SANCHEZ DOES KYOTO <i>Spicy Japanese margarita House infused chilli tequila, yuzu, lime, agave</i>	26.5
	HELLO KITTY SOUR <i>Sweet & fruity Vodka, Stache House Lychee, lemon, aquafaba</i>	26.5
	LOST IN NEGRONI <i>Bittersweet with a little heat Szechuan gin, sweet vermouth, orange bitters, lime juice, sugar syrup</i>	24.5

Frozen Cocktails

	MR. M'S FROSÉ <i>The boys call it brosé Frozen rosé, love, secrets</i>	18.5
	MR. M'S HARD YUZU <i>Harder rated alcoholic Yuzu A frozen hit of vodka and fresh yuzu</i>	18.5

0% Alcohol Cocktails

	HOMEMADE YUZUADE <i>Yuzu, sugar, mint, soda</i>	14.5
	LITTLE LYCHEE <i>Lychee, pineapple, grapefruit, lemon</i>	15.5
	SOBER SEÑORITA <i>Watermelon syrup, yuzu, apple juice, lime juice, sherbet rim</i>	15.5
	SURPRISE ME <i>Leave it to Mr. M, he'll look after you</i>	14.5

Saké

<i>Mr. M keeps a small but particular sake collection. Chances are, you won't know the difference. But trust us, these are the best sakes and you will love them.</i>			60ml	300ml
SAKURA MASAMUNE MIYAMIZU-NO-HANA Rice: Yamadanishiki (Hyogo) ABV: 15.5%, SMV +3.0, 65% polished rice	12.5	44.5		
Dry with a mild fruity aroma				
SANZEN JUNMAI DAIGINJO OMACHI Rice: Omachi ABV 16.5% 50% polished rice	13.5	46.5		
Fruity aromatic saké with floral notes and a dry finish				
MÙA CRAFT SAKÉ CLASSIC NAMA Rice: ST25 (Sóc Trăng) ABV 14% Craft saké	10.5	41.5		
Fresh, aromatic saké with lychee, pear and white grape, a creamy texture and crisp finish				
MÙA CRAFT SAKE PINEAPPLE CHILLI Rice: ST25 (Sóc Trăng) ABV 8% Craft saké	18.5	74.5		
Bright, fruity saké with pineapple notes, gentle chilli and a refreshing finish				

Umeshu

<i>Sweet and sour Japanese liqueur made from ume plums that are soaked in shōchū and sugar.</i>			60ml	300ml
UMENOYADO YUZUSHU Natural yuzu citrus is squeezed and its juice is added into saké. It is elegantly sweet and refreshingly tart. Perfect as a digestive	15.5	60.5		
UMENOYADO UMESHU Plum infused rice wine, floral stonefruit aroma, sweet and tart plums with candied apricots	13.5	50.5		

Mr. Miyagi

Sparkling & Champagne

VILLA FRESCO	Prosecco – King Valley, VIC	15.5/74
CHANDON	Brut NV – Yarra Valley, VIC	89
VEUVE CLICQUOT	NV Imperial Cuvée Brut – Reims, France	199
DOM PERIGNON	2013 Brut – Epernay, France	599

Sparkling Rosé

CHANDON	Brut Rosé NV – Yarra Valley, VIC	89
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White Wine

MR. M’S HOUSE BLANCO	2025 Pinot Gris – Limestone Coast, SA	15.5/74
KŪKŪ	2024 Sauvignon Blanc – Marlborough, NZ	17.5/89
MARNONG ESTATE	2024 Chardonnay – Sunbury, VIC	17.5/89
PIZZINI	2024 Riesling – King Valley, VIC	17.5/89
PIZZINI	2024 Skin Contact Orange – King Valley, VIC	19.5/99
KANGARILLA ROAD	2025 Pinot Grigio – Adelaide Hills, SA	89
ROB DOLAN TRUE COLOURS	2023 Chardonnay – Yarra Valley, VIC	94
PARINGA ESTATE	2025 Pinot Gris – Mornington Peninsula, VIC	99
PORT PHILLIP ESTATE	2025 Balnarring Chardonnay – Mornington Peninsula, VIC	119
BANNOCKBURN VINEYARDS	2025 Chardonnay – Geelong, VIC	159

Rosé

MR. M’S PINK	2025 Rosé – Limestone Coast, SA	15.5/74
MINUTY M	2024 Rosé – Côtes de Provence, France	94
WHISPERING ANGEL	2024 Rosé – Côtes de Provence, France	139

Red Wine

MR. M’S HOUSE ROSSO	2024 Merlot – Limestone Coast, SA	15.5/74
MARNONG ESTATE	2024 Pinot Noir – Sunbury, VIC	17.5/89
LEEUWIN ESTATE SIBLINGS	2023 Shiraz – Margaret River, WA	17.5/89
PAXTON	2024 Tempranillo – McLaren Vale, SA	84
MEDHURST	2025 Pinot Noir – Yarra Valley, VIC	99
PARINGA ESTATE	2021 Peninsula Shiraz – Mornington Peninsula, VIC	109
PORT PHILLIP ESTATE	2025 Morillon Pinot Noir – Mornington Peninsula, VIC	139
BANNOCKBURN VINEYARDS	2025 De La Terre Pinot Noir – Geelong, VIC	169

0% Alcohol Wine

TREAD SOFTLY	2022 Pinot Grigio – SA	14.5
TREAD SOFTLY	2022 Pinot Noir – SA	14.5

Beer on Tap

SAPPORO PREMIUM	Japanese Lager – 5.0% ABV 380ml	15.5
COOPERS	Original Pale Ale – 4.5% ABV 380ml	13.5

Cans

SAPPORO SILVER MAN CAN	Japanese Lager – 5.0% ABV 650ml	21.5
SAPPORO BLACK MAN CAN	Japanese Dark Lager – 5.0% ABV 650ml	21.5
YEBISU PREMIUM CAN	Japanese Lager – 5.0% ABV 350ml	16.5
BILLY THE MID	Mid Strength Beer – 3.5% ABV 375ml	13.5
HEAPS NORMAL	Another Lager – Less than 0.5% ABV 375ml	12.5
COLONIAL BREWING CO.	Bertie Apple Cider – 4.6% ABV 375ml	13.5
YOUNG HENRYS	Pale Ale – 4.8% ABV 375ml	15.5

*vintages may be subject to change – feel free to ask us!



Japanese Whisky

NIKKA DAYS	21.5
NIKKA FROM THE BARRELL	24.5
NIKKA YOICHI	29.5

Blended Whisky

CHIVAS REGAL 12YO	14.5
JAMESON	14.5
CANADIAN CLUB	14.5

Bourbon / Rye Whiskey

OLD FORESTER	14.5
BULLEIT BOURBON	14.5
MAKER’S MARK BOURBON	14.5
BULLEIT ‘95’ RYE	16.5
MASTERSON’S 10YO RYE	33.5

Scottish Whisky

GLENMORANGIE 12YO	17.5
ARDBEG 10YO	18.5
LAGAVULIN 16YO	28.5

Gin

SUNDAYS GIN	14.5
BEEFEATER	14.5
HAYMANS SLOE GIN	14.5
LITTLE MISS YOKO LYCHEE GIN	15.5
FOUR PILLARS RARE DRY GIN	16.5
HENDRICKS	17.5
FOUR PILLARS BLOODY SHIRAZ	17.5

Tequila

ROOSTER ROJO REPOSADO	15.5
1800 COCONUT TEQUILA	16.5
DON JULIO BLANCO	19.5

Rum

BACARDI BLANCA	13.5
MALIBU	13.5
HAVANA CLUB ESPECIAL	13.5
KRAKEN	15.5
JIMMYRUM SILVER	15.5
GOSLING BLACK SEAL	16.5
DIPLOMATICO RESERVA EXCLUSIVA	18.5
PLANTATION PINEAPPLE	16.5
PLANTATION OFTD	22.5

Vodka

ISLA VODKA	14.5
BELVEDERE	16.5
GREY GOOSE	17.5

Aperitif / Digestif

AVERNA	11.5
MONTENEGRO AMARO	11.5
CAMPARI	11.5
APEROL	11.5
HENNESSY	12.5

Mr. Miyagi