



GINZA
MIYAZAKI
Japanese Restaurant

*Culinary experience showcasing Modern
Japanese Cuisine with a
Globalized twist*

Entree

Wagyu Beef Carpaccio	\$22
Citrusy homemade ponzu dressing and umami sesame aioli.	
Wagyu Beef Carpaccio with soba noodle	\$25
Beef slice thinly, serve with cold soba noodle salad and dressed with citrusy homemade Ponzu dressing.	
Smokey Bay oysters	\$22/\$38
(Half dozen/ 1 dozen)	
Sashimi Platter	\$20
Chef choice for seasonal fish and seafood	
Assorted tempura	\$18
Mixture of seasonal vegetables, prawns, and Seasonal fish.	
Miyako sushi platter	\$38
Chef selection 10 pieces nigiri	
Hot And Cold Mixed seafood platter	\$99
Soft shell crab and mixed tempura, sashimi, sushi, and oysters	
Tako Karaage	\$18
Japanese Style Deep Fried Octopus	
Chicken Karaage	\$15
Japanese Style Deep Fried Chicken	
Agedashi Tofu (4)	\$10
Japanese Style Deep Fried Tofu	
Prawns Tempura	\$28
Japanese Tempura Prawns for 6 pieces	

Main

Japanese Soy Glazed Short Rib (Cha Shu) Udon Noodle	\$38
24 hours slow cooked beef short ribs, miso daikon broth and small condiments	
300grm Wagyu Beef Scotch Fillet Don	\$48
Ker wee grain feed wagyu, yakiniku sauce, tempura seasonal vegetables	
Pork tonkatsu	\$33
Takane rice, kanjira, Onion marmalade and white sesame katsu sauce	
Teriyaki king Salmon Bento	\$35
Pan seared king salmon bento set, condiments of the day.	
Soy glaze grilled Barramundi	\$32
Steam Rice with Grilled Barramundi	
Sashimi Don	\$40
Mixed fresh seafood of the day serves with Japanese rice, miso soup, and small condiments.	
King George Whiting and chip	\$35
Crispy and light batter Whiting and furikake chips with homemade wasabi and Lime aioli	
Unagi Don	\$33
Japanese Grilled Eel, yakiniku sauce, tempura seasonal vegetables	
Wagyu Beef Sukiyaki Hot Pot (Serving for 2pp)	\$80
Homemade Sukiyaki Broth with Seasonal Vegetable, tofu, and M5 Sliced Wagyu Beef (200grm)	
Japanese Premium BBQ Palter (Serving for 2pp, Booking Advance only)	\$120
M5 Wagyu Beef, Seasonal Seafood and Seasonal Vegetable	

Sides

Japanese potato salad	\$10
Soft Tofu Garden salad with wafu dressing	\$10
Furikake fries with wasabi aioli	\$10
Octopus karaage with sweet chilli and lime	\$12
Stir fried seasonal greens with garlic butter	\$10

Dessert

Green tea cheesecake, mochi cream daifuku with black sesame ice cream	\$16
Japanese mochi ice cream and red bean	\$7.5ea
Gelato	\$5ea
Green tea	
Black sesame	
Mango sorbet	

Vegan options

Sukiyaki hotpot for 1 serving	\$30
Vegetarian Tempura	\$25
Sushi platter	\$28
Stir-fried Soba	\$25



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