

À la carte

アラカルト

Enjoy the wide selection of Mikazuki's menu items and have fun exploring the options!





12

Wafu Oyster

fresh oyster / ponzu / shallot

\$32.5(6pcs)

\$21.5(4pcs)



13

Oyster Tiradito

fresh oyster / coriander / chilli / yuzu sauce

\$34(6pcs)

\$22.5(4pcs)



14

Oyster Jalapeño Salsa

fresh oyster / jalapeño dressing / salsa

\$34(6pcs)

\$22.5(4pcs)



15

MK Oyster Medley

assorted mikazuki oyster with 3 kinds of flavour

\$34.5(6pcs)

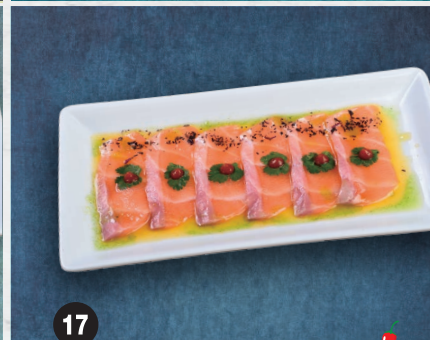


16

Kingfish Tiradito

fresh Kingfish / coriander / chilli / dill oil / yukari / yuzu sauce

\$16.5



17

Salmon Tiradito

fresh salmon / coriander / chilli / dill oil / yukari / yuzu sauce

\$16.5



18

Kingfish yuzu pon

kingfish / jalapeño / coriander / garlic / yuzu ponzu

\$21.5



19

Wagyu Tataki

seared wagyu beef / crispy garlic / onion / ponzu

\$15.5



20

Spicy Sashimi Taco

fresh cubed sashimi / spicy mayo / kimchi vinaigrette / avocado / taco shell

\$12.6(2pcs)



21

Jalapeño Salmon Carpaccio

fresh salmon / coriander / chilli / jalapeño dressing / salsa

\$16.5

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サラダ Salad

MIKAZUKI tofu salad, mushroom salad, and sashimi salad have several advantages. Firstly, they are all healthy and packed with essential nutrients. Secondly, they are versatile and can be enjoyed as a light meal or as a side dish to complement a larger meal. Thirdly, they offer a balance of textures and flavors, with the creaminess of the tofu, the earthiness of the mushrooms, and the freshness of the sashimi. Lastly, they are visually appealing, with vibrant colors and artistic presentations that are sure to impress.

25

Soft Shell Crab Salad \$21.5

crispy soft shell crab & garden greens
w/ sesame dressing



22

Spicy Garlic Green Salad \$10.5

garden greens / spicy garlic dressing



26

Yuzu Avocado Salmon Salad \$19

sliced salmon, avocado and garden greens /
yuzu & shoyu dressing / smelt roe



23

Tofu Salad \$11.5

momen tofu / garden greens / sesame dressing



27

Chirashi Salad \$23.5

sashimi pieces / tamago / garden greens / yuzu ponzu /
soy dressing / tempura flake / mayo / bitter soy glaze /
tobiko



24

Seaweed Salad \$12

seaweed / garden greens / shoyu dressing



28

Sashimi Salad \$19.5

chef's daily selection of fresh fish and crab salad /
seaweed salad / shoyu dressing / tobiko





31

Plain Udon \$14

soy dashi flavoured white wheat noodle soup / seaweed topped / shallot / fish cake / soybean curd / tempura flakes



32

Tempura Prawn Udon \$17

soy dashi flavoured white wheat noodle soup & seaweed / shallot / fish cake / soybean curd / tempura flakes / tempura prawn



33

Kara-age Udon \$16

soy dashi flavoured white wheat noodle soup & seaweed / shallot / fish cake / soybean curd / tempura flakes / fried chicken kara-age



34

Curry Kara-age Noodle \$16.5

Japanese curry / ramen or udon noodle / chicken kara-age / egg / fish cake / shallot / sesame / tempura flake



35

Pork Katsu Udon \$17.5

Soy dashi flavoured white wheat noodle soup / pork katsu / shallot / fish cake / soybean curd / seaweed



36

Chicken Katsu Udon \$17

Soy dashi flavoured white wheat noodle soup / chicken katsu / shallot / fish cake / soybean curd / seaweed

うどん Udon

Mikazuki's udon noodles are a delicious source of carbohydrates and fiber, and they can be enjoyed in a variety of dishes. However, please note that they contain gluten, soy, egg, sesame, fish products, and may contain traces of nuts. They are dairy-free, making them a great option for those with lactose intolerance or dairy allergy.

Udon add-ons

Kara-age (3pcs)	\$4
Tempura prawn (1pc)	\$3.5
Onsen egg	\$1.5
Kimchi	\$3
Nori seaweed (2sheets)	\$1

MIKAZUKI

Tonkotsu ramen

豚骨スープ

TONKOTSU = Pork Soup Base

Our tonkotsu ramen boasts a rich and creamy broth, made by emulsifying pork bones for 24 hours. While our ramen is dairy-free, please note that it does contain gluten, soy, and egg products and may contain traces of nuts, sesame, pork, and fish. We invite you to enjoy the wide selection of toppings and flavors we offer to make your Mikazuki ramen experience truly delightful.

MIKAZUKI



41

Tonkotsu Shoyu \$18.5

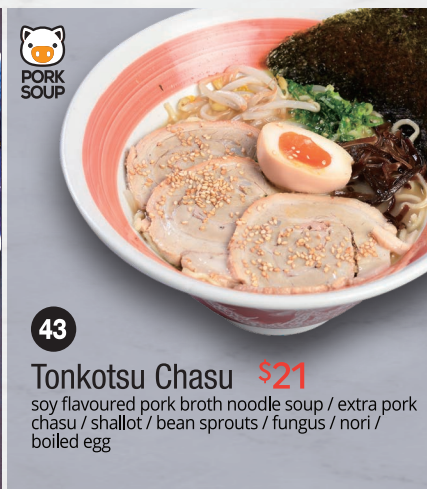
soy flavoured pork broth noodle soup / shallot / bean sprouts / fungus / nori / boiled egg / pork chasu



42

Tonkotsu Miso \$18.5

miso flavoured pork broth noodle soup / shallot / bean sprouts / fungus / nori / boiled egg / crispy onion / pork chasu



43

Tonkotsu Chasu \$21

soy flavoured pork broth noodle soup / extra pork chasu / shallot / bean sprouts / fungus / nori / boiled egg



44

Tonkotsu Spicy Miso \$19

spicy miso flavoured pork broth noodle soup / shallot / bean sprouts / fungus / nori / boiled egg / pork chasu / crispy onion / chilli oil / chili thread



45

Pork Tantan Ramen \$20.5

spicy sesame flavoured pork broth noodle soup / pork mince / shallot / fungus / bean sprouts / nori / boiled egg



46

Tonkotsu Black Shoyu \$19

soy flavoured pork broth garlic noodle soup / shallot / bean sprouts / fungus / fried garlic / nori / boiled egg / pork chasu / bamboo shoot / black garlic oil



47

Signature MK Ramen \$21

tonkotsu shoyu base ramen / shallot / bean sprout / fungus / nori / boiled egg / bamboo shoot / pork chasu / fried garlic / homemade chilli / black garlic oil



48

Volcano Ramen \$19.5

super spicy flavoured pork broth noodle soup / shallot / bean sprout / fungus / nori / boiled egg / pork chasu / crispy onion / chilli / seasoning spicy / homemade chilli

Big meal

LARGE SIZE
(size up your ramen)
PLUS **\$4**

大盛

KAE-DAMA
(extra noodle refill)
PLUS **\$4**

替玉



51

Tori Shoyu \$17.5

soy flavoured chicken broth noodle soup / shallot / bean sprouts / fungus / bamboo shoot / nori / boiled egg / chicken chasu / fish cake



52

Tori Miso \$17.5

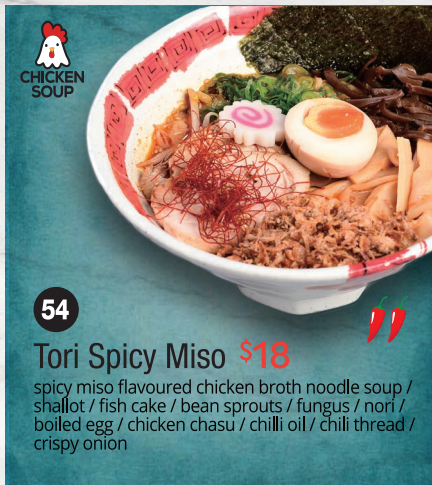
miso flavoured chicken broth noodle soup / shallot / bean sprouts / fungus / bamboo shoot / nori / boiled egg / chicken chasu / fish cake / crispy onion



53

Tori Kara-age \$18.5

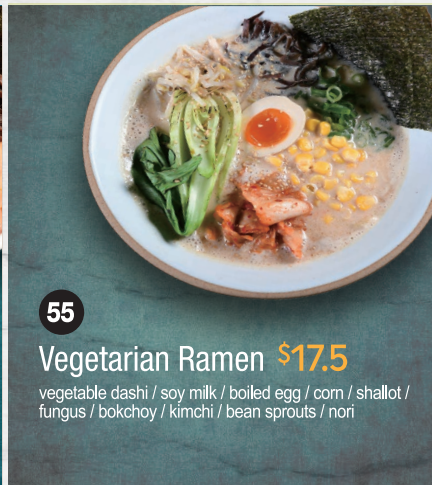
soy flavoured chicken broth noodle soup / karaage chicken / shallot / bean sprouts / fungus / bamboo shoot / nori / boiled egg / fish cake



54

Tori Spicy Miso \$18

spicy miso flavoured chicken broth noodle soup / shallot / fish cake / bean sprouts / fungus / nori / boiled egg / chicken chasu / chilli oil / chili thread / crispy onion



55

Vegetarian Ramen \$17.5

vegetable dashi / soy milk / boiled egg / corn / shallot / fungus / bokchoy / kimchi / bean sprouts / nori

Big meal

LARGE SIZE
(size up your ramen)

PLUS \$4

大盛

KAE-DAMA
(extra noodle refill)

PLUS \$4

替玉

Tori ramen

鳥ガラスープ

TORI = Chicken Soup Base

Our chicken-based ramen offers a lighter and milder flavor compared to our pork-based ramen, which has a rich and savory taste. The chicken broth is made by simmering chicken bones for hours, resulting in a clear and delicate broth that's perfect for those who prefer a less heavy and greasy soup. However, don't underestimate the flavor of our chicken ramen - it's still packed with umami and pairs perfectly with our toppings and noodles.

MIKAZUKI

Extra Topping

Chasu 1pc \$3
Chicken Chasu 2pcs \$3
Kara-age 3pcs \$5
Kimchi \$4

Boiled Egg \$2.5
Onsen Egg \$2.5
Butter \$1.5
Bamboo shoot \$2

Seaweed Garlic Butter \$2.5
Roasted Garlic \$1
Homemade spicy sauce \$1

Fresh Chilli \$1.5
Coriander \$2
Sweet Corn \$1.5

Rice Bowl

どんぶり

Donburi is a Japanese dish that consists of a bowl of rice topped with various ingredients, such as meat, seafood, vegetables, and eggs. It is a popular and filling meal that can be enjoyed at any time of the day.

Seaweed Garlic Butter Wagyu Beef Don **\$23.5**

wagyu beef / rice / onsen egg / pickles / crispy onion / teriyaki / sesame / shallot / seaweed butter

70



61

Grilled Teriyaki Chicken Don **\$18**

braised char-grilled chicken / rice / onsen egg / pickles / crispy onion / sesame / teriyaki sauce / aioli



64

Teriyaki Wagyu Beef Don **\$21.5**

Wagyu beef / rice / onsen egg / pickles / crispy onion / teriyaki / sesame / shallot



67

Chicken Nanban Don **\$18**

crispy chicken / rice / nori / pickles / crispy onion / shallot / japanese tartar sauce / sweet vinegar

62

Seaweed Garlic Butter Chicken Don **\$18.5**

braised char-grilled chicken / onsen egg / rice / pickles / crispy onion / sesame / teriyaki sauce / aioli / seaweed butter



65

Ten Don **\$19.5**

assorted prawn & vegetable tempura / rice / dipping sauce / crispy onion / pickles / boiled egg



68

Sweet Chilli Chicken Kara-age Don **\$18.5**

fried chicken kara-age / sweet chilli sauce / onsen egg / pickles / crispy onion

63

Kara-age Chicken Don **\$19.8**

fried chicken kara-age / rice / onsen egg / pickles / crispy onion / spicy mayo / nori



66

Eel Don **\$28**

grilled eel / rice / ginger / sesame / shallot / nori / onsen egg



69

Chilli Pork Don **\$19**

stir fried pork / chilli sauce / rice / onsen egg / crispy onion / pickles / sesame / shallots



71

Chicken Katsu Curry Don \$18.5

japanese chicken katsu / rice / pickles / crispy onion /
japanese curry / shallot



72

Pork Katsu Curry Don \$19.5

japanese pork katsu / rice / pickles / crispy onion /
japanese curry



73

Chicken Kara-age Curry Don \$18.5

japanese chicken kara-age / rice / pickles / crispy onion /
shallot / japanese curry



74

King Prawn Katsu Curry Don \$24.5

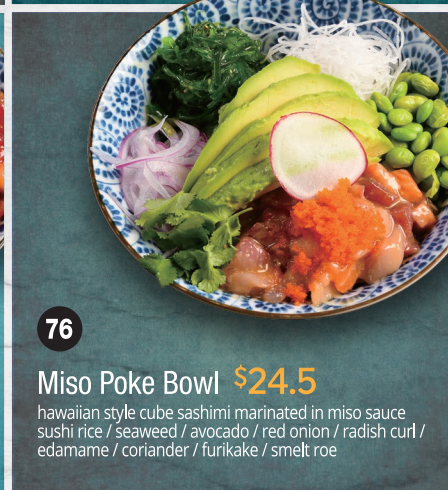
japanese king prawn katsu / rice / pickles / crispy onion /
japanese curry



75

Shoyu Poke Bowl \$24.5

hawaiian style cube sashimi marinated in soy poke sauce
sushi rice / seaweed / avocado / red onion / radish curl /
edamame / coriander / furikake / smelt roe



76

Miso Poke Bowl \$24.5

hawaiian style cube sashimi marinated in miso sauce
sushi rice / seaweed / avocado / red onion / radish curl /
edamame / coriander / furikake / smelt roe



77

Spicy Poke Bowl \$24.5

hawaiian style cube sashimi marinated in spicy sauce
sushi rice / seaweed / avocado / red onion / radish curl /
edamame / coriander / furikake / smelt roe



add
mini salad
miso soup
\$3.0

Must order together with Rice Bowl Menu

Sides

Steamed Rice \$3
Miso Soup \$3
Seaweed Salad (S) \$3

MIRAZUKI

MIKAZUKI

Main

XIV

81

Mushroom Tobanyaki

\$20.5

assorted mushrooms / seaweed garlic butter / creamy sauce / rice



82

Hokkaido Scallop tobanyaki

\$42

baked hokkaido scallop / rice / mushroom / crab salad / shallot / tuna shavings / creamy sauce / masago / spicy sauce



86

Sweet Chilli Chicken Kara-age

\$19.5

fried chicken / sweet chilli sauce / fresh salad / home dressing



83

Prawn & Vegetable Tempura

\$24.5

prawn & seasonal vegetable tempura / dipping sauce / pepper vinaigrette



84

Prawn Tempura

\$17.8

4 pcs prawn tempura / dipping sauce / pepper vinaigrette



85

Kara-age Chicken Main

\$19.5

fried marinated chicken / spicy mayo / teriyaki sauce



Sides

Steamed Rice \$3

Miso Soup \$3

Seaweed Salad (S) \$3



87

Chicken Nanban Main \$20

crispy chicken / Japanese tartar sauce /
green salad / shoyu dressing



88

Teriyaki Chicken Main \$19.5

grilled chicken / teriyaki sauce / seaweed /
green salad / shoyu dressing / aioli



89

Teriyaki Wagyu Beef Main \$24.5

grilled wagyu beef / teriyaki sauce / green salad /
shoyu dressing



90

Teriyaki Furikake Salmon Main \$28.8

cooked salmon / teriyaki sauce / Japanese
seasoning green salad / shoyu dressing



91

Chicken Katsu Main \$20.5

Japanese style crumbed chicken schnitzel /
Japanese BBQ sauce / green salad /
shoyu dressing



92

Pork Katsu Main \$21.5

Japanese style crumbed pork schnitzel / Japanese
BBQ sauce / green salad / shoyu dressing

MIKAZUKI Main

× 1 2



93

Chilli Pork Main \$20.5

stir fried pork belly / sweet & spicy sauce / green salad /
shoyu dressing



Sushi Rolls

寿司ロール

Rainbow Roll \$18

crab mix / avocado / salmon / kingfish /
tuna / ebi / sesame / mayo

105



100

Lava Roll \$27.5

baked scallops / crab mix /
avocado / spicy creamy sauce /
soy glaze / smelt roe / sesame /
shallots



101

Volcano Roll \$27

baked scallops / crab mix /
avocado / creamy sauce
soy glaze / smelt roe / sesame /
shallots



102

Aburi Salmon Roll \$18.5

avocado / cucumber / crab stick / seared salmon /
MK creamy sauce / soy glaze / crispy potato



103

Tasmanian Roll \$17.5

avocado / cucumber / crab stick / salmon /
crispy rice ball



104

Crunchy Roll \$16.5

tempura prawn / cucumber / smelt roe /
crunchy / soy glaze / mayo



106

Soft Shell Crab Roll \$20.5

asparagus / avocado / cucumber / crab salad
soft shell crab / mayo / smelt roe



107

Spicy Salmon Roll \$16

salmon / chili garlic / cucumber / sichimi chili powder /
spicy mayo / red tempura flakes



108

Spicy Raw Tuna Roll \$19

raw tuna / chili garlic / cucumber / sichimi chili
powder / spicy mayo / red tempura flakes



109 Salmon & Avo Roll **\$14**
fresh salmon / avocado / sesame seed



110 Cooked Tuna & Avo Roll **\$10.5**
cooked tuna / avocado / sesame seed / mayo



111 Raw Tuna & Avo Roll **\$17**
raw tuna / avocado / sesame seed



112 Chicken Katsu & Avo Roll **\$10.5**
chicken katsu / avocado / sesame seed / mayo



113 Dragon Roll **\$19**
tamago / avocado / cucumber / eel / soy glaze / sesame seed



114 Vegetarian Roll **\$10**
asparagus / cucumber / avocado / inari / sesame
VEGAN



Sushi Rolls 寿司ロール

King Crab Roll **\$18.5**
avocado / crab stick / cucumber /
cooked crab meat / mayo / crispy rayu

115



Sushi rolls are a popular Japanese dish that typically consists of vinegared rice and various fillings, such as seafood, vegetables, and sometimes fruits, wrapped in nori seaweed and sliced into bite-sized pieces. There are many different types of sushi rolls, including traditional rolls like the California roll and more modern fusion rolls that incorporate different cuisines and flavors. Sushi rolls are often served with soy sauce, wasabi, and pickled ginger, and are a favorite among sushi lovers around the world.

add
extra creamy sauce **\$1.5**

刺身 Sashimi



One of our popular Japanese dishes is called sashimi, which is a fresh and thinly sliced raw fish or seafood that is served with soy sauce, wasabi, and ginger. At our restaurant, we use only the freshest ingredients and skilled techniques to prepare our sashimi daily.

Sashimi is all about balance, as it requires the perfect combination of texture, flavor, and aroma to be enjoyed to the fullest. It's a delicacy that is highly appreciated in Japan and all over the world.

some fish may not be available
depending on seasonal produce

130 Salmon & Oyster \$49.5



121

Salmon Sashimi (S) \$12.9



122

Kingfish Sashimi (S) \$15.8



123

Tuna Sashimi (S) \$17



124

Salmon Sashimi (M) \$20.8



125

Salmon & Tuna Sashimi (M)
\$24



126

Assorted Sashimi (M) \$28.8



127

Salmon Sashimi (L) \$35.8



128

Salmon & Tuna Sashimi (L)
\$40.8



Sashimi Deluxe \$54

129





131 Salmon Sushi
(4pcs) \$11.8



132 Aburi Salmon Sushi
\$16.5



133 Assorted Aburi Sushi \$18



134 Hokkaido Scallop
Aburi Sushi (4pcs) \$21.5



137 Sushi Aussie
\$31.5



135 Assorted
Sushi (S) \$17



Assorted
Sushi (M) \$32
136



Omakaze Sushi \$45.5 139

138 Sushi Tsukiji
\$32

寿司 Sushi

You can enjoy sushi in the traditional Japanese way. It is usually eaten with chopsticks, but it is also acceptable to eat with your hands. Simply dip a piece of sushi into the soy sauce and enjoy. Be careful not to use too much soy sauce, as it can overpower the delicate flavor of the fish. Take your time to savor the taste and texture of the fish. Once you have finished eating all the sushi, it is recommended to cleanse your palate and aid digestion with a cup of green tea.



a la carte アラカルト



- 150. Salmon Nigiri \$3.0
- 151. King Fish Nigiri \$3.5
- 152. Tuna Nigiri \$5.0
- 153. White Fish Nigiri \$3.5
- 154. Ebi Nigiri (Cooked Prawn) \$3.5
- 155. Scallop Nigiri \$6.5
- 156. Eel Nigiri \$7.0

- 157. Tamago Nigiri \$3.0
- 158. Salmon Belly Nigiri \$4.0
- 159. Kingfish Belly Nigiri \$4.5
- 160. Smelt Fish Roe Gunkan \$4.0

MIRAZUKI

寿司 Sushi & Sashimi 刺身

Platters may differ from the photos due to seasonal produce

141

Salmon Lover \$34.5



142

Sushi & Sashimi Combo \$42.5



143

Deluxe Sushi & Sashimi Set \$58



144

Deluxe Sashimi Set \$68



201

Vanilla Mochi \$10



203

Black Sesame Ice cream \$7



202

Green Tea Mochi \$10

204

Green Tea Ice cream \$7

デザート Dessert

おまかせ



145 MK Sashimi Platter \$89



146 MK Sushi & Sashimi Platter \$91.5



147

Chef's Sashimi Omakase \$120

おまかせ
Omakase

Platters may differ from the photos due to seasonal produce



MIKAZUKI

Hot pot

ホットポット

Wagyu Beef Hot Pot
\$56

182



Pork Belly Ramen Hot Pot
\$47.8

183



Wagyu Beef Mini Hot Pot
\$19.8

184



add

- Wagyu Beef (200g) \$21
- Pork Belly \$17
- Assorted Vegetable \$8
- Ramen or Udon Noodle \$4



Gluten Free options

- Edamame (traces of Nut, sesame)
- Salmon Avocado Salad (no dressing)
- Yuzu Avocado Salad (no dressing)
- Tofu Salad (no dressing)
- Shoyu Poke Bowl (no dressing)
- Spicy Poke Bowl (no dressing)

- Miso Poke Bowl (no dressing)
- Tasmanian Roll
- Salmon & Avo Roll
- Cooked Tuna & Avo Roll
- Fresh Tuna & Avo Roll
- Vegetarian Roll

Vegetarian dishes list

- Edamame
- Agedashi Tofu :
Contains Traces of Fish
(Dashi, Tuna shaving)
- Eggplant Miso
- Tofu Salad
- Seaweed Salad

- Deep Fried Gyoza
- Mixed Green Salad
- Crispy Brussel Sproutes
- Vegetarian Ramen
- Vegetarian Roll

Welcome to **MIKAZUKI**

where Japanese cuisine is elevated to a new level of excellence. Our restaurants offer an exceptional dining experience, combining the best of both Eastern and Western culinary traditions to create a menu that is truly unique.

Located at the ground floor of UWS Parramatta city campus, 23 Morwick St. Strathfield, 1 Glen St. Eastwood, and 380 Victoria Ave, Chatswood, our chefs craft a stunning array of dishes that are sure to tantalize even the most refined palates.

We invite you to join us for a taste of the simplicity and delicacy of modern Japanese cuisine at Mikazuki, where we are confident that your dining experience will be nothing short of exceptional. Do try our signature dishes, which showcase the best of our culinary artistry.



The Mikazuki's **Philosophy**

At Mikazuki, we believe that food is not only essential to life, but it should also be a shared experience with friends and family. Our philosophy is rooted in the idea that food should be easy to eat, enjoyable, and create connections with those around us.

Our culinary approach combines the simplicity and elegance of traditional Japanese cuisine with innovative and unexpected Western influences. Our talented chefs have crafted a diverse menu that caters to every palate, from the curious novice to the most adventurous foodie.

We offer an extensive and immersive introduction to the entire spectrum of Japanese cuisine, featuring a wide range of dishes that encompass ramen, seafood, meat, and vegetarian options. Our kitchen strives to create an unforgettable dining experience, and we welcome your reviews and feedback, as it is our guests who inspire us to do what we do best. Join us at Mikazuki and savor the beauty and harmony of Japanese cuisine with every bite.



Parramatta

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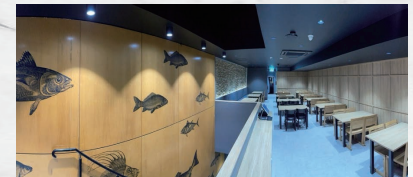
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