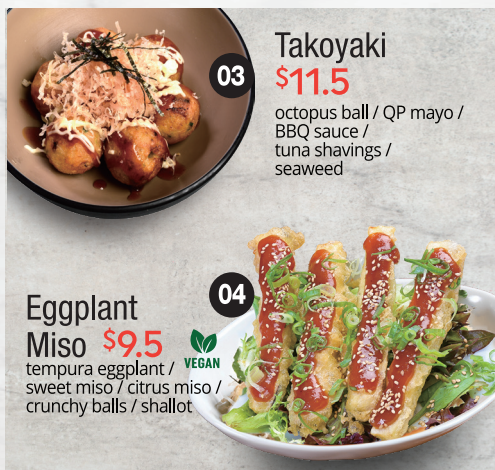




**01 Truffle Edamame \$6**  
soybeans / nori pink salt / truffle oil



**02 Spicy garlic Edamame \$7**  
soybeans / spicy garlic / rayu furikake



**03 Takoyaki \$11.5**  
octopus ball / QP mayo / BBQ sauce / tuna shavings / seaweed

**04 Eggplant Miso \$9.5**  
tempura eggplant / sweet miso / citrus miso / crunchy balls / shallot



**05 Spicy Sashimi Taco \$12.6 (2pcs)**  
fresh cubed sashimi / spicy mayo / kimchi vinaigrette / avocado / taco shell



**06 Pork Gyoza \$9.5**  
pork and vege dumpling / wari ponzu

# アラカルト À la carte

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



**07 Agedashi Tofu \$9**  
tempura tofu / dashi topped / tuna shavings / seaweed

**08 Crispy Brussel Sprouts \$14**  
deep fried crispy brussel sprouts / kimchi Vinagererette



**09 Teriyaki King fish collar (1pc) \$9.5**  
cooked king fish collar / teriyaki sauce

**10 Teriyaki Salmon collar (2pcs) \$11.5**  
cooked salmon collar / teriyaki sauce



**11 Chicken Kara-age \$14**  
fried marinated chicken / spicy mayo / teriyaki sauce



**12 Kingfish Miso Ceviche \$21**  
sliced kingfish / jalapeño / red onion / crispy potatoes / miso sauce / lime



ADD 1PC \$5.5

**13 MK Ball \$11.5**  
crab / avocado / nori / white fish / creamy sauce / bitter soy glaze



**14 New Style Wagyu Tataki \$19.8**  
seared wagyu / new oil / yuzu soy / ginger / sesame / chive / garlic





**15**  
**Spicy Yuzu Shrimp** **\$19.5**  
tempura popcorn size  
prawn / creamy Spicy  
sauce / crispy rice ball

**16**  
**Wasabi Yuzu Shrimp** **\$19.5**  
tempura popcorn size  
prawn / creamy wasabi  
sauce / chive



**17**  
**Tako Kara-age** **\$19.8**  
fried marinated octopus / spicy mayo  
pepper vinegar



**18**  
**Kingfish yuzu pon** **\$21.5**  
kingfish / jalapeño / coriander /  
garlic / yuzu ponzu



**19**  
**New Style Sashimi** **\$29.5**  
salmon / kingfish / scallop / ikura / new oil /  
yuzu soy / ginger / chive / sesame



**20**  
**Kingfish Tiradito** **\$16.5**   
fresh Kingfish / coriander / chilli / dill oil /  
yukari / yuzu sauce

**21**  
**Salmon Tiradito** **\$16.5**  
fresh salmon / coriander / chilli / dill oil /  
yukari / yuzu sauce 



**22**  
**Salmon Tostada Ceviche** **\$23.5**  
seasoned fresh salmon / red onion / jalapeño chili /  
tobiko / crispy tortilla / truffle yuzu ponzu mayo / sesame

**23**  
**Tuna Tostada Ceviche** **\$26.5**  
seasoned fresh tuna / red onion / jalapeño chili /  
tobiko / crispy tortilla / truffle yuzu ponzu mayo / sesame



**24**  
**Wagyu Beef Carpaccio** **\$22.5**  
wagyu beef slice / quinoa / herb / pineapple / honey /  
yuzukosho



**25**  
**New Style Salmon** **\$17**  
salmon / new oil / yuzu soy / wasabi salsa /  
caper / mini herb



**26**  
**Wafu Oyster** **\$28(6pcs)**  
fresh oyster / ponzu / chive  
**\$18.5(4pcs)**



**27**  
**Oyster Tiradito** **\$29(6pcs)**  
fresh oyster / coriander / chilli /  
yuzu sauce   
**\$19.5(4pcs)**



**28**  
**Oyster Yuzu Granita** **\$29(6pcs)**  
fresh oyster / yuzu granita / chive  
**\$19.5(4pcs)**



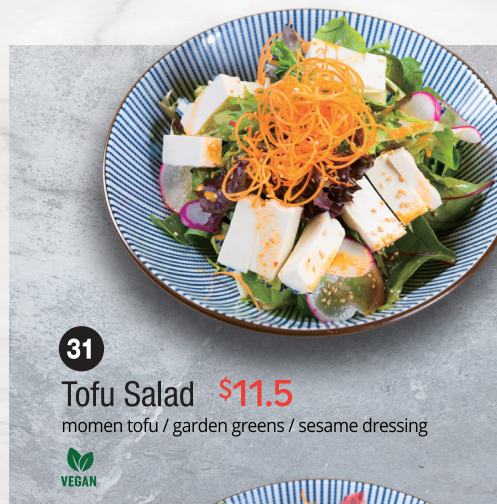
**29**  
**MK Oyster Medley** **\$29.5(6pcs)**  
assorted mikazuki oyster with 3 kinds of flavour



# 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.

MIKAZUKI みかづき



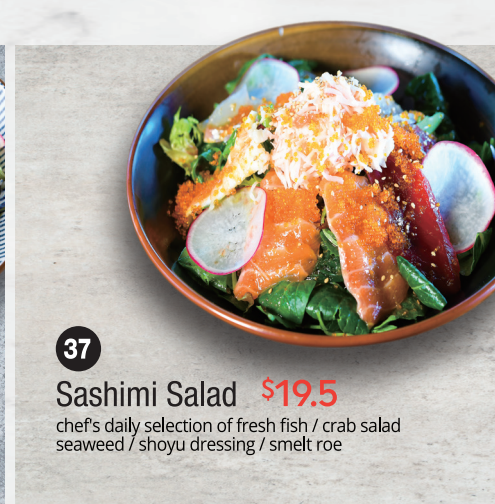
31

**Tofu Salad \$11.5**  
momen tofu / garden greens / sesame dressing



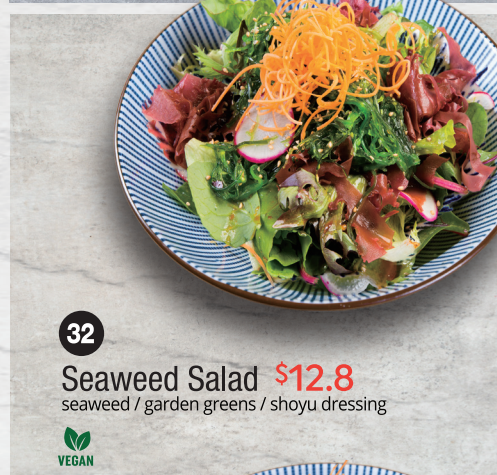
34

**Soft Shell Crab Salad \$21.5**  
crispy soft shell crab / garden greens / sesame dressing



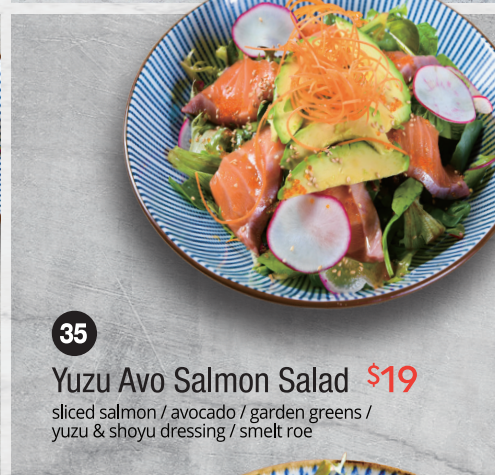
37

**Sashimi Salad \$19.5**  
chef's daily selection of fresh fish / crab salad seaweed / shoyu dressing / smelt roe



32

**Seaweed Salad \$12.8**  
seaweed / garden greens / shoyu dressing



35

**Yuzu Avo Salmon Salad \$19**  
sliced salmon / avocado / garden greens / yuzu & shoyu dressing / smelt roe



33

**Warm Mushroom Salad \$14**  
sautéed mushrooms / garden greens / shoyu dressing & crispy balls



36

**Chirashi Salad \$23.5**  
sashimi pieces / tamago / garden greens / yuzu ponzu / soy dressing / tempura flake / mayo / bitter soy glaze / tobiko







41

### Plain Udon \$14

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



42

### Tempura Prawn Udon \$17

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



43

### Kara-age Udon \$16

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



44

### Curry Kara-age Noodle \$16.5

Japanese curry w/ ramen or Udon noodle / chicken kara-age / fish cake / shallot / sesame / tempura flakes / boiled egg



45

### Wagyu Sukiyaki Nabe Udon \$19.5

soy dashi flavored white wheat Noodle soup & seaweed in a pot / shallot / seaweed / fish cake / soybean curd / onsen egg / tempura flakes / wagyu sukiyaki

Choice of  
UDON NOODLE or  
RAMEN NOODLE  
available

# 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)	\$5
Tempura prawn (1pc)	\$3.5
Onsen egg	\$2.5
Kimchi	\$4
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**



51

### Tonkotsu Shoyu \$19

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



52

### Tonkotsu Miso \$19

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



53

### Tonkotsu Chasu \$21.5

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



54

### Tonkotsu Spicy Miso \$19.5

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



55

### Pork Tantan Ramen \$21

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



56

### Tonkotsu Black Shoyu \$19.5

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



57

### Signature MK Ramen \$21.5

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



58

### Volcano Ramen \$20

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





61

**Tori Shoyu \$18.5**

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



62

**Tori Miso \$18.5**

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



63

**Tori Kara-age \$19.5**

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



64

**Tori Spicy Miso \$19**

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



65

**Tori Black Yuzu \$19.5**

soy flavoured chicken broth noodle soup / shallot / bean sprouts / fungus / bamboo shoot / nori / boiled egg / chicken chasu / fish cake / fried garlic / black garlic oil / yuzu rice vinegar



66

**Vegetarian Ramen \$17.5**

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

# Tori ramen

## 島ガラスープ

**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.

## 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

# MIRAZUKI



# 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

80



71

### Grilled Teriyaki Chicken Don \$18

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



72

### Seaweed Garlic Butter Chicken Don \$18.5

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



73

### Kara-age Chicken Don \$19.8

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



74

### Teriyaki Wagyu Beef Don \$21.5

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



75

### Ten Don \$19.5

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



76

### Vegetable Ten Don \$17.5

assorted vegetable tempura / rice / dipping sauce / crispy onion / pickles



77

### Eel Don \$28

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



78

### Chicken Nanban Don \$18

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



79

### Chilli Pork Don \$19

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







**Add**  
King Prawn  
Katsu  
\$6 (APC)

**81**

**Chicken Katsu Curry Don \$18.5**

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

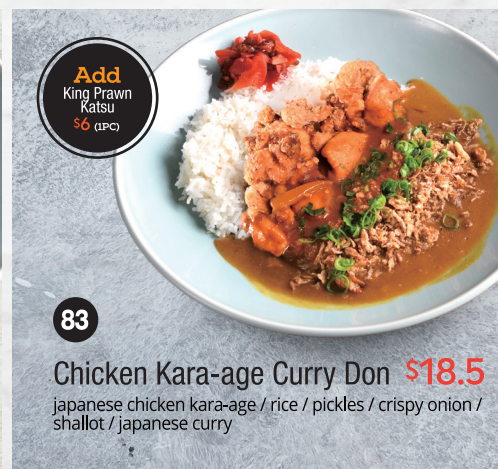


**Add**  
King Prawn  
Katsu  
\$6 (APC)

**82**

**Pork Katsu Curry Don \$19.5**

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



**Add**  
King Prawn  
Katsu  
\$6 (APC)

**83**

**Chicken Kara-age Curry Don \$18.5**

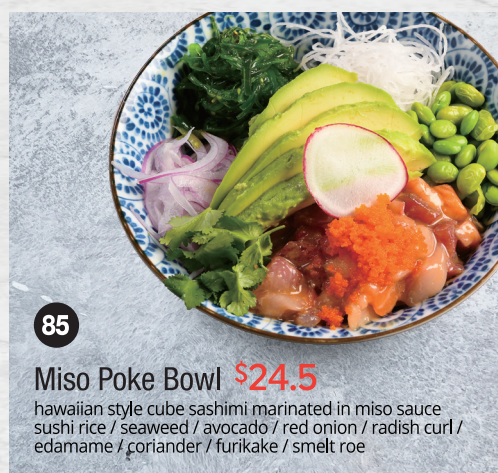
japanese chicken kara-age / rice / pickles / crispy onion / shallot / japanese curry



**84**

**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



**85**

**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



**86**

**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

# Poke Bowl

## ポケボウル

A Poke Bowl is a Japanese dish featuring seafood (commonly fish like salmon or tuna), fresh vegetables, and flavorful sauces served on a base such as rice. It's known for its healthy and delicious characteristics and has variations influenced by Hawaiian culture.



**add**  
mini salad  
miso soup  
**\$3.0**

Must order together with Rice Bowl Menu

## SIDES

- |     |                       |              |
|-----|-----------------------|--------------|
| 67. | Miso Soup             | <b>\$3.5</b> |
| 68. | Wasabi Mash Potato    | <b>\$3.5</b> |
| 69. | Steamed Rice          | <b>\$3.5</b> |
| 70. | Seaweed Salad (Small) | <b>\$3.5</b> |
|     | Chuka Wakame          |              |

**MIRAZUKI**



# Special DISHES

特別な料理

95

## Ultimate Wagyu Beef Don \$49.8

wagyu sirloin / rice / pickles / onsen egg /  
crispy onion / foie gras / amiyaki sauce /  
nama wasabi (included mini salad + miso)

91

## Mushroom Tobanyaki \$20.5

assorted mushrooms / seaweed garlic butter / creamy sauce /  
rice

92

## Hokkaido Scallop tobanyaki \$42

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

93

## Nanban Chicken \$20

tempura battered chicken / tartar sauce / shichimi / shallot /  
nanban sauce

94

## Crispy Panko King Prawn \$21.5

bread crumbed king prawn with Japanese tartar sauce





**96**

**Teriyaki Chicken Main \$21**  
 chargrilled marinated chicken w/ teriyaki sauce / capsicum / wasabi mash potato or rice / yuzu aioli mayo

Choice of **WASABI MASH POTATO** or **RICE** available

**Add King Prawn \$9.5 (1PC)**



**98**

**Furikake Teriyaki Salmon \$28.8**  
 cooked salmon / teriyaki sauce / stir fired capsicum / wasabi mash potato or rice / furikake

Choice of **WASABI MASH POTATO** or **RICE** available

**Add King Prawn \$9.5 (1PC)**



**97**

**Wagyu Beef Katsu \$51.5**  
 breaded wagyu sirloin beef / wasabi mash potato or rice / eggplant / mushroom sauce / Japanese BBQ sauce / citrus miso

Choice of **WASABI MASH POTATO** or **RICE** available

**Add King Prawn \$9.5 (1PC)**



**99**

**Wagyu Sirloin Beef Steak \$46.5**  
 wagyu sirloin beef / amiyaki sauce / sesame / micro herb stir fried capsicum / wasabi mash potato or rice

Choice of **WASABI MASH POTATO** or **RICE** available

**Add King Prawn \$9.5 (1PC)**



**100**

**Wafu Prawn Risotto \$32.5**  
 prawns / mushroom cream / koshihikari rice / miso / tuna shaving / sweet sour soy glaze

## SIDES

- 67. Miso Soup **\$3.5**
- 68. Wasabi Mash Potato **\$3.5**
- 69. Steamed Rice **\$3.5**
- 70. Seaweed Salad (Small) **\$3.5**  
 Chuka Wakame



# Sushi Rolls

## 寿司ロール

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.

MIKAZUKI

101

### Lava Roll \$26

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



102

### Volcano Roll \$26

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



103

### Aburi Salmon Roll \$20

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



104

### Tasmanian Roll \$19

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



105

### Crunchy Roll \$16.5

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



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

### Soft Shell Crab Roll \$19.5

asparagus / avocado / cucumber / crab mix  
soft shell crab / contain mayo / smelt roe





**110 Dynamite Crunchy Tuna Roll \$21**

spicy marinated raw tuna / avo / cucumber /  
crab stick / tempura flakes / sesame / spicy mayo  
crispy rayu / tobiko / shallot / micro herb



**111 Dragon Roll \$21**

tamago / avocado / cucumber / eel / soy glaze /  
sesame seed



**112 Salmon & Avo Roll \$14**

fresh salmon / avocado / sesame seed



**113 Cooked Tuna & Avo Roll \$10.5**

cooked tuna / avocado / sesame seed



**114 Tekka & Avo Roll \$17**

raw tuna / avocado / sesame seed



**115 Chicken Katsu & Avo Roll \$10.5**

chicken katsu / avocado / sesame seed /  
contain mayo



**116 King Crab Roll \$18.5**

avocado / crab stick / cucumber / cooked crab meat /  
mayo / crispy rayu / micro herb



**117 Vegetarian Roll \$10**

asparagus / cucumber / avocado /  
inari / sesame



# Sushi Rolls

## 寿司ロール

**106 Rainbow Roll \$20**

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







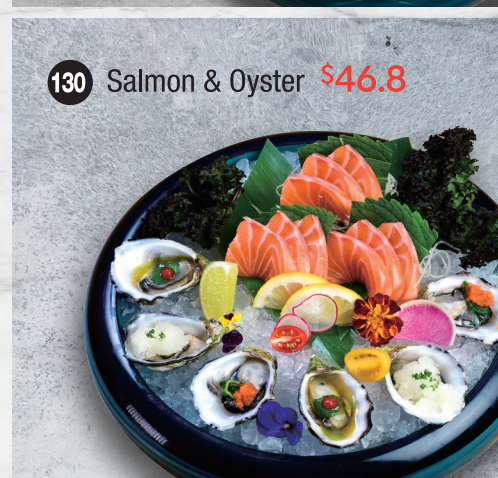
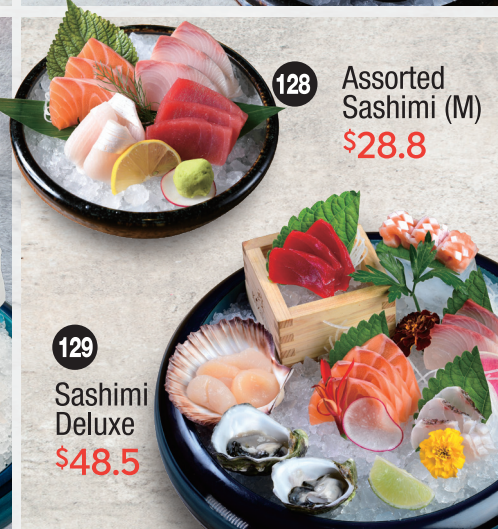
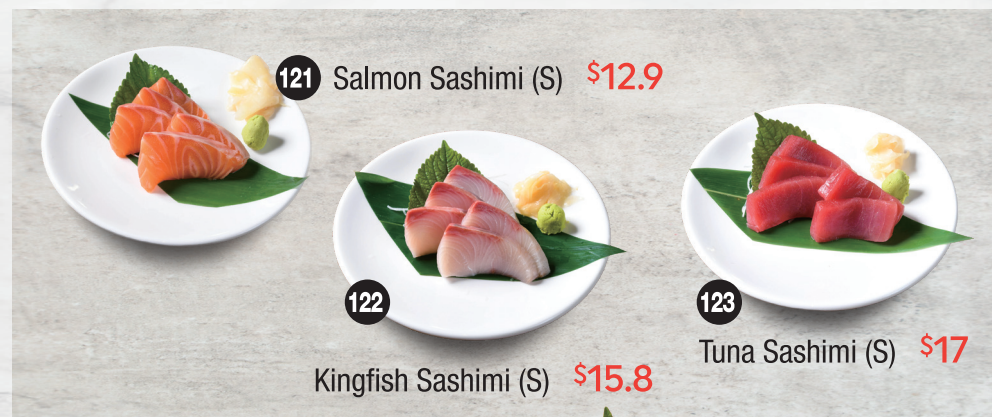
# Sashimi

## 刺身

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



Mikazuki





**141** Salmon Sushi **\$11.8**  
(4pcs)



**142** Aburi Salmon Sushi  
**\$16.5**



**148** Sushi Tsukiji  
**\$36.8**



**143** Assorted Aburi Sushi **\$18**



**149** Sushi Aussie  
**\$33.5**



**145** Sea Urchin Sushi  
**Market Price**  
may not be available depending on seasonal produce



**146** Assorted Sushi (S)  
**\$17**



**147** Assorted Sushi (M)  
**\$32**

# 寿司 Sushi



**150** Omakase Sushi **\$42.8**  
some fish may not be available depending on seasonal produce



**144** Grilled Foie Gras Scallop Sushi  
**\$13.50** (1piece) / **\$48** (4pcs)

## a la carte

アラカルト



180. Salmon Nigiri	\$3.0
181. King Fish Nigiri	\$3.5
182. Tuna Nigiri	\$5.0
183. White Fish Nigiri	\$3.5
184. Ebi Nigiri (Cooked Prawn)	\$3.5
185. Scallop Nigiri	\$6.5
186. Eel Nigiri	\$7.0
187. Tamago Nigiri	\$3.0

188. Salmon Belly Nigiri	\$4.0
189. Kingfish Belly Nigiri	\$4.5
190. Sea Urchin Nigiri	Market Price
191. Toro Nigiri (Tuna Belly)	Market Price
192. Smelt Fish Roe Gunkan (Flying Fish Roe)	\$4.0
193. Ikura Gunkan (Salmon Roe)	Market Price
194. Scampi Nigiri	Market Price



# 寿司 刺身 Sushi & Sashimi

some fish may not be available  
depending on seasonal produce



151

Sushi & Sashimi Combo  
\$38.5



152

Salmon Lover's  
\$34.5



153

Deluxe Sushi &  
Sashimi Set \$58



154

Deluxe  
Sashimi Set  
\$68

# 天ぷら Tempura

Tempura is a beloved Japanese dish that involves deep-frying seafood or vegetables that have been coated in a light, crispy batter made of wheat flour, cornstarch, baking powder, and water. The ingredients are lightly dipped in the batter and then fried until they turn a crispy golden color.



171

Prawn Tempura \$17.8  
4 pcs prawn tempura / dipping sauce /  
pepper vinaigrette

add  
extra prawn  
\$3.5 (APC)



172

Assorted Vegetable Tempura \$16.5  
seasonal vegetable tempura / dipping sauce /  
pepper vinaigrette



173

Prawn & Vegetable Tempura \$24.5  
prawn & seasonal vegetable tempura /  
dipping sauce /  
pepper vinaigrette

add  
extra prawn  
\$3.5 (APC)



おまかせ

Premium  
Sashimi Platter \$92  
include scampi sashimi

163

MK Style  
Sashimi Platter  
\$78.5

161

162 MK Sushi & Sashimi  
Platter \$82.5

おまかせ  
**Omakase**

Platters may differ from the photos  
due to seasonal produce

164  
Chef's Sashimi  
Omakase \$98.5

165  
Super Omakase Sashimi Feast \$138  
include best quality of tuna belly(toro) / scampi

166  
MK Ultimate Luxury Sashimi \$288  
combination of lobster, oyster & abalone



# デザート Dessert



201

Vanilla Mochi \$9.5



202

Green Tea Mochi \$9.5



203

Black Sesame Ice cream \$7



204

Green Tea Ice cream \$7

## 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.





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