

アントレ ENTRÉE



06

MK Ball \$9.9 (Add 1pc \$4.8)

crab and avocado wrapped w/ nori, white fish and topped w/ creamy sauce, bitter soy glaze



08

Crispy Brussel Sprouts \$13.5

fried crispy brussel sprouts w/ kimchi vinaigrette



01



Edamame \$6

lightly salted boiled soybeans / truffle oil (nut, sesame seed including)



02

Spicy Edamame \$7

boiled soybeans w/ spicy sauce



03

Takoyaki \$8.5

octopus ball / QP mayo / BBQ sauce tuna shavings / seaweed paper



04

Pork Gyoza \$8.5

pan fried pork and vege dumpling / wari ponzu



05

Agedashi Tofu \$9

tempura tofu in dashi topped w/ tuna shavings and seaweed paper



17

Wasabi Yuzu Shrimp \$18

tempura popcorn size prawn w/ creamy wasabi sauce / chive



07

Eggplant Miso \$8.5

tempura eggplant / sweet miso citrus miso / crunchy balls / shallot



09

Chicken Kara-age \$13

fried marinated chicken w/ spicy mayo and teriyaki sauce



**Wagyu
Tataki** \$13.5

seared wagyu beef w/crispy
garlic / onion / ponzu



11



Spicy Sashimi Taco \$9

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



12



**Miso Kingfish
Ceviche** \$19

sliced kingfish / jalapeno / red onion /
crispy potato / miso sauce / lime



13

Wafu Oyster \$21

half a dozen of fresh oyster /
ponzu

Oyster Tiradito \$22

half a dozen of fresh oyster /
coriander / chili / yuzu sauce



14



18

**Hamachi
Yuzu Pon** \$18.5

hamachi sashimi /
jalapeno / yuzu ponzu



15

**Salmon
Tiradito** \$17.5

fresh salmon, coriander,
chilli and konbu w/ white soy /
yuzu sauce



16

Kingfish Tiradito \$18

fresh kingfish / coriander / chilli / konbu
white soy / yuzu sauce



19



Tako Kara-age \$18

fried marinated octopus w/spicy mayo
pepper vinegar

アントレ

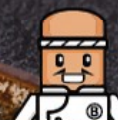
ENTRÉE

28 Salmon Sashimi Pizza \$21

seasoned fresh salmon, red onion, jalapeno chili,
tobiko, crispy tortilla W/ yuzu ponzu mayo

29 Tuna Sashimi Pizza \$21

seasoned fresh tuna, red onion, jalapeno chili,
tobiko, crispy tortilla W/ yuzu ponzu mayo



NEW



VEGETARIAN



HOT & SPICY



GLUTEN FREE



RECOMMENDED

サラダ SALAD



27

Sashimi Salad \$18

chef's daily selection of fresh fish and crab salad, seaweed salad with shoyu dressing.



26

Chirashi Salad \$18

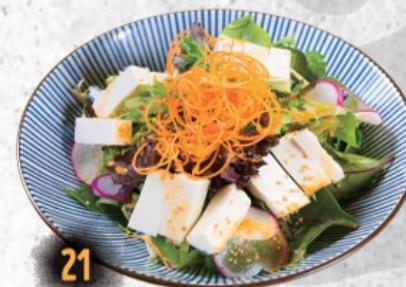
sashimi pieces / tamago / garden greens / yuzu ponzu / soy dressing / tempura flake / mayo / bitter soy glaze / tobiko



20

Mixed Green Salad \$8

garden greens / shoyu dressing



21

Tofu Salad \$11

momen tofu / garden greens / sesame dressing



22

Seaweed Salad \$12

seaweed / garden greens / shoyu dressing



23

Warm Mushroom Salad \$13

exotic selection of sautéed mushrooms & garden greens w/ shoyu dressing & crispy balls



24

Soft Shell Crab Salad \$18

crispy soft shell crab & garden greens w/ sesame dressing



25

Yuzu Avocado Salmon Salad \$17.5

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





50

Plain Udon \$10

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



51

Ontama Udon \$11

soy dashi flavoured white wheat noodle soup & seaweed topped w/ shallot / fish cake / soybean curd, tempura flakes / 75° onsen egg



52

Kimchi Udon \$12.5

soy dashi flavoured white wheat noodle soup & seaweed topped w/ shallot, fish cake, soybean curd, tempura flakes & Korean kimchi



Contain Fish Stock うどん

UDON



ADD

Karaage(3pcs)	\$4
Tempura prawn(1pc)	\$3.5
Onsen egg	\$1.5
Kimchi	\$3



53

Tempura Prawn Udon \$14.5

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



54



Karaage Udon \$14.5

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



56



Curry Kara Age Ramen \$15

Japanese curry w/ ramen noodle / chicken kara age / 75° onsen egg / fish cake / shallot / sesame / tempura flakes

available to change udon noodle



55

Vegetable Udon \$14

soy dashi flavoured white wheat noodle soup & seaweed topped w/ season vegetable, shallot, soybean curd tempura flakes



57

Nabe Udon \$16

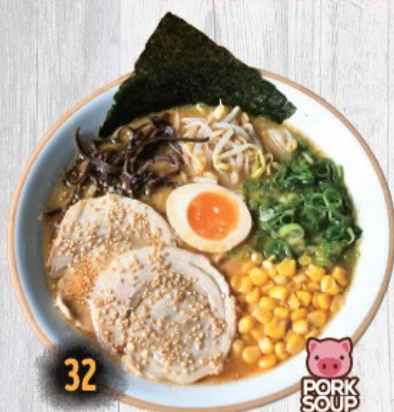
soy dashi flavoured white wheat noodle soup & seaweed in a pot topped w/ shallot, seaweed / fish cake / soybean curd / tempura prawn / 75° onsen egg / tempura flakes



RAMEN

豚骨スープ / 鳥ガラスープ

TONKOTSU = Pork Soup Base



32

Tonkotsu Miso \$15

miso flavoured pork broth noodle soup topped w/ shallot, bean sprouts, fungus, nori, boiled egg, corn, chashu



33

Tonkotsu Chashu Shoyu \$18

soy flavoured pork broth noodle soup topped w/ extra chashu, shallot, bean sprouts, fungus, nori, boiled egg



30

Tonkotsu Shoyu \$15

soy flavoured pork broth noodle soup topped w/ shallot, bean sprouts, fungus, nori, boiled egg, chashu



31

Tonkotsu Shio \$15

salt flavoured pork broth noodle soup topped w/ shallot, bean sprouts, fungus, nori, boiled egg, corn, chashu



34

Tonkotsu Spicy Miso \$15.5

spicy miso flavoured pork broth noodle soup topped w/ shallot, bean sprouts, fungus, nori, boiled egg, chashu, corn chilli oil, chilli thread



35

Tantan men \$16.5

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



37

Signature Mikazuki Ramen \$18

tonkotsu shoyu base ramen w/ shallot, bean sprout, fungus, nori, boiled egg, bamboo shoot, chashu, spicy umami, miso ball, fried garlic, black garlic oil



36

Black Garlic Tonkotsu Shoyu \$15.5

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



38

Volcano Ramen \$16.5

super spicy flavoured pork broth noodle w/ shallot, bean sprout, fungus, nori, boiled egg, chashu, corn, chilli oil, spread chili, spicy umami miso

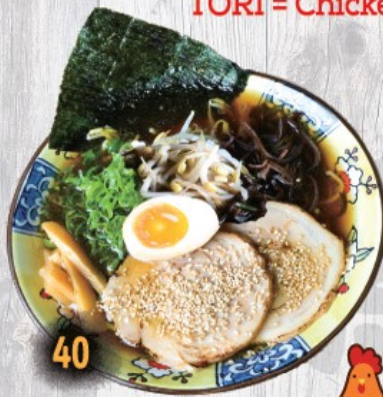


39

Tonkotsu Spicy Umami Miso \$16.5

spicy miso flavoured pork broth noodle soup topped w/ shallot, bean sprouts, fungus, nori, boiled egg, chashu, corn chilli oil, chilli thread, spicy umami miso

TORI = Chicken Soup Base



Tori Shoyu \$14.5

soy flavoured chicken broth noodle soup topped w/ shallot, bean sprouts, fungus, bamboo shoot, nori, boiled egg, chashu



Tori Miso \$14.5

miso flavoured chicken broth noodle soup topped w/ shallot, bean sprouts, fungus, bamboo shoot, nori, boiled egg, chashu



Tori Shio \$14.5

salt flavoured chicken broth noodle soup topped w/ shallot, bean sprouts, fungus, bamboo shoot, nori, boiled egg, chashu



Tori Spicy Miso \$15

spicy miso flavoured chicken broth noodle soup topped w/ shallot, corn, bean sprouts, fungus, nori, boiled egg, roasted pork, chili oil, chili thread,



Tori Kara-age \$17

soy flavoured chicken broth noodle soup topped w/ karaage chicken, shallot, bean sprouts, fungus, bamboo shoot, nori, boiled egg



Vegetarian Ramen \$15

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

VEGETARIAN RAMEN



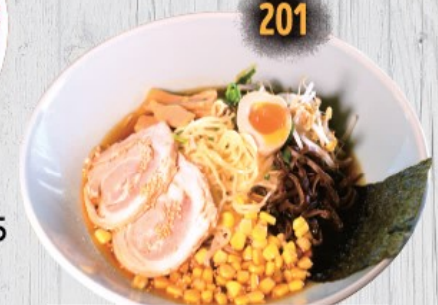
Tori Spicy Umami Miso \$16.5

spicy miso flavoured chicken broth noodle soup topped w/ shallot, corn, bean sprouts, fungus, nori, boiled egg, roasted pork, chili oil, chili thread, spicy umami miso



Cold Ramen \$14.5

cold Ramen noodle / mixed green/ bamboo shoot corn/ chasu/ nori / shallot/ bean sprouts/ egg with shoyu base dressing



Summer Special

EXTRA TOPPING



Chashu
\$3.0 (roasted pork)



Seaweed Paper
\$1.5



Kara-age
\$4.0 (3pcs)



Bamboo Shoot
\$2.0



Kimchi
\$3.0



Sweet Corn
\$1.5



Butter
\$1.5



Roasted Garlic
\$1.0



Boiled Egg or Onsen Egg
\$1.5



Umami Spicy Miso (contains minced pork)
\$2.5

I'm Hungry

BIG MEAL DEAL



大盛

LARGE SIZE
size up your ramen

PLUS
\$3.00

替玉

KAE-DAMA
extra noodle refill

PLUS
\$3.00

どんぶり RICE DONBURI



Seaweed Garlic Butter Wagyu Beef Don \$17.5

stir fried wagyu beef and rice topped seaweed garlic butter and rice topped w/ 75° onsen egg / pickles / crispy onion / teriyaki sauce / sesame / shallot



60
Grilled Teriyaki Chicken Don \$16
braised chargrilled chicken / 75° onsen egg / pickles / crispy onion / teriyaki sauce / sesame / shallot



63
Teriyaki Wagyu Beef Don \$17
stir fried wagyu beef and rice topped w/ 75° onsen egg, pickles, crispy onion / teriyaki sauce



66
Eel Don \$28
grilled eel and rice topped w/ pickled ginger / crispy onion / sesame / shallot / sansho pepper



74
Chilli Pork Don \$16.5
stir fried pork w/ chilli sauce and rice topped w/ 75° onsen egg / crispy onion / pickles / sesame /



62
Kara-age Chicken Don \$16
fried chicken kara-age / 75° onsen egg / pickles / crispy onion / spicy mayo



64
Wagyu Sirloin Beef Don \$29.5
premium grilled wagyu beef and rice topped w/ 75° onsen egg / crispy onion / pickles / sesame amiyaki sauce



73
Chicken Nanban Don \$16
crispy chicken w/ japanese tatar sauce and rice topped w/ 75° onsen egg / crispy onion / pickles / sesame / amiyaki sauce



Seaweed Garlic Butter Chicken Don \$16.5

braised char grilled chicken / seaweed garlic butter and rice topped w/ 75° onsen egg / pickled radish / crispy onion / teriyaki sauce / sesame / shallot

61



65

Ten Don \$17.5

tempura vegetable and prawn and rice topped w/ dipping sauce / crispy onion / pickles / sweet soy sauce

Karaage Chicken Curry Don \$16.5

marinated fried chicken kara-age and rice topped w/ pickled radish / crispy onion / shallot / japanese curry

75



72



Mushroom Tobanyaki \$15.5

exotic selection of mushrooms sauteed in a sweet garlic butter / creamy sauce / rice



67



Chicken Katsu Curry Don \$16.5

chicken schnitzel and rice topped w/ pickled radish / crispy onion / shallot / japanese curry

68



Pork Katsu Curry Don \$17

pork schnitzel and rice topped w/ pickled radish, crispy onion / japanese curry



69

Shoyu Poke Bowl \$19.5

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



71

Spicy Poke Bowl \$19.5

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



70



Miso Poke Bowl \$19.5

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



ADD mini salad + miso soup

\$3.0



メインディッシュ
MAIN
MAIN DISHES

メインディッシュ



83



Wafu Prawn Thermidor
pacific Rim style \$22.5

sautéed king prawn and vegetables with cream sauce on a bed of rice with tuna shavings, sweet sour soy glaze

81

Nanban Chicken \$18
tempura battered chicken w/tartar sauce
sichimi / shallot/ yuzu salad



82

Dynamite Hokkaido
scallop tobanyaki \$25



baked hokkaido scallop & rice topped w/ mushroom crab salad / shallot / tuna shavings / creamy sauce / spicy sauce



VEGETARIAN



HOT & SPICY



GLUTEN FREE



RECOMMENDED

CHOICE



wasabi
mash potato



rice



84

Teriyaki Chicken Main \$19.5

chargrilled marinated chicken
w/ teriyaki sauce / capicum /
wasabi mash potato or rice /
mushroom sauce

ADD

King Prawn
(2pcs) \$9.0

85

Wagyu Beef Katsu \$31.5

breaded wagyu sirloin beef / wasabi mash potato or rice / eggplant /
mushroom sauce / Japanese BBQ sauce / citrus miso

ADD

King Prawn
(2pcs) \$9.0

Furikake Teriyaki Salmon \$20

medium weldone cooked salmon w/ teriyaki sauce /
stir fired capicum/ wasabi mash potato or rice /
furikake

86

ADD

King Prawn
(2pcs) \$9.0

MAIN DISHES

メインディッシュ

87

Wagyu Sirloin Beef Steak \$29.5

sliced medium wagyu sirloin beef / amiyaki sauce /
stir fried capicum / wasabi mash potato or rice

ADD

King Prawn
(2pcs) \$9.0

88

BBQ Prawn Main \$28

grilled king prawn 5pcs / wasabi mash potato or rice /
capicum / japanese bbq sauce

寿司ロール ROLL



105

Rainbow Roll \$17.5

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

Lava Roll \$19.5

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

100



101



Volcano Roll \$19.5

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



102



Aburi Salmon Roll \$18

tamago / avocado / cucumber / salmon
creamy sauce / soy glaze / potato / smelt roe



103



Tasmanian Roll \$17

tamago / avocado / cucumber / salmon
sesame

104



Crunchy Roll \$16

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

108



Soft Shell Crab Roll \$12.5

asparagus / avocado / cucumber / crab salad
soft shell crab / contain mayo

Dynamite Salmon Roll \$13.5

salmon / chili garlic / crunchy
sichimi chili powder
spicy mayo

106



109

Dragon Roll \$19

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

107

Dynamite Tuna Roll \$14.5

fresh tuna / chili garlic / crunchy
sichimi chili powder / spicy mayo

111

Salmon & Avo Roll \$9

fresh salmon / avocado / sesame seed

114

Chicken Katsu & Avo Roll \$9

chicken katsu / avocado / sesame seed / contain mayo

115

Vegetarian Roll \$8

asparagus / cucumber / avocado / carrot



110

California Roll \$9

crab salad / avocado roll / sesame seed / contain mayo

112

Cooked Tuna & Avo Roll \$9

cooked tuna / avocado / sesame seed

113

Fresh Tuna & Avo Roll \$10.5

fresh tuna / avocado / sesame seed



寿司 SUSHI



120

Salmon Sushi
(4pcs) \$10



121

Aburi Salmon
Sushi \$16



122 Assorted Aburi Sushi \$16



124

Assorted Sushi (M) \$25



123 Assorted Sushi (S) \$14.5



125

Salmon Lover \$25.5



Platters may differ from the photos due to seasonal produce



127 Sushi & Sashimi Combo \$29



SUSHI SASHIMI



128 Sushi Deluxe \$36



126

Sea Urchin Sushi \$20

may not be available depending on seasonal produce

A LA CARTE アラカルト

150. Salmon Nigiri	\$3.5	156. Eel Nigiri	\$7.0
151. King Fish Nigiri	\$4.0	157. Tamago Nigiri	\$3.0
152. Tuna Nigiri	\$5.0	158. Salmon Belly Nigiri	\$4.0
153. White Fish Nigiri	\$3.5	159. Kingfish Belly Nigiri	\$4.5
154. Ebi Nigiri cooked Prawn	\$3.5	160. Sea Urchin Nigiri	\$7.0
155. Scallop Nigiri	\$6.0	161. Toro Nigiri Tuna Belly	M.P
		162. Smelt fish roe Nigiri	\$4.0



129 Mikazuki Sushi Platter \$55

chef's daily selection of fresh sushi

Platters may differ from the photos due to seasonal produce

SASHIMI

刺身



130

Salmon Sashimi (S) \$10.5



131

Kingfish Sashimi (S) \$11.5



132

Tuna Sashimi (S) \$13



133

Salmon Sashimi (M) \$16.5



134

Salmon & Tuna Sashimi (M) \$18



135

Assorted Sashimi (S) \$19



136

Salmon Sashimi (L) \$25.5



137

Salmon & Tuna Sashimi (L) \$27.5



138

Sea Urchin Sashimi \$22

may not be available depending on seasonal produce

Platters may differ from the photos due to seasonal produce

OMAKASE



139

Sashimi Deluxe \$30



140

Mikazuki Sashimi Platter \$56

chef's daily selection of fresh sashimi

Platters may differ from the photos due to seasonal produce



141

Mikazuki Sushi & Sashimi Platter \$58.5

Platters may differ from the photos due to seasonal produce



142

Super Omakase Platter \$80

chef's daily selection of fresh sushi and sashimi

Platters may differ from the photos due to seasonal produce



VEGETARIAN



HOT & SPICY



GLUTEN FREE



RECOMMENDED

てんぷら TEMPURA



171

Prawn Tempura \$14.5
4 pcs prawn tempura w/ dipping
sauce / pepper vinaigrette



172

**Assorted Vegetable
Tempura** \$15
seasonal vegetable tempura w/ dipping
sauce / pepper vinaigrette



173

**Prawn & Vegetable
Tempura** \$19.5
prawn & seasonal vegetable tempura
w/ dipping sauce / pepper vinaigrette



ADD
extra prawn
(1pc) \$3.5



VEGETARIAN



HOT & SPICY



GLUTEN FREE



RECOMMENDED

SIDE

- | | |
|---------------------------|-------|
| 90. Miso Soup | \$3.5 |
| 91. Wasabi Mash Potato | \$3.5 |
| 92. Steamed Rice | \$3.5 |
| 93. Seaweed Salad (Small) | \$3.5 |

DESSERT



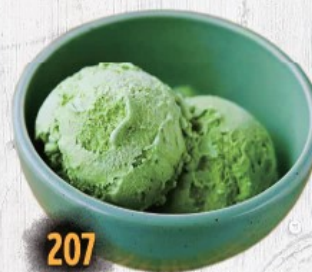
205

Vanilla Mochi \$6.9



206

Green Tea Mochi \$6.9



207

Green Tea Ice Cream \$5.5
Black Sesame Ice Cream \$5.5



221

**Green Tea
Cheese Cake**
(1pc) \$6.5



222

Mikazuki Macha Lovers \$11
macha cheese cake / macha mochi