アラカルト À la carte

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



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



02 Spicy garlic Edamame $7
soybeans / spicy garlic / rayu furikake
VEGAN



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

Eggplant Miso $9.5 VEGAN
tempura eggplant / sweet miso / citrus miso / crunchy balls / shallot



04



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



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



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



13 MK Ball $11.5
ADD 1PC $5.5
crab / avocado / nori / white fish / creamy sauce / bitter soy glaze



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

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



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



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



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

2024 **NEW** MENU



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



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

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



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

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



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



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



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



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



28 **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



31 Tofu Salad $11.5 VEGAN
momen tofu / garden greens / sesame dressing



32 Seaweed Salad $12.8 VEGAN
seaweed / garden greens / shoyu dressing



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



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



35 Yuzu Avo Salmon Salad $19
sliced salmon / avocado / garden greens / yuzu & shoyu dressing / tobiko



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



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



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.

41

Plain Udon $15.5

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

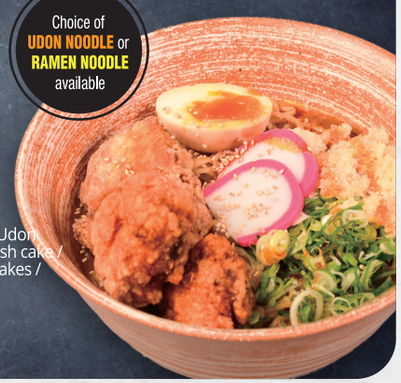


44

Curry Kara-age Noodle $16.5

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

Choice of **UDON NOODLE** or **RAMEN NOODLE** available



42

Tempura Prawn Udon $18

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



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



43

Kara-age Udon $17

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



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



PORK SOUP

51 Tonkotsu Shoyu $19

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



PORK SOUP

52 Tonkotsu Miso $19

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



PORK SOUP

53 Tonkotsu Chasu $21.5

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



PORK SOUP

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



PORK SOUP

55 Pork Tantan Ramen $21

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



PORK SOUP

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



PORK SOUP

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



PORK SOUP

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 大盛
(size up your ramen)
PLUS $4

KAE-DAMA 替玉
(extra noodle refill)
PLUS $4

60

Vegetarian Ramen $17.5

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



61

MK Mazesoba $18.5

ramen noodle, shallot, bamboo shoot, vege mince, pork chashu cut, corn, crispy garlic, poached egg, kizami nori, soy base mazesoba sauce, chilli oil, prawn oil



62

Vegie Mazesoba $17.5

ramen noodle, shallot, bamboo shoot, vege mince, mushroom, corn, kimchi, poached egg, kizami nori, soy base mazesoba sauce, prawn oil, crispy garlic



63

Wagyu Mazesoba $20.5

ramen noodle, shallot, bamboo shoot, vege mince, corn, wagyu beef, poach egg, kizami nori, soy base mazesoba sauce, chilli oil, prawn oil, crispy garlic



まぜそば Mazesoba

Mazesoba is a popular choice in Japanese cuisine, especially for those looking for a hearty and savory noodle dish without the soup typically found in ramen. It's a flavorful and enjoyable option for both lunch and dinner.

To enjoy mazesoba, you first mix the noodles and toppings thoroughly with the sauce until everything is well combined. The resulting dish is a delightful blend of textures and flavors, offering a delicious and satisfying meal.



Extra **Topping** for Ramen

Chasu 1pc	$3	Boiled Egg	$2.5	Seaweed Garlic Butter	$2.5	Fresh Chilli	$1.5
Chicken Chasu 2pcs	$3	Onsen Egg	$2.5	Roasted Garlic	$1	Coriander	$2
Kara-age 3pcs	$5	Butter	$1.5	Homemade spicy sauce	$1	Sweet Corn	$1.5
Kimchi	$4	Bamboo Shoot	$2				

MIKAZUKI

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.



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

Seaweed Garlic Butter Wagyu Beef Don $23.5
wagyu beef /rice / onsen egg / pickles / crispy onion / teriyaki / sesame / shallot / seaweed butter



80



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



81

Chicken Katsu Curry Don $18.5

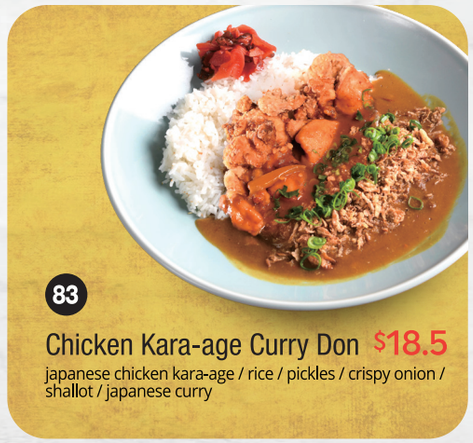
japanese chicken katsu / rice / pickles / crispy onion / shallot / japanese curry



82

Pork Katsu Curry Don $19.5

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



83

Chicken Kara-age Curry Don $18.5

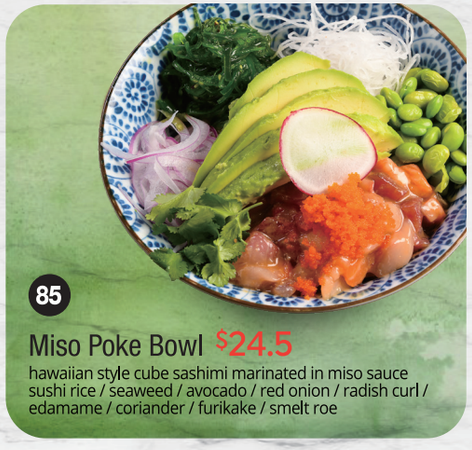
japanese chicken kara-age / rice / pickles / crispy onion / shallot / japanese curry



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.



SIDES

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



add
mini salad
miso soup
$3.0

Must order together with Rice Bowl Menu

MIKAZUKI

特別な料理
Special DISHES



91

Ultimate Wagyu Beef Don $49.8

wagyu sirloin / rice / pickles / onsen egg / crispy onion / Foie gras / amiyaki sauce / nama wasabi

Included
mini salad
miso soup



92

Nanban Chicken $20

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



93

Mushroom Tobanyaki $20.5

assorted mushrooms / seaweed garlic butter / creamy sauce / rice



94

Hokkaido Scallop tobanyaki $42

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



95

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



Wagyu Beef Katsu $51.5

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

97

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



Wafu Prawn Risotto $32.5

prawns / mushroom cream / koshihikari rice / miso / tuna shaving / sweet sour soy glaze

99



96

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



Wagyu Sirloin Beef Steak $46.5

wagyu sirloin beef / amiyaki sauce / sesame / micro herb stir fried capsicum / wasabi mash potato or rice

98

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

2024 **NEW MENU**

Crispy Panko King Prawn $21.5

bread crumbed king prawn with Japanese tartar sauce

100



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.



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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



Sushi Rolls 寿司ロール

110 Dynamite Crunchy Tuna Roll $21.5
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



106 Rainbow Roll $20
crab mix / avocado / salmon / kingfish /
tuna / ebi / sesame /
contain mayo



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 VEGAN
asparagus / cucumber / avocado /
inari / sesame



Sashimi

刺身

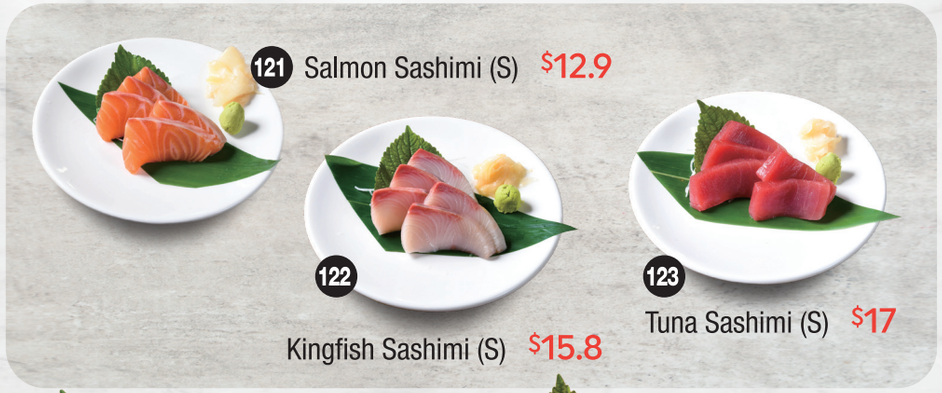
One of our popular Japanese dishes is called sashimi, which is a fresh and thinly sliced raw fish or seafood that is served with soy sauce, wasabi, and ginger. At our restaurant, we use only the freshest ingredients and skilled techniques to prepare our sashimi daily.

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



121 Salmon Sashimi (S) $12.9

122 Kingfish Sashimi (S) $15.8

123 Tuna Sashimi (S) $17



133 Sea Urchin Sashimi Market Price

may not be available depending on seasonal produce



124 Salmon Sashimi (M) $20.8

125 Salmon Sashimi (L) $31.5



126 Salmon & Tuna Sashimi (M) $24

127 Salmon & Tuna Sashimi (L) $36.5



128 Assorted Sashimi (M) $28.8

129 Sashimi Deluxe $48.5



130 Salmon & Oyster $46.8



131 Bluefin Tuna Toro (4pcs) Market Price



132 Scampi Sashimi (4pcs) Market Price

寿司 Sushi



141 Salmon Sushi $11.8 (4pcs)



142 Aburi Salmon Sushi $16.5



143 Assorted Aburi Sushi $18

145 Sea Urchin Sushi Market Price

may not be available depending on seasonal produce

146 Assorted Sushi (S) $17



147 Assorted Sushi (M) $32



148 Sushi Tsukiji $36.8



149 Sushi Aussie $33.5





150 Omakase Sushi $42.8

some fish may not be available depending on seasonal produce

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



144 Grilled Foie Gras Scallop Sushi

$13.50 (1piece) / $48 (4pcs)

寿司 刺身

Sushi & Sashimi

some fish may not be available depending on seasonal produce



151
Sushi & Sashimi Combo
$38.5



153
Deluxe Sushi & Sashimi Set
$58



152
Salmon Lover's
$34.5





154
Deluxe Sashimi Set
$68

てんぷら

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.

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

171



add extra prawn $3.5 (1PC)

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

172



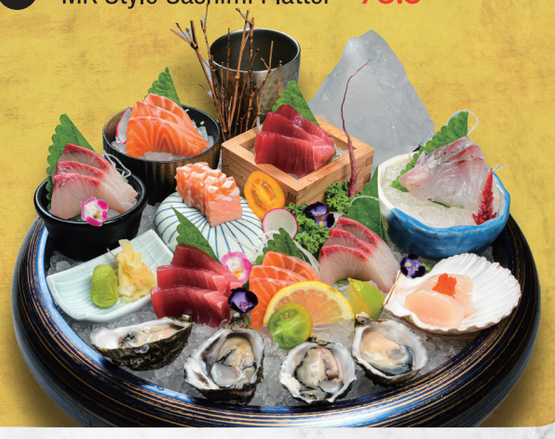
Prawn & Vegetable Tempura $24.5
prawn & seasonal vegetable tempura / dipping sauce / pepper vinaigrette

173

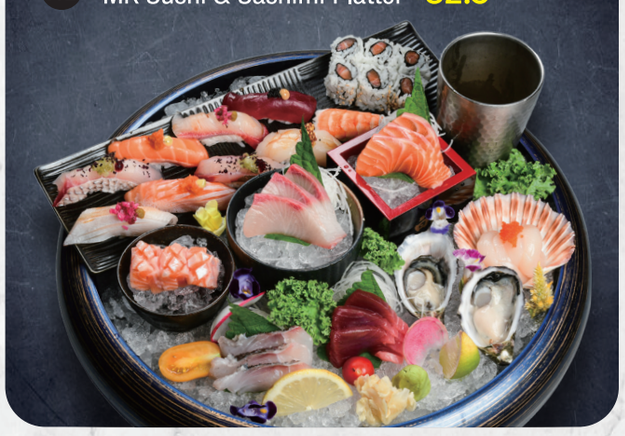


add extra prawn $3.5 (1PC)

161 MK Style Sashimi Platter $78.5



162 MK Sushi & Sashimi Platter $82.5



163 Premium Sashimi Platter $92



include scampi sashimi

Omakase おまかせ

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



デザート
Dessert





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, 380 Victoria Ave, Chatswood and 447 Pitt St. Haymarket. 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.

MIKAZUKI
MODERN JAPANESE



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