







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.























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

Kara-age Udon \$16



Wagyu Sukiyaki Nabe Udon \$19.5 soy dashi flavored white wheat Noodle soup &

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



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.

Udonadd-ons

Kara-age (3pcs) \$5
Tempura prawn (1pc) \$3.5
Onsen egg \$2.5
Kimchi \$4
Nori seaweed (2sheets) \$1





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.









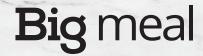




Tonkotsu Chasu \$21.5

PORK

53



LARGE SIZE (size up your ramen)

PLUS \$1

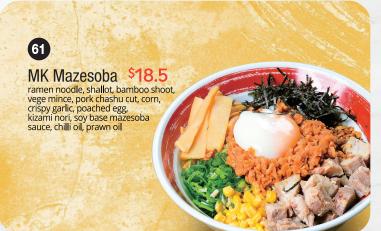
KAE-DAMA (extra noodle refill)



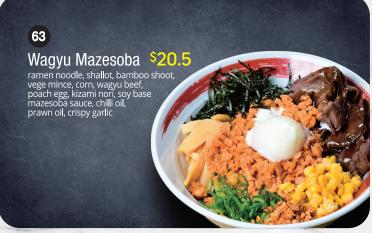
PLUS \$4

玉









ませ子は 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	\$2.5	Fresh Chilli	\$1.5
Chicken Chasu 2pcs	\$3	Onsen Egg	\$2.5	Butter	\$1	Coriander	\$2
Kara-age 3pcs	\$5	Butter	\$1.5	Roasted Garlic	\$1	Sweet Corn	\$1.5
Kimchi	\$4	Bamboo Shoot	\$2	Homemade spicy sauce	¥1		



Rice Bowl Ensign

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.



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















Kara-age Chicken Don \$19.8

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

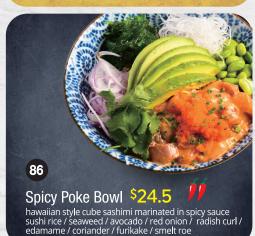








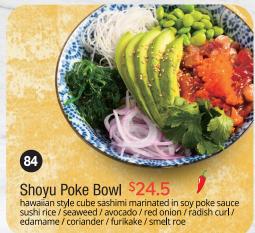






A Poke Bowl is a Japanese dish featuring seafood (commonly fish like salmon or tuna), fresh vegetables, and flavorful sauces served on a base such as rice. It's known for its healthy and delicious characteristics and has variations influenced by Hawaiian culture.







SIDES

66. Miso Soup

67. Wasabi Mash Potato

68. Steamed Rice

69. Seaweed Salad (Small)

\$3.5 \$3.5

\$3.5

\$3.5

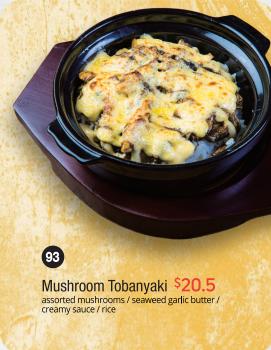


\$3.U Must order together with Rice Bowl Menu





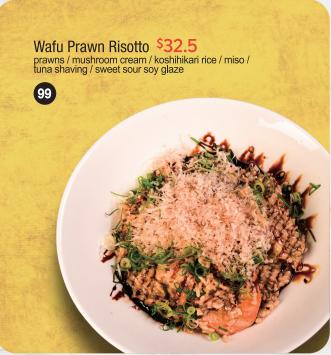


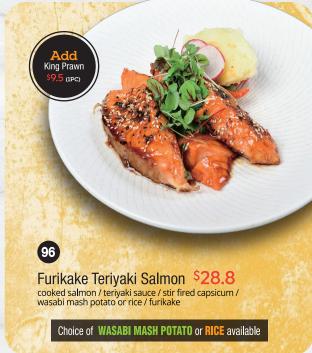
















Sushi Rolls 寿旬ロール

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.

























Sushi Rolls 寿旬ロール















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 \$46.8





133

Sashimi

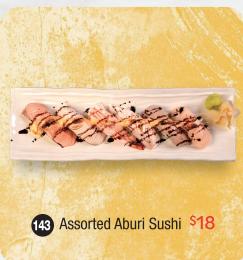
Deluxe

\$48.5

Sea Urchin Sashimi











Assorted Sushi (S) \$1

147 Assorted Sushi (M)





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







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



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











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.







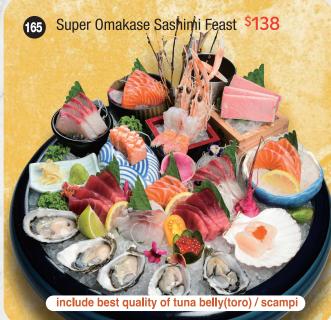






Omakase おきかせ





Platters may differ from the photos due to seasonal produce







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.





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