



ALL DAY BRUNCH

FOR TOKYO LOVER BIG PLATE **GFO** **\$27**

Halloumi Cheese, Veg Skewer, Bacon, Cheese Kransky Chipotle, Tempura Onion Ring, Teriyaki Tofu, Spinach Egg Omelette, Bagel with Cream Cheese, Red Pesto and Avocado, Daily Chef's Choice Soup

SHRIMP BURGER & KARA-AGE **CHIP** **\$26**

Crispy Panko shrimp patty, wasabi mayo, whole grain sauce, lettuce, red onion, tomato with bite size chicken kara-age chips

SUPREME CHICKEN BURGER WITH CHIP **\$24**

Sesame Brioche, Fried Chicken, Asian Coleslaw, Swiss Cheese, Marinated Tomato, Thousand Island Sauce with Chips

SALMON RICE BAGUETTE SANDWICH **\$24**

Sliced aburi(seared) salmon, avocado, salad mix, wasabi cream, pickled red onion, radish and cucumber,

TERIYAKI CHICKEN EGG BENNY **GFO** **\$22**

English Muffin, Teriyaki Chicken, Mixed Salad, Avocado, Tomato, Spinach, Poached Eggs, Hollandaise Sauce, Furikake Butter

YAKISOBA POKE **GFO**

Fried soba noodle with house salad poke bowl, choose your protein & sauce

Sauce : -Teriyaki Sauce, -Sriracha Mayo, -Wasabi Soy Oil, -Okonomiyaki & Tonkatsu

GFO available with rice instead of Soba noodle

♥️🌱 **TERIYAKI TOFU** **\$20**

TERIYAKI CHICKEN **\$23**

SALMON **\$26**

JAPANESE LUNCH

[SET] [A LA CARTE]

MISO EGGPLANT ♥️🌱 **DEEP FRIED EGG PLANT, MISO SAUCE** **\$24.5 \$21.5**

TERIYAKI SALMON 🌱 **GFO** **GRILLED SALMON, TERIYAKI SAUCE, JAPANESE EGG OMELLET** **\$29.5 \$26.5**

NAMBAN GRILLED CHICKEN **GFO** **GRILLED CHICKEN, SWEET SOY NAMBAN SAUCE** **\$28.5 \$25.5**

BUTA KAKUNI 🌱 **GFO** **JAPANESE BRAISED PORK BELLY** **\$28.5 \$25.5**

HAMBAGU STEAK **JAPANESE STYLE HAMBURGER STEAK** **\$29.5 \$26.5**

WAGYU STEAK 🌱 **GFO** **GRILLED AUS WAGYU BEEF** **\$39.5 \$37.5**

EBI HOTATE YAKI 🌱 **GFO** **GRILLED PRAWN & SCALLOP, JAPANESE TERIYAKI CHILI SAUCE** **\$38.5 \$35.5**

IN SET : MAIN DISH AND SIDE OF ASSORTED VEGETABLE , RICE, SOUP

N A LA CARTE : MAIN DISH AND SIDE OF ASSORTED VEGETABLE

RICE BOWL TEN DON 🌱 **VGO** **ASSORTED TEUMPURA, EGG OMELETTE, SPRING ONION** **\$26.5**

RICE BOWL MIYUKI DON 🌱 **SEARED SALMON , PANKO CRUMBED PRAWN & EEL, EGG OMELETTE, SPRING ONION** **\$29.5**

TOKYO CURRY

RICE OR UDON

- **TRUFFLE POTATO & TOFU CROQUETTE** **\$23.5**
- **CHICKEN KARA-AGE** **\$24.5**
- **PORK KATSU** **\$26.5**

JAPANESE FRIED RICE **\$19.5**

JAPANESE STYLE FRIED RICE WITH CHICKEN AND ASSORTED VEG, HOUSE MADE TERIYAKI SAUCE

TORNADO OMURICE **\$24.5**

FRIED RICE, BACON, MIXED VEGETABLES, FLUFFY EGG OMELETTE, JAPANESE DEMI-GLAZE

WAGYU HIYASHICHUKA - COLD RAMEN **\$27.5**

JAPANESE STYLE COLD RAMEN ASSORTED VEG AND SMOKED HAM, WITH WAGYU ON TOP

NAGASAKI SEAFOOD NOODLE SOUP **\$26.5**

JAPANESE STYLE SEAFOOD NOODLE SOUP, RAMEN NOODLE, ASSORTED SEAFOODS, VEGETABLES

SUMMER SOBA **VGO : with Vegetable Tempura** **\$25.5**

SOBA (JAPANESE BUCKWHEAT) NOODEL WITH COLD TSUYU SAUCE, SASHIMI TOPPING AND ASSORTED FRESH VEG

SOMETHING ON SIDE

AVO/CUCUMBER SALAD ♥️🌱🌱 **\$10.5**

SUPREME GOLDEN CHICKEN **\$12.5**

DUCK SPRING ROLL **\$14.5**

CHIPS WITH MOZZA MOCHI **\$12.5**

DEEF-FRIED KIMCHI PORK GYOZA **\$12.5**

MINI VEG TEMPURA ♥️ **\$14.5**

♥️ **VEGAN** 🌱 **GLUTEN FREE** 🌱 **DAIRY FREE**

🌱 **VEGETARIAN** **GFO : GLUTEN FREE OPTION** **VO : VEGETARIAN OPTION**

15% SURCHARGE ON PUBLIC HOLIDAY
PLEASE INFORM DIETARY ISSUE BEFORE ORDER
KITCHEN CLOSE AT 2:30 FOR LUNCH BREAK



BAKERY

MORNING BAKED BAGELS

Plain	4.5
Bacon & jalapeno	5.0
Barbarry & cranberry	5.0
Olive & Truffle	5.0
Basil & Spinach Pesto	5.0
Bagel + egg	10.0
Miyuki Morning Set	12.0

Bagel + egg + Coffee

egg : Scrambled / Sunny side up / Poached

Coffee : Long black / Flat white / Cappuccino : cup size

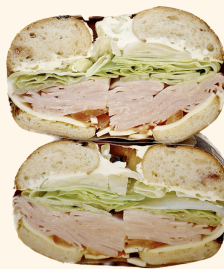


BAGEL SANDWICH



Smoked Salmon \$ 15.00

Smoked salmon, lettuce, cucumber
red onion, cream cheese



Ham Cheese \$ 14.00

Ham, Cheese, tomato, Lettuce, Bacon &
Jalapeno cream cheese,

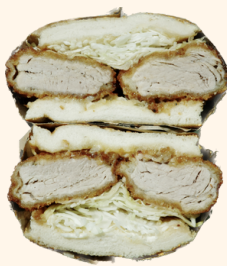


Garlic Prawn \$ 16.00

Garlic Prawn, fried egg, spinach,
Sriracha Mayo & Mustard

JAPANESE SANDO

SANDO
; Made from simply ingredients with
Japanese loaf bread



Pork Katsu \$ 15.00

Simply Pork Katsu, Cabbage slow
Kewpie mayo, Katsu sauce



Chicken Katsu \$ 15.00

Simply chicken katsu
Kewpie mayo, Katsu sauce



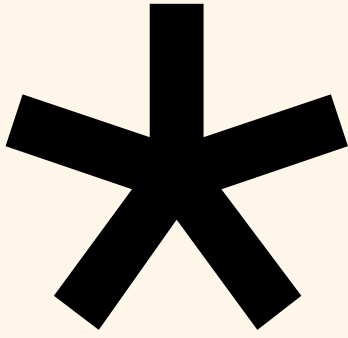
Teriyaki Tofu ♥ \$ 13.00

Deep Fried Teriyaki Tofu,
Mushroom & Cabbage slow, Vegan mayo

♥ VEGAN 🌿 GLUTEN FREE 🥛 DAIRY FREE

✔ VEGETARIAN GFO : GLUTEN FREE OPTION VO : VEGETARIAN OPTION

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COFFEE.



Black

Cup Mug
4.5 5.0

White

4.5 5.0

+ Mocha 6.5

+ Caramel macchiato 6.5

Filter

Batch Brew 5.0

Cold Brew 6.0

Alternative milk +0.5
Ice +1.0 *

NON COFFEE.

Cold Pressed Juice

7.5*

*Orange *Apple *Green

Ade

*Honey lemon *Honey Yuzu *Honey Plum 8.0*

Tea

small large
7.0 11.0

*Sencha(Japanese green tea) *Chamomile

*English breakfast *Earl grey *Roasted oolong

*Honey lemon *Honey Yuzu *Honey Plum (+0.5)

Soft drinks

6.0

*Coke *Coke Zero *Lemon Lime Bitter

*Orange soda *Grape Soda *Fuji Apple Soda

*Peach Iced Tea *Mango Iced Tea

Hot chocolate

6.0

Marshmallow cream weak For kids

Matcha Latte

6.0
7.0*

Japanese Uji matcha, condensed milk,
honey

Black Sesame Latte

6.0

Roasted black sesame, Toasted soy
powder

MIYUKI SIGNATURE DRINK.

YUKI

7.5*

Cold brew coffee



Vanilla Cream on top

GREEN YUKI

7.5*

Milk with ice



Whipped matcha cream

BLACK YUKI

7.5*

Whipped Black Sesame Cream



Milk with ice

SEASONAL DRINK.

Milk shake

8.0*

*Vanilla *Oreo *Matcha

Soft Ice cream

3.5*

Vanilla Ice cream.

With waffle cone (+0.5)

WINE.

Mr Riggs Sauvignon Blanc 13 / 55
Woodside. SA. 22'

Jim Barry Riesling 14 / 60
Watervale. SA. 23'

XO Chardonnay 15 / 65
Piccadilly. SA. 22'

HIGH ST Pinot Noir 15 / 65
Adelaide Hills. SA. 22'

Mr Riggs Shiraz 15 / 65
McLaren Vale. SA. 21'

BEER.

Asahi Karakuchi 500 15.0

Sapporo Black 650 17.0

Yebisu Gold 350 13.0

Yebisu Premium Black 14.0

Asahi Light Beer 12.0

Apple Cider 12.0

SPIRITS.

Roku Gin 13.0

Ukiyo Yuzu Gin 14.0

Haku Vodka 14.0

Nikka Miyagikyo Whisky 28.0
+2 Tonic / Soda water

COCKTAIL.

AOMORI FOREST 19.0
Gin, Curacao, Yuzu, Soda

FOR SAKE'S SAKE 19.0
Sake, Cucumber, Citrus

LOVE GENERATION 21.0
Montenegro, Triple Sec, Cinnamon, Bitters

HIGHBALL.

CLASSIC 16.0
Whisky, Lemon, Soda water

MIYUKI YUZU 17.0
Whisky, Yuzu Jam, Lemon, Soda water

MOJITO 17.0
Whisky, Mojito Syrup, Lime, Soda water

SAKE - NIHONSHU.

180ml
Dassai 39 48.0
Junmai Daiginjo. Yamaguchi. 16%

Otokoyama 36.0
Tokubetsu Junmai. Hokkaido. 16%

Ippin Blue 24.0
Junmai. Ibaraki. 15%

60ml
Ozeki Yuzu Umeshu 11.0
Yuzu + Plum. Hyogo. 12.5%