

CHARGRILL

Rainbow Trout with Yuzu-Butter Sauce (gf) 39.00
rainbow trout, yuzu butter sauce, salmon roe, chives

Grilled Miso Cod (gf,df) 25.00
miso marinade cod, pickled ginger

Kanimiso Okonomi (df) 35.00
kanimiso, salmon roe, scallop, crab meat, egg yolk, maze rice

Koji Grilled Chicken Thigh 25.00
koji marinated chicken thigh, w cabbage salad

Kakuni (gf,df) 26.00
braised pork belly, soft egg, bok choy

Grilled Mackerel with Ponzu Sauce (df) 26.00
mackerel, ponzu, lemon slice
*served with 2 pcs

MB4 Wagyu Sirloin 200g (gf) 45.00
wagyu steak, miso butter, medium rare

MB4 Wagyu Short Rib 89.00
braised wagyu short rib, galbi sauce, vegetable and condiments

Grilled King Crab Leg (gf) 60.00
Alaskan king crab, garlic miso butter, lemon

RICE & NOODLES

Wagyu Yakiudon 22.00
wagyu fried udon noodles, mayo & bonito flakes

Onigiri 7.50/pc
bonito, seaweed, sushi rice

Steamed Rice 5.00

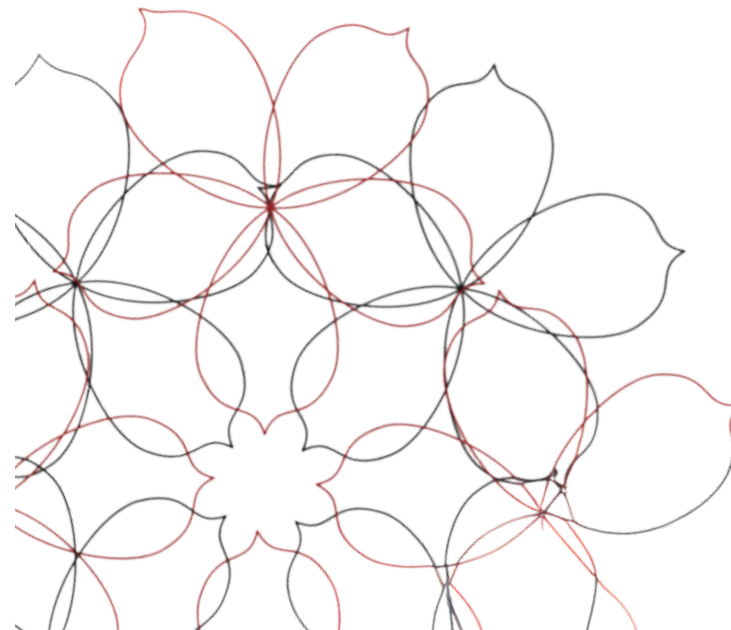
DESSERT

Miji Cheese Cake 8.50
house baked cheese cake, lemon sorbet

Matcha Ice Cream Cake 8.50
Japanese matcha ice cream with coconut cake



DINNER MENU



RAW

Kingfish Crudo (df) kingfish, fennel, plum, honey ponzu, radish	19.00
Fresh Rock Oyster with Fingerlime mignonette (gf,df) fresh rock oyster, fingerlime *order from 2pcs	6.00/pc
Beef Tartare (gf,df) fresh beef, nashi pear, pickles cucumbers, chives, anchovy, nori cracker	15.00

SMALL PLATES

Edamame (gf,df) edamame, smoked salt	7.00
Miji Potato Salad (gf) potato salad, onsen tamago, perocino cheese	8.00
Spicy Sesame Fried Tofu (df) crispy tofu, spicy goma sauce	8.00
Furikake Shishito shishito, furikake	13.00
Yuringi Chicken (gf,df) karaage, sweet & sour soy sauce, shallot chop	15.00
Fried Eggplant (gf,df) eggplant, teriyaki, balsamic	12.00
Fried White Bait (df available) fried bait, shichimi, honey sour cream	13.50
Grilled Oyster fresh oyster, miso cream sauce, panko crumble *order from 2pcs	6.50/pc
Grilled Scallop scallop, yuzu butter, micro coriander, panko crumble *order from 2pcs	8.50/pc
Abalone with Kimosauce(gf) steamed abalone, liver kimosauce, kombu jelly, pickled radish *order from 2pcs	13.50/pc
King Prawn with Tomato Miso Sauce (gf,df) king prawn, tomato miso sauce, chilli oil *order from 2pcs	16.00/pc

SKEWERS *2pcs minimum order*

Mentaiko Zucchini (gf,df) zucchini, mentaiko	3.00/pc
Miji Beef Skewer (gf,df) chef's choice, beef, wasabi	7.00/pc
Wagyu Beef Skewer (gf,df) daily fresh wagyu beef, wasabi *please ask staff about wagyu	9.00/pc
Enoki Beef Roll (gf,df) enoki, wagyu beef, tare	6.00/pc
Pork Belly Skewer (df) pork belly, ssamjang	5.50/pc
Chicken Thigh (gf,df) chicken thigh, salt, tare	3.50/pc
Chicken Heart (gf,df) chicken heart, salt, tare	3.00/pc
Chicken Gizzard (gf,df) chicken gizzard, salt, tare	3.00/pc
Tsukune (House made chicken meatball) (df) chicken meatball, egg yolk, tare	4.50/pc
Baby Octopus (df) baby octopus, lime	4.00/pc

NABE

Sukiyaki Beef Hot Pot	49.00
Tonkotsu Clam Seafood Hot Pot	79.00

SMALL PLATES

Abalone with Kimosauce(gf)

steamed abalone, liver kimosauce, kombu jelly, pickled radish

*order from 2pcs

13.50/pc

King Prawn with Tomato Miso Sauce (gf,df)

king prawn, tomato miso sauce, chilli oil

*order from 2pcs

16.00/pc

CHARGRILL

Rainbow Trout with Yuzu-Butter Sauce (gf)

rainbow trout, yuzu butter sauce, salmon roe, chives

39.00

Kanimiso Okonomi (df)

kanimiso, salmon roe, scallop, crab meat, egg yolk, maze rice

35.00

MB4 Wagyu Sirloin 200g (gf)

wagyu steak, miso butter, medium rare

45.00

Grilled King Crab Leg (gf)

Alaskan king crab, garlic miso butter, lemon

60.00

DESSERT

Miji Cheese Cake

house baked cheese cake, lemon sorbet

8.50

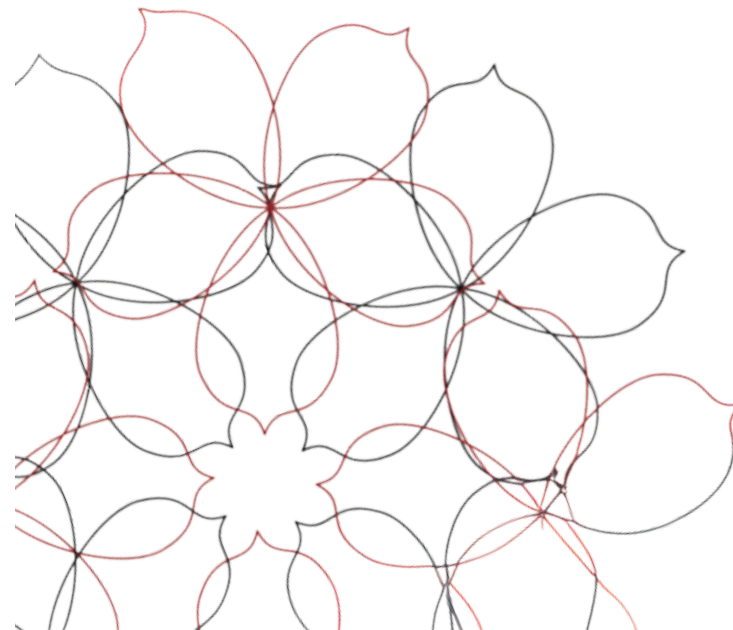
Matcha Ice Cream Cake

Japanese matcha ice cream with coconut cake

8.50



LUNCH MENU



SET MENU

set menu included:

rice, miso soup, mini wafu salad, side dish

Miso Cod Set (df) 25.00

miso cod with set menu

Shio Koji Chicken Set (gf,df) 25.00

koji marinated chicken with set menu

Grilled Mackerel Set (df) 25.00

mackerel with set menu

Miji Beef Steak Set 35.00

beef steak with set menu

DONBURI RICE BOWL

Karaage Don (gf,df) 18.00

chicken karaage, onsen tamago, sichimi

Salmon Don (gf,df) 18.50

cured salmon, onion, tobiko, soy, kelp mayo

Unagi Tama Don (df) 30.00

teriyaki unagi, tamago yaki, nori

Galbi Pork Don (gf,df) 18.50

hibachi grilled pork slices with soft boiled egg, shallot

Fried Eggplant Don (gf,df) 17.00

eggplant, teriyaki, balsamic, pickled ginger

Pork Yaki Udon 18.50

pork belly, tsuyu, broccoli

Pork Mazesoba (df) 19.00

chilli pork soboro, onsen tamago, chives nori

SIDE DISHES

Edamame (gf,df) 7.00

edamame, smoked salt

Miji Potato Salad (gf) 8.00

potato salad, onsen tamago, perocino cheese

Spicy Sesame Fried Tofu (df) 8.00

crispy tofu, spicy goma sauce

Furikake Shishito 13.00

shishito, furikake

Yuringi Chicken (gf,df) 15.00

karaage, sweet & sour soy sauce, shallot chop

Fried Eggplant (gf,df) 12.00

eggplant, teriyaki, balsamic

Fried White Bait (df available) 13.50

fried bait, shichimi, honey sour cream

Grilled Oyster 6.50/pc

fresh oyster, miso cream sauce, panko crumble

Grilled Scallop 8.50/pc

scallop, miso cream sauce, micro coriander, panko crumble

RAW

Kingfish Crudo (df) 19.00

kingfish, fennel, plum, honey ponzu, radish

Fresh Rock Oyster with Fingerlime mignonette (gf,df) 6.00/pc

fresh rock oyster, fingerlime

*order from 2pcs

Beef Tartare (gf,df) 15.00

fresh beef, nashi pear, eshallot, pickles cucumbers, anchovy, nori cracker