

Bar & Grill **Miji**
Dinner Menu
ディナーメニュー

No BYO. \$3 cakeage fee per person for BYO cakes.
2.2% surcharge on all card payment. 10% surcharge applies on Sunday,
15% surcharge applies on all public holidays.

Small Plates 小皿

Please let us know if you have any dietary requirements or food allergies prior to ordering. We endeavour to accommodate your special requests, we cannot guarantee completely allergy-free due to the potential of traces allergens in our working environment and supplied ingredients.

Edamame [GF,DF] 8.50
枝豆
Soybean, smoked salt

Karaage [GF,DF] 16.00
唐揚げ
Deep fried chicken thigh, mayo

Chawanmushi [GF,DF] 10.00
茶碗蒸し
Savoury steamed egg custard with crab meat

White Bait [DF available] 14.00
ホワイトベイト
Deep fried white bait, shichimi spices mix, served w. honey sour cream

Charred Broccolini [GF,DF] 16.00
焼きブロッコリーニ [V available]
Chargrilled broccolini, soy, garlic, anchovy sauce

Corn Riblets [VG available] 13.00
コーンリブレット
Charred corn riblets, togarashi, shaved pecorino

Seafood Goma Salad 10.00
カニサラダ
Crabmeat, salmon, tobiko, avocado, cherry tomatoes, mixed salad, red onion pickle, cucumbers, red radish, wakame, goma dressing

Crispy House-Aged Quail
自家熟成うずらのカリカリ焼き
Crispy skin whole quail, yuzu honey, ponzu, lime salt 19.00



Charred King Prawn
海老炙り焼き
Chargrilled king prawn, tomato miso, chilli oil 16.00/pc

Grilled Kingfish Fin
かんぱちのヒレ焼き
Koji marinated kingfish fin, ponzu dipping 18.00/pc



Garden Salad [DF] 8.00
ガーデンサラダ

Mixed salad, daikon, avocado, cherry tomatoes, red onion pickle, wakame, ponzu dressing

Skewers 串焼

Chicken Thigh Skewer [GF,DF] 6.00 ea.
もも串
w tare

Tsukune [DF] 7.00 ea.
つくね串
House made chicken meatball, served w. raw egg yolk & tare

Chicken Mid-Wing Skewer 6.50 ea.
手羽中串焼き
1 day aged chicken mid-wing, smoked salt

Shiitake Skewer 4.00 ea.
しいたけ串焼き
w miso tare

Abalone Skewer 13.50 ea.
あわび串焼き
w liver sauce

Enoki Wagyu Roll [GF,DF] 6.50 ea.
えのきの和牛巻き串焼き
Enoki wrapped w. wagyu beef slices, tare



Raw Bar 生もの



Tuna & Negitoro Don

鮪とネギトロ丼

Akami tuna, toro & shallot mix, ikura, yuzu kosho on sushi rice

33.00

Tiger Prawn Kaisen Don

大海老海鮮丼

Assorted sashimi, cooked tiger prawn, garlic butter cheese, tobiko, ikura on sushi rice

38.00



Chirashi Bowl

ちらし寿司丼

Assorted mix of seafood, shiokombu, cucumber, mayo, salmon caviar on sushi rice

19.50

Kanimiso Okonomi [DF]

蟹味噌お好み

Alaskan king crab meat, Hokkaido scallop, salmon roe, raw egg yolk, crab innards paste, served w. maze special mixed rice

39.00



Salmon Don [GF,DF]

サーモン丼

House cured salmon, onion, tobiko, soy, kelp mayo

19.50

Fresh Oyster [GF,DF]

生牡蠣

w. shallot mignonette

6.50 ea.

Premium Sashimi

特選刺身

14 pcs assorted daily fresh selection

39.00

Kingfish Crudo

カンパチのクルード

w. seasonal fruit, fennel, radish, honey ponzu

19.00

Salmon Sashimi

サーモン刺身

Tasmania salmon 6pcs

19.00



Plates 大皿料理



MUST TRY

King Crab Leg Okonomiyaki 42.00
タラバガニの脚のお好み焼き
Japanese style savoury pancake w.
Alaskan King Crab Leg

Wagyu MB4 Sirloin [GF] 48.00
和牛サーロイン
200g MB4 wagyu sirloin, miso butter
(recommended medium rare)

Premium MB9 Wagyu Sirloin [GF] 68.00
プレミアム和牛サーロイン
200g MB9 wagyu sirloin, miso butter
(recommended medium rare)

Miso Cod & Abalone Pot Rice
鱈の味噌煮とアワビの釜飯
Saikyoyaki black cod, butter
abalone, takana & clams pot rice
55.00

MUST TRY



Miji Teriyaki Whole Spatchcock
丸鶏の照り焼き
Spatchcock in butter teriyaki glaze,
crispy brussel sprouts
45.00

Pork & Cabbage Okonomiyaki 28.00
豚肉とキャベツのお好み焼き
Japanese style savoury pancake w.
pork belly & cabbage

Ikayaki (Grilled Squid) 28.00
いか焼き
Chargrilled squid, broccolini, anchovy
dressing, garlic miso butter, furikake

Miso Tofu Don [GF,DF] [VG] 18.00
味噌豆腐丼
Fried tofu, miso, rice, carrot laffe

Noodle 麺類

Nabe なべ

MUST TRY

Chicken Shoyu Ramen 23.00
鶏しょうゆラーメン
House 4 hours chicken broth, aged
chicken thigh, soft boiled egg

Prawn Bisque Udon 33.00
海老ビスクうどん
Bisque, black tiger, shallot

Wagyu Yaki Udon 26.00
和牛焼きうどん
Stir-fried udon noodles, wagyu beef,
broccoli, cabbage, carrot, mayonnaise,
bonito flakes

MUST TRY

Seafood Tonkotsu Nabe 79.00
海鮮豚骨鍋
Pork clam broth, blue swimmer crab, prawn,
oden, tsukune, wombok, mushroom

Sukiyaki Beef Nabe 54.00
牛すき焼き鍋
Sukiyaki broth, sliced wagyu, wombok,
mushroom, udon, mixed vege

Vegetable Nabe [V] 33.00
野菜鍋
Vegetable soy broth, seasonal assorted
mushroom, tofu

Dessert デザート

Melted Brûlée Cheesecake
クレームブリュレチーズケーキ
Silky baked cheesecake with
a thin caramelised sugar crust
12.00

Daily Ice Cream
アイスクリーム
please ask staff for daily flavours
6.50