

SHUN

MIKAZUKI



VEGETARIAN



HOT & SPICY



GLUTEN FREE



RECOMMENDED

アントレ ENTRÉE



08



Crispy Brussel Sprouts \$12.5

fried crispy brussel sprouts w/ kimchi vinaigrette



01



Edamame \$6

lightly salted boiled soybeans / truffle oil

02

Spicy Edamame \$7
lightly salted boiled soybeans
spicy sauce



03

Takoyaki \$7.5

octopus ball / QP mayo / BBQ sauce
tuna shavings / seaweed paper

04

Pork Gyoza \$8.5

pan fried pork and vege
dumpling / wari ponzu



06



(Add 1pc \$4.8)



Mikazuki Fire Ball \$9.9

crab and avocado wrapped w/ nori, white
fish and topped w/ spicy creamy sauce,
bitter soy glaze



05

Agedashi Tofu \$9

tempura tofu in dashi topped w/ tuna
shavings and seaweed paper



07

Eggplant Miso \$8.5

tempura eggplant / sweet miso
citrus miso / crunchy balls / shallot



09

Kara-age Chicken \$12.9

fried marinated chicken w/ spicy mayo and
teriyaki sauce





10

Wagyu**Tataki \$13.5**seared wagyu beef w/crispy
garlic / onion / ponzu

11

Spicy Sashimi Taco \$9fresh cubed sashimi / spicy mayo / kimchi
vinegrette / avocado / taco shell

13

Wafu Oyster \$20half a dozen of fresh oyster /
ponzu

14

Oyster Tiradito \$22half a dozen of fresh oyster /
coriander / chili / yuzu sauce

15

Salmon
Tiradito \$17fresh salmon, coriander,
chilli and konbu w/ white soy /
yuzu sauce**Hamachi**
Yuzu Pon \$17hamachi sashimi /
jalapeno / yuzu ponzu

18



16

Kingfish Tiradito \$17fresh kingfish / coriander / chilli / konbu
white soy / yuzu sauce**Grilled Semi Dried**
Calamari \$14.2chargrilled semi dried
calamari / spicy mayo /
seven spice chili

17



19

Tempura Semi Dried
Calamari \$13.8tempura semi dried calamari / spicy mayo /
pepper vinegrette

12

Miso Kingfish Ceviche \$18.5sliced kingfish / jalapeno / red onion / crispy potato
miso sauce / lime

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サラダ SALAD サラダ



27

Sashimi Salad \$18

chef's daily selection of fresh fish and crab salad, seaweed salad with shoyu dressing.



26

Chirashi Salad \$18

sashimi pieces / tamago / garden greens / yuzu ponzu / soy dressing tempura flake / mayo / bitter soy glaze / tobiko



20

Mixed Green Salad \$8

garden greens / spicy garlic dressing



21

Tofu Salad \$9.5

momen tofu / garden greens / sesame dressing



22

Seaweed Salad \$11

seaweed / garden greens / spicy garlic dressing



23

Warm Mushroom Salad \$12

exotic selection of sautéed mushrooms & garden greens w/ shoyu dressing & crispy balls



24

Soft Shell Crab Salad \$17

crispy soft shell crab & garden greens w/ sesame dressing



25

Yuzu Avocado Salmon Salad \$16.5

sliced salmon, avocado and garden greens, w/ yuzu & shoyu dressing





50

Plain Udon \$10

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



51

Ontama Udon \$11

soy dashi flavoured white wheat noodle soup & seaweed topped w/ shallot / fish cake / soybean curd, tempura flakes / 75° onsen egg



52

Kimchi Udon \$12.5

soy dashi flavoured white wheat noodle soup & seaweed topped w/ shallot, fish cake, soybean curd, tempura flakes & Korean kimchi

うどん UDON

Udon noodle can be changed to Soba (Buckwheat noodle)



53

Tempura Prawn Udon \$14.5

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



54



Karaage Udon \$14.5

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



56

Curry Kara Age Ramen \$15

Japanese curry w/ ramen noodle chicken kara age / 75° onsen egg fish cake / shallot / sesame / tempura flakes



available to change udon noodle



55

Vegetable Tempura Udon \$13.5

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



57

Nabe Udon \$15.5

soy dashi flavoured white wheat noodle soup & seaweed in a pot topped w/ shallot, seaweed / fish cake / soybean curd / tempura prawn / 75° onsen egg / tempura flakes



豚骨スープ



36

Black Garlic Tonkotsu Shoyu \$14.5

soy flavoured pork broth garlic noodle soup topped w/ shallot, bean sprouts, fungus, fried garlic, nori, boiled egg, chashu, bamboo shoot, black garlic oil



RAMEN



30

Tonkotsu Shoyu \$14

soy flavoured pork broth noodle soup topped w/ shallot, bean sprouts, fungus, nori, boiled egg, chashu

鳥ガラスープ



RAMEN

豚骨スープ

Pork Soup Ramen served with Pork Chasu



31

Tonkotsu Shio \$14

salt flavoured pork broth noodle soup topped w/ shallot, bean sprouts, fungus, nori, boiled egg, corn, chashu



32

Tonkotsu Miso \$14

miso flavoured pork broth noodle soup topped w/ shallot, bean sprouts, fungus, nori, boiled egg, corn, chashu



33

Tonkotsu Chashu Shoyu \$16.5

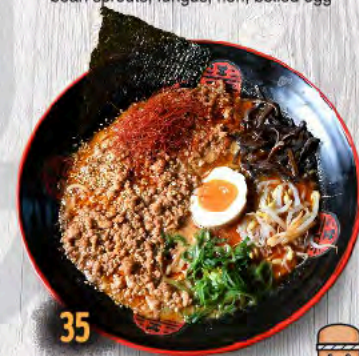
soy flavoured pork broth noodle soup topped w/ extra chashu, shallot, bean sprouts, fungus, nori, boiled egg



34

Tonkotsu Spicy Miso \$14.5

spicy miso flavoured pork broth noodle soup topped w/ shallot, bean sprouts, fungus, nori, boiled egg, chashu, corn chilli oil, chilli thread



35

Tantan men \$15.5

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





40

Tori Shoyu \$13.5

soy flavoured chicken broth noodle soup topped w/ shallot, bean sprouts, fungus, bamboo shoot, nori, boiled egg, chashu

RAMEN 鳥ガラスープ

Chicken Soup Ramen served with Chicken Chashu



41

Tori Shio \$13.5

salt flavoured chicken broth noodle soup topped w/ shallot, bean sprouts, fungus, bamboo shoot, nori, boiled egg, chashu



42

Tori Miso \$13.5

miso flavoured chicken broth noodle soup topped w/ shallot, bean sprouts, fungus, bamboo shoot, nori, boiled egg, chashu



43

Tori Kara-age \$16

soy flavoured chicken broth noodle soup topped w/ karaage chicken, shallot, bean sprouts, fungus, bamboo shoot, nori, boiled egg



44

Tori Spicy Miso \$14

spicy miso flavoured chicken broth noodle soup topped w/ shallot, corn bean sprouts, fungus, nori, boiled egg, roasted pork, chilli oil, chili thread,



45

Vegetarian Ramen \$13.5

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

VEGETARIAN
RAMEN



EXTRA TOPPING



Chashu
\$3.00



Seaweed Paper
\$1.50



Kara-age
\$4.00 (3pcs)



Bamboo Shoot
\$2.00



Kimchi
\$3.00



Sweet Corn
\$1.50



Butter
\$1.50



Roasted Garlic
\$1.00



Boiled Egg or Onsen Egg
\$1.50

I'm Hungry

BIG MEAL DEAL

大盛 **LARGE SIZE** PLUS
size up your ramen \$3.00

替玉 **KAE-DAMA** PLUS
extra noodle refill \$3.00



どんぶり DON

RICE BOWL DISH



ADD mini salad +
miso soup
\$3.0



76

Seaweed Garlic Butter Wagyu Beef Don \$16.5

stir fried wagyu beef and rice topped
seaweed garlic butter and rice topped w/ 75° onsen
egg / pickles / crispy onion / teriyaki sauce /
sesame / shallot



NEW



60

Grilled Teriyaki Chicken Don \$15

braised chargrilled chicken / 75° onsen egg / pickles /
crispy onion / teriyaki sauce / sesame / shallot



62

Kara-age Chicken Don \$15.5

fried chicken kara-age / 75° onsen egg /
pickles / crispy onion / spicy mayo



63

Teriyaki Wagyu Beef Don \$16

stir fried wagyu beef and rice topped w/
75° onsen egg, pickles, crispy onion / teriyaki sauce



64

Wagyu Sirloin Beef Don \$27.5

premium grilled wagyu beef and rice topped w/
75° onsen egg / crispy onion / pickles / sesame
amiyaki sauce



66

Eel Don \$20

grilled eel and rice topped w/ pickled ginger /
crispy onion / sesame / shallot / sansho pepper



73

Chicken Nanban Don \$15.5

crispy chicken w/ japanese tartar sauce and rice
topped w/ 75° onsen egg / crispy onion / pickles /
sesame / amiyaki sauce



74

Chilli Pork Don \$16

stir fried pork w/ chilli sauce and rice topped w/
75° onsen egg / crispy onion / pickles / sesame /



ADD mini salad +
miso soup
\$3.0

Seaweed Garlic Butter Chicken Don \$15.5

braised char grilled chicken / seaweed garlic butter and rice topped w/ 75° onsen egg / pickled radish / crispy onion / teriyaki sauce / sesame / shallot

61



65

Ten Don \$17.0

tempura vegetable and prawn and rice topped w/ dipping sauce / crispy onion / pickles / sweet soy sauce

NEW

75

Karaage Chicken Curry Don \$16

marinated fried chicken kara-age and rice topped w/ pickled radish / crispy onion / shallot / japanese curry

Chicken Katsu Curry Don \$16

chicken schnitzel and rice topped w/ pickled radish / crispy onion / shallot / japanese curry

67



68

Pork Katsu Curry Don \$16.5

pork schnitzel and rice topped w/ pickled radish, crispy onion / japanese curry



69

Shoyu Poke Bowl \$18.9

hawaiian style cube sashimi marinated in soy poke sauce and sushi rice topped w/ seaweed avocado / red onion / radish curl / pickled ginger furikake / smelt roe



Miso Poke Bowl \$18.9

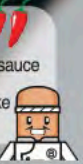
hawaiian style cube sashimi marinated in miso sauce and sushi rice topped w/ seaweed / avocado / red onion / radish curl / pickled ginger / furikake / smelt roe

70

Spicy Poke Bowl \$18.9

hawaiian style cube sashimi marinated in spicy sauce and sushi rice topped w/ seaweed / avocado / red onion / radish curl / pickled ginger / furikake / smelt roe

71



メインディッシュ
MAIN
MAIN DISHES

タインバイツ



83



**Wafu Prawn Thermidor
pacific Rim style \$21.5**

sautéed king prawn and vegetables with cream sauce on a bed of rice with tuna shavings, sweet sour soy glaze

NEW

80



**Wafu Style
King Prawn(4pcs) \$19**

japanese style grilled king prawn with shio kombu butter dressing and lemon

81

Nanban Chicken \$17.5

tempura battered chicken w/ tartar sauce
sichimi / shallot/ yuzu salad



82

**Dynamite Hokkaido
scallop tobyanaki \$24.8**

baked hokkaido scallop & rice topped w/ mushroom
crab salad / shallot / tuna shavings / creamy sauce /
spicy sauce



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Teriyaki Chicken Main \$19.5

chargrilled marinated chicken w/ teriyaki sauce
bokchoy / corn / carrot / wasabi mash potato /
seaweed garlic butter

84

ADD



King Prawn
(2pcs)

\$9.0



NEW

85

Wagyu Katsu on the Hot Rock \$29.5

breaded wagyu beef w/ three types of dipping sauce

Furikake Teriyaki Salmon \$20

Slow cooked medium salmon w/ teriyaki sauce
stir fired capsicum / wasabi mash potato /
furikake

86



NEW

87

Wagyu Sirloin Beef Steak \$29.5

sliced medium wagyu sirloin beef / amiyaki sauce /
stir fried capsicum / wasabi mash potato / sea salt



ADD



King Prawn
(2pcs)

\$9.0



MAIN DISHES

メインディッシュ

寿司ロール

ROLL



105

Rainbow Roll \$17.5

crab / avocado / salmon / kingfish / tuna / ebi
tosazu / sesame

Lava Roll \$19.5

baked scallops / crab / avocado
spicy creamy sauce / soy glaze
smelt roe / sesame / shallot



100



101



Volcano Roll \$19.5

baked scallops / crab / avocado / creamy sauce
soy glaze / smelt roe / sesame / shallot



102

Aburi Salmon Roll \$17.5

tamago / avocado / cucumber / salmon
creamy sauce / soy glaze / potato / smelt roe



103

Tasmanian Roll \$16.5

tamago / avocado / cucumber / salmon
tosazu / sesame



104

Crunchy Roll \$15.5

tempura prawn / cucumber / smelt roe /
crunchy / soy glaze



108

Soft Shell Crab Roll \$12

soft shell crab / cucumber / sesame seed
smelt roe

Dynamite Salmon Roll \$13.5

salmon / chili garlic / crunchy
sichimi chili powder / spicy mayo

106



107

Dynamite Tuna Roll \$14.5

fresh tuna / chili garlic / crunchy
sichimi chili powder / spicy mayo



109

Dragon Roll \$18.5

tamago / avocado / cucumber / eel / soy glaze / sesame seed



114

Chicken Katsu & Avo Roll \$8.5

chicken katsu / avocado / sesame seed



111

Salmon & Avo Roll \$8.5

fresh salmon / avocado / sesame seed



115

Vegetarian Roll \$8

asparagus / cucumber / avocado / inari / sesame seed



110

California Roll \$9

crab salad / avocado roll / sesame seed



112

Cooked Tuna & Avo Roll \$8.5

cooked tuna / avocado / sesame seed



113

Fresh Tuna & Avo Roll \$10.5

fresh tuna / avocado / sesame seed



寿司 SUSHI



120

Salmon Sushi
(4pcs) \$9.8



121

Aburi Salmon
Sushi \$14



122 Assorted Aburi Sushi \$15



124

Assorted Sushi (M) \$24.8



123

Assorted Sushi (S) \$14.5



125

Salmon Lover \$24.8





127 Sushi & Sashimi Combo \$28.5



SUSHI SASHIMI



128 Sushi Deluxe \$35



126

Sea Urchin Sushi \$18.8

may not be available depending on seasonal produce

A LA CARTE アラカルト

- | | | | |
|---------------------------------|-------|-----------------------------|-------|
| 150. Salmon Nigiri | \$3.0 | 156. Eel Nigiri | \$4.5 |
| 151. King Fish Nigiri | \$3.0 | 157. Tamago Nigiri | \$2.5 |
| 152. Tuna Nigiri | \$4.0 | 158. Salmon Belly Nigiri | \$3.5 |
| 153. White Fish Nigiri | \$3.0 | 159. Kingfish Belly Nigiri | \$3.5 |
| 154. Ebi Nigiri
cooked Prawn | \$3.0 | 160. Sea Urchin Nigiri | MP |
| 155. Scallop Nigiri | \$5.0 | 161. Toro Nigiri Tuna Belly | MP |
| | | 162. Smelt fish roe Nigiri | \$3.5 |



129 Mikazuki Sushi Platter \$51.8

chef's daily selection of fresh sushi

刺身 SASHIMI



130

Salmon Sashimi (S) \$9.8



131

Kingfish Sashimi (S) \$10.8



132

Tuna Sashimi (S) \$12.8



133

Salmon Sashimi (M) \$14.8



134

Salmon & Tuna Sashimi (M) \$16.5



135

Assorted Sashimi (S) \$17.5



136

Salmon Sashimi (L) \$23



137

Salmon & Tuna Sashimi (L) \$25.5



138

Sea Urchin Sashimi \$18.8

may not be available depending on seasonal produce

OMAKASE



139

Sashimi Deluxe \$29.8



140

Mikazuki Sashimi Platter \$54.5

chef's daily selection of fresh sashimi



141

Mikazuki Sushi & Sashimi Platter \$58.5



142

Super Omakase Platter \$72.5

chef's daily selection of fresh sushi and sashimi



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RECOMMENDED

てんぷら TEMPURA



171

Prawn Tempura \$13.8

4 pcs prawn tempura w/ dipping
sauce / pepper vinaigrette



172

**Assorted Vegetable
Tempura** \$14.0

seasonal vegetable tempura w/ dipping
sauce / pepper vinaigrette



173

**Prawn & Vegetable
Tempura** \$18.5

prawn & seasonal vegetable tempura
w/ dipping sauce / pepper vinaigrette



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SIDE

- | | | |
|-----|--------------------|-------|
| 90. | Miso Soup | \$3.5 |
| 91. | Wasabi Mash Potato | \$3.5 |
| 92. | Steamed Rice | \$3.5 |



ADD mini salad +
miso soup
\$3.0



72



Mushroom Tobanyaki \$15

exotic selection of mushrooms sautéed in a sweet
garlic butter / creamy sauce / rice

TOBANYAKI

SUMMER SPECIAL MENU



201

Cold Ramen \$14

Green Tea Soba Noodle \$13.5



202



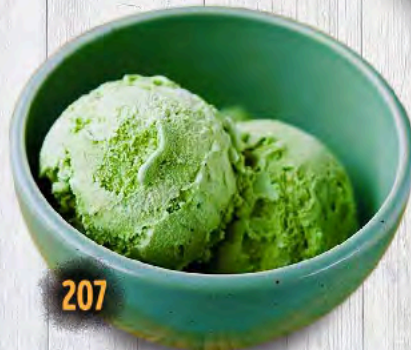
205

Vanilla Mochi \$6.9



206

Green Tea Mochi \$6.9



207

207. Green Tea Ice Cream \$5.5

208. Black Sesame Ice Cream \$5.5

DESSERT



209

Green Tea Cheese Cake (1pc) \$6.5



210

Mikazuki Macha Lovers \$11
macha cheese cake / macha mochi

WIZ

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