



1A Truffle Edamame \$6.5

soybeans / seaweed
pink salt / truffle oil



Spicy Garlic Edamame \$7.5

soybeans / spicy garlic /
rayu furikake



02 Takoyaki \$11.5

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

Eggplant Miso \$9.5

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



Spicy Sashimi Taco \$12.6 (2pcs)

fresh cubed sashimi / spicy mayo / kimchi
vinaigrette / avocado / taco shell

04



05 Vege Gyoza \$9.5

vegetable dumpling /
yuzu soy sauce



Pork Gyoza \$9.5

pork and vege dumpling /
wari ponzu

06

アラカルト À la carte

Enjoy the wide selection of
Mikazuki's menu items and have
fun exploring the options!



07 Crispy Brussel Sprouts \$14.5

deep fried crispy brussel
sprouts / kimchi
vinaigrette

Agedashi Tofu \$9.8

tempura tofu / dashi
topped / tuna shavings /
seaweed

08



Chicken Kara-age \$14.5

fried marinated chicken / spicy mayo / teriyaki sauce

09



ADD 1PC \$5.5

10

MK Ball \$11.5

crab salad / avocado / seaweed /
white fish / creamy sauce / bitter soy glaze



11

Teriyaki Kingfish Collar (1pc) \$9.5

cooked kingfish collar / teriyaki sauce



12

Teriyaki Salmon Collar (2pcs) \$11.5

cooked salmon collar / teriyaki sauce



13

Kingfish Miso Ceviche \$21.5

sliced kingfish / jalapeño / red onion /
crispy potatoes / miso sauce / lime



14

New Style Wagyu Tataki \$19.8

seared wagyu / new oil / yuzu soy / ginger /
sesame / chive / garlic



15 Spicy Yuzu Shrimp \$19.5

tempura popcorn size
prawn / creamy spicy
sauce / crispy rice ball

16 Wasabi Yuzu Shrimp \$19.5

tempura popcorn size
prawn / creamy wasabi
sauce / chive



17 Tako Kara-age \$19.8

fried marinated octopus / spicy mayo
pepper vinegar



18 Kingfish yuzu pon \$21.5

kingfish / jalapeño / coriander /
garlic / yuzu ponzu



19 New Style Sashimi \$29.5

salmon / kingfish / scallop / ikura / new oil /
yuzu soy / ginger / chive / sesame



20 Kingfish Tiradito \$17.8

fresh kingfish / coriander / chilli sauce /
dill oil / shiso furikake / yuzu sauce

Salmon Tiradito \$17.8

fresh salmon / coriander / chilli sauce /
dill oil / shiso furikake / yuzu sauce



22 Salmon Tostada Ceviche \$23.5

seasoned fresh salmon / red onion / jalapeño chilli /
tobiko / crispy tortilla / truffle yuzu ponzu mayo / sesame

23 Tuna Tostada Ceviche \$26.5

seasoned fresh tuna / red onion / jalapeño chilli /
tobiko / crispy tortilla / truffle yuzu ponzu mayo / sesame



24 Wagyu Beef Carpaccio \$22.5

wagyu beef slice / quinoa / herb / pineapple / honey /
yuzukosho



25 New Style Salmon \$18.8

salmon / new oil / yuzu soy / wasabi salsa /
caper / mini herb



26 Wafu Oyster \$28.5 (6pcs) \$18.8 (4pcs)

fresh oyster / ponzu / chive



27 Oyster Tiradito \$29.5 (6pcs) \$19.8 (4pcs)

fresh oyster / coriander /
chilli / yuzu sauce



28 Oyster Yuzu Granita \$29.5 (6pcs) \$19.8 (4pcs)

fresh oyster / yuzu granita / chive



29 MK Oyster Medley \$29.8 (6pcs)

assorted mikazuki oyster with 3 kinds of flavour

サラダ Salad

MIKAZUKI tofu salad, mushroom salad, and sashimi salad are all healthy and packed with essential nutrients. They are versatile and can be enjoyed as a light meal or as a side dish to complement a larger meal.



31

Tofu Salad \$11.5

momen tofu / garden greens / carrot / sesame dressing



32

Seaweed Salad \$12.8

seaweed / garden greens / carrot / shoyu dressing



33

Warm Mushroom Salad \$14.5

sautéed mushrooms / garden greens / carrot / shoyu dressing & crispy balls



34

Soft Shell Crab Salad \$21.5

crispy soft shell crab / garden greens / carrot / sesame dressing



35

Yuzu Avo Salmon Salad \$19.8

sliced salmon / avocado / garden greens / carrot / yuzu & shoyu dressing / flying fish roe

36

Sashimi Salad \$19.5

chef's daily selection of fresh sashimi / crab salad / seaweed / shoyu dressing / smelt roe



37

Chirashi Salad \$23.5

sashimi pieces / tamago / garden greens / yuzu ponzu / soy dressing / tempura flake / mayo / bitter soy glaze / flying fish roe



お子様ランチ

Kids Meal

40

Kids Meal \$18.8

kara-age chicken / takoyaki / crumbed prawn / edamame / chips / fruit / choice of mini roll:

1. Cucumber
2. Avocado
3. Salmon
4. Cooked Tuna



ADD fresh juice
for \$3.5

41

Plain Udon

\$14.5

soy dashi flavoured white wheat noodle soup / seaweed / shallot / fishcake / soybean curd / tempura flakes



44

Curry Kara-age Noodle

\$16.5

Japanese curry with ramen or udon noodle / fried marinated chicken / fishcake / shallot / sesame / tempura flakes / boiled egg

Choice of
UDON NOODLE or
RAMEN NOODLE
available



42

Tempura Prawn Udon

\$17.5

soy dashi flavoured white wheat noodle soup / seaweed / shallot / fishcake / soybean curd / tempura flakes / tempura prawn



45

Wagyu Sukiyaki Nabe Udon

\$19.5

soy dashi flavoured white wheat noodle soup / seaweed / shallot / seaweed / fishcake / soybean curd / onsen egg / tempura flakes / wagyu sukiyaki



43

Kara-age Udon

\$16.5

soy dashi flavoured white wheat noodle soup / seaweed / shallot / fishcake / soybean curd / tempura flakes / fried marinated chicken



うどん 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.

Udon add-ons

Kara-age (3pcs)	\$5
Tempura Prawn (1pc)	\$3.5
Onsen Egg	\$2.5
Kimchi	\$4
Nori Seaweed (2 sheets)	\$1

MIKAZUKI



Tonkotsu ramen

豚骨スープ

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 flavours we offer to make your Mikazuki ramen experience truly delightful.

Big meal

LARGE SIZE
(size up your ramen)

PLUS **\$4**

大盛

KAE-DAMA
(extra noodle refill)

PLUS **\$4**

替玉



51

Tonkotsu Shoyu \$19.5

soy flavoured pork broth noodle soup / shallot / bean sprout / fungus / seaweed / boiled egg / pork chashu



52

Tonkotsu Miso \$19.5

miso flavoured pork broth noodle soup / shallot / bean sprouts / fungus / seaweed / boiled egg / crispy onion / pork chashu



53

Tonkotsu Chashu \$21.5

soy flavoured pork broth noodle soup / extra pork chashu / shallot / bean sprout / fungus / seaweed / boiled egg



54

Tonkotsu Spicy Miso \$19.5 🌶️🌶️

spicy miso flavoured pork broth noodle soup / shallot / bean sprout / fungus / seaweed / boiled egg / pork chashu / crispy onion / chilli oil / chili thread



55

Pork Tantan Ramen \$21.5 🌶️🌶️

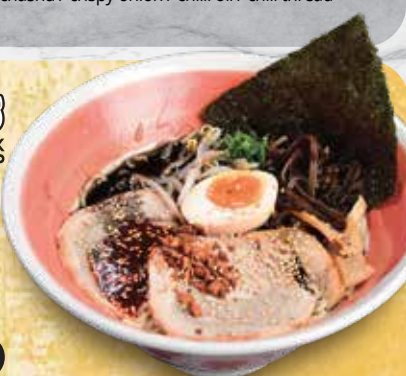
spicy sesame flavoured pork broth noodle soup / pork mince / shallot / fungus / bean sprout / seaweed / boiled egg



56

Tonkotsu Black Shoyu \$19.5

soy flavoured pork broth garlic noodle soup / shallot / bean sprout / fungus / fried garlic / seaweed / boiled egg / pork chashu / bamboo shoot / black garlic oil



57

Signature MK Ramen \$21.5 🌶️

tonkotsu shoyu base ramen / shallot / bean sprout / fungus / seaweed / boiled egg / bamboo shoot / pork chashu / fried garlic / homemade chilli / black garlic oil



58

Volcano Ramen \$20.5 🌶️🌶️🌶️

super spicy flavoured pork broth noodle soup / shallot / bean sprout / fungus / seaweed / boiled egg / pork chashu / crispy onion / chilli / seasoning spicy / homemade chilli



59

Asari Clam Ramen \$19.5 🌶️

soy dashi broth noodle soup / asari clams / coriander / shallot / okra tempura / chilli



61

Tori Shoyu \$18.8

soy flavoured chicken broth noodle soup / shallot / bean sprout / fungus / bamboo shoot / seaweed / boiled egg / chicken chashu / fish cake



62

Tori Miso \$18.8

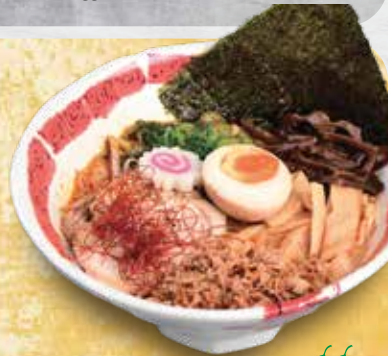
miso flavoured chicken broth noodle soup / shallot / bean sprout / fungus / bamboo shoot / seaweed / boiled egg / chicken chashu / fish cake / crispy onion



63

Tori Kara-age \$19.8

soy flavoured chicken broth noodle soup / fried marinated chicken / shallot / bean sprout / fungus / bamboo shoot / seaweed / boiled egg / fish cake



64

Tori Spicy Miso \$19.5

spicy miso flavoured chicken broth noodle soup / shallot / fish cake / bean sprout / fungus / seaweed / boiled egg / chicken chashu / chilli oil / chili thread / crispy onion



65

Tori Black Yuzu \$19.5

soy flavoured chicken broth noodle soup / shallot / bean sprout / fungus / bamboo shoot / seaweed / boiled egg / chicken chashu / fish cake / fried garlic / black garlic oil / yuzu rice vinegar



66

Vegetarian Ramen \$17.8

vegetable dashi / soy milk / boiled egg / corn / shallot / fungus / bok choy / kimchi / bean sprout / seaweed



Tori ramen

鳥ガラスープ

TORI = Chicken Soup Base

Our chicken-based ramen offers a lighter and milder flavor compared to our pork-based ramen, which has a rich and savory taste. The chicken broth is made by simmering chicken bones for hours, resulting in a clear and delicate broth that's perfect for those who prefer a less heavy and greasy soup. However, don't underestimate the flavour of our chicken ramen - it's still packed with umami and pairs perfectly with our toppings and noodles.

Extra Topping

Chashu (1pc)	\$3	Boiled Egg	\$2.5	Seaweed Garlic Butter	\$2.5	Fresh Chilli	\$1.5
Chicken Chashu (2pcs)	\$3	Onsen Egg	\$2.5	Roasted Garlic	\$1	Coriander	\$2
Kara-age (3pcs)	\$5	Butter	\$1.5	Homemade Spicy Sauce	\$1	Sweet Corn	\$1.5
Kimchi	\$4	Bamboo Shoot	\$2				

MIRAZUKI

Rice Bowl

どんぶり

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.

Spicy Wagyu Beef Don \$23.5 🌶️
wagyu slice beef / rice / onsen egg / pickles / crispy onion / sesame / shallot / chilli sauce



71
Grilled Teriyaki Chicken Don \$18.5
braised char-grilled chicken / rice / onsen egg / pickles / crispy onion / sesame / teriyaki sauce / aioli



72
Seaweed Garlic Butter Chicken Don \$18.8
braised char-grilled chicken / onsen egg / rice / pickles / crispy onion / sesame / teriyaki sauce / aioli / seaweed butter



73
Kara-age Chicken Don \$19.8 🌶️
fried marinated chicken / rice / onsen egg / pickles / crispy onion / spicy mayo / seaweed



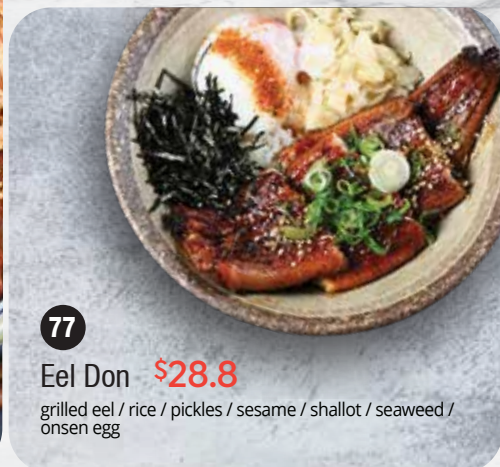
74
Teriyaki Wagyu Beef Don \$21.5
wagyu beef / rice / onsen egg / pickles / crispy onion / teriyaki / sesame / shallot



75
Seaweed Garlic Butter Wagyu Beef Don \$23.5
wagyu slice beef / rice / onsen egg / pickles / crispy onion / teriyaki / sesame / shallot / seaweed butter



76
Black Pepper Wagyu Beef Don \$23.5
wagyu slice beef / rice / onsen egg / pickles / crispy onion / sesame / shallot / black pepper sauce



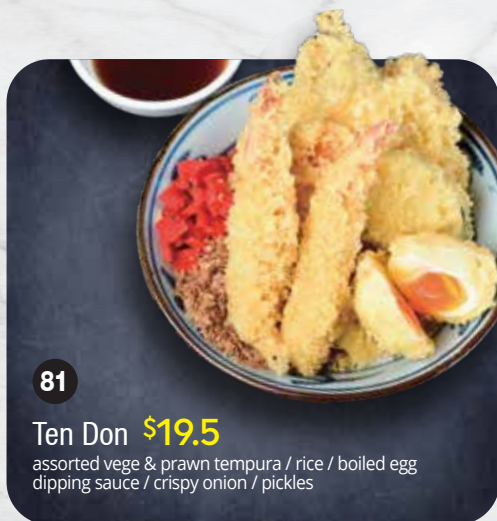
77
Eel Don \$28.8
grilled eel / rice / pickles / sesame / shallot / seaweed / onsen egg



78
Chicken Nanban Don \$18.5
crispy chicken / rice / seaweed / pickles / crispy onion / shallot / Japanese tartar sauce / nanban sauce



79
Chilli Pork Don \$19.5 🌶️
stir fried pork / chilli sauce / rice / onsen egg / crispy onion / pickles / sesame / shallots



81

Ten Don \$19.5

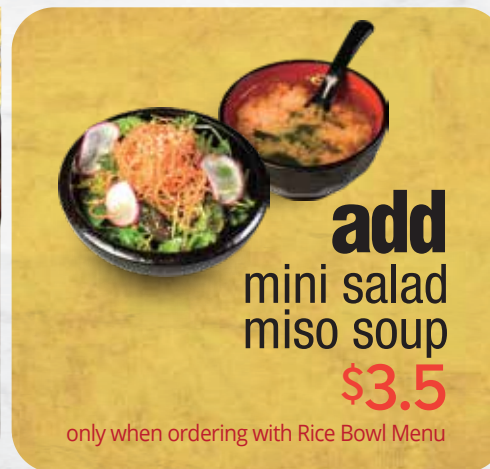
assorted vege & prawn tempura / rice / boiled egg
dipping sauce / crispy onion / pickles



82

Vegetable Ten Don \$17.5

assorted vegetable tempura / rice / dipping sauce /
crispy onion / pickles



add
mini salad
miso soup

\$3.5

only when ordering with Rice Bowl Menu

Rice Bowl どんぶり

SIDES

Miso Soup \$3.5

Miso Mashed Potato \$3.5

Steamed Rice \$3.5

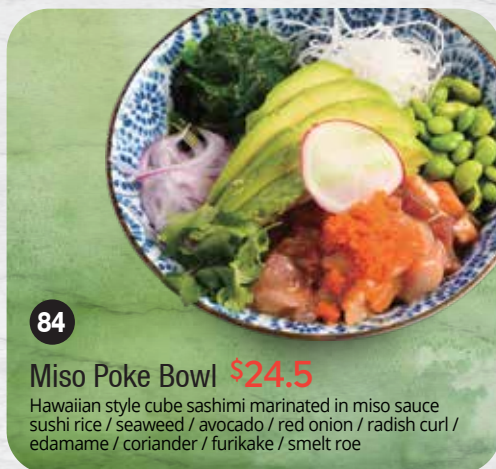
Small Seaweed Salad (Chuka Wakame) \$3.5



83

Shoyu Poke Bowl \$24.5

Hawaiian style cube sashimi marinated in soy poke sauce
sushi rice / seaweed / avocado / red onion / radish curl /
edamame / coriander / furikake / smelt roe



84

Miso Poke Bowl \$24.5

Hawaiian style cube sashimi marinated in miso sauce
sushi rice / seaweed / avocado / red onion / radish curl /
edamame / coriander / furikake / smelt roe



85

Spicy Poke Bowl \$24.5

Hawaiian style cube sashimi marinated in spicy sauce
sushi rice / seaweed / avocado / red onion / radish curl /
edamame / coriander / furikake / smelt roe



86

Chicken Katsu Curry Don \$18.8

Japanese chicken katsu / rice / pickles / crispy onion /
shallot / Japanese curry



87

Pork Katsu Curry Don \$19.8

Japanese pork katsu / rice / pickles / crispy onion /
Japanese curry



88

Chicken Kara-age Curry Don \$18.8

fried marinated chicken / rice / pickles / crispy onion /
shallot / Japanese curry



89

Black Pepper Wagyu Beef Curry \$21.5

wagyu slice beef / rice / pickles / crispy onion / shallot /
Japanese curry

特別な料理

Special DISHES



90

Wagyu Steak Don \$45.8

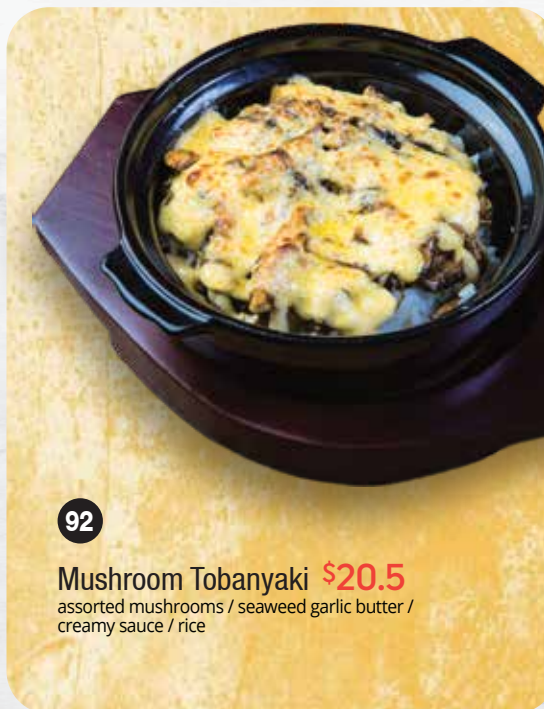
wagyu sirloin / rice / pickles / onsen egg / crispy onion / amiyaki sauce / nama wasabi
(includes mini salad + miso)



91

Wagyu Katsu Steak Don \$49.8

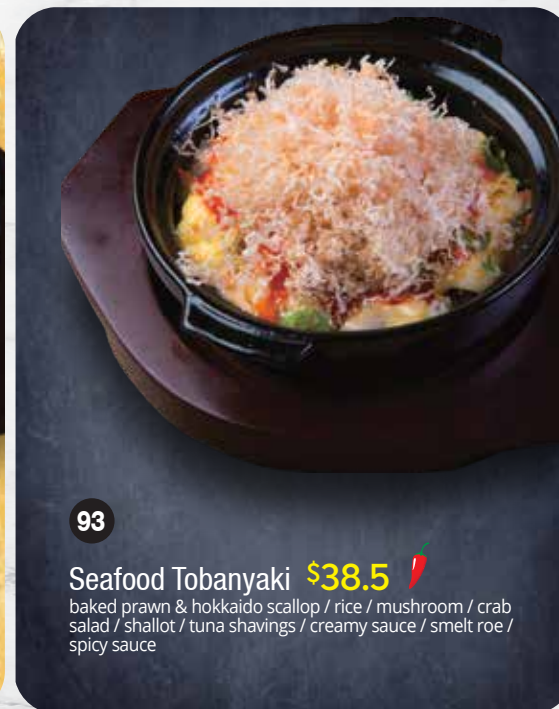
breaded wagyu sirloin beef / rice / pickles / onsen egg / crispy onion / amiyaki sauce / miso sauce / nama wasabi
(includes mini salad + miso)



92

Mushroom Tobanyaki \$20.5

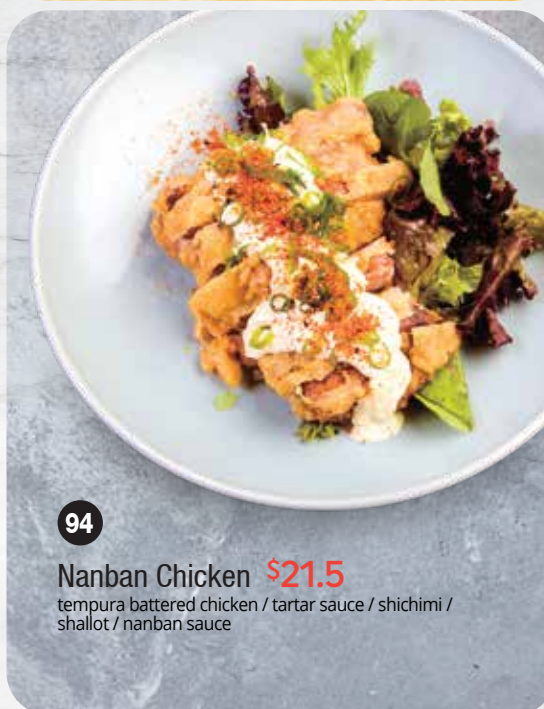
assorted mushrooms / seaweed garlic butter / creamy sauce / rice



93

Seafood Tobanyaki \$38.5

baked prawn & hokkaido scallop / rice / mushroom / crab salad / shallot / tuna shavings / creamy sauce / smelt roe / spicy sauce



94

Nanban Chicken \$21.5

tempura battered chicken / tartar sauce / shichimi / shallot / nanban sauce



95

Yuzu-kosho Gratin Prawns \$29.8

baked king prawn / garlic oil / yuzu-kosho mayo / sweet sour soy glaze / herb

Teriyaki Chicken Main \$21.5

char-grilled marinated chicken w/ teriyaki sauce / capsicum / miso mashed potato or rice / yuzu aioli mayo

96

Add
King Prawn
\$9.5 (1PC)



Choice of **MISO MASHED POTATO** or **RICE** available

Wagyu Beef Katsu \$51.5

breaded wagyu sirloin beef / miso mashed potato or rice / eggplant / mushroom sauce / Japanese BBQ sauce / citrus miso

97

Add
King Prawn
\$9.5 (1PC)



Choice of **MISO MASHED POTATO** or **RICE** available

Wafu Prawn Risotto \$32.5

prawns / mushroom cream / koshihikari rice / miso / tuna shaving / sweet sour soy glaze

98



Furikake Teriyaki Salmon \$29.8

cooked salmon / teriyaki sauce / stir-fried capsicum / miso mashed potato or rice / furikake

99

Add
King Prawn
\$9.5 (1PC)



Choice of **MISO MASHED POTATO** or **RICE** available

Wagyu Sirloin Beef Steak \$46.5

wagyu sirloin beef / amiyaki sauce / sesame / micro herb stir-fried capsicum / miso mashed potato or rice

100

Add
King Prawn
\$9.5 (1PC)



Choice of **MISO MASHED POTATO** or **RICE** available

SIDES

Miso Soup	\$3.5
Miso Mashed Potato	\$3.5
Steamed Rice	\$3.5
Small Seaweed Salad (Chuka Wakame)	\$3.5

MIKAZUKI

Sushi Rolls 寿司ロール

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 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 flavours. Sushi rolls are often served with soy sauce, wasabi, and pickled ginger, and are a favourite among sushi lovers around the world.



MIKAZUKI

101

Lava Roll \$26.2

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



102

Volcano Roll \$26.2

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



103

Aburi Salmon Roll \$20.5

avocado / cucumber / crab stick / seared salmon / MK creamy sauce / soy glaze / crispy potatoes



104

Tasmanian Roll \$19.5

avocado / cucumber / crab stick / salmon / crispy rice ball



105

Crunchy Roll \$16.5

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



106

Spicy Salmon Roll \$16.5

raw salmon / chilli garlic / cucumber / sichimi chilli powder / spicy mayo / red tempura flakes



107

Spicy Raw Tuna Roll \$19.5

raw tuna / chilli garlic / cucumber / sichimi chilli powder / spicy mayo / red tempura flakes



108

Soft Shell Crab Roll \$19.5

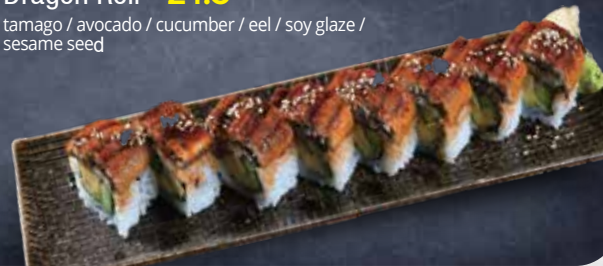
asparagus / avocado / cucumber / crab salad / soft shell crab / contain mayo / smelt roe



109 Dynamite Crunchy Tuna Roll **\$21.5** 🌶️
spicy marinated raw tuna / avo / cucumber /
crab stick / tempura flakes / sesame / spicy mayo
crispy rayu / flying fish roe / shallot / micro herb



110 Dragon Roll **\$21.5**
tamago / avocado / cucumber / eel / soy glaze /
sesame seed



111 Salmon & Avo Roll **\$14.2**
fresh salmon / avocado / sesame seed



112 Cooked Tuna & Avo Roll **\$11.5**
cooked tuna / avocado / sesame seed



113 Raw Tuna & Avo Roll **\$17.5**
raw tuna / avocado / sesame seed



114 Chicken Katsu & Avo Roll **\$11.5**
chicken katsu / avocado / sesame seed /
contain mayo



115 King Crab Roll **\$18.5** 🌶️
avocado / crab stick / cucumber / cooked crab meat /
mayo / crispy rayu / micro herb



116 Vegetarian Roll **\$10.5** 🌱
asparagus / cucumber / avocado /
inari / sesame



Sushi Rolls 寿司ロール

117 Rainbow Roll **\$20.5**
crab stick / avocado / salmon / kingfish /
tuna / prawn / sesame / mayo



Sashimi

刺身

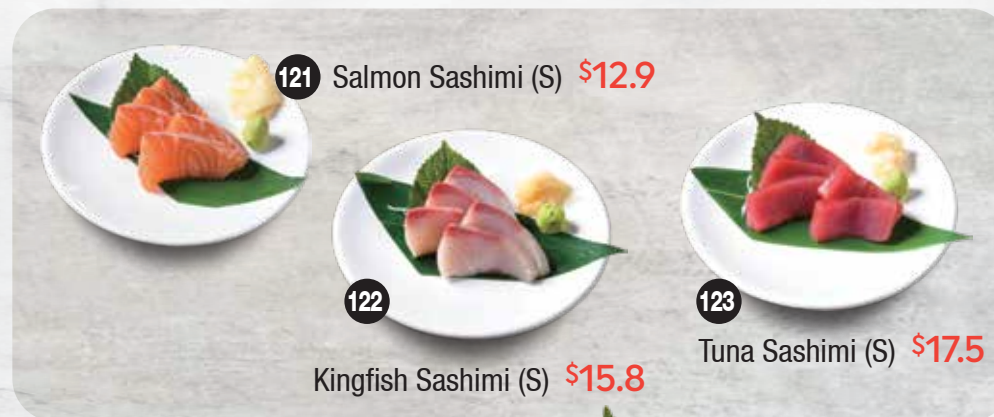
One of our popular Japanese dishes is called sashimi, which is a fresh and thinly sliced raw fish or seafood that is served with soy sauce, wasabi, and ginger. At our restaurant, we use only the freshest ingredients and skilled techniques to prepare our sashimi daily.

Sashimi is all about balance, as it requires the perfect combination of texture, flavour, 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



MIRAZUKI



121 Salmon Sashimi (S) \$12.9

122

Kingfish Sashimi (S) \$15.8

123

Tuna Sashimi (S) \$17.5



133

Sea Urchin Sashimi
Market Price

may not be available depending on seasonal produce



124

Salmon Sashimi (M)
\$21.8

125

Salmon Sashimi (L)
\$32.5



126

Salmon & Tuna Sashimi (M)
\$24.5

127

Salmon & Tuna Sashimi (L)
\$37.8



128

Assorted Sashimi (M)
\$29.8

129

Sashimi Deluxe
\$49.5



130

Salmon & Oyster \$48.8



131

Bluefin Tuna Toro (4pcs)
Market Price



132

Scampi Sashimi (4pcs)
Market Price

Salmon Sushi 141
(4pcs)
\$12.5



Crispy Rice Tuna
(4pcs) \$18.8

142



148 Sushi Tsukiji
\$37.8



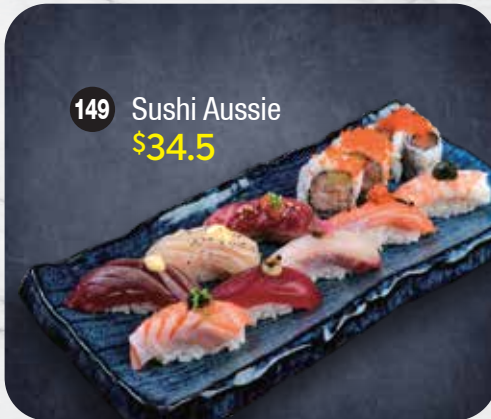
143 Aburi Salmon Sushi \$16.8



144 Assorted Aburi Sushi \$18.5



149 Sushi Aussie
\$34.5



145

Sea Urchin
Sushi
Market Price

availability may depend on
seasonal produce



146 Assorted
Sushi (S)
\$17.5



147 Assorted Sushi (M)
\$32.8



寿司 Sushi



150

Omakase Sushi \$43.8

some fish may not be available depending on
seasonal produce

Jumbo Wagyu Sushi
(from Miyazaki Prefecture)
\$11.5

195



196

Uni & Wagyu Sushi
(from Miyazaki Prefecture)
\$17.5



197



Ikura & Wagyu Sushi
(from Miyazaki Prefecture)
\$15.5

a la carte

アラカルト



- 180. Salmon Nigiri \$3.2
- 181. Kingfish Nigiri \$3.5
- 182. Tuna Nigiri \$5.5
- 183. White Fish Nigiri \$3.5
- 184. Ebi Nigiri (Cooked Prawn) \$3.5
- 185. Scallop Nigiri \$6.5
- 186. Eel Nigiri \$6.8
- 187. Tamago Nigiri \$3.0

- 188. Salmon Belly Nigiri \$4.8
- 189. Kingfish Belly Nigiri \$4.8
- 190. Sea Urchin Nigiri Market Price
- 191. Toro Nigiri (Tuna Belly) Market Price
- 192. Tobiko Gunkan (Flying Fish Roe) \$4.0
- 193. Ikura Gunkan (Salmon Roe) Market Price
- 194. Scampi Nigiri Market Price

寿司 刺身 Sushi & Sashimi

some fish may not be available
depending on seasonal produce



151

Sushi & Sashimi Combo
\$38.8



153

Deluxe Sushi &
Sashimi Set
\$58.8



152

Salmon Lover's
\$36.5



154

Deluxe
Sashimi Set
\$68.5



天ぷら Tempura

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 colour.

Prawn Tempura \$18.8

4pcs prawn tempura / dipping sauce /
pepper vinaigrette

171



add
extra prawn
\$3.5 (1PC)

Assorted Vegetable Tempura \$17.5

seasonal vegetable tempura / dipping sauce /
pepper vinaigrette

172



Prawn & Vegetable Tempura \$26.5

prawn & seasonal vegetable tempura /
dipping sauce / pepper vinaigrette

173



add
extra prawn
\$3.5 (1PC)

161 MK Style Sashimi Platter **\$78.5**



162 MK Sushi & Sashimi Platter **\$82.5**



163 Premium Sashimi Platter **\$93.8**



include best quality of scampi sashimi



Omakase

おまかせ

164 Chef's Sashimi Omakase **\$98.5**



165 Super Omakase Sashimi Feast **\$138.8**



include best quality of tuna belly (toro) / scampi

166 MK Ultimate Luxury Sashimi **\$288**



include best quality of lobster, oyster & abalone

Platters may differ from the photos due to seasonal produce

デザート Dessert



201

Vanilla Mochi
\$9.5



202

Green Tea Mochi
\$9.5



203

Black Sesame
Ice cream \$7.5



204

Green Tea
Ice cream \$7.5

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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