



Truffle Edamame **\$6.5**
soybeans / seaweed / pink salt / truffle oil

01 VEGAN

Spicy Garlic Edamame **\$7.5**
soybeans / spicy garlic / chilli oil furikake

02 VEGAN



Takoyaki (I) **\$11.5**
octopus ball / QP mayo / okonomiyaki sauce / tuna shavings / seaweed

03

Eggplant Miso **\$9.5**

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

04 VEGAN



Spicy Sashimi Taco (M) **\$12.6 (2pcs)**
fresh cubed sashimi / spicy mayo / kimchi vinaigrette / avocado / taco shell

05

ADD 1PC **\$6.5**



06 **Vege Gyoza** **\$9.5**
vegetable dumpling / yuzu soy sauce

VEGAN

Pork Gyoza **\$9.5**
pork and vege dumpling / wari ponzu

07



アラカルト À LA CARTE



Agedashi Tofu **\$9.8**
tempura tofu / dashi sauce / tuna shavings / seaweed / shallot

08

Crispy Brussel Sprouts **\$14.5**
deep fried crispy brussel sprouts / kimchi vinaigrette

09 VEGETARIAN



Chicken Karaage **\$14.5**
crispy marinated chicken / spicy mayo / teriyaki sauce

10



MK Ball (I) **\$11.5**
crab salad / avocado / seaweed / white fish / creamy sauce / bitter soy glaze

11

ADD 1PC **\$5.9**



Teriyaki Kingfish Collar (1pc) (A) **\$9.5**
cooked kingfish collar / teriyaki sauce

12



Teriyaki Salmon Collar (2pcs) (A) **\$11.5**
cooked salmon collar / teriyaki sauce

13



Kingfish Miso Ceviche (A) **\$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





16 Spicy Yuzu Shrimp (I) \$19.5

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

Wasabi Yuzu Shrimp (I) \$19.5

tempura popcorn size
prawn / creamy
wasabi sauce / chive

17

Tako Karaage (I) \$19.8

fried marinated octopus / spicy mayo /
pepper vinegar

18



Kingfish Yuzu Pon (A) \$21.5

kingfish / jalapeño / coriander /
garlic / yuzu ponzu

19



New Style Sashimi (M) \$29.5

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

20



Salmon Tostada Ceviche (M) \$23.5

seasoned fresh salmon / red onion / jalapeño
chilli / flying fish roe / crispy tortilla / truffle
yuzu ponzu mayo / sesame

21

Tuna Tostada Ceviche (M) \$26.5

seasoned fresh tuna / red onion / jalapeño
chilli / flying fish roe / crispy tortilla / truffle
yuzu ponzu mayo / sesame

22



Kingfish Tiradito (A) \$17.8

fresh kingfish /
coriander / chilli
sauce / dill oil /
yukari / yuzu
sauce

23



Salmon Tiradito (A) \$17.8

fresh salmon /
coriander / chilli
sauce / dill oil /
yukari / yuzu
sauce

24



New Style Salmon (A) \$18.8

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

25



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

fresh oyster / ponzu /
chive

26



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

fresh oyster / coriander /
chilli / yuzu sauce

27



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

fresh oyster / yuzu granita /
chive

28



MK Oyster Medley (M) \$29.8 (6pcs)

assorted mikazuki oyster with
3 kinds of flavour

29



サラダ SALAD

Discover our selection of vibrant, nutrient-rich salads. Perfectly balanced in texture and flavour, each dish is artfully presented and can be enjoyed as a refreshing light meal or a side to complement your main course.



Yuzu Avo Salmon Salad (M) \$19.8
sliced salmon / avocado / garden greens / carrot / yuzu & shoyu dressing / flying fish roe

35



Sashimi Salad (M) \$19.8
chef's daily selection of fresh sashimi / crab salad / seaweed / shoyu dressing / smelt roe

36



Warm Mushroom Salad \$14.5
sautéed mushrooms / garden greens / carrot / shoyu dressing & crispy balls

33



Tofu Salad \$11.5
momen tofu / garden greens / carrot / sesame dressing

31



Seaweed Salad \$12.8
seaweed / garden greens / carrot / shoyu dressing

32



Soft Shell Crab Salad (I) \$21.5
crispy soft shell crab / garden greens / carrot / sesame dressing

34



Chirashi Salad (M) \$23.5
sashimi pieces / egg / garden greens / yuzu ponzu / soy dressing / tempura flake / mayo / bitter soy glaze / flying fish roe

37



HOT POT 和牛鍋

Pork Hotpot (I) \$56.8

pork belly 300g / seasonal vegetables / tofu / seafood stick / fish ball / soy milk soup or udon soup

62



Choice of **UDON SOUP** or **SOY MILK SOUP** available

Wagyu Hotpot (I) \$64.5

wagyu beef 300g / seasonal vegetables / tofu / seafood stick / fish ball / soy milk soup or udon soup

63



Extras

Wagyu Beef (200g)	\$21
Pork Belly (200g)	\$17
Assorted Vegetable	\$8
Ramen or Udon Noodle	\$4
Steamed Rice	\$3.5

41

Plain Udon

\$14.5

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



44

Curry Karaage Noodle

\$16.5

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



42

Tempura Prawn Udon (I)

\$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 / fishcake / soybean curd / tempura flakes / wagyu sukiyaki



43

Karaage Udon

\$16.5

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



46

Kimchi Nabe Udon

\$19.8

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



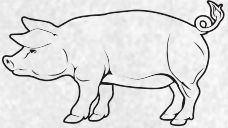
うどん UDON

Our udon features thick, chewy noodles served in a delicate, rich and flavourful house-made dashi broth. From comforting classics to bold signature creations, each bowl is prepared with carefully selected ingredients to deliver warmth, balance, and authentic Japanese flavour.

Udon add-ons

Karaage (3pcs)	\$5
Tempura Prawn (1pc) (I)	\$3.5
Onsen Egg	\$2.5
Kimchi	\$4

MIKAZUKI



Tonkotsu RAMEN

豚骨スープ

TONKOTSU = Pork Soup Base

Slow-cooked for over 24 hours, our signature tonkotsu broth is rich, creamy, and packed with deep pork flavour. Paired with perfectly cooked ramen noodles and premium toppings, every bowl delivers the comforting, satisfying taste of traditional Japanese ramen.

Tonkotsu Shoyu \$19.5
soy flavoured pork broth noodle soup / shallot / bean sprout / fungus / seaweed / boiled egg / pork chashu

51



Tonkotsu Miso \$19.5
miso flavoured pork broth noodle soup / shallot / bean sprout / fungus / seaweed / boiled egg / crispy onion / pork chashu

52



Tonkotsu Chashu \$21.5
soy flavoured pork broth noodle soup / extra pork chashu / shallot / bean sprout / fungus / seaweed / boiled egg

53



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 / chilli thread

54



Pork Tantan Ramen \$21.5
spicy sesame flavoured pork broth noodle soup / pork mince / shallot / fungus / bean sprout / seaweed / boiled egg

55



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

56



Big Meal

LARGE SIZE
(size up your ramen)

PLUS **\$4**

大盛

KAE-DAMA
(extra noodle refill)

PLUS **\$4**

替玉

Signature MK Ramen \$21.5
tonkotsu shoyu base ramen / shallot / bean sprout / fungus / seaweed / boiled egg / bamboo shoot / pork chashu / fried garlic / house-made chilli / black garlic oil

57



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 / house-made chilli

58



Mala Ramen \$21.5
mala flavoured pork broth noodle soup / shallot / fungus / bean sprout / seaweed / boiled egg / Chinese cabbage / bokchoy / fish ball / pork chashu / chilli

59



Asari Clam Ramen \$19.5

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

60



Tori Shoyu \$18.8

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

62



Tori Miso \$18.8

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

64



Vegetarian Ramen \$17.8

vegetable dashi flavoured soy milk broth noodle soup / boiled egg / shallot / fungus / bok choy / kimchi / bean sprout / seaweed

61



Tori Karaage \$19.8

soy flavoured chicken broth noodle soup / crispy marinated chicken / shallot / bean sprout / fungus / bamboo shoot / seaweed / boiled egg / fishcake

63



Tori Spicy Miso \$19.5

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

65



Tori RAMEN

鳥ガラスープ

TORI = Chicken Soup Base

Our tori ramen features a clear, slow-simmered chicken broth with a light yet deeply savoury flavour. Balanced with springy ramen noodles and fresh toppings, it's a comforting bowl that showcases the delicate side of Japanese ramen while remaining full of umami.

Extra Toppings

Chashu (1pc)	\$3	Boiled Egg	\$2.5	Seaweed Garlic Butter	\$2.5
Chicken Chashu (2pcs)	\$3	Onsen Egg	\$2.5	Roasted Garlic	\$1
Karaage (3pcs)	\$5	Butter	\$1.5	House-made Spicy Sauce	\$2
Kimchi	\$4	Bamboo Shoot	\$2		
Fresh Chilli	\$1.5	Coriander	\$1		

Mk Style Sashimi Cold Ramen (M) \$23.5

chef's daily selection of fresh fish / boiled egg / shallot / seaweed / tuna shaving / dashi topped / tempura flakes / fresh wasabi / smelt roe

66



Special NOODLES

スペシャルヌードル

Seafood Origin - (A) Australian, (I) Imported, (M) Mixed

RICE BOWL

どんぶり

A Japanese comfort food favourite, our donburi bowls pair premium proteins with fluffy steamed rice and fresh accompaniments. From crispy katsu to grilled eel and tender wagyu, each bowl is crafted to be hearty, satisfying, and full of flavour.

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

80



Grilled Teriyaki Chicken Don \$18.5
braised chargrilled chicken / teriyaki sauce / rice / onsen egg / pickles / crispy onion / sesame / yuzu aioli

71



Seaweed Garlic Butter Chicken Don \$20.8
braised chargrilled chicken / onsen egg / rice / pickles / crispy onion / sesame / teriyaki sauce / yuzu aioli / seaweed butter

72



Karaage Chicken Don \$19.8
crispy marinated chicken / spicy mayo / rice / onsen egg / pickles / crispy onion / seaweed

73



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

74



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

75



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

76



Eel Don (I) \$28.8
grilled eel / rice / pickles / sesame / shallot / seaweed / onsen egg / sansho pepper

77



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

78



Chilli Pork Don \$19.5
stir-fried pork / chilli sauce / rice / onsen egg / crispy onion / pickles / sesame / shallot

79



Ten Don (I) \$19.5

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

81



Vegetable Ten Don \$17.5

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

82



add mini salad miso soup \$3.5



only when ordering with Rice Bowl Menu

RICE BOWL

どんぶり

Shoyu Poke Bowl (M) \$24.5

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

83



Miso Poke Bowl (M) \$24.5

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

84



Spicy Poke Bowl (M) \$24.5

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

85



Sides

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

Chicken Katsu Curry Don \$18.8

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

86



Add
King Prawn
Katsu (I)
\$6 (1PC)

Pork Katsu Curry Don \$19.8

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

87



Add
King Prawn
Katsu (I)
\$6 (1PC)

Chicken Karaage Curry Don \$18.8

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

88



Add
King Prawn
Katsu (I)
\$6 (1PC)

Black Pepper Wagyu Beef Curry \$21.5

sliced wagyu beef / black pepper sauce / rice / pickles /
crispy onion / shallot / Japanese curry

89



Add
King Prawn
Katsu (I)
\$6 (1PC)

SPECIAL Dishes

特別な料理

90

Wagyu Steak Don \$45.8

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

91

Wagyu Katsu Steak Don \$49.8

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

Mushroom Tobanyaki \$20.5

assorted mushrooms / seaweed garlic butter / creamy sauce / rice

92



Seafood Tobanyaki (I) \$38.5

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

93



Nanban Chicken \$21.5

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

94



Yuzu-kosho Gratin Prawns (A) \$17.8

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

95

ADD 1PC
\$8.5



Teriyaki Chicken Main \$21.5

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

96



Add
King Prawn (A)
\$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 (A)
\$9.5 (1PC)

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

Furikake Teriyaki Salmon (A) \$29.8

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

99



Add
King Prawn (A)
\$9.5 (1PC)

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

Wagyu Sirloin Beef Steak \$46.5

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

100



Add
King Prawn (A)
\$9.5 (1PC)

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

MIKAZUKI

Gyukatsu On The Grill \$48.5

breaded wagyu sirloin beef / Japanese bbq sauce / nama wasabi / whole grain mustard / butter

70



EXTRA BEEF
KATSU (180G)
\$33

98

Wafu Prawn Risotto (A) \$32.5

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



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 日本料理

101

Lava Roll (I)

\$26.2

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



102

Volcano Roll (I)

\$26.2

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



103

Aburi Salmon Roll (M) \$20.5

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



104

Tasmanian Roll (M) \$19.5

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



105

Crunchy Roll (I) \$16.5

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



106

Spicy Salmon Roll (A) \$16.5

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



107

Spicy Raw Tuna Roll (A) \$19.5

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



108

Soft Shell Crab Roll (I) \$19.5

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



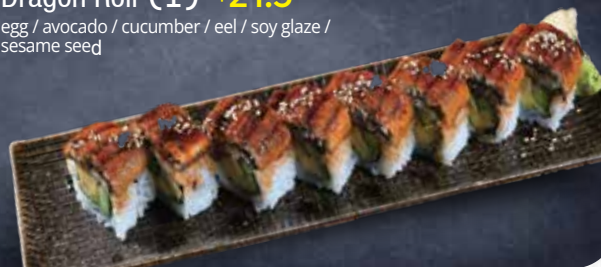
109

Dynamite Crunchy Tuna Roll (M) \$21.5 🌶️
 spicy marinated raw tuna / avo / cucumber /
 crab stick / tempura flakes / sesame / spicy mayo
 crispy chilli oil / flying fish roe / shallot / micro herb



110

Dragon Roll (I) \$21.5
 egg / avocado / cucumber / eel / soy glaze /
 sesame seed



111

Salmon & Avo Roll (A) \$14.2
 fresh salmon / avocado / sesame seed



112

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



113

Raw Tuna & Avo Roll (A) \$17.5
 raw tuna / avocado / sesame seed



114

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



115

King Crab Roll (I) \$18.5 🌶️
 avocado / crab stick / cucumber / cooked crab meat /
 mayo / crispy chilli oil / micro herb



116

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



Sushi ROLLS

寿司ロール

117

Rainbow Roll (M) \$20.5
 crab salad / avocado / salmon / kingfish /
 tuna / prawn / sesame



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

MIKAZUKI 2024



121
Small Salmon
Sashimi (A) **\$12.9**



122
Small Kingfish
Sashimi (A) **\$15.8**



123
Small Tuna
Sashimi (A) **\$17.5**



124
Medium
Salmon
Sashimi (A)
\$21.8



125
Large
Salmon
Sashimi (A)
\$32.5



126
Medium
Salmon & Tuna
Sashimi (A)
\$24.5



127
Large
Salmon
& Tuna
Sashimi (A)
\$37.8



128
Medium
Assorted
Sashimi (M)
\$29.8



129
Large
Assorted
Sashimi (M)
\$49.5



130 Salmon & Oyster (A) **\$48.8**



131 Bluefin Tuna Toro (4pcs) (A)
Market Price



132 Scampi Sashimi (4pcs) (A)
Market Price



133
Sea Urchin
Sashimi (I)
Market Price
may not be available
depending on
seasonal produce



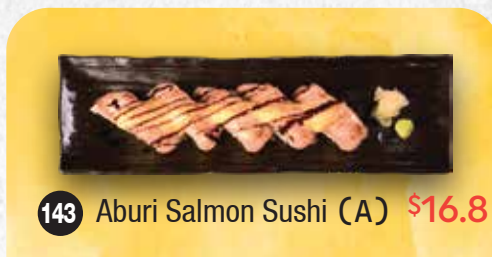
Salmon Sushi (4pcs) (A) **141**
\$12.5



Crispy Rice Tuna (4pcs) (A) **142**
\$18.8



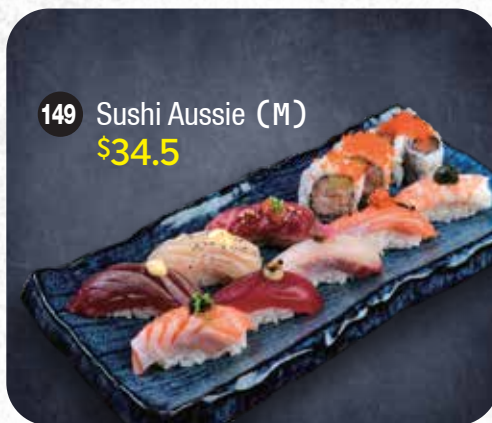
Sushi Tsukiji (M) **148**
\$37.8



Aburi Salmon Sushi (A) **143**
\$16.8



Assorted Aburi Sushi (M) **144**
\$18.5



Sushi Aussie (M) **149**
\$34.5



Sea Urchin Sushi (I) **145**
Market Price

may not be available depending on seasonal produce



Small Assorted Sushi (M) **146**
\$17.5



Medium Assorted Sushi (M) **147**
\$32.8



Omakase Sushi (M) **150**
\$43.8
some fish may not be available depending on seasonal produce

SUSHI

寿司

a la carte

アラカルト



- 180. Salmon Nigiri (A) \$3.2
- 181. Kingfish Nigiri (A) \$3.5
- 182. Tuna Nigiri (A) \$5.5
- 183. White Fish Nigiri (I) \$3.5
- 184. Ebi Nigiri (Cooked Prawn) (I) \$3.5

- 185. Scallop Nigiri (I) \$6.5
- 186. Eel Nigiri (I) \$6.8
- 187. Tamago Nigiri (Egg Omelette) \$3.0
- 188. Salmon Belly Nigiri (A) \$4.8
- 189. Kingfish Belly Nigiri (A) \$4.8

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

寿司 刺身 SUSHI SASHIMI



some fish may not be available
depending on seasonal produce

151

Sushi & Sashimi
Combo (M)
\$38.8



153

Deluxe Sushi &
Sashimi Set (M)
\$58.8



152

Salmon Lover's (M)
\$36.5



154

Deluxe
Sashimi Set (M)
\$68.5



てんぷら 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 (I) **\$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 (I) **\$26.5**
prawn & seasonal vegetable tempura /
dipping sauce / pepper vinaigrette

173



add
extra prawn
\$3.5 (1PC)

MK Style
Sashimi Platter (M) **\$78.5**

161



MK Sushi &
Sashimi Platter (M) **\$82.5**

162



Premium
Sashimi Platter (M) **\$93.8**

163



include best quality of scampi sashimi

Chef's Sashimi
Omakase (M) **\$98.5**

164



Super Omakase
Sashimi Feast (M) **\$138.8**

165



include best quality of tuna belly (toro) / scampi



OMAKASE
おまかせ

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

Welcome to MIKAZUKI, where contemporary Japanese dining meets exceptional hospitality. Inspired by the rich traditions of Japan and elevated with modern culinary techniques, we offer a dining experience that celebrates quality, flavour, and craftsmanship.

Our menu showcases a diverse selection of fresh sushi and sashimi, hearty ramen, premium grilled dishes, signature rice bowls, and seasonal creations. Whether you're joining us for a quick lunch, a relaxed dinner, or a special occasion, every visit is designed to be warm, welcoming, and memorable.

We invite you to explore our signature dishes and experience the perfect balance of authentic flavours, beautiful presentation, and genuine hospitality.

The Mikazuki's Philosophy

At MIKAZUKI, our philosophy is built on three simple principles: quality, balance, and connection. We believe exceptional food begins with carefully selected ingredients, is perfected through attention to detail, and is best enjoyed when shared with others.

We honour the essence of Japanese cuisine, respect for ingredients, seasonal freshness, and refined simplicity, while embracing creativity to deliver dishes that feel both familiar and exciting. Every plate is thoughtfully prepared to achieve harmony in flavour, texture, and presentation.

Our commitment extends beyond the food we serve. We strive to create a welcoming environment where guests feel valued, memories are made, and every dining experience reflects the passion and care of our team.

Your support and feedback continue to inspire us to grow and improve, and we are grateful to share our passion for modern Japanese cuisine with you.



Parramatta (wsu)

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CBD (Mikaiten Sushi Bar)

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