



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



Spicy Sashimi Taco (2pcs)
(M) \$14.5
fresh cubed sashimi / spicy mayo / kimchi vinaigrette / avocado / taco shell

04

ADD 1PC \$6.5




Vege Gyoza \$9.5
vegetable dumpling / yuzu soy sauce

05 VEGAN



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

06

Eggplant Miso \$9.5
tempura eggplant / sweet miso / citrus miso / crunchy balls / shallot

07 VEGAN



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

08



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

09

ADD 1PC \$5.9




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

10



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

11 VEGETARIAN

Wagyu Beef Carpaccio \$22.5
wagyu beef slice / quinoa / herb / pineapple / honey / yuzukosho

12



Kingfish Miso Ceviche (A) \$21.5
sliced kingfish / jalapeño / red onion / crispy potatoes / miso sauce / lime

13



New Style Wagyu Tataki \$19.8
seared wagyu / new oil / yuzu soy / ginger / sesame / chive / garlic

14



アラカルト À LA CARTE



15 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

16

Tako Karaage (I) \$19.8

crispy marinated octopus / spicy mayo / pepper vinegar

17



Kingfish Yuzu Pon (A) \$21.5

kingfish / jalapeño / coriander / garlic / yuzu ponzu

18



New Style Sashimi (M) \$29.5

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

19



Salmon Tostada Ceviche (M) \$23.5

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

20

Tuna Tostada Ceviche (M) \$26.5

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

21



Kingfish Tiradito (A) \$17.8

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

22



Salmon Tiradito (A) \$17.8

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

23



New Style Salmon (A) \$18.8

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

24



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

fresh oyster / ponzu / chive

25



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

fresh oyster / coriander / chilli / yuzu sauce

26



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

fresh oyster / yuzu granita / chive

27



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

assorted mikazuki oyster with 3 kinds of flavour

28



サラダ SALAD

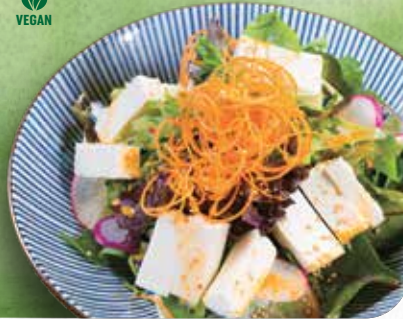
Discover our selection of vibrant, nutrient-rich salads. Perfectly balanced in texture and flavour, each dish is artfully presented and can be enjoyed as a refreshing light meal or a side to complement your main course.



MIKAZUKI 三日月

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

31  VEGAN



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

32  VEGAN



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

33  VEGETARIAN



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

34



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



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

37



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 / crispy 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 / onsen egg / tempura flakes / wagyu sukiyaki



43

Karaage Udon

\$16.5

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



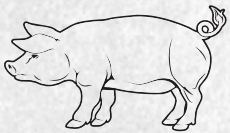
うどん UDON

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

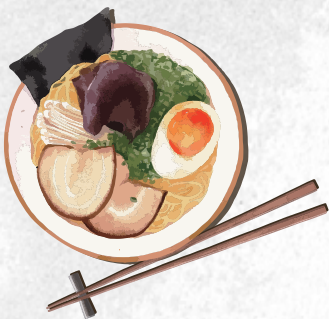


Tonkotsu RAMEN

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.



MIKAZUKI

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



Vegetarian Ramen \$17.8
vegetable dashi flavoured soy milk broth noodle soup / boiled egg / shallot / fungus / bok choy / kimchi / bean sprout / seaweed

61



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

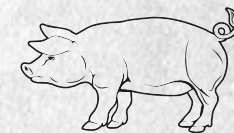
57



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



Tonkotsu RAMEN

豚骨スープ

TONKOTSU = Pork Soup Base

Big Meal

LARGE SIZE
(size up your ramen)

PLUS \$4

大盛

KAE-DAMA
(extra noodle refill)

PLUS \$4

替玉

Extra Toppings

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	\$1
Karaage (3pcs)	\$5	Butter	\$1.5	House-made Spicy Sauce	\$2		
Kimchi	\$4	Bamboo Shoot	\$2				

MIKAZUKI

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 / rice / onsen egg / pickles / crispy onion / sesame / shallot / chilli sauce / chilli threads



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 / rice / onsen egg / pickles / crispy onion / spicy mayo / 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 / rice / onsen egg / pickles / crispy onion / sesame / shallot / black pepper sauce

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 / rice / seaweed / pickles / crispy onion / shallot / Japanese tartar sauce / nanban sauce

78



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

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 / shallot / 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 / tartar sauce / shichimi / shallot / nanban sauce

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

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

Wafu Prawn Risotto (M) **\$32.5**

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

98



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

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 (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

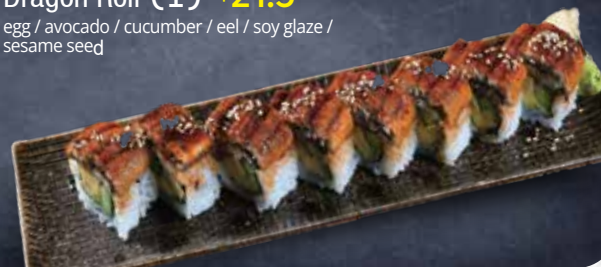
asparagus / avocado / cucumber / crab salad /
soft shell crab / mayo / smelt roe



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** 🌱 VEGAN
 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



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

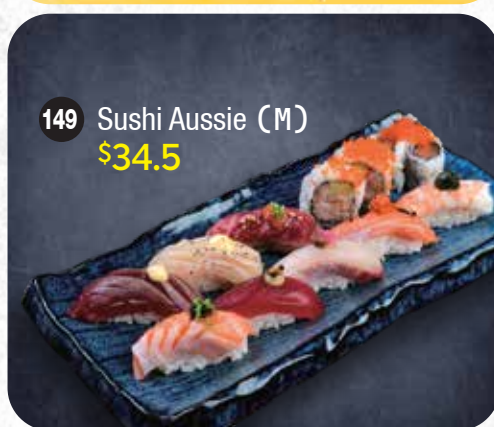
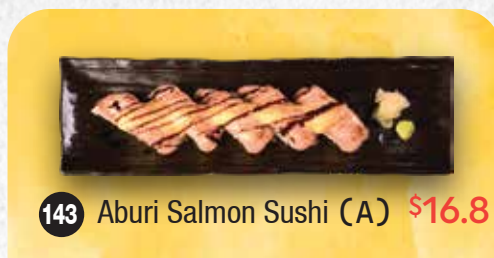


133

Sea Urchin
Sashimi (L)
Market Price

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



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)

(02) 8376 4937
info@mikazuki.com.au
Shop 5/169 Macquarie St,
Parramatta NSW 2150
mikazuki.com.au



Melrose Park

mikazuki.melrosepark@gmail.com
Melrose Central
Shop UG04, 9 Hildergarde Blvd,
Melrose Park NSW 2114
mikazuki.com.au



Eastwood

0402 802 721
mikazukiew@gmail.com
Shop 9, 1 Glen St,
Eastwood NSW 2122
mikazuki.com.au



Newington (Mikazuki SHO)

(02) 9188 5131
mikazukinewington@gmail.com
Shop c7, 3 Ave of Europe,
Newington NSW 2127
mikazuki.com.au



Chatswood

(02) 8376 2667
mikazukichatswood@gmail.com
380 Victoria Ave,
Chatswood NSW 2067
mikazuki.com.au



Riverside (Parramatta)

(02) 8313 1533
mikazukiriverside@gmail.com
1/76 Phillip St,
Parramatta NSW 2150
mikazuki.com.au



Haymarket

(02) 8528 8417
mikazuki.city@gmail.com
Shop 5, 447 Pitt St.
Haymarket NSW 2000
mikazuki.com.au



CBD (Mikaiten Sushi Bar)

(02) 7240 6206
mikaitensushibar@gmail.com
Event Cinemas, 505 George St,
Sydney NSW 2000
<https://www.instagram.com/mikaitensushiba/>