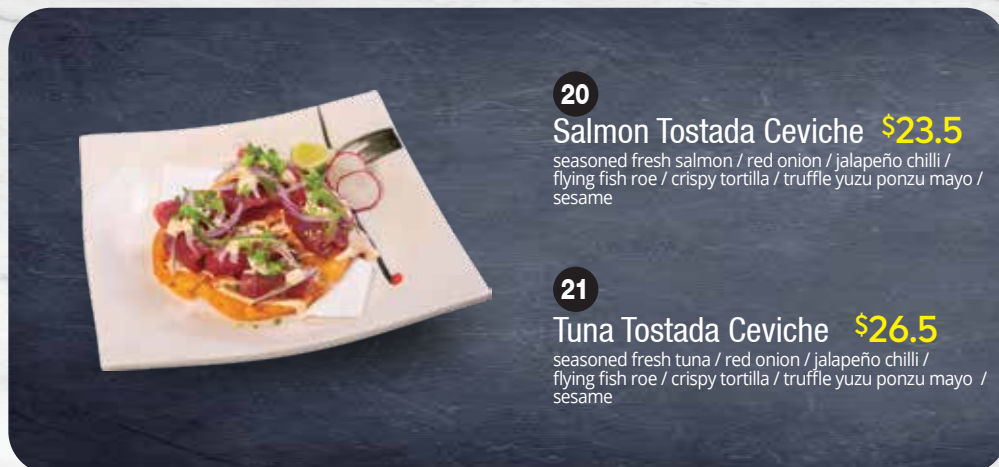




アラカルト À la carte

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






サラダ Salad

MIKAZUKI tofu salad, mushroom salad, and sashimi salad have several advantages. Firstly, they are all healthy and packed with essential nutrients. Secondly, they are versatile and can be enjoyed as a light meal or as a side dish to complement a larger meal. Thirdly, they offer a balance of textures and flavours, with the creaminess of the tofu, the earthiness of the mushrooms, and the freshness of the sashimi. Lastly, they are visually appealing, with vibrant colours and artistic presentations that are sure to impress.



MIKAZUKI 三日月

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



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



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 三崎



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.



MIKAZUKI



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 sprout / 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 / chilli 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

Big meal

LARGE SIZE
(size up your ramen)

PLUS **\$4**

大盛

KAE-DAMA
(extra noodle refill)

PLUS **\$4**

替玉

60

Vegetarian Ramen \$17.8

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



61

MK Mazesoba \$18.5

ramen noodle / shallot / bamboo shoot / vege mince / pork chashu cut / corn / crispy garlic / poached egg / kizami seaweed / soy base mazesoba sauce / chilli oil / prawn oil



62

Vege Mazesoba \$17.5 🌶️

ramen noodle / shallot / bamboo shoot / vege mince / mushroom / corn / kimchi / poached egg / kizami seaweed / soy base mazesoba sauce / prawn oil / crispy garlic



63

Wagyu Mazesoba \$20.5

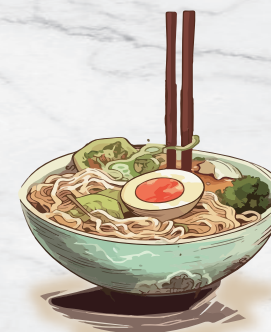
ramen noodle / shallot / bamboo shoot / vege mince / corn / wagyu beef / poached egg / kizami seaweed / soy base mazesoba sauce / chilli oil / prawn oil / crispy garlic



まぜそば Mazesoba

Mazesoba is a popular choice in Japanese cuisine, especially for those looking for a hearty and savory noodle dish without the soup typically found in ramen. It's a flavourful and enjoyable option for both lunch and dinner.

To enjoy mazesoba, you first mix the noodles and toppings thoroughly with the sauce until everything is well combined. The resulting dish is a delightful blend of textures and flavours, offering a delicious and satisfying meal.



Extra Topping for Ramen

Chashu (1pc) \$3
Kara-age (3pcs) \$5
Kimchi \$4

Boiled Egg \$2.5
Onsen Egg \$2.5
Butter \$1.5
Bamboo Shoot \$2

Seaweed Garlic Butter \$2.5
Roasted Garlic \$1
Homemade Spicy Sauce \$1

Fresh Chilli \$1.5
Coriander \$2
Sweet Corn \$1.5

MIKAZUKI 三日月

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

80



71

Grilled Teriyaki Chicken Don **\$18.5**

braised chargrilled chicken / rice / onsen egg / pickles / crispy onion / sesame / teriyaki sauce / aioli



72

Seaweed Garlic Butter Chicken Don **\$18.8**

braised chargrilled 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**

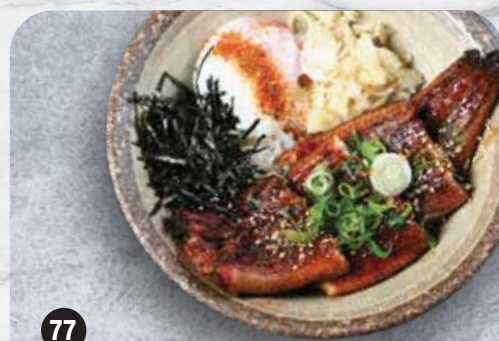
wagyu slice beef / rice / onsen egg / pickles / crispy onion / teriyaki / sesame / shallot / seaweed butter



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 \$19.5assorted vege & prawn tempura / rice / boiled egg
dipping sauce / crispy onion / pickles

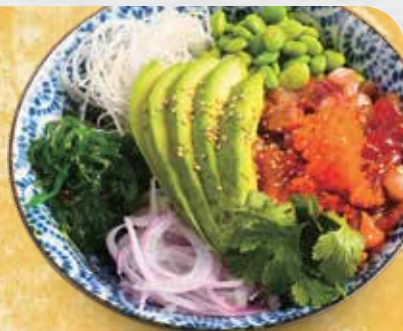
82

Vegetable Ten Don \$17.5assorted 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



83

Shoyu Poke Bowl \$24.5Hawaiian 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 \$24.5Hawaiian style cube sashimi marinated in miso sauce
sushi rice / seaweed / avocado / red onion / radish curl /
edamame / coriander / furikake / smelt roe

85

Spicy Poke Bowl \$24.5Hawaiian style cube sashimi marinated in spicy sauce
sushi rice / seaweed / avocado / red onion / radish
curl / edamame / coriander / furikake / smelt roe**Add**
King Prawn
Katsu
\$6 (1PC)

86

Chicken Katsu Curry Don \$18.8Japanese chicken katsu / rice / pickles / crispy onion /
shallot / Japanese curry

87

Pork Katsu Curry Don \$19.8Japanese pork katsu / rice / pickles / crispy onion /
Japanese curry

88

Chicken Kara-age Curry Don \$18.8fried marinated chicken / rice / pickles / crispy onion /
shallot / Japanese curry

99

Black Pepper Wagyu Beef Curry \$21.5wagyu slice beef / rice / pickles / crispy onion / shallot /
Japanese curry

SIDES

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

特別な料理

Special DISHES



90

Wagyu Steak Don \$45.8

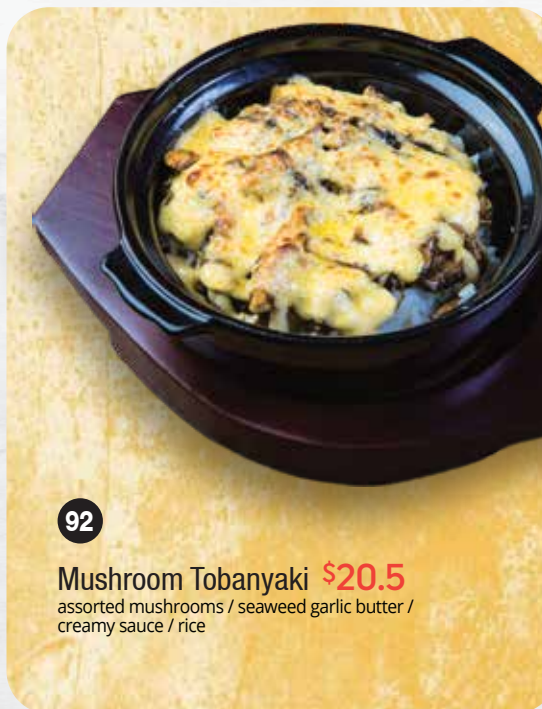
wagyu sirloin / rice / pickles / onsen egg / crispy onion / amiyaki sauce / nama wasabi
(includes mini salad + miso)



91

Wagyu Katsu Steak Don \$49.8

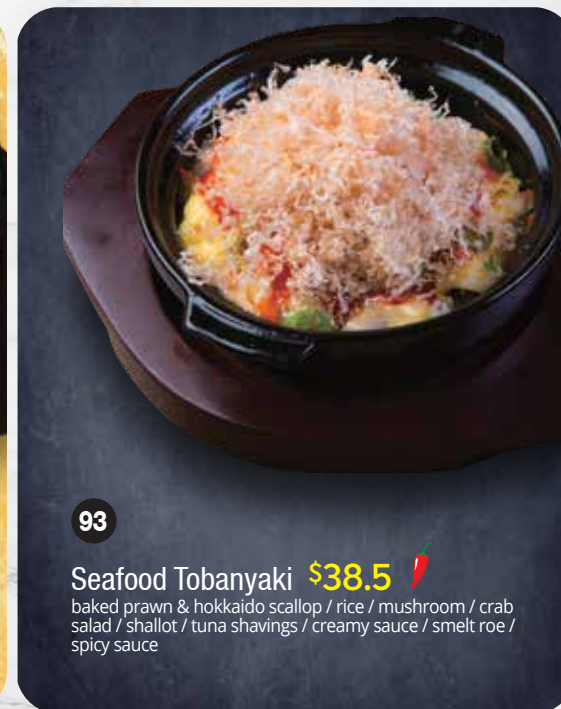
breaded wagyu sirloin beef / rice / pickles / onsen egg / crispy onion / amiyaki sauce / miso sauce / nama wasabi
(includes mini salad + miso)



92

Mushroom Tobanyaki \$20.5

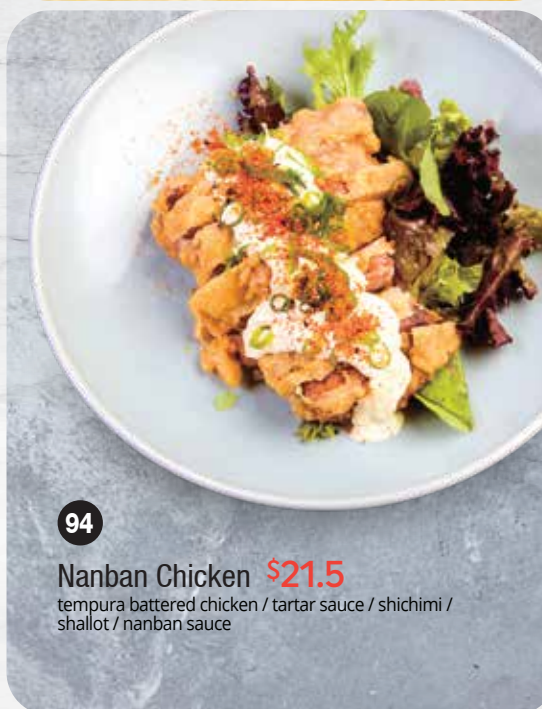
assorted mushrooms / seaweed garlic butter / creamy sauce / rice



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 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

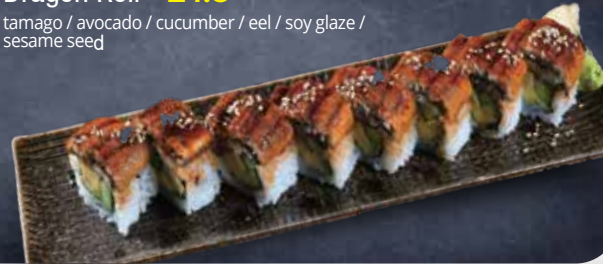
asparagus / avocado / cucumber / crab salad / soft shell crab / contain mayo / smelt roe



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

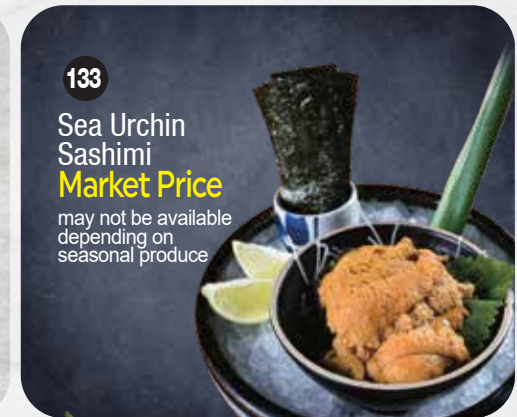
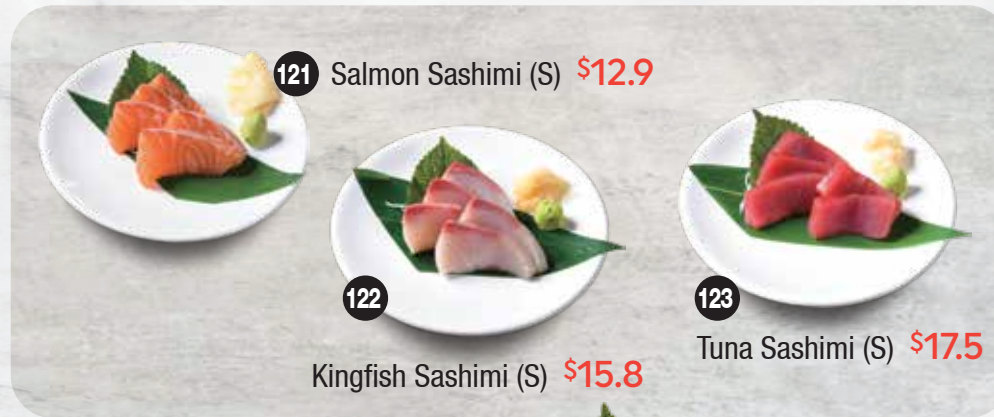
One of our popular Japanese dishes is called sashimi, which is a fresh and thinly sliced raw fish or seafood that is served with soy sauce, wasabi, and ginger. At our restaurant, we use only the freshest ingredients and skilled techniques to prepare our sashimi daily.

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



Salmon Sushi (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

may not be available depending 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

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



Omakase おまかせ

164 Chef's Sashimi Omakase \$98.5



165 Super Omakase Sashimi Feast \$138.8



Platters may differ from the photos due to seasonal produce

デザート Dessert



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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