

雅

MIYABI  
JAPANESE RESTAURANT



**Menu**



*Nagoya Goma Tebasaki*

## Appetiser 前菜

### Fugu Mirin Boshi

*Air-dried Puffer Fish*

**\$18** w/GST

### Nagoya Goma Tebasaki (4 pcs)

*Deep-fried Chicken Wing with Sesame,  
Balsamic Sauce*

**\$16** w/GST

### Oyster Ponzu (2 pcs)

*Citrus Vinaigrette, Fish Roe, Spring Onion*

**\$15** w/GST

### Tatami Iwashi

*Roasted Baby Japanese Anchovy Mat*

**\$12** w/GST



*Shake Ikura Avocado Sarada*

## Salad サラダ

### Shake Ikura Avocado Sarada

*Salmon, Roe, Avocado, Crispy Skin,  
Mesclun Mix, Wasabi Citrus Dressing*

**\$15** w/GST

### Tofu Sarada

*Organic Salad, Silken Bean Curd,  
Silver Bait Fish, Flying Fish Roe,  
Avocado, Sesame Dressing*

**\$9** w/GST





*Jyo Sashimi Moriawase*

## Sashimi 刺身

### Jyo Sashimi Moriawase

*7 Types of seafood*

**\$78** w/GST

### Otoro (3 pcs)

*Fatty Tuna Belly*

**\$40** w/GST

### Chutoro (3 pcs)

*Medium Fatty Tuna Belly*

**\$28** w/GST



*Aburi Nigiri*

## Sushi 寿司

### Tokusen Chirashi

*7 Types of Assorted Seafood on  
Vinegared Sushi Rice*

**\$40** w/GST

### Aburi Nigiri

*5 Types of Torch-seared Seafood,  
Seaweed Cut Roll*

**\$36** w/GST

### Aburi Otoro (2 pcs)

*Torch-seared Fatty Tuna Belly,  
Radish, Spring Onion, Ponzu*

**\$28** w/GST

Negitoro Uni Temaki



Aburi Shake Temaki

## Temaki 手巻き

Negitoro Uni Temaki  
*Prime Tuna Belly, Sea Urchin,  
Japanese Leek*  
**\$25** w/GST

Aburi Shake Temaki  
*Torch-seared Salmon, Roe,  
Crab Stick, Cucumber,  
Fish Roe Mayonnaise*  
**\$9** w/GST

Kani Karaage Temaki  
*Soft-shell Crab, Choice of  
Black Pepper or Mayonnaise*  
**\$9** w/GST

California Temaki  
*Avocado, Crab Stick, Fish Roe,  
Cucumber, Mayonnaise*  
**\$7** w/GST



Negitoro Uni Maki

## Makimono 巻き物

Negitoro Uni Maki  
*Prime Tuna Belly, Sea Urchin,  
Japanese Leek*  
**\$38** w/GST

Aburi Shake Uran Maki  
*Salmon, Roe, Crab Stick,  
Cucumber, Fish Roe Mayonnaise*  
**\$18** w/GST

Kani Karaage Maki  
*Soft-shell Crab, Choice of  
Black Pepper or Mayonnaise*  
**\$16** w/GST

California Maki  
*Avocado, Crab Stick, Fish Roe,  
Cucumber, Mayonnaise*  
**\$10** w/GST



## Yakimono 焼き物

### Wagyu Sansho Yaki

Wagyu Beef Steak, Japanese  
Pepper Sauce, Seasonal Vegetables

**\$50** w/GST

### Gindara Shio Koji Miso Yaki

Marinated Cod Fillet, Fermented Grain,  
Miso Paste

**\$28** w/GST

### Unagi Kabayaki

Fresh Water Eel, Kabayaki Sauce

**\$27** w/GST

### Shake Atama Teriyaki/Shioyaki

Salmon Fish Head, Choice of  
Sweet Sauce or Sea Salt  
(40 minutes waiting time)

**\$18** w/GST

### Shake Harasu Shioyaki

Fatty Salmon Belly, Sea Salt

**\$16** w/GST

### Saba Shioyaki

Mackerel, Sea Salt

**\$12** w/GST

### Wakadori Teriyaki

Chicken Thigh, Sweet Sauce

**\$12** w/GST

## Robotayaki 炉端焼き

### Tsukune

Chicken Meat Ball, Spa Egg

**\$6** w/GST

### Buta Bara

Pork Belly, Leek, Aji Shio

**\$5** w/GST

### Asuparagasu Maki

Bacon-wrapped Asparagus

**\$5** w/GST

### Yakitori

Chicken, Leek, Teriyaki Sauce

**\$4** w/GST

### Tebasaki

Chicken Wing, Aji Shio

**\$4** w/GST



Wagyu Sansho Yaki



Robotayaki





## Nimono 煮物

### Otoro Yunomi Mushi

*Double-boiled Prime Tuna Belly,  
Japanese Leek, Bean Curd, Mushroom*

**\$20** w/GST

### Kimchi Ishikari Nabe

*Salmon Head, Assorted Vegetables,  
Kimchi Miso Soup in Hot Pot*

**\$20** w/GST

### Kani Chawanmushi

*Steamed Egg Custard, Crab Meat,  
Fish Roe, Gin-an Sauce*

**\$12** w/GST



## Agemono 揚げ物

### Ebi Tempura

*Prawn Tempura*

**\$22** w/GST

### Tempura Moriwase

*Prawn Tempura, Assorted  
Vegetables Tempura*

**\$20** w/GST

### Tonkatsu Mentaiko Mayo

*Breaded layered Kurobuta Loin,  
Cod Roe Mayonnaise*

**\$18** w/GST

### Agedashi Tofu

*Deep-fried Bean Curd,  
Dashi Fish Stock*

**\$8** w/GST





## Okosama お子様セット

### Sushi Set

*Chawanmushi, Steamed Prawn Shumai, Fish Roe, Sweet Bean Curd Skin, Crab Stick, Mixed Fruits*

**\$14 w/GST**

### Udon Set

*Hot Udon, Sweet Bean Curd Skin, Prawn Tempura, Japanese Omelette, Mixed Fruits*

**\$10 w/GST**

*Okosama Sets are for children below 10 years old.*



Sushi Set

## Miyabi Premium Set び膳

### Salmon Set

*Appetiser, Chawanmushi, Assorted Sashimi, Agedashi Tofu, Assorted Tempura, Salmon Teriyaki, Salmon Ikura Don, Salmon Head Miso Soup, Mixed Fruits*

**\$48 w/GST**

### Unagi Set

*Trilogy Appetiser, Chawanmushi, Assorted Sashimi, Agedashi Tofu, Grilled Eel on Rice, Miso Soup, Pickle, Mixed Fruits*

**\$46 w/GST**

### Gyu Yanagawa & Gindara Set

*Chawanmushi, Stewed Beef with Egg Gravy, Grilled Cod Fish Teriyaki, Steamed Rice, Miso Soup, Pickle, Mixed Fruits*

**\$38 w/GST**

### Vegetarian Set

*Mixed Green Salad, Corn Tempura, Baked Wild Mushroom with Black Truffle, Avocado with Yellow Pickle Seaweed Cut Roll, Yudofu, Mixed Fruits*

**\$35 w/GST**



Salmon Set



Maine Lobster & Beef Course

## Teppanyaki Course 鉄板焼セット

### Maine Lobster & Beef Course

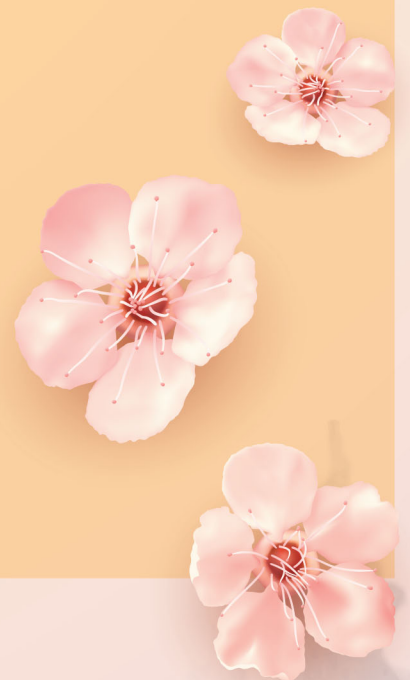
*Lobster (Choice of Teppanyaki or Sashimi),  
Beef Tenderloin, Salmon Sashimi, Assorted  
Tempura, Assorted Vegetables, Salad,  
Steamed Rice, Miso Soup, Pickle,  
Mixed Fruits*

**\$95** w/GST

### Wagyu & Seafood Course

*Wagyu Beef, Tiger Prawn, Salmon,  
Assorted Vegetables, Salad,  
Steamed Rice, Miso Soup,  
Pickle, Mixed Fruits*

**\$85** w/GST





## T Teppanyaki 鉄板焼き

Wagyu  
Wagyu Beef  
**\$65** w/GST

Gin Mutsu  
Cod Fish  
**\$28** w/GST

Foie Gras  
Foie Gras, Toast, Balsamic Sauce  
**\$26** w/GST

Hotate Ikura (5 pcs)  
Scallop, Salmon Roe  
**\$18** w/GST

Ebi (1 pc)  
Tiger Prawn  
**\$13** w/GST

Tori  
Boneless Chicken Thigh  
**\$12** w/GST

Kinoko  
Portobello Mushroom  
**\$9** w/GST

Ninniku Chahan  
Garlic Fried Rice  
**\$6** w/GST



Foie Gras



Shake Ikura Cha Soba

## Oshokuji お食事

Wagyu Jyu  
Sliced Wagyu Beef, Green Vegetables,  
Sous Vide Egg, Rice  
**\$39** w/GST

Kakiage Inaniwa Udon (Hot/Cold)  
Fine Wheat Noodle, Seafood, Assorted  
Vegetables, Tempura Patty  
**\$18** w/GST

Shake Ikura Cha Soba  
Chilled Green Tea Noodle, Salmon, Roe  
**\$18** w/GST

Nabeyaki Udon  
Thick Wheat Noodle served in Claypot  
**\$18** w/GST

Tempura Udon/Soba/Ramen (Hot/Cold)  
Assorted Tempura, Noodle  
**\$16** w/GST





Wafu Dessert Plate

## Dessert 甘味

### Wafu Dessert Plate

Hokkaido Vanilla Mille Crepe Cake,  
Matcha Ice Cream with Monaka Waffle,  
Grilled Glutinous Rice Ball, Red Bean  
with Chestnut, New York Cheesecake

**\$19** w/GST

### Vanilla Mille Crepe Cake

Hokkaido Vanilla Mille Crepe Cake,  
Matcha Ice Cream, Berries

**\$15** w/GST

### Yuzu Sorbet

Japanese Citrus Sorbet

**\$8** w/GST

### Marou Oshiruko

Red Bean Paste Compote, Japanese  
Chestnut, Glutinous Rice Ball

**\$8** w/GST

### Ice Cream with Red Bean Compote

Choice of Matcha or Sesame Ice Cream

**\$7** w/GST

