

make it different



雅

miyabi
japanese fusion



miyabi is dedicated to offer the best sushi near you and to serve the finest Japanese food adequately prepared with consistent quality, freshness, and great service, this makes us different!

Please let us know if you have any dietary restrictions, food allergies or special considerations, and we will do our best to accommodate your request.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase the risk of food borne illness especially if you have certain conditions.



STREET FOOD

Not applicable for ENTERTAINER

NEW!



Steak Katsu Sando

A Next Level Sandwich in Japanese Style of Flavourful Angus, in Brioche Bread, Topped with miyabi Sando's Sauce

// 59



🔥 Kaarage Chicken Bao

Steamed Bao Bun with Crunchy Chicken, Carrot, Cucumber, Coriander in Katsu Mayo Sauce (2 PCS)

// 34

🔥 Pulled Brisket Bao

Korean Style Pulled Beef Brisket Marinated in Sumptuous Sauce with Cucumber, Carrot, Coriander, Drizzled with Beef Gravy Sauce (2 PCS)

// 39



🔥 Messy Nori

Taco Style Crunchy Nori with Fresh Salmon, Avocado, Mango, Topped with Wakame, Tobiko, Furikake, Kizame Wasabi, Drizzled with Teriyaki Sauce, Dynamite Sauce & Lemon Cream Sauce (3 PCS)

// 46



#OkonoMiyabi

Perfectly Savoury Japanese Style Pancake Loaded with Fresh Yam, Smoked Turkey, Shredded Cabbage; Topped with Bonito Flakes, Aonori, Drizzled with Japanese Mayo & OkonoMiyaki Sauce

// 26

STARTER



Miso Soup

Classic Miso, Tofu,
Dried Wakame & Scallion

// 11

Spicy! With twist
of Doubanjiang Sauce

 // 12

Edamame

Choice of Spicy or Crispy

 // 30

With Coarsely Ground Sea Salt (200g)

// 28

Calories in 100g

Calories 147 | Fat 6.8g

Protein 13g | Carbs 11.1g

Shrimp Tempura

Crispy Jumbo Shrimp served with
Fragrant Tempura Sauce
(3 PCS // 5 PCS)

33 // 52

Calories 299 in 3PCS

Calamari

Crispy Fresh Squid Rings
served with Tartar Sauce

// 36

Gyoza

5 Pieces of Your Choice of Shrimp or Beef Japanese Dumplings; Steamed or Crispy;
Wrapped with Carrot, Cabbage, Onion & Chives. Served with Gyoza Sauce

31 // 28



NEW! Tsukune

A Glazed Japanese Meatball; Mixture of
Chicken, Dry Shiitake Mushroom, Egg,
Onion, Garlic, & Ginger

// 24



NEW! Corn Wheels

Sweet Corn Drizzled with Shiso Butter
(5 PCS)

// 28



Volcano Shrimp

Explosive Traditional
Japanese Crispy Shrimp Mix
with Spicy Mayo

// 44



Vegetable Spring Rolls

All Time Favorite Mixed Vegetables:
Cabbage, Bean Sprout, Carrot,
Green Beans served with
Sweet Chili Sauce

(3 PCS)

// 17



Aubergine Harusame

Slow Cooked Aubergine with Soy & Mirin,
Topped with Ginger & Spring Onion

// 18

KIDS CORNER

Available for kids up to 12 years /
Not applicable for ENTERTAINER



NEW! Cheesy Crab Poppers

(Chizu Kids Poppers) Kids' Favourite!
A Ball of Cream Cheese, Shredded
Mozzarella, Crabstick, Spring Onion,
Served with Potato Sticks

// 26

Mighty Kids Meal

3 PCS Chicken Katsu, Potato Sticks,
2 PCS Kappa Maki, 2 PCS Avocado Maki,
Fresh Juice and 1 Scoop Ice Cream

// 47



COOKED



KETO FRIENDLY



TAKES LONGER TO SERVE



SHARING
N/A for ENTERTAINER



VEGETARIAN



SPICY **NEW!**

NEW! 🔥 Hamachi Ceviche

Low-Carb Japanese Style Tangy Mixture of
Hamachi, Red Radish, Cucumber, Onion, Pickled
Jalapeno, Lime & Apple Cider

// 47

Calories 422 | Fat 3.9g
Protein 18.1g | Carbs 96.6g



SALAD

TATAKI / CEVICHE / TARTARE



SSS (Salmon Skin Salad)

Crisp Salad! Mixture of: Salmon Skin, Asian Mix, Avocado, Fennel, Beetroot, Cherry Tomato mixed with Vinaigrette Sauce

// 39



NEW! Mediterranean-Inspired Shrimp Salad

Health on Mediterranean Plate of Shrimp, Cherry Tomato, Kalamata Olive, Trimmed Bean, Mixed Greens in Kale Juice & Yuzu Sauce

// 53



Sake Tataki

Seared Salmon with Yuzu Miso, Microgreen, Black & Green Tobiko

// 49



Tako Ceviche

Steamed Octopus Marinated with Shari & Chilli Sauce

// 47



Exotic Green Salad

Kale, Mix Lettuce, Pomegranate, Green Apple, Quinoa & Walnuts, Sweet Corn with Honey Mustard Dressing

// 47

Add Chicken // 10



Maguro Tataki

Perfectly Seared Sliced Yellow Fin Tuna Laid on Bed of Shredded Onion. Served with Tataki Sauce

// 53

Calories 173 | Fat 5g
Protein 20.5g | Carbs 11.6g



Kimchi

Traditional Korean Fermented Cabbage

// 24



Kani Salad

Shredded Crab Sticks, Cucumber, Avocado & Tobiko Marinated with Spicy Sauce & Japanese Mayo

// 38



Wakame Salad

Generously Marinated Seaweed

Calories 45 | Fat 0.6g
Protein 3g | Carbs 9.1g

// 27



Salmon Ceviche

Keto-Friendly, Cubed Salmon & Avocado with Coriander, Togarashi, Marinated in a Drizzle of Lime, Olive Oil & Garnished with Tobiko

Calories 216 | Fat 14g
Protein 18g | Carbs 2g

// 49



COOKED



KETO FRIENDLY



TAKES LONGER TO SERVE



SHARING
N/A for ENTERTAINER



VEGETARIAN



SPICY NEW!

NEW! Garden Salmon

Low-Calorie Roll of Salmon with Mixed
Green, Mango, Cucumber & Asparagus
with Sesame Dressing

// 44

Calories in 5 PCS 82 | Fat 3.2g
Protein 8.73g | Carbs 22g



SIGNATURE & SPECIAL ROLL



 **Golden Gate Roll**
A Landmark Crispy Futomaki Roll with Soft Shell Crab, Cucumber, Oshinko, Avocado & Japanese Mayo, Rolled in Orange Tobiko (6 PCS)
// 56



 **Jumping Cali Roll**
A Crispy California Roll that Leaps with Potato Crunch, Lemon Cream & Teriyaki Sauce (8 PCS)
// 44



49ER'S Roll
A California Roll with a Kick of Salmon, Topped with Sesame & Sliced Lime (4 PCS // 8 PCS)
Calories in 4 PCS 119.5 | Fat 3.9g Protein 5.7g | Carbs 15.3g
31 // 59



Titanic Roll
Shrimp Tempura, Cucumber & Japanese Mayo Roll, Topped with Salmon, Yellow Fin Tuna & Avocado (4 PCS // 8 PCS)
Calories in 4 PCS 148 | Fat 6.7g Protein 7.7g | Carbs 17g
29 // 57



 **Dragon Roll**
A Powerful BBQ Eel & Cucumber Roll, Topped with Avocado & Teriyaki Sauce (4 PCS // 8 PCS)
Calories in 4 PCS 157 | Fat 7.7g Protein 5.4g | Carbs 16.4g
33 // 61



Rainbow Roll
A Colorful California Roll, Topped with 6 Kinds of Fish (Chef's Selection), Avocado & Tobiko (4 PCS // 8 PCS)
31 // 59



Crunchy California Roll
A California Roll Sprinkled with Crispy Tempura Crunch & Topped with Crab Sticks, Tomago, Tobiko & Scallion Mix with Japanese Mayo (4 PCS // 8 PCS)
27 // 52



 **Muni Roll**
A California Roll That's On Track with Baked Scallop, Crab Sticks, Mozzarella, Tempura Crunch, Lemon Cream & Teriyaki Sauce (4 PCS // 8 PCS)
31 // 59



 **Lion King Roll**
A Roaring California Roll Topped with Baked Salmon, Spicy Mayo, Mozzarella, Lemon Cream & Teriyaki Sauce (4 PCS // 8 PCS)
31 // 59



 **Sushi Sandwich**
The Filling Satisfaction of Salmon, Yellow Fin Tuna, Tempura Crunch & Tobiko Mix with Spicy Mayo & a Sprinkle of Sesame Seed (8 PCS)
// 42



  **Chips Oman Roll**
California Roll, Philadelphia Cheese, Chips Oman, Sriracha, Spicy & Wasabi Mayo, Green Jalapeño & Hot Sauce (4 PCS // 8 PCS)
25 // 48



 **Godzilla Roll**
A Fierce Roll of Crispy Futomaki with BBQ Eel, Spicy Yellow Fin Tuna & Crab Sticks (6 PCS)
// 54



  **Double Shrimp Wasabi Roll**
Shrimp Tempura, Wasabi, Asparagus, Avocado & Spring Onion Roll, Topped with mix of Shrimp, Edamame, Japanese Mayo, Kizami Wasabi, Truffle Oil, Sprinkled with Furikake & Microgreen (4 PCS // 8 PCS)
31 // 59



Naruto Roll

Keto-Friendly, Healthy combination
of Salmon, Hamachi, Yellow Fin Tuna
& Avocado wrapped with Cucumber
(6 PCS)

Calories in 6 PCS 148 | Fat 8g

Protein 18g | Carbs 3g

// 59

SIGNATURE & SPECIAL ROLL



Spicy #TunaSalmon Roll

A Spicy Salmon, Avocado & Scallion Roll, Sprinkled with Black Tobiko, Topped with Mix of Yellow Fin Tuna, Spicy Mayo & Tempura Crunch (4 PCS // 8 PCS)

31 // 59



Double Crunch Roll

A Shrimp Tempura, Cucumber & Spicy Mayo Roll with Twice the Crunch, Topped with Shrimp Tempura, Tobiko, Scallion Mix with Tempura Crunch & Spicy Mayo (4 PCS // 8 PCS)

31 // 59



AlaskaDelphia Roll

A Light Philadelphia Cheese & Cucumber Roll, Topped with Smoked Salmon, Lime & Chives (8 PCS)

Calories in 4 PCS 105 | Fat 3.5g
Protein 2.4g | Carbs 12.5g

// 44



Crunch Pop Roll

A Popping Shrimp Tempura, Cucumber & Spicy Mayo Roll, Topped with Spicy Yellow Fin Tuna, Tobiko, Scallion, Tempura Crunch Mix with Sesame Seed & Spicy Mayo (4 PCS // 8 PCS)

28 // 54



Snake Roll

A California Roll with a Twist of BBQ Eel & Teriyaki Sauce (4 PCS // 8 PCS)

38 // 64

Calories in 4 PCS 153 | Fat 5.8g
Protein 9g | Carbs 14.8g



Double Salmon Roll

A Spicy Salmon & Cucumber Roll with More, Topped with Salmon, Tobiko, Scallion & Tempura Crunch Mix with Spicy Mayo (4 PCS // 8 PCS)

29 // 56



Dynamite Roll

An Explosively Crispy Futomaki Roll with Spicy Salmon, Asparagus, Avocado & Philadelphia Cheese, Topped with Scallion & Tobiko, a Drizzle of Dynamite & Teriyaki Sauce (6 PCS)

// 58



BBQ Beef Wrap

A Spicy BBQ Beef Teriyaki, Asparagus & Cucumber Roll, Sprinkled with Sesame Seeds, Rolled with Rice Wrapper (8 PCS)

// 36

Calories in 4 PCS 107 | Fat 3.5g
Protein 4.95g | Carbs 13.55g



Chicken Katsu Wrap

A Crispy Chicken, Cucumber & Spicy Mayo Roll, Rolled with Rice Wrapper (8 PCS)

// 34

Calories in 4 PCS 90 | Fat 2.3g
Protein 2.15g | Carbs 14.7g



Mango Twist Roll

A Soft Shell Crab, Avocado, Cucumber & Spicy Mayo Roll Topped with the Sweet Twist of Sliced Mango (8 PCS)

// 56



Sake Ball

Sushi Rice Ball Wrapped in Salmon & Topped with Japanese Mayo & Tobiko (7 PCS)

Calories in 4 PCS 130 | Fat 3g
Protein 12g | Carbs 13g

// 59



Cali Flower Roll

A Blossoming California Roll, Topped with Spicy Yellow Fin Tuna, Wakame & Tobiko (8 PCS)

// 55



Salmon Tataki Roll

A Seared Salmon, Cucumber & Spicy Mayo Roll, Topped with Seared Salmon & Distinctive Tataki Sauce (4 PCS // 8 PCS)

28 // 55



COOKED



KETO FRIENDLY



TAKES LONGER TO SERVE



SHARING
N/A for ENTERTAINER



VEGETARIAN



SPICY NEW!



BLACK RICE HISTORY

During the days of the Ching and Ming dynasties Forbidden Rice (Black Rice) was exclusively reserved for the Emperors to ensure their longevity and good health. Eventually, common people were allowed to eat the Black rice. Since then, it has become a nourishing staple that is reputed to promote long life and good health.



Calories:

100gr/ 64cal (white rice 100gr/ 130cal)

Benefits:

Antioxidants, only black rice contains anthocyanin. Higher in fiber than white rice. The bran hull (outermost layer) of black rice contains one of the highest levels of anthocyanins found in food. Black rice has a deep black color and usually turns deep purple when cooked. Its dark purple color is primarily due to its anthocyanin content, which is higher by weight than that of other colored grains. It has a nutty flavor, and firm texture.

NEW! Creamy Shrimp

Pan-Seared Salmon in Truffle Oil & Wasabi Sauce, Asparagus, Mango with Black Rice, Topped with Shrimp in Wasabi Sauce and Shrimp Dressing

21 // 49



BLACK RICE ROLL



Magusake Roll

Fresh Salmon, Cucumber, Lettuce, Rolled with Black Rice, Topped with Freshly Seared Yellow Fin Tuna, Chives & Distinctive Tataki Sauce (4 PCS // 8 PCS)

31 // 59



Puffed Up Tuna Roll

Black Rice & Popped Amaranth Rolled with Seared Yellow Fin Tuna, Romaine Lettuce, Spring Onion, Topped with Spicy Mayo, & Red Currant

29 // 57



Ginger Aubergine Roll

Black Rice Rolled with Enoki Mushroom Tempura, Sweet Potato & Snow Peas, Topped with Aubergine, Ginger, Scallion & Harusame Dressing (8 PCS)

Calories in 8 PCS 275 | Fat 6g | Protein 4g | Carbs 43g

// 28



Romaine Garden Roll

A Vegan! Mixed Nuts in Tomato Sauce, Onion, Asparagus, Cucumber, Avocado Rolled with Black Rice & Lettuce Topped with Chilli Peanut Sauce with Sesame Dressing (8 PCS)

// 33



Crunchy Sweet Potato Roll

Sweet Potato Rolled with Black Rice and Tempura Crunch (6 PCS)

// 27



Sake Kimchi Roll

A Salmon mixed with Traditional Kimchi Sauce, Avocado, Scallion rolled with Black Rice, Topped with Spicy Mayo, Coriander, Ikura (4 PCS // 8 PCS)

33 // 61



Avo Mango Roll

Black Rice Rolled with #AvoMango, Cucumber, Red & Green Jalapeño, Topped with Avocado & Mango, Tomato Sauce & Sesame Seeds (8 PCS)

// 36



COOKED



KETO FRIENDLY



TAKES LONGER TO SERVE



SHARING
N/A for ENTERTAINER



VEGETARIAN



SPICY NEW!

A Hamachi Chia Roll is shown on a green ceramic plate. The roll is made of white rice, topped with a slice of hamachi, a slice of jalapeño, and a drizzle of ponzu sauce. It is sprinkled with chia seeds. A pair of wooden chopsticks is visible in the background.

Hamachi Chia Roll

A Yellowtail Hamachi, Jalapeño & Ponzu
Sauce Roll, Sprinkled
with Chia Seeds (8 PCS)

*Calories in 8 PCS 255 | Fat 8g
Protein 10g | Carbs 39g*

// 36

CLASSIC ROLL



HOSOMAKI / UZUMAKI / TEMAKI

Roll with Tobiko // + 6 with Black Rice // + 6



Avocado Maki

The Simplicity of Avocado, Rice & Nori Seaweed Wrap (6 PCS)

// 21



Kappa Maki

The Minimalism of Cucumber, Rice & Nori Seaweed Wrap (6 PCS)

// 18



Philadelphia Roll

An Avocado & Philadelphia Roll Sprinkled with Sesame Seeds (8 PCS)

 // 28

 // 26



Tekka Maki

Purely Yellow Fin Tuna (6 PCS)

// 31



Rock & Roll Eel

An Eel, Avocado & Cucumber Roll Sprinkled with Sesame Seeds & a Drizzle of Teriyaki Sauce (8 PCS)

// 41



Sake Maki

Purely Salmon (6 PCS)

// 31



Alaska Roll

A Salmon & Avocado Roll Sprinkled with Sesame Seeds. Your Choice of Original or Spicy (8 PCS)

Calories in 8 PCS 308 | Fat 8g
Protein 11g | Carbs 39g

 // 33

 // 31



California Roll

A Shredded Crab Sticks, Avocado & Cucumber Roll, Sprinkled with Sesame Seeds & Japanese Mayo (8 PCS)

Calories in 8 PCS 192 | Fat 6.3g
Protein 6.5g | Carbs 28.5g

// 31



Spicy Tuna Roll

A Spicy Yellow Fin Tuna & Cucumber Roll Sprinkled with Sesame Seeds (8 PCS)

 // 33

 // 31



Salmon Skin Roll

Rich Crispy Salmon Skin, Cucumber & Spicy Mayo Roll, Sprinkled with Sesame Seeds (8 PCS)

 // 27

 // 25



Chili Tempura Roll

A Hot yet Sweet Shrimp Tempura, Cucumber & Japanese Mayo Roll Sprinkled with Tempura Crunch & a Drizzle of Sweet Chili & Teriyaki Sauce (8 PCS)

 // 36

 // 34



Veggie Quinoa Roll

Gluten Free Red Quinoa Roll, Shiitake Mushroom, Asparagus, Sweet Potato, Cucumber & Avocado Served with Chili Peanut Sauce (6 PCS)

Calories in 8 PCS 215 | Fat 5.5g
Protein 6.5g | Carbs 35.5g

// 42



COOKED



KETO FRIENDLY



TAKES LONGER TO SERVE



SHARING

N/A for ENTERTAINER



VEGETARIAN



SPICY NEW!



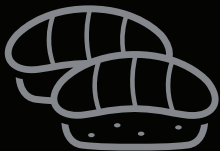
Deluxe Nigiri

A Premium Assortment of 9 Nigiri
(Chef's Special Selection)

// 84

NIGIRI

(2 PCS)



Maguro
Yellow Fin Tuna
// 24



Hamachi
Yellowtail
// 29



Sake
Salmon
// 23



Hotate
Scallop
// 25



White Fish
(Check for Availability)
// 29



Unagi
BBQ Eel
*Calories 145 | Fat 6.5g
Protein 10g | Carbs 11g*
// 37



Ebi
Cooked Shrimp
// 21



Kani
Crab Sticks
// 19



Spicy Salmon Gunkan
Fresh Salmon, Avocado Mixed with Dynamite Sauce, Kizami Wasabi & a Sprinkle of Furikake
// 27



Spicy Tuna Gunkan
Yellow Fin Tuna Mixed with Spicy Mayo, Cucumber, Sesame Oil, Lemon Zest & a Sprinkle of Popped Amaranth
// 29



Tamago
Japanese Sweet Egg Omelet
// 16



Tako
Octopus
// 24



Butter Sake Tataki
Seared Salmon with Spicy Mayo & Butter, Topped with Tobiko & a Dash of Teriyaki Sauce
// 33



Tobiko
Flying Fish Roe
// 27



Inari Sushi
Sweet Tofu & Sesame Seeds
// 16



Ikura
Salmon Roe
// 42



COOKED



KETO FRIENDLY



TAKES LONGER TO SERVE



SHARING
N/A for ENTERTAINER



VEGETARIAN



SPICY NEW!



**Pick Your Own
Sashimi**

18 Assorted Sashimi
24 Assorted Sashimi

108 // 139

SASHIMI



Maguro

Yellow Fin Tuna

(2PCS // 4 PCS // 8 PCS)

20 // 36 // 64

Calories in 8PCS 156

Fat 0g | Protein 35g | Carbs 0g



Hamachi

Yellowtail

(2PCS // 4 PCS // 8 PCS)

21 // 38 // 67



Sake

Salmon

(2PCS // 4 PCS // 8 PCS)

19 // 35 // 63

Calories in 8PCS 167

Fat 5g | Protein 28.7g | Carbs 0g



Hotate

Scallop

(2PCS // 4 PCS // 8 PCS)

23 // 41 // 74



White Fish

(Check for Availability)

(2PCS // 4 PCS // 8 PCS)

21 // 38 // 67



Ebi

Cooked Shrimp

(2PCS // 4 PCS // 8 PCS)

15 // 27 // 48



Kani

Crab Sticks

(2PCS // 4 PCS // 8 PCS)

14 // 25 // 44



Tamago

Japanese Egg Omelet

(2PCS // 4 PCS // 8 PCS)

9 // 16 // 29



Tako

Octopus

(2PCS // 4 PCS // 8 PCS)

18 // 32 // 58



Combination Sashimi

12 Assorted Sashimi pieces: 4 Salmon, 4 Yellow Fin Tuna & 4 White Fish

// 87



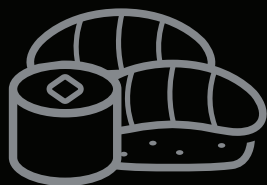
H&S Sake Sashimi

8 Thinly Slices of Salmon artistically drawn with Dynamite & Teriyaki Sauce, Wasabi & Japanese Mayo, Sesame Oil & Sriracha Topped with Daikon, Sesame Seeds, Scallion, Tobiko

(excluded from all you can eat)

// 63

COMBO SUSHI



Platter for Two

A Selection Worth Sharing: 4 Sashimi (Chef's Selection), 2 Tobiko Nigiri, 1 California Roll, 1 Alaska Maki, 1 Spicy Tuna Maki, 1 Philadelphia Maki & 1 Chili Tempura Roll

// 194



Family Platter

An Assortment with Double the Satisfaction: 8 Sashimi (Chef's Selection), 4 Ebi Nigiri, 4 Kani Nigiri, 2 California Roll, 1 Alaska Maki, 1 Spicy Tuna Maki, 1 Philadelphia Maki, 1 Chili Tempura Roll & 1 BBQ Chicken Roll

// 298



Vegetarian Maki Roll

18 Assorted 100% Vegetarian Pieces: 3 Oshinko, 3 Asparagus, 3 Kampyo, 3 Avocado, 3 Shiitake Mushroom & 3 Cucumber

// 53



Signature Box

An Assortment of 24 PCS: Seared Sake Ball (6 PCS), Seared Tuna Ball (6 PCS), MaguSake Black Rice Roll (4 PCS), Sake Kimchi Black Rice Roll (4 PCS), Salmon Tataki Roll (4 PCS)


// 139



NEW!  



Cooked #SushiAddict Box

An Assortment of 40 PCS
Crunchy California Roll (8 PCS)
Double Crunch Roll (8 PCS)
Shrimp Avocado Roll (8 PCS)
Chips Oman Roll (8 PCS)

 Philadelphia Roll (8 PCS)

// 149




  **Star Box**

An Assortment of 30 PCS

AlaskaDelphia Roll (4 PCS), Mango Twist Roll (4 PCS),
Tuna Ebi Roll (4 PCS), Titanic Roll (4 PCS), Snake Roll (4 PCS),
Crunch Sweet Potato Roll (6 PCS), Spicy Sake Gunkan (2 PCS),
Spicy Maguro Gunkan (2 PCS)

// 159




 **Prime Box**

An Assortment of 18 PCS
49ER'S Roll (4 PCS), Titanic Roll (4 PCS),
Crunch Pop Roll (4 PCS), Sake Nigiri (3 PCS),
Maguro Nigiri (2 PCS), Ebi Nigiri (1 PC)

// 108




 **Magusake Selection**

An Assorted Sea of Choice:
4 Nigiri (2 Salmon & 2 Yellow Fin Tuna),
8 Sashimi (4 Salmon & 4 Yellow Fin Tuna)
& 1 California Roll Topped with Salmon & Yellow Fin Tuna

// 129



 **Master Box**

An assortment of 40 PCS
Spicy Tuna Black Rice Roll (8 PCS)
Alaska Black Rice Roll (8 PCS), Hamachi Chia Roll (4 PCS)
Chilli Tempura Roll (4 PCS), Salmon Sashimi (5 PCS)
Yellow Fin Tuna Sashimi (4 PCS), Yellowtail Sashimi (3 PCS)
Butter Sake Nigiri (1 PC), Tuna Nigiri (1 PC)
Hamachi Nigiri (1 PC), Ebi Nigiri (1 PC)

// 199



COOKED



KETO FRIENDLY



TAKES LONGER TO SERVE



SHARING
N/A for ENTERTAINER



VEGETARIAN



SPICY NEW!



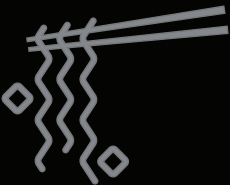
Seafood Ramen

All Time Favorite Seafood Ramen Noodle,
Shrimp, Squid, Salmon, Mussel, & White
Fish, Dried Wakame & Tofu, Bean Sprout,
Pak Choi Cabbage & Scallion.

Optional: Half Boiled Egg & Fish Cake

// 63

NOODLE



Tofu Kimchi Ramen

Spicy Ramen Noodle, Angus Beef, Kimchi, Tofu, Shimeji Mushroom, Spring Onion Simmered with Homemade Beef Ramen Broth

// 58



Chili Mushroom Ramen

A Ramen Noodle, Kale, Spinach, Shiitake Mushroom, Bean Sprout, Pak Choi Cabbage, Red Chili, Garlic, Ginger & Homemade Ramen Broth

// 42



Chicken Udon Soup

Traditional Udon Noodle with Chicken, Dried Wakame, Dried Tofu, Snow Peas, Red Jalapeño, Enokitake Mushroom & Scallion. Optional: Half Boiled Egg & Fish Cake

// 49



Beef Ramen Soup

All-time Favorite Ramen Noodle with Sliced Beef, Dried Wakame, Dried Tofu, Bean Sprout, Pak Choi Cabbage & Scallion. Optional Half Boiled Egg & Fish Cake

// 57



Japanese Stir Fry Noodles

All-time Favourite! Loaded with White Soba Noodle, White Cabbage, Green Capsicum, Carrot & Onion. Your Choice of Vegetable // Chicken // Beef

42 // 49 // 57



Aged Garlic

Mushroom Noodle

Healthy Aged Black Garlic & YakiSoba Stir-Fry with Oyster, Shimeji & Shiitake Mushroom, Green Chili, Coriander, Spring Onion in Light Soy Sauce & Japanese Sansyo Pepper

// 49



Yaki Udon

Traditional Udon Noodle with White Cabbage, Green Capsicum, Onion, Carrot, Your Choice of Vegetable, Chicken or Seafood (Shrimp, Squid, Mussel, Crabstick)

Optional: Bonito Flakes
Vegetable // Chicken // Seafood

42 // 49 // 57



COOKED



KETO FRIENDLY



TAKES LONGER TO SERVE



SHARING
N/A for ENTERTAINER



VEGETARIAN



SPICY NEW!



NEW! Gyuniku Bento

Top Beef Requested Selection. Mix Tempura (3 Vegetable & 2 Shrimp), 1 Crispy Beef Gyoza, Rice, Asian Mix, Stir Fry Angus Beef with Carrot, Capsicum in Gluten Soya Sauce & Mozzarella Nori Stick

// 86

COMBINATION BENTO



Sake Sake Bomb

Exclusively for Salmon Lovers.

3 Salmon Sashimi, 4 California Roll Topped with Salmon,
2 Salmon Nigiri, 3 Sake Ball & Asian Mix

// 82

For Tuna Lovers! // 87



Samurai

A Brave Selection. Mix Tempura

(3 Vegetable & 2 Shrimp), 1 Crispy Beef Gyoza, Rice,
Asian Mix, Chicken Teriyaki & 3 Sashimi
(Chef's Selection)

// 72



Shogun

A Ruling Combination. Mix Tempura

(3 Vegetable & 2 Shrimp), 1 Crispy Beef Gyoza,
Rice, Asian Mix, Salmon Teriyaki
& 3 Sashimi (Chef's Selection)

// 78



Tokukawa

A Feast. Mix Tempura (3 Vegetable & 2 Shrimp),

1 Crispy Beef Gyoza, Rice, Asian Mix,
Chicken Teriyaki & 4 California Roll

// 71



Midori

Veg. Tempura 5 PCS, Avocado Maki 6 PCS, Agedashi 4 PCS, Fried
Rice Topped with 2 PCS of Grilled Asparagus, Asian Mix

// 59



COOKED



KETO FRIENDLY



TAKES LONGER TO SERVE



SHARING
N/A for ENTERTAINER



VEGETARIAN



SPICY NEW!



#TunaSalmon Poke

A Bed of Sushi Rice, Mix of Lettuce, Carrot & Cucumber, Topped with Marinated #TunaSalmon, Onion, Sesame Oil & Tamari Gluten Free Soy Sauce, Jalapeño, Cucumber, Carrot, Avocado, Mango, Microgreen, Coconut Flakes with Wasabi, Sprinkled with Furikake & Togarashi, served with Ponzu Poke Sauce

// 63

DON & POKE

Add Quinoa // + 6 Black Rice // + 6
More Mango // + 6



Sake Don

Sushi Rice Bowl Topped with Salmon Sashimi, Sesame Seeds & Takuan

// 67



Gyu Don

Steamed Rice Bowl Topped with Marinated Beef, Onion, Shiitake Mushroom, Teriyaki Sauce, Fresh Egg Yolk, Shredded Nori & Takuan

// 69



Una Don

Steamed Rice Bowl Topped with BBQ Eel, Teriyaki Sauce, Shredded Nori & Takuan

// 87



🔥 Beef Poke

Mixture of Steamed Rice Topped with Beef Strips, Mix Greens, Cucumber, Cherry Tomato, Guacamole, Spicy Beetroot, Dashed with Togarashi, Sesame Seeds & Spring Onion. Served with Chimichurri Sauce

// 79



🌱🔥 The Garden Poke

A Bed of Red & White Quinoa, Topped with Mix of Lettuce, Carrot & Cucumber, also with Fresh Mango, Edamame, Avocado, Beetroot, Kale, Radish, Sweet Potato & Marinated Tofu with Mix of Roasted Nuts, Sprinkled with Furikake & Togarashi, served with Harusame Gluten Free Sauce

// 54



🔥 Chicken Poke

A Bed of Steamed Rice, Topped with Mix of Lettuce, Carrot & Cucumber, with Fresh Mango, Edamame, Avocado, Sweet Potato, Kale, Oyster Mushroom, Bean Sprout, Onion, Jalapeño, Grilled Chicken & Tamari Gluten Free Soy Sauce with Mix of Roasted Nuts, Garlic & Onion, Sprinkled with Furikake & Togarashi, served with Ponzu Poke Sauce

// 49



COOKED



KETO FRIENDLY



TAKES LONGER TO SERVE



SHARING
N/A for ENTERTAINER



VEGETARIAN



SPICY NEW!

SHABU SHABU

ASK YOUR SERVER FOR
YOUR SOUP BASE



Beef Shabu Shabu

Beef Hotpot with Pumpkin, Pak Choi Cabbage, Nappa Cabbage, Enokitake, Shimeji & Oyster Mushroom, Snow Pea & Carrot. Served with Udon Noodle, 3 Beef Gyoza & Tofu

// 134



Seafood Shabu Shabu

Seafood Hotpot with Shrimp, Squid, Mussel, Salmon, White Fish, Scallop, Fish Cake & Crab Stick. Pumpkin, Pak Choi Cabbage, Nappa Cabbage, Enokitake, Shimeji & Oyster Mushroom, Snow Pea & Carrot. Served with Udon Noodle, 3 Shrimp Gyoza & Tofu

// 171



Vegetable Shabu Shabu

Vegetable Hotpot with Pumpkin, Pak Choi Cabbage, Nappa Cabbage, Enokitake, Shimeji & Oyster Mushroom, Snow Pea & Carrot. Served with Udon Noodle & Tofu

// 86

MAIN COURSE

KOREAN DISH / FRIED RICE / CURRY / TERIYAKI



**NEW! 🍲 Slow Cooker
Beef on Rice**

A Savoury Bowl Marination of Pulled Beef Korean Style in Crock Pot with Oyster Mushroom, Cucumber, Carrot, Spring Onion, Laid on Bed of Steamed Rice

// 74



🍲 Spicy Chicken

Marinated Grilled Chicken with Korean Style Spicy Sauce & a Sprinkle of Sesame Seeds, served with Rice & Asian Mix

// 59



Bulgogi

Marinated Korean Style Beef Striploin Laid on a Bed of Enokitake & Oyster Mushroom, Onion with Bulgogi Sauce & a Sprinkle of Sesame Seeds, served with Rice & Asian Mix

// 77



🍲 Bulgogi Bibimbap

Steamed Rice Topped with Marinated Korean Style Beef Striploin, Egg Yolk, Egg White, Shiitake Mushroom, Bean Sprout, Radish & Shredded Nori, served with Bibimbap Sauce

// 70



🍲 Kimchi Fried Rice

Pan Cooked Kimchi Chicken & Rice, Topped with a Sunny Side Up Egg & a Sprinkle of Sesame Seeds

// 59



Fried Rice Japanese Style

Pan Fried Rice with Mix of Carrot, Green Capsicum, Onion, White Cabbage & a Sprinkle of Scallion. Your Choice of Veg // Chicken // Seafood

41 // 52 // 58



Japanese Curries

miyabi's Signature! Japanese Curry mixed with Potato, Green Capsicum & Carrot, served with Rice & Takuan on the Side. Your Choice of Veg // Chicken Katsu // Seafood

46 // 63 // 69



Teriyaki Platters

Succulent Grilled Chicken Thigh, Salmon or Beef Striploin with our Famous Teriyaki Sauce. Served with Miso Soup, Rice & Asian Mix. Your Choice of Chicken // Salmon // Beef

59 // 68 // 72



🌿 Mushroom Truffle Rice

Sizzling Rice with Truffle Salsa, Shimeji & Enokitaki Mushroom, Asparagus, Kale & Asian Mix

// 82

(Check for availability)



COOKED



KETO FRIENDLY



TAKES LONGER TO SERVE



SHARING
N/A for ENTERTAINER



VEGETARIAN



SPICY NEW!

NEW! Spiced Passion Fruit

Exotically Refreshing Glass of Passion Fruit,
Cinnamon Syrup, Ginger Ale & Mint Leaves

// 23



NEW! Cheese Cake

Your Choice of Strawberry,
Green Tea or Lotus Spread

// 36

BEVERAGE & DESSERT



FRESH JUICE

Mixed Berries
Mix of Seasonal Berries
// 26

Watermelon
// 23

Lemonade
Your Choice of
Classic // Lavender
// Black Signature
20 // 21 // 23

Orange
// 21

Tropical Green
Mix of Green Apple & Grapes,
Kiwi, Cucumber & Mint Leaves
// 26

**Mix of Strawberry
& Banana**
// 22

COLD BEVERAGE

Mojito
Simply Delish! Your Choice of Sweet
& Spicy, Strawberry, Passion Fruit or
Virgin Mojito
// 23

Ice Tea
Your Choice of Lemongrass
or Lychee
// 18

Soft Drinks
// 9

**Imported
Still Water**
S 12 // L 19

Sparkling Water
S 12 // L 19

Local Water
S 5 // L 11

HOT DRINK

Japanese Green Tea
Your Choice of Original or
Genmaicha
// 17

Tea
Your Choice of Lemongrass
& Ginger, Rose Buds or
Chamomile
// 17

Espresso
// 9

Americano
Black Coffee
(Optional Milk on the side)
// 13



Tiramisu
The Italian Classic Dessert Made Fresh In House
// 28

Mochi Ice Cream
Take Your Pick from the Many Choices: Green Tea,
Strawberry Cheese Cake, Coconut, Mango, Vanilla,
Chocolate
2 PCS // 36

Tempura Banana Ice Cream
Creamy but Crispy, Made with Vanilla Ice Cream
& Banana
// 40

Tempura Ice Cream
Crispy yet Cool & Soft, Made with Vanilla Ice Cream,
Your Choice of Classic or with Oreo Crumbs
37 // 40

 **Exotic Fruit**
A Selection of Healthy Exotic Fruits
// 27



NEW! Mango Sticky Rice
The Famous Asian Delectable Sweet Sticky Rice
with Tangy Fresh Mango, Served with Coconut Sauce
// 34
Replace White Rice with Black Rice
// 6

Order Online
miyabisushidubai.com
800 649224



Miyabi Sushi

We're making it different since 2012

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