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 **MIORI**

**0490-809-474**

**Trading hours**

**Mon : 5.30pm - 9.30pm**

**Tue - Sat : 11.30am - 3.00pm**

**5.30pm - 9.30pm**

**Shop1, 312-320 Trafalgar Ave. Umina Beach 2257**

**\* 10% Surcharge Applies on Sundays & Public Holidays.**

## ENTREE



### Must try

Sydney Rock Oyster ..... 3.50(ea)

◦ Freshly shucked Sydney rock oyster w/ Japanese ponzu sauce

Edamame ..... 7.00

◦ Boiled soy beans w/ a touch of salt

Chilli ..... 7.50

Garlic soy ..... 7.50

Takoyaki ..... 8.00

◦ Deep fried octopus balls w/ mayo & katsu sauce

Gyoza (Pork, Prawn or Vege) ..... 8.00

◦ Steamed or deep fried Dumpling 5pcs

Harumaki ..... 8.00

◦ Deep fried vegetable spring rolls w/ sweet chilli sauce

Agedashi Tofu ..... 9.00

◦ Deep fried soft tofu coated in potato starch w/ dashi stock

Scampi ..... 9.00(ea)

◦ Cooked in teriyaki sauce or raw

Chicken Karaage ..... 9.50

◦ Deep fried homemade marinated chicken w/ teriyaki sauce

Nasu age Dengaku ..... 12.50

◦ Deep fried Eggplant w/ red miso sauce

Beef tataki ..... 22.00

◦ Seared beef with Japanese ponzu sauce



## SALAD

Tofu wakame salad ..... 13.00

Fresh soft tofu, seaweed salad & baby leaves w/ miso dressing

Salmon & Avo salad ..... 15.00

Salmon sashimi (Grilled add \$1), avocado & baby leaves  
w/ miso dressing

Spicy sashimi salad ..... 16.00

Fresh sashimi, chilli, avocado, baby leaves w/ spicy dressing

Soft shell crab salad ..... 16.00

Soft shell crab fritters & baby leaves w/ miso dressing

We have limited Gluten free options available.

Some foods contain fish. Please ask staff members for a Vegan option.

## SUSHI



- Main sushi** ..... 24.00  
 ◦ Chef's selection of nigiri sushi 8 pcs & baby roll
- Salmon sushi set** ..... 24.50  
 ◦ Salmon sushi 4 pcs, flame grilled salmon sushi 4 pcs & baby roll
- Grilled sushi set** ..... 25.00  
 ◦ Flame grilled salmon 4 pcs & kingfish sushi 4 pcs & baby roll

### Nigiri(2pcs)

Tamago .....	4.50	Inari .....	4.50
Prawn .....	5.50	Octopus .....	6.00
Salmon .....	6.00	Mackerel .....	7.00
Kingfish .....	7.00	Surf shell .....	7.00
Grilled salmon .....	7.00	Tuna .....	8.00
Scallop .....	9.00	Eel .....	10.00



## SASHIMI

### Must try

- Main sashimi** ..... 27.00  
 ◦ Chef's selection of sashimi 10 pcs
- Salmon 6 pcs** ..... 16.00
- Kingfish 6 pcs** ..... 19.00
- Tuna 6 pcs** ..... 20.00

**Carpaccio** ◦ Thinly sliced fresh sashimi w/ Ponzu dressing

Salmon ..... 16.00

Kingfish ..... 17.00

**Sushi & sashimi combo** ..... 29.00

◦ A selection of sushi 5 pcs, sashimi 6 pcs & baby roll

**Miori Omakase** ..... 65.00

### Must try

◦ Mixed sushi & sashimi ◦ Leave it up to Chef.

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## ROLL



Vegetables roll( w/ Avo, inari, cucumber, carrot & seaweed) ----	8.50
Cooked Tuna roll( w/ Cucumber or Avo) .....	9.00
Chicken Katsu roll( w/ Cucumber or Avo) .....	9.50
Teriyaki Chicken roll( w/ Cucumber or Avo) .....	9.50
Salmon & Avo(or Cucumber) roll .....	10.00

### Hosomaki(mini roll)

o Cucumber .....	4.50
o Carrot .....	4.50
o Avocado .....	5.00
o Salmon .....	5.50
o Cooked Tuna .....	5.50
o Fresh Tuna .....	6.00

## Special Roll

### Must try

Califonia roll .....	13.00
Egg omelette, crab stick, avocado & cucumber topped w/ flying fish roe	
Spider roll .....	13.00
Soft shell crab, crab stick, avocado & cucumber topped w/ chilli mayo	
Super prawn roll .....	13.00
Double prawn & avocado topped w/ wasabi mayo	
Dynamite roll .....	14.00
Spicy fresh tuna w/ cucumber	



## Tempura

Mixed vege tempura .....	15.00
Vege & Prawn tempura .....	20.00

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# MAIN



Tofu steak .....	17.00
o Deep fried tofu w/ teriyaki sauce served in a hot iron pan	
Chicken katsu .....	18.00
o Japanese panko crumbed chicken katsu served with salad & rice	
Chicken teriyaki .....	19.00
o Pan fried chicken glazed w/ teriyaki sauce & salad	
Yakiniku .....	19.00
o Homemade marinated thin sliced beef served with salad	
Spicy butayaki .....	19.00
o Spicy marinated pork served with salad	
Salmon teriyaki .....	21.00
o Pan fired fresh salmon glazed w/ teriyaki sauce & salad	
Wagyu Beef miso yaki .....	28.00
o BBQ Wagyu beef steak marinated in saikyo miso served in a hot iron pan	

**Must try**

## Curry & Rice

o Japanese curry w/ vegetable on a bed of rice	
w/ Tofu .....	18.00
Chicken katsu .....	19.00
Chicken Karaage .....	19.00
Crumbed prawn .....	20.00



### SIDE DISH

Assorted Pickles	5.00
Miso Soup	2.50
Steamed Rice	3.00
Kimchi	3.00
Extra sauce	1.00

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## NOODLE



Zaru Soba .....	13.00
○ Buckwheat noodle in cold or warm dashi	
w/ Tofu .....	4.00
Chicken karaage .....	4.00
Beef .....	4.00
Chicken Katsu .....	4.00
Yaki Udon .....	14.00
○ Stir fried wheat noodle w/ yaki sauce	
w/ Tofu .....	4.00
Chicken .....	4.00
Beef .....	4.00
Seafood .....	5.00
Udon .....	13.00
○ Japanese soy base soup with wheat noodle	
w/ Tofu .....	4.00
Chicken karaage .....	4.00
Beef .....	4.00
Chicken Katsu .....	4.00
Seafood .....	5.00



## DONBURI

Ochazuke .....	17.00
Steamed rice with green tea & seared salmon	
Chicken karaage don .....	18.00
Karaage chicken with egg on a bed of rice	
Chicken katsu don .....	18.00
Crumbed chicken with egg on a bed of rice	
Ebi don .....	18.00
Crumbed prawn with egg on a bed of rice	
Kyu don .....	18.00
Grilled beef with egg on a bed of rice	
Chirashi don .....	23.00
Assorted fresh sashimi & vegetables on a bed of rice w/ spicy gochujang sauce	
Unagi don .....	24.00
Grilled eel on a bed of rice	

**Must try**

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## Sake



Hana Awaka

Cold Sparkling



Hana Awaka Yuzu

Cold Sparkling



Sho Chiku Bai Junmai Nigori

*Made purely with rice  
Sweet and smooth*



Echigo no karakuchi

Cold

*Aromatic mils sake*



Dassai 50 Junmai

Cold

*Fragrance of green apples.*



Karatamba

Cold or Warm

*Crispy and dry*

<b>Tasting Paddle of 3 different sakes</b>	<b>12.00</b>
<b>Tasting Paddle of 5 different sakes</b>	<b>17.00</b>
<b>Tasting Paddle of 8 different sakes</b>	<b>22.00</b>

**(Great opportunity to enjoy a variety of Japan's national drink)**



## Sake



Junmai Tatewaki  
Cold or Warm

*Sharp when chilled,  
mild when warmed.*



Jozen Mizunogotoshi Junmai  
Cold

*Fruity aroma hamonized*



Bishonen Junmai  
Cold

*Luxurious with caramel flavour*



Yamadanishiki  
Cold or Warm

*Original taste of rice*



Umeshu  
(Plum Wine)



Jelly Sake  
(Apple / Berry Mix)

Thank you! 감사합니다 ありがとうございます 谢谢







## White Wine

### **Chardonnay**

2018 Hunter Valley Tyrrell's

### **Sauvignon blanc**

2018 Tamburlaine Orange

### **Semillon**

2018 HVD Tyrrell's

### **Riesling**

2017 Giesen NZ

### **Rosé**

2018 Tamburlaine Orange

### **Sparkling**

High & dry



## Red Wine

### **Shiraz**

2018 Orange Tamburlaine

### **Pinot Noir Shiraz**

2018 Orange Tamburlaine

### **Cabernet Sauvignon**

2018 Orange Tamburlaine

**BYO Wine only**

Sweet Dessert	
Daifuku (sticky rice cake) (Tiramisu or Mango)	4.00
Ice Cream (Green Tea or Black Sesame)	4.00
Manjyu (Traditional Japanese bread)	5.00
Friand (Blueberry or Raspberry) (G.F)	5.00
Mini Mochi Taiyaki with Ice Cream (fish-shaped waffle filled with red bean)	7.00