



MIYOSHI

BY FAT COW

SASHIMI

Sake salmon	19	Sashimi Moriawase	108
Madai sea bream	24	8 kinds	
Akami blue fin tuna	45	Sashimi Moriawase	158
Chu-toro blue fin mid fatty tuna	58	12 kinds, premium	
Otoro blue fin extra fatty tuna	68		
Uni sea urchin	88		
Hotate sea scallop	22		
Ama Ebi sweet prawns	32		

SERVING EXCLUSIVELY TORIYAMA WAGYU 🐮

Hailing from picturesque foothills of Mt Akagi in the Gunma Prefecture of Japan, Toriyama wagyu is recognised for its delicate texture, rich aroma and refined flavour borne from the seasonal temperatures, stress-free and natural environment that the cows are carefully reared in.

ZENSAI

COLD

Hiyashi Amela Tomato	16
Thinly sliced Japanese amela tomato, housemade sweet & sour sauce	
Hokkaido Hotate Carpaccio	36
Carpaccio of Hokkaido scallops, truffle slices, caviar, truffle shoyu	
Toriyama A4 Wagyu Kobujime Carpaccio 🐮	38
Kelp marinated wagyu beef carpaccio, narazuke pickles	

HOT

Agedashi Tofu	18
'Burnt' wagyu beef sauce	
Sautéed Mushrooms	16
Shoyu butter, ohba leaf	
Seafood Truffle Chawanmushi	28
White truffle sauce	
Tempura Moriawase	28
Tiger prawns, wagyu tendon, assorted vegetables, truffle salt	
Deep Fried Edamame	12
Edamame fried with wagyu fat, black pepper salt	

Prices are subject to 10% service charge and prevailing taxes

TEPPANYAKI

Sakura Chicken Kinome Yaki Japanese pepper leaf grilled sakura chicken	28	Rock Lobster Lobster, celeriac purée, capsicum sauce	98
Hokkaido Scallops Hokkaido scallops, umami soy milk sauce	38	Miyoshi Wagyu Gyoza 🍴 Wagyu takana gyoza, chilli oil, white truffle sauce	28

ROBATAYAKI

 |  All items except Grilled Vegetables are applicable for 1-for-1 mains redemption

Grilled Vegetables Seasonal vegetables, chilli miso paste	18	A4 Tenderloin 120g 🍴 Most lean and tender, clean, rich in flavour	128
A4 Wagyu Striploin 120g 🍴 Light marbling gives an intense natural flavour	88	Gindara Miso Yaki Grilled saikyo miso gindara	48
A4 Wagyu Ribeye 120g 🍴 Richly marbled, uniquely refined sweetness and aroma	98	Aged Ishihirame Nitsuke Charcoal grilled and simmered aged turbot	68

POT

 |  All items are applicable for 1-for-1 mains redemption

Sukiyaki A4 Wagyu 100g 🍴 Cast iron provides even heating through a rice wine sweetened rich shoyu stock	108
Shabu Shabu A4 Wagyu 100g 🍴 A simmering hotpot of mushroom broth, traditional sauces and garnishes	108

SOUP



Aka Miso Soup	5
Dobinmushi Traditional seafood broth served in dobin teapot	15

RICE

Hokkaido White Rice	5
Teppanyaki Garlic Fat Rice	8



DONBURI

ROBATAYAKI-STYLE

 |  All items are applicable for 1-for-1 mains redemption



- Tendon** 38
Tendon served with prawns, anago, onsen tamago, mixed mushrooms, eggplant, Japanese steamed rice
- Wagyu Yakiniku Donburi** 🍴 68
Charcoal grilled wagyu, housemade yakiniku sauce, fried mixed vegetables, onsen tamago, garlic fat rice

TEPPANYAKI-STYLE

 |  All items are applicable for 1-for-1 mains redemption

- A4 Wagyu Sukiyaki Donburi** 🍴 98
A4 wagyu beef, mixed mushrooms, Japanese leeks, egg yolk and burnt tofu sauce, Japanese steamed rice
- A4 Wagyu Ribeye & Tenderloin Donburi** 🍴 138
A4 wagyu beef tenderloin and ribeye, foie gras, maitake mushrooms, uni, ikura, garlic fat rice

SASHIMI

 |  All items are applicable for 1-for-1 mains redemption

- Hokkai Donburi** 58
Salmon, scallop, sweet shrimp, sea urchin, salmon roe, blue fin tuna, Japanese sushi rice

NOODLES

RAMEN

 |  All items are applicable for 1-for-1 mains redemption

- Wagyu Shoyu Ramen** 🍴 58
Shabu shabu wagyu beef, ajitsuke tamago, truffle paste
- Wagyu Dry Ramen** 🍴 58
Wagyu beef miso dry ramen, garlic, chives, egg yolk
- Lobster Ramen** 88
Charcoal grilled bamboo lobster, cherry tomatoes, sakura shrimps, lobster broth
- Spicy Wagyu Miso Ramen** 🍴 58
Simmered wagyu, mixed vegetables ramen, Hokkaido-Kyoto-Aichi spicy miso broth
(non-spicy option available)
- Spicy Seafood Miso Ramen** 48
Mixed seafood and pan-fried Hokkaido scallops ramen, Hokkaido-Kyoto-Aichi spicy miso broth
(non-spicy option available)

UDON

- Himi Udon (Hot)** 12
Served in a hot broth
- Himi Udon (Cold)** 12
Pickled red wine rakkyo

DESSERT

- Matcha Cake** 15
Matcha cream cake served with sakura ice cream
- Warabi Mochi Trio** 15
Warabi mochi (matcha, kinako and kuromitsu) with vanilla ice cream
- Artisanal Ice Cream or Sorbet** 8
Ice cream: Matcha, Black Sesame, Vanilla, Hokey Pokey
Sorbet: Momo, Yuzu
- Seasonal Fruits** 28
Please ask your server for the weekly cargo fruit from Japan