

The image features a solid light pink background. Scattered across the surface are several embossed, three-dimensional shapes that resemble petals or soft, irregular blobs. These shapes are rendered in a slightly darker shade of pink, creating a subtle relief effect. In the lower right quadrant, the word "mio" is printed in a lowercase, elegant serif font, matching the overall color palette.

mio

GRAND MENU  
グランドメニュー

mio

THE ART OF SUSHI  
寿司の芸術

01 GRAB SUSHI (5 PCS)

Spicy salmon avocado, unagi cheese, negitoro  
tanuki, hotate mentaiko, ebi fry wasabi mayo

\$25.00



02 NIGIRI SUSHI (8 PCS)

Southern bluefin tuna, yellowtail, salmon belly, salmon, hokkaido scallops, swordfish, squid, ikura gunkan

**\$25.00**

03 ABURI HOTATE SUSHI (4 PCS)

Yaki hotate, spicy mayo hotate, mentaiko hotate, garlic mayo hotate

**\$22.00**

04 SALMON SUSHI (5 PCS)

Raw salmon, yaki salmon, spicy mayo salmon, mentaiko mayo, cheese salmon

**\$15.00**



05 SAKE MENTAIKO MAKI

Torched salmon, japanese sweet egg, japanese cucumber, avocado, tobiko

**\$22.00**



06 EBI AVOCADO MAKI

Breaded tiger prawn, avocado, japanese  
cucumber, tanuki

\$22.00



07 SANSHOKO MAKI

Raw salmon, akami, mekajiki, oshinko, ebi fry,  
cucumber, ikura, spicy sauce

\$22.00



08 NORI TACO (2 PCS)

Choice of 4 flavours:

Assorted Sashimi

Soft Shell Crab +\$2.00 each

Aburi Hotate with Mentaiko +\$3.00 each

Negitoro Uni +\$8.00 each

\*all nori tacos are served with avocado puree and sushi rice

**\$14.00**

09 CHIRASHI SUSHI

Sliced assorted sashimi, nama uni, negitoro, nama hotate, ikura, avocado

**\$48.00**

10 BARACHIRASHI

Cubed assorted sashimi, avocado, japanese sweet egg, ikura

**\$22.00**



# SASHIMI

## 刺身

### 01 MIO SASHIMI (12 & 15 PCS)

12 pieces -  
Akami (3pcs), Hamachi (3pcs),  
Mekajiki (3 pcs), Salmon (3pcs)

**\$42.00**

15 pieces & Nama Uni -  
Chutoro (3 pieces), Akami (3 pieces),  
Mekajiki (3 pieces), Salmon Belly (3 pieces),  
Nama Hotate (3 pieces), Nama Uni

**\$85.00**



02	<b>UNI SASHIMI</b> raw sea urchin (30g)	<b>Seasonal</b>
03	<b>CHUTORO SASHIMI</b> raw southern blue fin tuna belly, 5 pieces	<b>\$40.00</b>
04	<b>MEKAJIKI SASHIMI</b> raw swordfish, 5 pieces (30G)	<b>\$25.00</b>
05	<b>AKAMI SASHIMI</b> raw southern blue tuna, 5 pieces	<b>\$25.00</b>
06	<b>HAMACHI SASHIMI</b> raw yellowtail, 5 pieces	<b>\$25.00</b>
07	<b>SAKE SASHIMI</b> raw salmon, 5 pieces	<b>\$15.00</b>
08	<b>HOTATE CARPACCIO</b> with yuzu ponzu	<b>\$28.00</b>
09	<b>HAMACHI CARPACCIO</b> with truffle ponzu	<b>\$25.00</b>





## JAPAN WAGYU SPECIALS

### 日本和牛スペシャル

#### 01 WAGYU UNI DON

Japan Wagyu, sea urchin, sliced fried garlic, ikura, shoyuzuke egg yolk, momidare sauce

\$62.00



- |    |  |                |
|----|--|----------------|
| 02 | <p><b>WAGYU NORI TACO (1 PC)</b><br/>         Japan Wagyu, fried garlic,<br/>         avocado puree, sushi rice</p>                | <b>\$18.00</b> |
| 03 | <p><b>WAGYU SANDO</b><br/>         Breaded Japan Wagyu, toasted Japanese<br/>         shokupan bread, served with crispy chips</p> | <b>\$40.00</b> |
| 04 | <p><b>WAGYU TATAKI</b><br/>         Thin-sliced Japan Wagyu served with<br/>         karubi sauce, negi</p>                        | <b>\$40.00</b> |
| 05 | <p><b>WAGYU TEPPANYAKI</b><br/>         with fried garlic, seasoned with<br/>         salt and pepper</p>                          | <b>\$55.00</b> |



SIDE DISHES

おかず

01 POTATO NESUTO TEMPURA

Hand shred potatoes, truffle, kaffir lime aioli,  
grated Grana Padano, schichimi

**\$16.00**



02	<b>EDAMAME</b> Japanese green beans	<b>\$6.00</b>
03	<b>KANI TOFU</b> Crabmeat, egg beancurd, century egg sauce	<b>\$7.00</b>
04	<b>KAKI IKURA (6 PCS)</b> Fresh oysters, ikura, Japanese ponzu <small>*Add nama uni (Seasonal)</small>	<b>\$24.00</b>
05	<b>SMOKEY CORN</b> Grilled sweet pearl white corn, teriyaki mayonnaise, grated Grana Padano, schichimi <small>*please allow 10-15 mins waiting time *</small>	<b>\$16.00</b>
06	<b>TORI KARAAGE</b> Chicken with ginger juice marinate, tonkatsu sauce, mayonnaise	<b>\$15.00</b>
07	<b>KINOKO TOFU</b> Deep fried handmade creamy mushroom tofu cubes, nameko mushrooms, house made bonito broth	<b>\$15.00</b>
08	<b>TAKO KARAAGE</b> Battered octopus, mayonnaise, burnt lemon, schichimi	<b>\$18.00</b>
09	<b>SOFT SHELL CRAB</b> Curry Mayo, schichimi	<b>\$18.00</b>
10	<b>YAKITORI STICKS</b> choice of chicken or pork (3 sticks)	<b>\$11.00</b>
11	<b>NIKU ENOKI ROLL (5PCS)</b> Pan seared sliced beef roll with golden mushroom in butter sweet sauce	<b>\$20.00</b>
12	<b>EBI TEMPURA</b> served with tentsuyu	<b>\$17.00</b>
13	<b>ASSORTED TEMPURA</b> Fresh prawns, assorted vegetables, tentsuyu	<b>\$15.00</b>
14	<b>HAMACHI KAMA</b> Grilled yellowtail collar, served with grated radish shoyu	<b>Seasonal</b>
15	<b>GYU SANDO</b> Breaded beef striploin, served with crispy chip	<b>\$26.00</b>



## RICE & NOODLES

### ご飯と麺

#### 01 HOTATE SALMON ZARU SOBA

Torched fresh Hokkaido scallops, torched salmon, sous vide egg yolk, buckwheat noodles, Japanese dressing (served cold)

\$29.00



02	<b>HOTATE UNI TRUFFLE SOMEN</b> Torched Fresh Hokkaido scallops, sea urchin, truffle salsa, Japanese white noodles (served cold)	<b>\$38.00</b>
03	<b>ASARI CLAM SOMEN</b> Kombu butter broth, with asari clam, somen, shimeiji mushroom, Japanese white noodles	<b>\$20.00</b>
04	<b>TORI MISO PASTA</b> Grilled chicken with creamy miso, onsen egg, spaghetti	<b>\$23.00</b>
05	<b>UNAGI IKURA RICE BOWL</b> Kabayaki grilled eel, ikura, avocado, omurice	<b>\$28.00</b>
06	<b>GYU DON</b> Beef cubes, garlic bits, momidare sauce, shoyuzuke egg yolk	<b>\$26.00</b>
07	<b>KATSU NI DON</b> Breaded pork loin, sauteed eggs with onions, rice	<b>\$20.00</b>
08	<b>SEAFOOD FRIED RICE</b>	<b>\$13.00</b>
09	<b>GARLIC FRIED RICE</b>	<b>\$8.00</b>
10	<b>JAPANESE WHITE RICE</b>	<b>\$2.50</b>



## KID'S MEAL 子供の食事

### 01 EBI TEMPURA

Fresh prawns

\*Choice of Japanese White Rice or Inariwa Udon  
with Hot Dashi Broth

**\$15.00**

### 02 CHICKEN TERIYAKI

Pan fried chicken thigh, sweet sauce

\*Choice of Japanese White Rice or Inariwa Udon  
with Hot Dashi Broth

**\$15.00**

### 03 TORI KARAAGE (4 PCS)

Chicken with ginger juice marinate, mayonnaise

\*Choice of Japanese White Rice or Inariwa Udon  
with Hot Dashi Broth

**\$15.00**

(for aged 12 years old and below)  
comes with apple juice or vanilla bean ice cream

## DESSERTS デザート

### 01 CHOCOLATE FOREST

70% dark chocolate terrine, house made hazelnut  
crumble, vanilla ice cream, seasonal fruits

**\$17.00**



- 02 **GOMA GOMA** **\$15.00**  
Black sesame cake, house made black sesame  
ice cream, speculoos crumble
- 03 **MOCHI AND BERRIES** **\$15.00**  
Handmade Japanese Mochi, Summer  
Strawberry Ice Cream, berries, maple drizzle
- 04 **YUZU SORBET** **\$6.00**
- 05 **GREEN TEA ICE CREAM** **\$6.00**





# DRINKS

## 飲み物

TEA		HOT	COLD	MOCKTAIL		GLASS	CARAFE
01	GENMAICHA Hot/Cold (refillable)	\$2.50	\$2.50	01	SAKURA CITRUS Cherry blossom, lime and soda	\$8.00	\$22.00
02	LYCHEE OOLONG Aromas of luscious lychee and floral hints of jasmine.	\$10.00	\$10.00 <small>Carafe</small>	02	TROPICAL PASSION Orange, passionfruit and lemonade	\$8.00	\$22.00
03	CITRUS LAVENDER Infused with a dreamy mix of sweet bergamot and exotic citrus.	\$10.00	\$10.00 <small>Carafe</small>	03	VIRGIN PEACH MOJITO Peach, mint, lime and soda	\$10.00	\$28.00
04	YELLOW MEADOWS Blend of chamomile, lemon verbena, lemongrass & orange peel (caffeine free)	\$10.00	-				
05	ZEN GARDEN Floral, mint (caffeine free)	\$10.00	-				

## SODA

01	COKE	\$5.00
02	COKE LIGHT	\$5.00
03	SPRITE	\$5.00
04	APPLE JUICE	\$5.00
05	PEACH LIME JUICE	\$5.00
06	PASSION MANGO JUICE	\$5.00
07	STILL WATER	\$6.00
08	SPARKLING WATER	\$6.00



## BEER

	HOT	COLD
01 YEBISU PREMIUM (Direct import from Japan)		<b>\$9.00</b>

## SAKE COCKTAIL

	GLASS	CARAFE
01 AMAI HANA Roku gin, sake, cherry brandy, soda	<b>\$17.00</b>	<b>\$45.00</b>
02 NETTAI NO NATSU Sake, rum, passionfruit, orange	<b>\$17.00</b>	<b>\$45.00</b>
03 AKI NO HOYO Sake, whisky, apple liquer cinammon	<b>\$18.00</b>	-
04 FUYU NO SORA Yuzu Sake, tequila, citrus liquer, blue lagoon	<b>\$17.00</b>	-
05 SAKE MOJITO Dry sake, mint, lime, raw sugar, soda	<b>\$18.00</b>	<b>\$48.00</b>



## RED WINE

	GLASS	BOTTLE
01 360° LOIRE CABERNET FRANC 2020 Cabernet Franc, Origin - Loire, France	<b>\$12.00</b>	<b>\$60.00</b>
02 MANO A MANO "MANON" ROBLE TEMPRANILLO 2019 Tempranillo, Origin - La Mancha, Spain	<b>\$14.00</b>	<b>\$70.00</b>
03 PASQUA PASSIONE SENTIMENTO ROMEO & JULIET ROSSO 2019 40% Merlot, 30% Corvina, 30% Croatina, Origin - Veneto, Italy	<b>\$16.00</b>	<b>\$80.00</b>

## WHITE WINE

	GLASS	BOTTLE
01 360° LOIRE SAUVIGNON BLANC VAL DE LOIRE IGP 2020 Sauvignon Blanc, Origin - Loire, France	<b>\$12.00</b>	<b>\$60.00</b>
02 PASQUA PINOT GRIGIO DELLE VENEZIE DOC 2021 Pinot Grigio, Origin - Veneto, Italy	<b>\$14.00</b>	<b>\$70.00</b>
03 KARRI OAK CHARDONNAY 2020 Chardonnay, Origin - Margaret River, Australia	<b>\$16.00</b>	<b>\$80.00</b>

## SPARKLING WINE

	GLASS	BOTTLE
01 COL VETORAZ DOCG BRUT PROSÉCCO 2020 Glera, Origin - Veneto, Italy	<b>\$12.00</b>	<b>\$80.00</b>

## GIN

\* Serve with choice of Tonic or Soda Water

	GLASS	BOTTLE
01 ROKU	<b>\$15.00</b>	-
02 HENDRICKS	<b>\$16.00</b>	-
03 MEIRI WAGIN	<b>\$17.00</b>	-

## SAKE

			300ML	720ML
DAIGINJO	01	GAZANRYUU DAIGINJO KISARAGI SMV +3 Prefecture : Yamagata	\$60.00	\$133.00
JUNMAI DAIGINJO	02	DASSAI JUNMAI DAIGINJO 45 SMV +3 Prefecture : Yamaguchi	180ml CARAFE 720ml 1.8 litres	\$25.00 \$102.00 \$260.00
	03	TATENOKAWA JUNMAI DAIGINJO SEIRYU SMV -2 Rice Polish: 50% Prefecture : Yamagata	\$52.00	\$115.00
	04	SENJO JUNMAI DAIGINJO FULL MOON SMV -5 Rice Polish: 40% Prefecture : Nagano	-	\$145.00
JUNMAI GINJO	05	YUKINOBOUSHA JUNMAI GINJO SMV +1 Prefecture: Akita	\$55.00	-
	06	DEWAZAKURA JUNMAI GINJO DEWASANSAN SMV +4 Rice Polish: 50% Prefecture: Yamagata	-	\$130.00
GINJO	07	KIRINZAN "CLASSIC" SMV +6 Prefecture : Niigata	\$40.00	-
HONJOZO	08	AYU MASAMUNE TOKUBETSU HONJOZO NAMACHOZO SMV +0 Rice Polish: 58% Prefecture : Niigata	-	\$99.00



## FLAVOURED SAKE & UMESHU

01	OZEKI YUZU UMESHU 500ml	\$70.00
02	KUNI ZAKARI BLACK TEA UMESHU 720ml	\$68.00
03	KUNI ZAKARI JASMINE UMESHU 720ml	\$66.00
04	KUNI ZAKARI ROSE UMESHU 720ml	\$70.00
05	SAKARI YUZU SAKE 720ml Rice Polish: 75% Alcohol: 8%	\$105.00
06	SAKE TASTING PLATTER	\$16.00

