MIYOSHI

BY FAT COW

À LA CARTE MENU

SUSHI & SASHIMI

	Sushi (2 pcs)	Sashimi (5pcs)
Sake / salmon	8	15
Madai / sea bream	8	18
Hirame / flounder	10	20
Hotate / scallop	12	22
Akami / bluefin tuna	18	45
Chutoro / bluefin mid fatty tuna	24	52
Otoro / bluefin fatty tuna	26	58
Uni / sea urchin	58	88

Premium Sashimi Platter 88

8 kinds of premium seafood sashimi from Tokyo's Toyosu Market

Chef's Choice Sashimi Platter 68

6 kinds of seafood sashimi

Prices are subject to 10% service charge and prevailing taxes

PREMIUM SASHIMI PLATTER



STARTER

Handroll 12
Chef's choice of fresh fish from Tokyo's Toyosu Market
Additional piece +5

Binchōtan-Fired Oysters 14
Sakoshi oysters, herb butter

Japanese Flounder Carpaccio 21
Thinly sliced Japanese flounder with shiso ponzu jelly

Hokkaido Scallop Carpaccio 23
Thinly sliced Hokkaido scallops with freshly shaved truffles, caviar, truffle shoyu

Ban Ban Potatoes 8
Wagyu fat fingerling potatoes, Japanese salsa verde

Deep-fried Edamame 12
Edamame fried with wagyu fat, black pepper salt

Seafood Truffle Chawanmushi 24
White truffle-flavoured egg custard with seafood

Tempura Moriawase 28
Tiger prawn, wagyu tendon, assortment of vegetables, truffle salt

Agedashi Tofu 18
Fried tofu served with 'burnt' wagyu minced sauce

Prices are subject to 10% service charge and prevailing taxes

FROM THE BINCHŌTAN GRILL

All items except MIYOSHI's Porterhouse
are applicable for 1-for-1 mains redemption

Porterhouse 650g — 138

Eight Blossom Australian Wagyu Striploin 120g — 68
Champion cow, featuring exceptional citrus and rich umami mushroom tones, with a smooth, melt-in-your-mouth finish

JAPANESE WAGYU BREEDS

Ohmi A4 Ribeye 120g — 108
Well-balanced marbling with mellow scent and a mellow scent and a chewy and juicy

Miyazaki A4 Striploin 120g — 98
Unique and delicate texture, with rich flavour and high-quality marbling

Satsuma A4 Tenderloin 120g — 128
Exquisite marbling with an extremely tender mouthfeel, mouthfeel and robust flavours

Wagyu Tasting Platter 180g — 138
A curated selection of Wagyu steak

Signature Dish

Prices are subject to 10% service charge and prevailing taxes

BINCHŌTAN-GRILLED WAGYU

FROM THE TEPPANYAKI

Only Karasu Karei Nitsuke and Gindara Saikyo Miso are applicable for 1-for-1 mains redemption

Wagyu Gyoza 28
Wagyu takana gyoza served with chilli oil, white truffle sauce

Sakura Chicken Kinome Yaki 32
Teppanyaki Chicken with Japanese pepper leaf sauce

Hokkaido Scallop 35
Teppanyaki scallops with umami soya milk sauce

Australian Rock Lobster 98
Teppanyaki lobster with celeriac purée and red capsicum sauce

Karasu Karei Nitsuke 46
Simmered Japanese halibut with sweet sauce

Gindara Saikyo Miso 48
Grilled Kyoto-style miso sablefish, pickled ginger sprout, lime

Signature Dish

Prices are subject to 10% service charge and prevailing taxes

AUSTRALIAN ROCK LOBSTER

SIDES

Asparagus 8
Grilled with chilli miso

Kinoko Tobinyaki 8
Sautéed mushrooms on a hot plate

Shishito Peppers 10
Japanese green peppers with sea salt flakes

Grilled Vegetables 16
Seasonal vegetables with chilli miso

RICE / SOUP

Miso Soup 5

Dobinmushi 12
Traditional seafood broth served in a teapot

Hokkaido White Rice 5

Garlic Fat Rice 8
Hokkaido white rice seasoned with wagyu fat, truffle shoyu, garlic

Himi Udon 12
Served in a hot broth

Prices are subject to 10% service charge and prevailing taxes

GRILLED VEGETABLES



DONBURIS / RAMEN

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

Signature Premium Donburi - Teppanyaki Style 138
A4 wagyu tenderloin and ribeye, foie gras, maitake mushrooms, sea urchin, salmon roe, garlic fat rice

Wagyu Yakiniku Donburi 68
Charcoal-grilled wagyu, housemade yakiniku sauce, housemade pickles, onsen egg, garlic fat rice

Hokkai Donburi 58
Bluefin tuna, Hokkaido scallop, shrimp, salmon, sea urchin, salmon roe, Japanese sushi rice

Hot Pot 108
A choice of Sukiyaki (sweetened rich soy sauce broth) or Shabu-Shabu (dashi broth), served with Japanese steamed rice

Lobster Ramen 88
Bamboo lobster, cherry tomatoes, Sakura shrimps, lobster broth

Wagyu Dry Ramen 58
Wagyu miso, garlic, chives, egg yolk

Wagyu Shoyu Ramen 58
Thinly sliced wagyu, ajitsuke egg, truffle paste, beef broth

Spicy Seafood Miso Ramen 48
Mixed seafood and pan-fried Hokkaido scallop, Hokkaido-Kyoto-Aichi spicy miso broth

Signature Dish

Prices are subject to 10% service charge and prevailing taxes

WAGYU DRY RAMEN



SWEET ENDINGS

Warabi Mochi Trio 15

Green tea, soybean flour, brown sugar mochi served with housemade brown sugar syrup and vanilla ice cream

Matcha Cake 18

Matcha cream cake served with sakura ice cream

Seasonal Fruit 28

Artisanal Ice Cream or Sorbet 8

Ice Cream: green tea, black sesame, vanilla, hokey pokey

Sorbet: momo, yuzu

Prices are subject to 10% service charge and prevailing taxes

WARABI MOCHI TRIO



MIYOSHI

BY FAT COW

TAISHŌ OMAKASE

$98++ per person

Lunch (12.15pm onwards): Thursdays to Sundays

Appetiser

Seasonal Cold Dish

Suzuki

Japanese Sea Bass

Kamasu

Japanese Barracuda

Otoro

Fatty Tuna

Aori Ika

Bigfin Reef Squid

Saba Bo-Sushi

Kyoto-Style Vinegared Mackerel Sushi

Hotate

Hokkaido Scallop

Aka Ebi Konbujime

Konbu-Cured Red Shrimp

Negitoro Uni Temaki

Minced Tuna with Sea Urchin Handroll

Kaluga Caviar +$20

Anago

Sea Eel

Dessert

Selection of Ice Cream

Seasonal Japanese Fruits +$18

Seasonal Flower Crab Mini Don +$28

Yuzu Saikyo Miso Foie Gras +$28

Teppan-Seared Foie Gras served with Citrus Kyoto Miso Sauce and Crispy Rice Puffs

Robatayaki Miyazaki A4 Striploin +$58

Char-Grilled Striploin served with Citrus Chili Paste and Shredded Wasabi

Prior reservations are required.
All menu items are subject to change according to seasonality and availability.
Prices are subject to 10% service charge and prevailing taxes. The service charge will apply to the full price of your order, before any discounts or promotions.



$108++ per person

Dinner (6.15pm onwards): Wednesdays to Sundays

Appetiser

Seasonal Cold Dish

Suzuki

Japanese Sea Bass

Kamasu

Japanese Barracuda

Otoro

Fatty Tuna

Aori Ika

Bigfin Reef Squid

Saba Bo-Sushi

Kyoto-Style Vinegared Mackerel Sushi

Hotate

Hokkaido Scallop

Aka Ebi Konbujime

Konbu-Cured Red Shrimp

Negitoro Uni Temaki

Minced Tuna with Sea Urchin Handroll

Kaluga Caviar +$20

Anago

Sea Eel

Miyazaki Wagyu Nigiri

Dessert

Selection of Ice Cream

Seasonal Japanese Fruits +$18

Seasonal Flower Crab Mini Don +$28

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