

Japanese
Modern
Tapas

美時



MITOKI



Drinks Menu



Beer

SUNTORY PREMIUM MALTS ON TAP	9.5
ASAHI	9.5
ASAHI BLACK	10
ASAHI ZERO (NON-ALCOHOL)	6
SAPPORO	9
ECHIGO RICE BEER	16.8
JAMES BOAG'S PREMIUM LIGHT	7.5

Wine

White

Glass/Bottle

FORESTER ESTATE – Sauvignon Blanc	10/46
FORESTER ESTATE – Chardonnay	10/42
STARBOROUGH – Pinot Gris	10/44
BROCKENCHACK ZIPLINE – Riesling	10/44

Red

BROCKENCHACK ZIPLINE – Shiraz	11/48
FORESTER ESTATE – Cabernet Merlot	10/44
FORESTER ESTATE – Cabernet Sauvignon	12/52
STARBOROUGH – Pinot Noir	10/44

Sparkling

CHANDON BRUT	- / 65
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CORKAGE (PER GLASS)	4
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Sake

	180ml/360ml
HARUSHIKA – JUNMAI GINJO (Sweet)	16/30
HOUSE WARM SALE (DRY)	12/20

KUBOTA

180ml/360ml/Bottle

MANJYU – JUNMAI DAIGINJYO (Sweet)	34 / 66 / 125
HEKIJYU – JUNMAI DAIGINJYO (Mid)	22 / 42 / 80
SENJYU – GINJYO (Dry)	- / - / 26

DENSHIN

RIN – JUNMAI DAIGINJYO (Sweet)	32 / 60 / 110
YUKI – JUNMAI GINJYO (Mid)	20 / 36 / 68
INE – JUNMAI (Dry)	19 / 34 / 64
DENSHIN TASTING SET	15.80

Shochu – straight/on the rocks/water

KUROKIRISHIMA (Potato)	8.9
KAKUSHIGURA (Barley)	8.9

Spirits

VODKA/GIN/RUN/BOURBON/SCOTCH

Cider

KIRIN APPLE CIDER	9.8
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Umeshu – Plum wine

CHOYA UMESHU	9.2
YUZU UMESHU	9.8



Cocktail

UMESHU MARTINI	10.9
HIGHBALL	9.8
YUZU HONEY HIGHBALL	10.8

Soft Drinks

JAPANESE LEMONADE RAMUNE	4
COKE	4
COKE ZERO	4
LEMONADE	4
ORANGE JUICE	4
APPLE JUICE	4
LEMON LIME BITTERS	4.5
POT OF GREEN TEA	5
COLD GREEN TEA	4
OOLONG TEA	4
SPARKLING WATER (720ml)	8.5



Food Menu



Quick Tapas

EDAMAME Boiled young soy beans	7
ROASTED EDAMAME Pan roasted young soy beans	7
VEGETABLE SPRING ROLLS Deep fried crispy vegetable spring rolls	9.8
RENKON CHIPS Crispy lotus root chips	9
DASHIMAKI EGG OMELETTE Japanese style egg omelet	10
MISO SOUP Traditional Japanese miso soup	3



Tapas

GYOZA Pan fried pork dumplings	10
VEGETABLE GYOZA Pan fried vegetable filled dumplings	9
YAKITORI Grilled chicken skewers served with original sauce	10
SALMON CREAM CROQUETTE Deep fried bread crumbed creamy salmon croquette	8.9
BREAD CRUMBED OYSTERS Deep fried fresh oysters	14.8
STICKY CHICKEN WINGS Crispy chicken wings marinated in teriyaki sauce	8.9
CHICKEN KARAAGE Japanese style deep fried marinated chicken	16.8
SWEET CHILI KARAAGE Deep fried marinated chicken served with sweet chili sauce, mayonnaise and shallots	16.8
AGEDASHI TOFU Crispy fried tofu served in fish broth served with dry bonito flakes, shallots and ginger	14.8
PORK KAKUNI Slow stewed pork belly served in sweet soy	15.5
TAKOYAKI Octopus balls served with Japanese BBQ sauce and mayonnaise with dry bonito flakes	11.8



Salad

SASHIMI SALAD

Fresh mixed sashimi with garden salad

25

TOFU SALAD

Tofu with garden salad

17

WAKAME SEAWEED SALAD

Garden salad with wakame seaweed

13



Sashimi

ASSORTED SASHIMI LARGE – 23 pcs Chef's selection of fresh fish of the day	41
ASSORTED SASHIMI SMALL – 14 pcs Chef's selection of fresh fish of the day	28
TUNA SASHIMI – 7pcs	25.8
SALMON SASHIMI – 7pcs	21.8
KINGFISH SASHIMI – 7pcs	22.8
HOTATE SASHIMI – 8pcs	18
HOKKI SASHIMI – 8pcs	17

Carpaccio

SALMON CARPACCIO Sliced salmon served with shredded onion served with shiso sauce	17.2
KINGFISH CARPACCIO Sliced kingfish served with yuzu citrus sauce	17.8
WAGYU CARPACCIO Served with ponzu sauce	20.8



Sushi – small rolls (6pcs)

SPICY TUNA TEKKA ROLLS	9.8
TEKKA ROLLS (RAW TUNA)	8.8
TUNA SALAD ROLLS (COOKED TUNA)	7
SALMON ROLLS	8
AVOCADO ROLLS	7
CUCUMBER ROLLS	7
NATTO ROLLS	7

Sushi – medium rolls (6pcs)

TERIYAKI CHICKEN AVOCADO ROLLS	12.8
SALMON AVOCADO ROLLS	13.8
TUNA SALAD AVOCADO ROLLS	12.8
CALIFORNIA ROLLS	14.8
GRILLED/NON-GRILLED SALMON AVOCADO ROLLS	14.8
PRAWN AVOCADO ROLLS	13.8
VEGETARIAN ROLLS	13.8
SPIDER ROLLS Crispy softshell crab with avocado and crab stick	15.9
PRAWN TEMPURA AVOCADO ROLLS (4PCS)	??



Sushi

ASSORTED NIGIRI LARGE – 11 pcs Chef's selection of fresh fish of the day	38
ASSORTED NIGIRI SMALL – 6 pcs Chef's selection of fresh fish of the day	26
*2pcs per serving	
	Non-Seared/ Seared
TUNA NIGIRI	8 / 8.8
SALMON NIGIRI	8 / 8.8
KINGFISH NIGIRI	8 / 8.8
PRAWN NIGIRI	7.5 / 8.3
SCALLOP NIGIRI	8 / 8.8
EEL NIGIRI	13.8
HOKKI NIGIRI	8
SQUID NIGIRI	7.5
OCTOPUS NIGIRI	7.5
TOBIKKO SHIP	8

Hand Rolls – 1pc

EEL	13.8
PRAWN TEMPURA	9.8
SALMON TEMPURA	9.8
CALIFORNIA	10
PRAWN AVOCADO SALAD	8



Tempura — served with bonito stock dipping sauce

ASSORTED TEMPURA Chef's selection of prawn, fish and vegetable tempura	27.8
ASSORTED VEGETABLE TEMPURA Chef's selection of fresh vegetable tempura	16.8
LOCAL KING PRAWN TEMPURA – 3pcs Tempura battered king size prawns	23.4
FISH TEMPURA Lightly battered fish of the day	15.8
CALAMARI RING TEMPURA Lightly battered fresh calamari rings	12.8



Mains

PORK CUTLET Bread crumbed pork loin served with salad	26.9
CHICKEN CUTLET Bread crumbed chicken thigh served with salad	25.9
TERIYAKI SALMON STEAK Freshly cut salmon fillet served with salad	28.8
TERIYAKI CHICKEN Braised tender chicken thigh served with salad	25.9
TERIYAKI WAGYU BEEF High quality wagyu beef served with salad	38
GINGER PORK BELLY Tender pork belly marinated with original ginger sauce	20.8
BEEF YAKINIKU Stir fried beef marinated with original yakiniku sauce	21.8
GRILLED EEL Japanese style kabayaki with original unagi sauce	28
SAIKYO YAKI Grilled fish marinated in Japanese traditional miso paste	24.8



Rice and Noodles

STEAMED RICE	3
TEMPURA UDON NOODLE SOUP Udon noodle soup served with assorted tempura	24.5
TEMPURA SOBA NOODLE SOUP Soba noodle soup served with assorted tempura	24.5



Dessert

SCOOP OF ICE CREAM (VANILLA/ GREEN TEA/ BLACK SESAME)	4
CHEESECAKE Served with whipped cream and vanilla ice cream	9.9
CHOCOLATE CHEESECAKE Served with whipped cream and green tea ice cream	9.9
MOCHI ZENZAI ICE CREAM Japanese mocha with vanilla ice cream inside served with sweet Japanese red beans	5





