



MIYAZU MENU

MIYAZU JAPANESE RESTAURANT

Welcome to Nelsons preeminent Japanese dining experience. Our reputation for providing the freshest and highest quality is testament to our culinary teams focus on obtaining the freshest ingredients in New Zealand at the peak of their seasonality.

With the focus on the natural flavours of the ingredients, Japanese cuisine promotes simplicity in its presentation to highlight the subtleties of each dish – accompanying dipping sauces are used to enhance and compliment these flavours rather than disguise them. Japanese cuisine has ancient roots – and with our chefs' focus on crafting aesthetically pleasing dishes being as important as providing authenticity of the taste, your dining experience with us seeks to allow you to experience this heritage with every bite. The inclusion of Sake to your dining experience will help to enhance the overall enjoyment of your meal – please ask our team to recommend you a bottle from our selection if you are new to sake – we are only too happy to help you.

We trust that you will enjoy your dining experience at Miyazu and remember – Japanese cuisine is generally regarded as heart-healthy, naturally light and low in fat - so you can afford to indulge.

SET MENU

If you would like us to guide you through our menu, our team will be more than happy to help. Call ahead to let us know your preferences and let our team take care of the rest. Special menus are especially useful larger groups to ensure a smooth dining experience.

SAKE

While often referred to as “rice wine”, sake is a fermented product, more similar to beer than wine. Sake is the product of highly refined rice, the most pure water possible and Koji-kin – brewer’s mold spores, of which the exact strains used are often highly prized secrets. The art of crafting premium sake is a matter of timing and precision on the part of the brewer coupled with the finest ingredients possible.

Sake - especially higher quality sakes, should be enjoyed chilled. Those after warm sake should ideally look to our house sake or those labelled “Junmai”.

UNDERSTANDING SAKE CLASSIFICATIONS

There are many things that can determine the quality of sake – with one of the most important being the amount the rice used is polished. Polishing the rice removes the proteins, fats and other unwanted contaminants contained in the outer layers of the grain. By milling these unwanted elements from the grain before fermentation – a cleaner more refined product will be achieved.

Entry level sake (those labelled Junmai and Honjozo) will have a minimum polish ratio of about 70% (meaning the rice grain will have about 30% of its original volume polished away), with premium sakes (labelled Junmai Daiginjo and Daiginjo) will have a minimum polish ratio of 50%. The remaining classifications of Junmai Ginjo and Ginjo will generally fall between these levels at a polish ration of at least 60%.

If you have a query regarding food allergens, please ask a member of our staff who will be happy to assist



GST included





MIYAZU MENU

HOUSE SAKE

Ozeki	
150ml	7.50
300ml	14

LIGHT AND REFINED

Zenkuro (All Black) Queenstown "Original" Junmaishu Sake	
375ml	37
750ml	72

For those who have not tried sake before we suggest to try this smooth, light, easy drinking style. Zenkuro Original is a great alternative to either white or red wine with your meal it is a great match with most dishes on our menu.

Ozeki Yamada-Nishiki Tokubetsu Junmai	
300ml	26.50

Natural full-bodied pure rice wine. Refreshing with a dry crisp after taste that pairs well with our Green Mussel Sakamushi or sushi and Sashimi that includes Tuna.

Gekkeikan "Sky Blue" Kome to Mizu No Sake	
720ml	65

A dry and fresh sake that is great for those new to sake. A versatile sake that matches many dishes, especially white fish, tofu and salmon. Very light and fragrant with great balance.

Ozeki Osakaya Chobei Daiginjo	
300ml	42

Rich and fruity aromas and a graceful refined flavour permeate this dry sake. A great choice for those looking for a sake of great distinction and elegance. This goes very well with grilled or raw white fish and Tempura.

Gekkeikan Yamada-Nishiki Special Junmai	
300ml	29.50

A light and clean flavoured sake with a fresh and pronounced nose and anise on the tongue. Great with full flavoured Sushi and Sahimi as well as chicken and cooked seafood dishes. Very refreshing.

OFF-DRY AND FULL FLAVOURED

Ozeki Kara Tamba Honjozo 300ml	23.50
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A light rich taste with pronounced Koji influences. This offering has a clear, clean flavour that is dry and crisp. A versatile sake that pairs well with many dishes. A place to start for those new to sake.

Gekkeikan Junmai 720ml	59.50
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A great off-dry sake with an interesting flavour profile including paw-paw, passion fruit and sage. Great with tempura and grilled meat dishes. A more complex and interesting sake that is a must try.

Zenkuro (All Black) Queenstown Wakatipu "Sleeping Giant" Junmaishu Sake	
375ml	41
750ml	79

The fermented mash is transferred to bags, then gently pressed in a traditional pressing tank. Strong, flavoursome and full bodied, just like Matau, the legendary sleeping giant of Lake Wakatipu. Matches a wide range of our dishes. Enjoy chilled or warmed gently to suit the occasion.

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DRY AND HIGHLY REFINED

Gekkeikan Daijingo
720ml 75

Made from highly polished rice to produce a refined and high quality sake. This would be considered a small batch sake which displays great skill by the brewer. A full and fruity style of sake that would suit grilled dishes.

Gekkeikan "Horin" Junmai Daiginjo
300ml 65
720ml 125

A super premium sake of the highest quality designation (Junmai Daiginjo) that offers a classic sake that is exceptionally well balanced with a long smooth finish of pear and melon. A choice for those who are eager to try the upper ends of the sake experience.

SWEET SAKES AND APERITIFS

Gekkeikan Nigori Sake 300ml 28

A rough-filtered sake that has a milky, cloudy appearance due to the presence of rice sediment. It offers a creamy and rather sweet palette, with a tropical fruit and honey flavours dominating. A perfect match with our Tempura Bananas for dessert. This is a unique and uncommon style of sake well worth trying.

Zenkuro (All Black) Queenstown "White Cloud" Nigori Junmai Sake
375ml 39
750ml 75

Crafted by lightly filtering the fermented moromi (mash) a number of times to leave behind just enough lees in the sake to maintain its original white

colour and slight sweetness. Bottled fresh in small batches, our Nigori is silky smooth, and goes particularly well with spicier and sweeter dishes and snacks. Likes to be enjoyed cool.

Choya Umeshu Plum Wine 160ml 16.50

Traditional Japanese aperitif dessert wine comes with infused real ume-plum fruit. Very refreshing served on the rocks or even mixed with Soda or lemonade.

Plum Gekkeikan 60ml 8.50

A great end to the meal - made from only the best plums from Wakayama at the peak of their ripeness. This sweet and fruity aperitif is elegant and refreshing.

BEER

Kirin Prime Brew Japanese brewed, imp. 9.50
330ml

Yokohama, Japan

Sapporo Premium 330ml 9.50

Sapporo, Japan

Asahi Super Dry Japanese brewed, imp. 9.50
330ml

Tokyo, Japan

WHISKEY

Due to frequent shortages in supplies, please ask our friendly team for our selection in Japanese Single Malt Whiskies POA

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SUSHI AND SASHIMI

Sashimi - Finely sliced raw fish served accompanied by soy sauce and wasabi.

Sushi - Lightly vinegared rice partnered with raw and cooked seafood, pickles, vegetables, and Nori seaweed.

Sushi comes prepared in one of the following styles:

Nigiri Sushi - A small pillow of hand-moulded vinegared rice topped with fresh seafood.

Maki Sushi - Using a bamboo mat, vinegared rice is rolled with assorted fillings and wrapped in Nori seaweed.

SASHIMI PLATTERS

Salmon Sashimi 	20
Premium Marlborough Ora King salmon (9 pieces)	
Tuna Sashimi 	22.50
Fresh tuna direct from Fiji (9 pieces)	
Assorted Sashimi 	
Entrée (12 pieces)	22.50
Main (24 pieces)	42.50
Chef's selection of freshest tuna, salmon and white fish	

Serving sizes are approximate and may vary based on the type of fish available daily

SUSHI & SASHIMI PLATTERS

1 Person	24.50
Servings per person (same platter)	23
Sushi and Sashimi platters are portioned per person and include 7 pieces of assorted Nigiri and Maki Sushi and 6 slices of premium Sashimi	

NIGIRI SUSHI

Please ask your wait staff or see the Sushi Bar blackboard for Nelsons freshest choice of fish and seafood. Each selection is served as a two piece portion and is priced daily

SUSHI PLATTERS

1 Person	21.50
Sushi platters are portioned per person and include 11 pieces of assorted Sushi	

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MAKI SUSHI

8 pieces per order

Vegetarian Roll   15.50
Assorted Tempura vegetables, sesame infused
Wakame seaweed and sushi ginger

Teriyaki Chicken Roll  17.50
Chicken thigh, cucumber and omelette served with
teriyaki sauce

Rainbow Roll  17.50
An inside out roll with salmon, tuna, prawn, white
fish, avocado, cucumber and Tobiko (Flying fish roe).

Spicy Tuna Roll  17.50
Inside out roll with fresh tuna with spicy sauce,
cucumber and spring onion and Avocado

Avocado Roll Salmon or Tuna  17.50
Inside out roll with fresh salmon, avocado, egg
omelette and cucumber

Tempura Prawn Roll 18.50
Inside out roll with tempura prawns, flying fish roe,
cucumber and avocado, served with mayonnaise
and teriyaki sauce

Nelson Roll 20
Chef's selection of fresh and Tempura Prawn with
cucumber, avocado and flying fish roe with
mayonnaise

Dragon Roll 20
Inside out roll with grilled eel, tempura prawns,
flying fish roe, cucumber, avocado, served with
mayo and teriyaki sauce

Tarantula Roll  20
Deep fried soft shell crab, flying fish roe, avocado,
cucumber, snow pea shoots and bonito flakes
served with mayonnaise and teriyaki sauce

ENTRÉES

Edamame Beans   8
Steamed and served with flaky Marlborough
natural sea salt

Miyazu Salad
Fresh seasonal green salad tossed in house made
soy-based sesame dressing. Choose either:
The Kaisen, - scallops, king prawn, Ōra King
salmon  24.50
New Zealand Wakame and Gomawakame   17.50

Kimuchi Tofu   15.50
Soft tofu with Tamarisoy and Katsu bushi and
Kimuchi

Chicken Kara-age  17.50
Traditional Japanese marinated fried chicken served
with chefs mayonnaise sauce

Tataki  **Beef** 19.50
Venison 21.50
Tuna 20.50
Choose between fillet of beef, venison or tuna.
Lightly seared and cooled down, served with ginger
soy sauce and Japanese Karashi mustard

Soft Shell Crab 21.50
Crispy soft shell crab, crispy salad served with chilli
soy mayonnaise

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ENTRÉES

- Crispy Squid** 14.50
Crispy squid tossed in Tamari dressing
- Seared Hotate** 22.50
Scallops from Hokaido, vegetables, ponzu jelly and edamame
- Assorted Tempura**  21.50
A selection of prawns, fish and vegetables deep fried in a light and crispy Japanese batter with tempura dipping sauce
- Assorted Vegetable Tempura**   18
A selection of tofu, vegetables deep fried in a light and crispy Japanese batter with tempura dipping sauce
- Prawn Tempura**  22.50
Four prawns light crispy Japanese batter with tempura dipping sauce

MAINS

- Chicken Teriyaki** 32
Grilled chicken thigh cooked with chef's own Teriyaki sauce, served with onigiri
- Eye Fillet**  38
Chargrilled, served with garlic daikon Ponzu sauce and onigiri
- Ōra King Salmon**  36
Panfried Ōra King salmon with teriyaki sauce served with yukari seasoned rice
- Sesame Seared Tuna**  38.50
Lightly seared, sesame coated fresh tuna, served with seaweed salad and accompanied by Ponzu dressing

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Fish of the Day Miso Teri  37
Please ask our friendly team for today's creation with noricrisp and miso yuzu sauce

Seafood Moriwasaie Tempura Basket  35
Seafood potato basket, prawns, salmon, white fish, scallops, calamari and seaweed

Shabu-Shabu 59.50pp
Minimum of two guests required with 24 hours advance pre-order.

Shabu-Shabu is a Japanese hot pot meal in which you are presented with a selection of finely sliced beef and vegetables that you cook yourself hot Dashi broth. All Shabu-Shabu set menus are served with chef's appetiser of the day, your choice of a sushi or tempura entrée, miso soup, steamed rice, pickles and finished with green tea ice cream and fruit.

Bento

Minimum of two guests required with 24 hours advance pre-order.

Bento Boxes are traditionally served at lunch in Japan, however we at Miyazu see it as the perfect way to enjoy the various tastes elements of the meal – as such we offer this modified version for dinner dining. A Bento is a compartmentalised box featuring a variety of Japanese cooking styles including sushi, sashimi and tempura accompanied by pickled vegetables and your choice of pan fried chicken, beef, seafood or tofu served with rice, miso soup all finished off with green tea ice cream and fresh fruit.

- Chicken** 47.50
Beef 50.50
Seafood 49
Vegetarian  45





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SIDE DISHES

Miso Soup  	5
Japanese traditional soy bean soup	
Steamed Rice	6
Steamed Japanese short grain rice	
Fried Rice	9
Steamed rice, fried with vegetables and egg	
Japanese Pickles	6
Traditional Japanese pickles. Daikon radish, cucumber, Takana mustard and sushi ginger	

DESSERT

Miso Brownie	14.50
Vanilla ice cream and yuzu crumble	
Matcha Cheese Cake	14.50
Green tea cheese cake served with fresh fruit, berry compote and chocolate shared	
Tempura Banana	14.50
Lightly battered banana, deep fried and served with white chocolate sauce, vanilla ice cream and seasonal fruit	
Anko Caramel Pudding	14.50
Baked caramel pudding with sweet Anko beans	
Trio of Ice Cream and Sorbet	10.50
A selection of today's ice cream and sorbet, please ask our team for today's flavours	

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