



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 Menus - セットメニュー

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.

いただきます!

SAKE

酒

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%.

House Sake

Served warmed or chilled in a flask.

Ozeki	150ml	\$ 7.50
	300ml	\$ 14.00

Light and refined

Ozeki Yamada-Nishiki Tokubetsu Junmai	300ml	\$ 26.50
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Natural full-bodied pure rice wine. Refreshing with a dry crisp aftertaste that pairs well with our Green Mussel Sakamushi or sushi and Sashimi that includes Tuna.

Gekkeikan “Sky Blue” Kome to Mizu No Sake	720ml	\$65.00
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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	\$ 42.00
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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
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A light and clean flavoured sake with a fresh and pronounced nose and anise on the tongue. Great with full flavoured Sushi and Sashimi as well as chicken and cooked seafood dishes. Very refreshing.

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= gluten free option available



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Off-Dry and full flavoured

Ozeki Kara Tamba Honjozo 300ml \$ 23.50

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

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.

Dry and highly refined

Gekkeikan Daijingo 720ml \$75.00

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 \$65.00

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. 720ml \$125.00

Sweet Sakes and Aperitifs

Gekkeikan Nigori Sake 300ml \$28.00

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.

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.

Other Japanese Beverages

Beer

Kirin Prime Brew	Yokohama, Japan	330ml	\$9.50
Sapporo Premium	Sapporo, Japan	330ml	\$9.50
Asahi Super Dry	Tokyo, Japan	330ml	\$9.50

Whiskey

Nikka Miyagikyo 12 years old	Sendai, Japan	30ml	\$15.00
Nikka 'Yoichi' Single Malt 15 year old	Hokkaido, Japan	30ml	\$16.50
Ichiro's Malt Chichibu 'The Peated' 2013	Saitama, Japan	30ml	\$17.00

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SUSHI AND SASHIMI

寿司と刺身

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

Sushi 寿司 - 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 握り寿司 - A small pillow of hand-moulded vinegared rice topped with fresh seafood.



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

SASHIMI PLATTERS

刺身盛り合わせ



Salmon Sashimi サーモンの刺身	Organically reared Marlborough Ora King salmon (9 pieces)	\$17.50
Tuna Sashimi マグロの刺身	Fresh tuna direct from Fiji. (9 pieces)	\$ 20.00
Assorted Sashimi	Chef's selection of freshest tuna, salmon	Entrée (12 pieces) \$20.00
刺身各種盛り合わせ	and white fish	Main (24 pieces) \$ 38.00

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

SUSHI & SASHIMI PLATTERS

寿司と刺身の盛り合わせ



Sushi and Sashimi platters are portioned per person and include 7 pieces of assorted Nigiri and Maki Sushi and 6 slices of premium Sashimi.

1 person	\$ 20.00
servings per person (same platter)	\$ 18.00

NIGIRI SUSHI

握り寿司



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.

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MAKI SUSHI


巻き寿司

8 pieces per order

Vegetarian Roll ベジタリアンロール	Assorted Tempura vegetables, sesame infused Wakame seaweed and sushi ginger.	\$15.50 
California Roll カリフォルニアロール	An inside out roll containing crab stick, tobiko, avocado, cucumber, mayo and sesame seeds.	\$ 15.50 
Teriyaki Chicken Roll チキン照り焼きロール	Chicken thigh, cucumber and omelette served with teriyaki sauce.	\$15.50 
Rainbow Roll レインボーロール	An inside out roll with salmon, tuna, prawn, white fish, avocado, cucumber and omelette with mayonnaise.	\$15.50 
Spicy Tuna Roll スパイシーツナロール	Inside out roll with fresh tuna with spicy sauce, cucumber and spring onion topped with cayenne pepper.	\$16.50 
Salmon Avocado Roll サーモンアボカドロール	Inside out roll with fresh salmon, avocado, egg omelette, cucumber and tempura flakes.	\$16.50 
Tempura Prawn Roll 海老天ぷらロール	Inside out roll with tempura prawns, flying fish roe, cucumber and avocado, served with mayonnaise and teriyaki sauce.	\$17.50
Nelson Roll ネルソンロール	Chef's selection of fresh and cooked seafood with cucumber, avocado and egg omelette.	\$19.50
Dragon Roll ドラゴンロール	Inside out roll with grilled eel, tempura prawns, flying fish roe, cucumber, avocado, served with mayo and teriyaki sauce.	\$19.50
Tarantula Roll タランチュラロール	Deep fried soft shell crab, flying fish roe, avocado, cucumber, snow pea shoots and bonito flakes served with mayonnaise and teriyaki sauce.	\$20.00 

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ENTRÉES

前菜

Edamame Beans 枝豆	Green soy beans blanched in pod served with flaky Marlborough natural sea salt.	\$7.50	 
Kawaebi Karaage 川えび唐揚げ	Basket of deep fried fresh water shrimp.	\$9.50	
Miyazu Salad サラダ	Fresh seasonal green salad tossed in house made soy-based sesame dressing. Choose either:		
	Marlborough Cold Smoked Salmon	\$18.00	
	New Zealand Wakame and Gomawakame	\$15.00	 
Green Mussel Sakamushi グリーンマッスルの酒蒸し	Marlborough green lipped mussels steamed with rice wine and greens, garlic citrus flavour.	\$15.50	
Agedashi Tofu 揚げだし豆腐	Deep fried tofu in a light potato starch coat served with soy sauce based Dashi stock soup.	\$13.50	 
Tataki たたき	Choose between fillet of beef or venison . Lightly seared and cooled down, served with ginger soy sauce and Japanese Karashi mustard.	\$18.50	
Chicken Kara-age 鳥ももから揚げ	Traditional Japanese marinated fried chicken served with Japanese mayonnaise sauce.	\$16.50	
Assorted Tempura 天ぷら盛り合わせ	A selection of prawns, fish and vegetables deep fried in a light and crispy Japanese batter with tempura dipping sauce.	\$18.50	
Assorted Vegetable Tempura 野菜天ぷら盛り合わせ	A selection of tofu, vegetables deep fried in a light and crispy Japanese batter with tempura dipping sauce.	\$16.50	 
Prawn Tempura 海老の天ぷら	Four prawns and Vegetable Kakiage fried in a light crispy Japanese batter with tempura dipping sauce.	\$19.50	

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MAINS

主菜

Chige-Nabe Seafood Soup ちげ鍋風シーフードスープ	Spicy seafood soup inspired by Japanese traditional hot pot dish. Assorted seafood and seasonal vegetables cooked in Dashi based spicy broth.	\$34.00	
Ora King Salmon Yuan-yaki サーモン柚庵焼き	Marlborough Ora King Salmon marinated in Mirin, lime and Tamari soy sauce. Oven baked and served with sautéed vegetables accompanied by steamed rice.	\$35.00	
Sesame Seared Tuna マグロ胡麻炙り焼き	Lightly seared, sesame coated fresh tuna, served with seaweed salad and accompanied by Ponzu dressing.	\$37.00	
Chicken Teriyaki チキン照り焼き	Pan fried chicken thigh cooked with Miyazu Teriyaki sauce. Accompanied by sautéed mixed vegetables and rice ball.	\$33.00	
Beef Steak Japanese Style 和風ビーフステーキ	Char-grilled 200g prime Angus scotch fillet, served with grated radish and garlic Ponzu sauce. Accompanied by sautéed seasonal vegetables	\$36.00	
Assorted Tempura 天ぷら盛り合わせ	A selection of prawn, fish and vegetables fried in a light and crispy Japanese batter with tempura dipping sauce.	\$31.00	
Assorted Vegetable Tempura 野菜天ぷら盛り合わせ	A selection of tofu and vegetables fried in a light and crispy Japanese batter with tempura dipping sauce.	\$27.00	 
Udon Noodles with Tempura 天ぷらうどん	Traditional Japanese thick wheat noodles with Tempura in Dashi broth.	\$26.50	

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A LA CARTE

アラカルト

BENTO

お弁当



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	\$ 44.00
Beef	\$ 46.00
Seafood	\$ 46.00
Vegetarian	\$ 43.00 

Shabu-Shabu

しゃぶしゃぶ

\$57.50 per person


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 in 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.

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TEPPAN YAKI

鉄板焼き

A Japanese-style barbecue where your chef prepares our freshest ingredients right in front of you. To enjoy the full experience of your Teppan Yaki meal- we recommend the set menu. However if you would prefer to have this as your main course and select other dishes from the menu to compliment your meal, this is also a great way to personalise your meal.

TEPPAN YAKI MAIN COURSE - メインコース 鉄板焼き

All mains are served with today's appetizer, fried rice, Teppan Yaki vegetables and Miso soup.

TEPPAN YAKI SET MENU - 鉄板焼きセットメニュー

Includes the daily appetiser - either a Sushi or Tempura entrée, your choice of Main Course, fried rice, vegetables and miso soup. This is followed by Homemade Green Tea Ice cream. We are happy to offer you the choice of any dessert from the Ala Carte Menu for just \$6 additional.

	Main Course	Set Menu
Chicken Thigh 鶏もも肉	\$36.00	\$55.00
Venison ベニソン(鹿肉)	\$39.00	\$58.00
Prime fillet of Beef 牛フィレ肉	\$39.00	\$58.00
Seafood シーフード	\$39.00	\$58.00
Seafood & Chicken Thigh シーフードと鶏もも肉	\$39.00	\$58.00
Seafood & Venison シーフードとベニソン	\$40.00	\$59.00
Seafood & prime fillet of Beef シーフードと牛フィレ肉	\$40.00	\$59.00

For groups of five or more guests:

Mixed Meat Selection ミートセレクション	\$40.00	\$59.00
Mixed Seafood and Meat Selection ミックスセレクション	\$40.00	\$59.00

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SIDE DISHES


サイドオーダー




Miso Soup 味噌汁	Japanese traditional soy bean soup.	\$ 4.50
Steamed Rice ライス	Steamed Japanese short grain rice	\$ 4.50
Fried Rice フライドライス	Steamed rice, fried with vegetables and egg.	\$ 7.50
Japanese Pickles お漬物	Traditional Japanese pickles. Daikon radish, cucumber, Takana mustard and sushi ginger.	\$ 5.00

DESSERTS

デザート

Samurai Crepe さむらい クレープ	Warm mango brulee layered with crêpe accompanied by seasonal fruit and mango ice cream.	\$14.50
Premium Cheese Cake チーズケーキ	Please ask your server for tonight's selection.	\$13.50
Tempura Banana 天ぷらバナナ	Lightly battered banana, deep fried, dusted with cinnamon sugar and served with white chocolate sauce, vanilla ice cream and seasonal fruit.	\$13.50 
T Teppan Yaki Banana 鉄板焼きバナナ	Banana wrapped in a crêpe accompanied by seasonal fruit and orange honey sauce.	\$14.50

We regret to inform that this dessert is only available to guests dining at the Teppan Yaki table.

Trio of Ice Cream and Sorbet トリオ アイスクリーム	A selection of today's ice cream and sorbet flavours.	\$10.50 
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