



Strawberry Nigori
300ml \$18



**Zipang
Sparkling Sake**
250ml \$15



Rosé Sparkling
187ml \$14



Lychee Sake
Glass \$10
Bottle \$30



Shibata Yuzu Sake
300ml \$21



**Kizakura
Nigori Sake**
unfiltered sake
300ml \$15



Peach Jelly Martini
\$13



**Hakushika
Junmai Extra Dry**
300ml \$15



**Ozeki
Junmai Daiginjo**
300ml \$15

DESSERTS



Miyabi Tempura Ice Cream

15.00



Miyabi Banana Tempura & Ice Cream

15.00



12.00

Mocha Mousse Cake



12.00

Green Tea Mousse cake



Ice Cream

- Green Tea
- Sweet Red Bean
- Vanilla

1 scoop 6.00

2 scoops 9.00

*Ask your server for seasonal flavors!

BEER

- Draft -

MANNY'S PALE ALE (Seattle)	8
SAPPORO LAGER	8

- Bottle / Can -

ASAHI SUPER DRY 650ml	10
SAPPORO BLACK 650ml	11

WINE

G / B

- WHITE -

HOUSE Chardonnay, CA	9 / 28
WATERBROOK Chardonnay, WA	10 / 30
PLACIDO Pinot Grigio, Italy	10 / 32
SOUVERRAIN Sauvignon Blanc, CA	10 / 32
NORIA Chardonnay, CA	54
NORIA Sauvignon Blanc, CA	54

- RED -

HOUSE Merlot, CA	9 / 28
HOUSE Cabernet, CA	9 / 28
SHARECROPPER'S Cabernet, WA	38
SHARECROPPER'S Merlot, WA	38
NORIA Pinot Noir, CA	58

SHOCHU

(Japanese Distilled Alcohol – similar to vodka)

Mugi (barley)		Imo (sweet potato)	
KANNOKO	12	KUROKIRI	12
SUZUME	11	HOUZAN	12
IICHIKO	11		

SHOCHU SAMPLER 20

Miyabi's choice of three quality Shochus

CHU-HAI

A very popular drink in Japan using shochu, soda and a flavor of your choice

Calpico / Lemon / Yuzu

Oolong / Ramune Soda / Ruby Grapefruit 12

CRAFT COCKTAILS

LYCHEE SAKETINI 13

Suntory Roku gin, lychee sake

MANGO SAKE MOJITO 13

Mango nigori sake, rum, sweet & sour, club soda, mint

YUZU DROP 13

Suntory Haku vodka, yuzu juice, triple sec

TOKYO SLIPPER 13

Midori melon liqueur, yuzu junmai sake, pineapple juice

OKINAWA BREEZE 13

Vodka, gin, rum, tequila. blue curacao, orange juice, sprite

TOKI HIGHBALL 13

Suntory Toki whisky, club soda

OLD SAMURAI 13

Whiskey, sweet vermouth, grapefruit juice

SWEET SAKE

(by the bottle)

MANGO NIGORI 300mL	15
STRAWBERRY NIGORI 300mL	18
YUZU CITRUS SAKE 200mL	21
HANA SAKE (LYCHEE) 6oz	10G/30B
GOLDEN PLUM WINE 6oz	10G/35B

SWEET SAKE SAMPLER 20

YUZU SAKE / STRAWBERRY NIGORI / KIZAKURA NIGORI

PREMIUM SAKE SAMPLER 20

SUIJIN / SUIGEI / KIKUMASAMUNE

JAPANESE WHISKY

SUNTORY YAMAZAKI 12yr Single Malt	30
SUNTORY HAKUSHU Single Malt	30
SUNTORY HIBIKI HARMONY	25
SUNTORY TOKI	12

SPIRITS

VODKA

GREY GOOSE 10
As martini add 5

GIN

BOMBAY SAPPHIRE 10
As martini add 5

TEQUILA

PATRON ANEJO 15
PATRON SILVER 12
CUERVO 1800 10

RUM

CAPTAIN MORGAN 8
BACARDI 8

WHISKEY

MAKER'S MARK Bourbon 9
JACK DANIELS No. 7 Tennessee 9
JAMESON Irish Whisky 9
CROWN ROYAL Canadian Whisky 9
CHIVAS REGAL 12 YR Scotch 9

COGNAC

HENNESSY 12

HOUSE HOT SAKE

REIKO Junmai Sake by Yaegaki

Small 8 Large 15

UNFILTERED SAKE

G / B

KIZAKURA NIGORI (Unfiltered) 300mL 15
KAMOIZUMI NIGORI (Unfiltered) 500mL 13 / 42

COLD SAKE

Small (6 once) 20 Large (11 onces) 35

SUIJIN (Iwate) "Water God"
Super dry, strong sharp finish / Junmai

TAISETSU (Hokkaido) "Garden of the Divine"
Light, clear, and smooth / Junmai Ginjo

OTOKOYAMA (Hokkaido) "Man's Mountain"
Dry, full-bodied taste / Tokubetsu Junmai Ginjo

PREMIUM SAKE

-by bottle -

DASSAI 23 Junmai Daiginjo 720mL 165
DASSAI 39 Junmai Daiginjo 720mL 95
DASSAI 45 Junmai Daiginjo 720mL 75

New arrivals!! -by bottle -

OZEKI Junmai Daiginjo 300mL 15
KIKUMASA Junmai 720mL 40
SUIGEI Tokubetsu Junmai 720mL 65

- SPARKLING -

RUFFINO Rose Sparkling, Italy 187ml 14
ZIPANG Sparkling SAKE, Japan 250ml 15

MAKIMONO

Per Federal and State Requirements

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***Miyabi 15**
Tuna, yellowtail, salmon, albacore, crab salad, avocado and tobiko



***Dragon 20**
California roll topped with eel slices, scallion, sesame seeds and eel sauce



***Seafood Jumbo 21**
Tuna, salmon, albacore, shrimp, crab salad, scallop, yellowtail, shiso, avocado and tobiko



***Rainbow 23**
California roll topped with assorted fish, unagi, avocado and tobiko



***Spider 18**
Crispy soft shell crab, cucumber, avocado, tobiko and mayo



***Super Salmon 19**
Spicy salmon, cucumber, radish sprouts topped with salmon slices and tobiko



***Salmon Sunrise 19**
Avocado, Spicy crab salad topped with seared salmon, honey mustard sauce and tobiko



***Happy Tuna 19**
Spicy tuna and cucumber topped with tuna, albacore and tobiko



***White Tiger 19**
Spicy crab salad, scallop, avocado topped with seared albacore and tobiko, side of Miyabi's special sauce



***Baked Scallop 20**
Eel and avocado roll topped with baked creamy scallop and crab salad, spicy mayo, eel sauce and tobiko



***Mt. Rainier 22**
Tempura style tuna and avocado roll topped with crab salad, spicy mayo, eel sauce, tobiko and scallion



***Sunny Crisp 18**
Tempura style roll with tuna, salmon, crab salad, eel, cream cheese and avocado topped with mayo, eel sauce, tobiko and scallion



***Blazing Godzilla 22**
Spicy tuna and cucumber topped with eel slices, spicy sauce, spicy mayo, habanero masago, eel sauce and black sesame



***Geisha Wrap 18**
Baked snow crab salad, asparagus, avocado and tobiko rolled with soybean paper



***Rock'n'Eel 16**
Tempura eel, crab salad, avocado, cream cheese, cucumber and tobiko topped with spicy mayo and eel sauce



***Super Nitro Roll 21**
Shrimps tempura, spicy tuna, cucumber roll topped with spicy tuna, tempura flakes, tobiko, scallion, eel sauce and Spicy mayo

巻物

MAKIMONO

California* 10
Crab Salad, avocado, cucumber, sesame seeds and tobiko

Super Star* 18
Spicy tuna and cucumber topped with crab salad and tobiko

Southcenter* 19
Spicy tuna roll topped with salmon, albacore, spicy mayo, tobiko, eel sauce and black sesame

Sunny California* 15
Tempura style california roll topped with spicy mayo, tobiko and eel sauce

Go Storm!* 16
Creamy scallop, shrimp, avocado, cucumber, tempura asparagus rolled with soy paper, wasabi-tobiko and eel sauce

Bomb Tuna* 15
Spicy tuna, cucumber and habanero masago rolled seaweed outside

Seattle* 15
Salmon, cucumber, avocado and tobiko and sesame seeds

Crunchy California* 12
California roll topped with tempura flakes, tobiko and eel sauce

Go Mariners!* 20
Miyabi calamari, cucumber, avocado mayo topped with spicy tuna, seaweed salad and wasabi-tobiko

Go Seahawks!* 19
Shrimp tempura roll topped with albacore, avocado, wasabi-tobiko and eel sauce

肴

SALAD

- House Salad 8
- Seaweed Salad 8
- Spaghetti Salad 7



***Sashimi Salad 20**
Assorted sashimi on top of mixed greens with miyabi's special dressing



Miyabi Salad 19
mixed greens, radish, seaweed, carrot & calamari w/ miyabi special dressing

APPETIZERS



House Salad



Kinoko Salad 19
butter stir-fry of mixed mushrooms on top of baby spinach



Shabu-Shabu Salad 19
mixed greens & steamed pork w/ sesame dressing

GRILLED FISH



Black Cod Kama

- Salmon Kama 15**
- Hamachi Kama 18**
- Black Cod Kama 18**
- Gindara Kasuzuke 19**
grilled black cod marinated in sake

VEGGIE APPETIZERS



Vegetable Croquette



Gomaae



Tsukemono

Vegetable Croquette 9
breaded potato cake w/ mixed vegetables

Gomaae 7
blanched spinach w/ sesame paste

Tsukemono 7
assorted Japanese pickles

Ohitashi 7
blanched spinach w/ special light sauce

Vegetable Tempura 12



Salmon Kama



Agedashi Tofu 11
golden tofu topped w/ radish, ginger, bonito flake & scallion in house sauce

YAKITORI MENU

- Yakitori 2 skewers 10**
grilled skewered chicken w/sauce or salt
- Teba Shio 2 skewers 11**
grilled salted chicken wings
- Sunagimo 2 skewers 11**
grilled skewered chicken gizzard



Yakitori

Sunagimo

Teba Shio

SIDE DISHES

- White Rice 3**
- Miso Soup 3**

IZAKAYA MENU



Dine-in only

*Half-Shell Oysters(6p) 22



Chicken Karaage 13
Japanese style fried chicken



Seaweed Salad 8



Crab Cream Croquette 10



Kaki Fry 13
fried oyster



*Uni Shot 14
sea urchin & quail egg, fresh wasabi w/ponzu sauce



Takoyaki 10
Japanese popular octopus dumplings



*Baked Oysters 15



Geso Karaage 11
fried squid legs



Hanabi 17
mixed seafood, asparagus & onion baked w/ special mayo sauce



Assorted Kushikatsu 14
breaded prawn, pork & vegetables on skewers



Assorted Tempura 19
3 prawn & assorted vegetable



Gyoza (Hand Made) 13
pan fried pork & vegetable dumplings



Seattle Nabe 23
hot pot of mixed seafood, chicken & vegetables



Beef Tongue Stew 20



Motsuni 17
stewed pork intestine & vegetables w/ miso broth



Geoduck Butter 19
sauteed giant clam w/ butter sauce



Soft-Shell Crab Tempura 18



Dine-in only

Chawan Mushi 14
steamed egg custard w/ seafood, chicken & vegetables (20 min+)

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刺身

SASHIMI

- * Sashimi Appetizer 21
- * Hirame Usuzukuri 28
thinly sliced flounder w/ miyabi's ponzu sauce
- * Tuna Poke 17
cubed tuna mixed, seaweed, cucumber, tobiko w/ Miyabi's spicy poke sauce
- * Ankimo 12
steamed monk fish liver w/ ponzu sauce
- * Seafood Sunomono 18
salmon, octopus, shrimp, scallop, surf clam, seaweed, cucumber w/ miyabi's ponzu sauce
- * Tako Sunomono 18
sliced octopus, seaweed, cucumber w/ miyabi's ponzu sauce

Today's Special Fish!!

Please ask your server



Ankimo



Seafood Sunomono



Hirame Usuzukuri



Sashimi Appetizer

鰻定食

SUSHI & SASHIMI PLATES

Served with Miso Soup



Unaju

- *Deluxe Sushi Plate 上すし盛り合わせ 50
assorted 10 pieces Nigiri Sushi & California Roll
- *Sushi Plate すし盛り合わせ 40
assorted 8 pieces Nigiri Sushi & California Roll
- *Sashimi Plate 刺身盛り合わせ 42
assorted sashimi served w/ rice
- *Deluxe Chirashi 上ちらしすし 50
assorted sashimi over sushi rice
- *Chirashi ちらしすし 38
assorted sashimi over sushi rice
- *Sushi & Sashimi Plate すし・刺身盛り合わせ 40
assorted sushi & sashimi plate
- *Unaju うな重 50
savory grilled unagi fillet on a bed of premium white rice.



Deluxe Sushi Plate



Sashimi Plate



Deluxe Chirashi



Sushi & Sashimi Plate

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鮨

OMAKASE

TRY MIYABI'S Omakase*

*Chef's Choice Sushi or Sashimi

おまかせ 鮨または刺身

Sushi Starting From **\$75**

Sashimi Starting From **\$90**

**ingredients are subject to market availability, and may change without prior notice. if you have food allergies, please notify us prior to ordering.

SUSHI



**Omakase Sushi



**Omakase Sashimi

NIGIRI / SASHIMI

- * **Maguro** *tuna*
- * **Albacore**
- * **Mirugai** *geoduck*
- * **Hotate** *scallop*
- * **Ika** *squid*
- * **Tako** *octopus*
- * **Ikura** *salmon roe*
- * **Uni** *sea urchin*
- * **Tobiko** *flying fish roe*

- * **Toro** *fatty tuna*
- * **Hamachi** *yellowtail*
- * **Sake** *salmon*
- * **Sockeye Salmon**
- * **Hokki** *surflam*
- * **Saba** *mackerel*
- * **Hirame** *flounder*
- * **Amaebi** *sweet shrimp*

- Ebi** *cooked shrimp*
- Anago** *sea eel*
- Unagi** *fresh water eel*
- Tamago** *egg omelette*



Maguro*



Sake*



Albacore*



Hamachi*



Hirame*



Ikura*



Sweet Shrimp*



Uni*



Unagi

Ask your server for today's selection!

- Toro
- Kanpachi
- Shima-Aji
- Madai

fish availability varies by season

VEGETARIAN



Topping Available!

- Spicy Sauce +.75
- Tempura Flakes +.75 (crunchy)
- Tobiko + 2.00

- Veggie Maki** 12
Cucumber, avocado, shiso, yamagobo and radish sprouts
- Veggie Tempura Maki** 12
Assorted vegetable tempura, sweet potato, pumpkin and green bean
- Veggie Veggie Wrap** 12
Cucumber, avocado, asparagus, shiso, yamagobo, kanyou and radish sprouts rolled with soy paper
- Tofu Miso Maki** 12
Golden tofu, shiso and yamagobo cucumber, radish sprouts with special miso paste, soy paper
- Avocado Maki** 7

- Inari** 7
Sweet paper thin tofu
- Kappa Maki** 6
Cucumber
- Oshinko Maki** 7
Japanese yellow pickles and sesame seeds
- Kanpyou Maki** 7
Cooked sweet gourd
- Umeshiso Maki** 7
Plum paste, cucumber and shiso leaf
- Natto Maki** 7

食事

DINNER



Saba Shio



Salmon Teriyaki

ENTREES

Served with Miso Soup (dine in only) and Rice.

- | | |
|--|-----------|
| Salmon Teriyaki サーモン照り焼き
<i>lightly simmered in house teriyaki sauce</i> | 29 |
| Salmon Shio サーモン塩焼き
<i>lightly salted broiled salmon</i> | 29 |
| Saba Shio さば塩焼き
<i>lightly salted broiled mackerel</i> | 25 |
| Seafood Fry 海の幸フライ
<i>breaded prawns, oysters & salmon</i> | 25 |
| Tonkatsu とんかつ
<i>tender breaded pork cutlet</i> | 25 |
| Chicken Katsu チキンカツ
<i>boneless breaded chicken cutlet</i> | 25 |
| Chicken Teriyaki チキン照り焼き
<i>marinated in our house special teriyaki sauce (spicy +.75)</i> | 25 |
| Sukiyaki (beef or chicken)
<i>simmered in sukiyaki sauce w/ tofu & vegetables</i> | 39 |
| Niku Tofu (beef or chicken) 肉豆腐
<i>simmered in sukiyaki sauce w/ tofu, vegetables & udon noodles</i> | 39 |

麺

NOODLES

- | | |
|--|-----------|
| Nabeyaki Udon 鍋焼きうどん
<i>chicken, egg, tempura shrimp, scallop & assorted vegetables in bonito soup</i> | 22 |
| Tempura Udon or Soba 天ぷらうどん・そば
<i>assorted tempura aside w/ bonito soup (soba + 2.00)</i> | 20 |
| Niku Udon or Soba 肉うどん・そば
<i>thinly sliced beef w/ green onion in bonito soup (soba + 2.00)</i> | 21 |
| Curry Udon or Soba カレーうどん・そば
<i>thinly sliced beef w/ onion in curry flavored bonito soup (soba + 2.00)</i> | 21 |
| Ten-Zaru Udon or Soba 天ざるうどん・そば
<i>noodles served cold w/ dipping sauce & side tempura (soba + 2.00)</i> | 20 |
| Zaru Udon or Soba ざるうどん・そば
<i>noodles served cold w/ dipping sauce (soba + 2.00)</i> | 14 |
| Yakisoba やきそば
<i>pan fried noodles w/ vegetables
your choice of beef, chicken, prawns (beef, prawns +2.00)</i> | 19 |



Nabeyaki Udon



Curry Udon



Niku Udon



弁当

BENTO

Bento is a Japanese-combination meal.
 It's a great way to sample the different flavors of Japanese cuisine.
 All bento dinners include your choice of 2 bento items (below),
 mixed greens, house spaghetti salad, rice & miso soup(dine in only) .

1

<p>A *Sashimi</p>  <p>37</p>	<p>B *Sushi</p>  <p>37</p>
<p>C *California</p>  <p>33</p>	<p>D *Spicy Tuna</p>  <p>33</p>

E Bento Only 27

2 Pick Two from Below



You may choose 2 of the same item.

MEAT



Chicken Teriyaki



Chicken Katsu



Karaage



Tonkatsu



Tempura Gyoza



Beef Yakiniku
 add \$3.00

Sea food



Salmon Teriyaki
 add \$2.00



Salmon Shio
 add \$2.00



Saba Miso



Saba Shio



Tempura

Vege table



Veg Croquette



Agedashi Tofu



Veggie Tempura



Kids Bento

(under 8 years old)

Teriyaki chicken, Fried Gyoza,
 Noodle salad, Orange, Yogurt drink,
 rice and miso (dine-in only)
 Served on a bullet train plate from JAPAN!

Bullet Train
 (Shinkansen)

12.95
 Dine-in only

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 medical condition.

18% gratuity and gratuity tax (WA) automatically charges for parties of 6 or more.



甘味

DESSERTS



Dine-in only

15.00

Miyabi Tempura Banana & Vanilla Ice Cream



Dine-in only

15.00

Miyabi Tempura Vanilla Ice Cream



12.00

Green Tea Mousse Cake



Dine-in only

Ice Cream 1 scoop 6 / 2 scoops 9

BEER

DRAFT BEER

Sapporo 8
Manny's Pale Ale 8

BOTTLED BEER

Asahi (650ml) 10

HOT SAKE L 15 S 8

飲物

DRINKS

SOFT DRINK

No more refill

- Soda _____ 4
Pepsi, Diet Pepsi, Sprite
- Ramune _____ 5
- Juice _____ 5
Apple, Orange, Cranberry
- Calpico _____ 5
Mixed w/ Water or Soda
- Iced Tea (free refill) _____ 4
- Iced Oolong (free refill) _____ 4
- Iced Green Tea (no refill) _____ 4



Check Our Drink Menu!!



Ramune

GLUTEN FREE

SASHIMI

Sashimi Appetizer 21

Sashimi Plate 42

assorted sashimi served w/ rice



IZAKAYA

Edo Salad 8.5

house green salad with tofu dressing

Shio Yakitori 10

grilled skewered chicken w/ yakitori

Sunagimo 11

grilled skewered chicken gizzard

Teba Shio 11

grilled salted chicken wings

Salmon Kama Shio 15

lightly salted broiled salmon without ponzu sauce

Hamachi Kama Shio 18

lightly salted broiled yellowtail without ponzu sauce



Yakitori

Sunagimo

Teba Shio

MAKIMONO

***Spicy Tuna** 11

***Spicy Salmon** 11

***Happy Tuna Roll** 15

Please Request NO TOBIKO

***Super Salmon Roll** 15

Please Request NO TOBIKO

***Seattle Roll** 15

Please Request NO TOBIKO

***Negitoro Roll** 15

***Negihama Roll** 12

***Tekka Roll** 10

***Salmon Roll** 9

Veggie Maki 7

Oshinko Maki 7

Cucumber Roll 7

Avocado Roll 7

Umeshiso Roll 7



Salmon Shio



Saba Shio

ENTREES

Served with Miso Soup and Rice
(no spaghetti salad and dressing)

Salmon Shio 29

lightly salted broiled salmon

Please Request NO SPA SALAD

Saba Shio 25

lightly salted broiled mackerel

Please Request NO SPA SALAD

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