



Welcome to Nelsons preeminent Japanese dining experience. Our well renowned reputation for providing creative and high quality dishes, are testament to our culinary teams focus on sourcing the freshest and most sustainable ingredients that Nelson and New Zealand has to offer.

Japanese cuisine focuses on the natural flavours of the ingredients available. It also promotes simplicity and cleanliness in its presentation and taste. The accompanying dipping sauces are used to enhance and compliment these flavours rather than disguise them.

Japanese cuisine has ancient roots, that have to be respected to be able to replicate. Our well trained and passionate chefs' strive to create aesthetically pleasing dishes, that tickle your taste buds in the most harmonious and delicate way.

The inclusion of Sake to your dining experience will help to enhance the overall enjoyment of your culinary experience. Please don't hesitate to ask our team to recommend you a bottle from our selection if you are new to sake.

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.

Yours sincerely

Jeff Foster
ジェフフォスタ

Tsuyoshi Kaburaki
鏑木 剛

Masao Kumaga
熊谷正雄

TASTE OF MIYAZU

The Sharing Menu

“Perfect for lovers, friends or any worthy, daily celebration of the good life”

1.

Miso Soup - Vegetable Katsu

2.

Sushi / Sashimi Platter

Nigiri, Urimaki and Sashimi platter – Wasabi – Ginger - Soya

3.

Mains Platter

Chicken Karage - Eye Fillet with Teppan Dipping Sauce - Seafood Moriawasae

Egg Fried Rice - Stir Fried Vegetables – Dipping Sauces

4.

Dessert Platter

Sake/Rum Braised Pineapple – Green tea Ice Cream - Tempura Banana

Minimum 2 persons

\$69.00 per person

If you have any dietary restrictions, please inform our friendly wait staff and we will be happy to accommodate your request.

 = gluten free option available

 = vegetarian

SUSHI AND SASHIMI

Salmon Sashimi

New Zealand Marlborough Salmon

9 pieces \$20.00

Tuna Sashimi

Fresh, sustainably caught tuna, direct from Fiji

9 pieces \$22.50

Assorted Sashimi

Chef's selection of freshest tuna, salmon and white local fish

12 pieces \$22.50 24 pieces \$42.50

Sushi Platters

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

\$21.50 per person

Sushi and Sashimi Platters

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

\$27.50 per person

NIGIRI

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.

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

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MAKI & URAMAKI

8 pieces per order

Vegetarian Roll



Assorted Tempura vegetables, sesame infused Wakame seaweed and sushi ginger

\$17.50

Teriyaki Chicken Roll



Chicken thigh, cucumber and omelette served with teriyaki sauce

\$18.50

Rainbow Roll



An inside out roll with salmon, tuna, prawn, white fish, avocado, cucumber and Tobiko

\$20.50

Spicy Tuna Roll



Inside out roll with fresh tuna with spicy sauce, cucumber and spring onion and Avocado

\$19.50

Avocado Roll Salmon or Tuna



Inside out roll with fresh salmon or tuna, avocado, egg omelette and cucumber

\$20.50

Tempura Prawn Roll

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

\$20.50

Nelson Roll

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

\$21.00

Dragon Roll

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

\$26.00

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ENTRÉES

“Edamame Beans”

Steamed - Marlborough Natural Sea Salt

\$8.00

“Agedashi Tofu”

Deep Fried Tofu - Dashi Broth

\$17.50

“Miyazu Salad”

Fresh seasonal green salad tossed in house
made soy-based sesame dressing

“The Kaisen” - King prawn – Marlborough Salmon

\$24.50 

Wakame - Gomawakame

\$17.50  

“Crispy Squid”

Crispy Squid - Tamari Dressing

\$14.50

“Seared Hotate”

Scallops from Hokaido, salad

\$23.50

“Chicken Kara-age”

Traditional Japanese marinated fried chicken
chefs mayonnaise sauce

\$17.50

“Assorted Vegetable Tempura”

Tofu – Assorted Vegetables - Crispy Batter
Tempura Dipping Sauce

\$18.00

“Tataki”

Lightly Seared - Ponzu Sauce
Japanese Karashi mustard

Beef \$19.50

Venison \$21.50

Tuna \$20.50

“Prawn Tempura”

5 prawns - Crispy Batter
Tempura Dipping Sauce

\$22.50

“Assorted Tempura”

Prawns - Fish - Vegetables
Crispy Batter

Tempura Dipping Sauce

\$21.50

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MAINS

Chicken Teriyaki

Grilled Chicken Thigh - Teriyaki Sauce - Onigiri - Spicy Miso - Vegetables \$32.00

Eye Fillet

Pan Fried – Teppan Dipping Sauce – Onigiri \$40.00

Marlborough Salmon

Pan Fried - Teriyaki Sauce – Onigiri – Wahu Salsa \$36.00

Sesame Seared Tuna

Lightly Seared - Sesame Coated – Japanese Chilli - Seaweed - Ponzu Dressing \$38.50

Fish of the Day

“New Day – New Idea” Please ask our friendly team for today’s creation \$37.00

Assorted Seafood

Prawns – Salmon - White Fish - Calamari – Scallop \$40.00

Katsu Lovers

Chicken – Prawn – Panko Crumbs – Yum Yum Mayo – Tonkatsu Sauce \$35.00

SIDE DISHES

Miso Soup Japanese Traditional Soy Bean Soup \$ 5.00  

Steamed Rice Steamed Japanese Short Grain Rice \$ 6.00

Fried Rice Steamed Rice, Fried with Vegetables and Egg \$ 9.00

Japanese Pickles Traditional Japanese pickles. Daikon radish,
Cucumber and Sushi Ginger \$ 6.00

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SHABU-SHABU MENU

Appetiser

Sushi or Tempura

Miso Soup

Shabu Shabu Broth – Beef – Vegetables - Steamed Rice Pickles

Green Tea Ice Cream – Sake/ Rum Braised Pineapple

24 hours' advance pre-ordering required

Minimum 2 persons

\$59.50 per person

DESSERTS

“Tropical”

Sake/Rum Braised Pineapple

Vanilla Ice Cream - Yuzu Crumble

\$14.50

“Tempura Banana”

Battered Banana – Mango Mascarpone Cream

Vanilla Ice Cream

\$14.50

“Valrhona to Valhalla”

Cremeaux - Fruit Jelly – Sorbet – Meringue

\$16.00

“Japan vs France”

Green Tea Crème Brulee - Pineapple Salsa

Coconut Tuile

\$14.50

“Trio”

Selection of Ice Cream and Sorbet - AppleTerrine

\$10.50

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TEPPANYAKI

A Japanese-style barbecue, where your chef prepares our freshest ingredients right in front of you on the Teppanyaki grill. To enjoy the full experience of your Teppanyaki meal- we recommend the set menu.

Our daily Teppanyaki shows start at the set times of: 18.00pm - 19.15pm – 20.30pm.

We request that all guests are seated 15 minutes prior to the start of the show.

TEPPANYAKI MAIN COURSE

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

TEPPANYAKI SET MENU

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 Green Tea Ice cream. We are happy to offer you the choice of any dessert from the A la Carte Menu for just \$7 additional.

	Main Course	Set Menu
Chicken Thigh	\$41.00	\$60.50
Venison	\$48.00	\$67.50
Prime fillet of Beef	\$46.50	\$66.00
Seafood	\$46.00	\$65.50
Seafood & Chicken Thigh	\$43.50	\$63.00
Seafood & Venison	\$47.00	\$66.50
Seafood & prime fillet of Beef	\$46.50	\$66.00
Mixed Meat Selection	\$47.50	\$67.00
"Chefs Choice"		
Mixed Seafood and Meat Selection	\$47.50	\$67.00

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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 ratio of at least 60%.

House Sake

Served warmed or chilled in a flask.

Ozeki	150ml	\$ 7.50
	300ml	\$ 14.00

Light and refined

Zenkuro (All Black) Queenstown “Original” Junmaishu Sake	375ml	\$37.00
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For those who have not tried sake before we suggest to try this smooth, light, easy drinking style.	750ml	\$72.00
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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
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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.

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Light and refined

Ozeki Osakaya Chobei Daiginjo 300ml \$ 42.00

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

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.

Zenkuro (All Black) Queenstown Wakatipu "Sleeping Giant" Junmaishu Sake 375ml \$41.00

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.

750ml \$79.00

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

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Sweet Sakes and Aperitifs

Gekkeikan Nigori Sake	300ml	\$28.00
<i>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.</i>		
Zenkuro (All Black) Queenstown “White Cloud” Nigori Junmai Sake	375ml	\$39.00
<i>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.</i>		
Choya Umeshu Plum Wine	160ml	\$16.50
<i>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.</i>		
Plum Gekkeikan	60ml	\$8.50
<i>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.</i>		

Other Japanese Beverages

Beer

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

Japanese Whisky

Due to frequent shortages in supplies, please ask our friendly team for our selection in Japanese

Single

Malt Whiskies

POA

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MIYAZU GLOSSARY

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

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

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

Uramaki Sushi – Inside out Maki sushi.

Shabu-Shabu - A Japanese hot pot meal in which you are presented with a selection of finely sliced beef and vegetables that you cook yourself in a hot Dashi, sesame broth.

Dashi - A fundamental Japanese stock, Dashi can be made from kombu (dried kelp), katsuobushi (dried and smoked bonito/skipjack tuna that is shaved into thin flakes), iriko or niboshi (anchovies/sardine), or a combination of all or two of them.

Katsu – Covered in breadcrumbs and deep fried.

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