

FEATURED BEVERAGES



ZIPANG SPARKLING SAKE 15
250ml



KIZAKURA NIGORI 15
Unfiltered 300ml



MANGO NIGORI 15
Unfiltered 300ml



STRAWBERRY NIGORI 18
Unfiltered 300ml



LYCHEE SAKE 10G/30B
Hana Sake



SHIBATA YUZU SAKE 21
Yuzu Citrus 200ml



PEACH JELLY MARTINI 13



DASSAI 45 75
Junmai Daiginjo 720ml



NABESHIMA 95
Daiginjo 720ml



WAKAUMI 65
Tokubetsu Junmai 720ml



KINOKUNIYA 40
Junmai 720ml



HAKKAISAN 25
Tokubetsu Junmai 300ml



KARATANBA 15
Honjozo 300ml



OZEKI 15
Junmai Daiginjo 300ml



HAKUSHIKA 15
Junmai Extra Dry 300ml

DESSERT



Green Tea Mousse Cake
12.00



Mocha Mousse Cake
12.00



Miyabi Tempura Ice Cream 15.00
Dine-in only



Ice Cream
Green Tea
Sweet Red Bean
Vanilla
1 scoop 6.00
2 scoops 9.00

*Ask your server for seasonal flavors!



Miyabi Banana Tempura & Ice Cream 15.00
Dine-in only

SOFT DRINK

Calpico (Soda or Water) 5.00
Ramune Japanese soda pop 5.00
Soda Pepsi, Diet Pepsi, Sprite 4.00
Yuzu Soda 5.00
Juice Orange, Apple, Cranberry 5.00
Lemonade
Iced Tea (free refill) 4.00
Oolong Tea (free refill) 4.00
Iced Green Tea 5.00

refill for soda \$1.00

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

BEER

– Draft –

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

– Bottle / Can –

ASAHI SUPER DRY 650ml	10
SAPPORO BLACK 650ml	11

– Non-Alcohol –

ASAHI Non-Alcohol 330ml	6
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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 Sauvignon, CA	9 / 28
NORIA Pinot Noir, CA	58

SHOCHU

(Japanese Distilled Alcohol – similar to vodka)

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

SHOCHU SAMPLER 20

Miyabi's choice of three quality Shochu

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 COCKTAIL

LYCHEE SAKETINI	13
<i>Gin, lychee sake</i>	

MANGO SAKE MOJITO	13
<i>Mango nigori sake, rum, sweet & sour, club soda, mint</i>	

YUZU DROP	13
<i>Vodka, yuzu juice, triple sec</i>	

TOKYO SLIPPER	13
<i>Midori melon liqueur, yuzu junmai sake, pineapple juice</i>	

OKINAWA BREEZE	13
<i>Vodka, gin, rum, tequila. blue curacao, orange juice, sprite</i>	

TOKI HIGHBALL	13
<i>Suntory Toki whisky, club soda</i>	

OLD SAMURAI	13
<i>Whiskey, sweet vermouth, grapefruit juice</i>	

SWEET TEA SAKE	13
<i>Your choice of Lemon or Milk</i>	

YUZU DAIQUIRI	13
<i>Rum, Yuzu syrup</i>	

SWEET SAKE

(by the bottle)

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

SWEET SAKE SAMPLER	20
YUZU SAKE / STRAWBERRY NIGORI / KIZAKURA NIGORI	

PREMIUM SAKE SAMPLER	20
SUIJIN / TAISETSU / KIKUMASAMUNE	

SPIRITS

VODKA

GREY GOOSE 10
As martini add 5

GIN

BOMBAY SAPPHIRE 10
As Martini add 5

TEQUILA

PATRON ANEJO 15
PATRON SILVER 14
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

JAPANESE WHISKY

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

COLD SAKE

Small (6 oz) 20 Large (11 oz) 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

SIRAKABE (Hokkaido) "White Walled Brewery"
Complex, balanced, velvety / Kimoto Junmai

PREMIUM SAKE

–by bottle –

DASSAI 23 Junmai Daiginjo	720ml	165
DASSAI 45 Junmai Daiginjo	720ml	75
NABESHIMA Daiginjo	720ml	95
WAKAUMI Tokubetsu Junmai	720ml	65
KINOKUNIYA Junmai	720ml	40
HAKKAISAN Tokubetsu Junmai	300ml	25
KARATANBA Honjozo	300ml	15
OZEKI Junmai Daiginjo	300ml	15
HAKUSHIKA Junmai	300ml	15

– SPARKLING –

ZIPANG Sparkling SAKE, Japan 250ml 15

HOUSE HOT SAKE

OZEKI JUNMAI SAKE
Small 8 Large 15

UNFILTERED SAKE

	G/B
KAMOIZUMI (Unfiltered) 300ml	13/42
KIZAKURA NIGORI (Unfiltered) 300ml	15

MAKIMONO

Topping Available! Tobiko **+2.00** Spicy Sauce **+75¢** Tempura Flakes (crunchy) **+75¢**



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 & 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

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

VEGETARIAN

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, kanpyo 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

Inari 7

Sweet paper thin tofu

Kappa Maki 6

Cucumber

Kanpyou Maki 7

Cooked sweet gourd

Oshinko Maki 7

Japanese yellow pickles, sesame seeds

Umeshiso Maki 7

Plum paste, cucumber and shiso leaf

Avocado Maki 7

Natto Maki 7

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



SUSHI & SASHIMI PLATES

Served with miso soup

- Deluxe Sushi Plate*

50
- Assorted 10 pieces Nigiri Sushi & California Roll
- Sushi Plate*

45
- Assorted 8 pieces Nigiri Sushi & California Roll
- Sashimi Plate*

42
- Assorted sashimi served w/ rice
- Deluxe Chirashi*

50
- Assorted sashimi over sushi rice
- Chirashi*

38
- Assorted sashimi over sushi rice
- Sushi & Sashimi Plate*

45
- Assorted sushi & sashimi plate
- Unaju*

50
- Savory grilled unagi fillet on a bed of premium white rice



Deluxe Sushi Plate



Sashimi Plate



Unaju



Deluxe Chirashi



Sushi & Sashimi Plate

NOODLES

- Nabeyaki Udon

22
- Chicken, egg, tempura shrimp, scallop & assorted vegetables in bonito soup
- Tempura Udon or Soba

20
- Assorted tempura aside w/ bonito soup (soba +2.00)
- Niku Udon or Soba

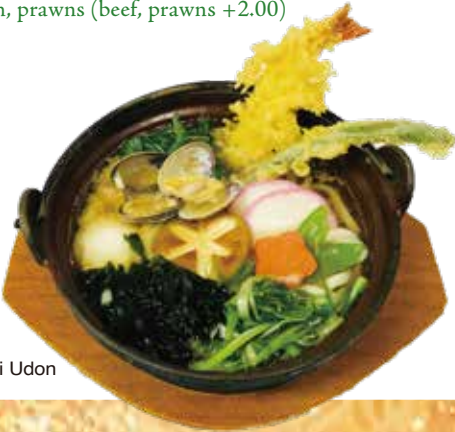
21
- Thinly sliced beef w/ green onion in bonito soup (soba +2.00)
- Curry Udon or Soba

21
- Thinly sliced beef w/ onion in curry flavored bonito soup (soba +2.00)
- Ten-Zaru Udon or Soba

20
- Noodles served cold w/ dipping sauce & side tempura (soba +2.00)
- Zaru Udon or Soba

14
- Noodles served cold w/ dipping sauce (soba +2.00)
- Yakisoba

19
- Pan fried noodles w/ vegetables your choice of beef, chicken, prawns (beef, prawns +2.00)



Nabeyaki Udon

Kids Bento

Teriyaki chicken, Fried Gyoza, Noodle salad, Orange, Yogurt drink, rice and miso (dine-in only)

12.95



Bullet Train (Shinkansen)

under 10 years old

SIDE DISHES

- White Rice

3
- Miso Soup

3

BENTO

- Sashimi*

37
- Sushi*

37
- California*

33
- Spicy Tuna*

33



Miyabi's Bento Box 27

You may choose 2 of the same item.

MEAT



Chicken Teriyaki



Chicken Katsu



Karaage



Tonkatsu



Tempura Gyoza



Beef Yakiniiku add \$3

Sea food



Salmon Teriyaki add \$2



Salmon Shio add \$2



Saba Miso



Saba Shio



Tempura

Vege table



Veg Croquette



Agedashi Tofu



Veggie Tempura

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, mixed greens, house spaghetti salad, rice & miso soup (dine in only)

ENTREES

Served with Miso Soup (dine in only) and Rice

- Salmon Teriyaki

29
- Lightly simmered in house teriyaki sauce

- Salmon Shio

29
- Lightly salted broiled salmon

- Saba Shio

25
- Lightly salted broiled mackerel

- Seafood Fry

25
- Breaded prawns, oysters & salmon

- Tonkatsu

25
- Tender breaded pork cutlet

- Chicken Teriyaki

25
- Marinated in our house special teriyaki sauce (spicy +.75)

- Sukiyaki (beef or chicken)

39
- Simmered in sukiyaki sauce w/ tofu & vegetables

- Niku Tofu (beef or chicken)

39
- Simmered in sukiyaki sauce w/ tofu, vegetables & udon noodles



Beef Sukiyaki

IZAKAYA



Half-Shell Oysters*(6p) 22



Kaki Fry 13
Fried oyster



Geso Karaage 11
Fried squid legs



Chicken Karaage 13
Japanese style fried chicken



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



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



Geoduck Butter 19
Sautéed giant clam w/ butter sauce



Seaweed Salad 8



Takoyaki 10
Japanese popular octopus dumplings w/ ponzu sauce



Beef Tongue Stew 20



Motsuni 17
Stewed pork intestine & vegetables w/ miso broth



Crab Cream Croquette 10



Baked Oysters* 15



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



Soft-Shell Crab Tempura 18



Assorted Tempura 19
3 prawn & assorted vegetable



Assorted Kushikatsu 14
Breaded prawn, pork & vegetables on skewers



Gyoza (hand made) 13
Pan fried pork & vegetable dumplings



Chawan Mushi 14
Steamed egg custard w/ chicken & vegetables (20 min+)

GRILLED FISH

Salmon Kama 15

Hamachi Kama 18

Black Cod Kama 18

Gindara Kasuzuke 19
Grilled black cod marinated in sake



YAKITORI

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



Teba

Sunagimo

Yakitori



Draft Beer 8
Sapporo, Manny's

Asahi Super Dry 10

SALAD

House Salad 8

Seaweed Salad 8

Spaghetti Salad 7



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



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



House Salad



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



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

VEGGIE APPETIZERS



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

Edamame 5

Gomaae 7
Blanched spinach w / sesame paste

Tsukemono 7
Assorted Japanese pickles

Ohitashi 7

Vegetable Tempura 12



Gomaae



Vegetable Croquette 9
Breaded potato cake w/ mixed veggie

OMAKASE

*Chef's Choice Sushi or Sashimi

Sushi* \$75

Sashimi* \$90



**Omakase Sashimi



**Omakase Sushi



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

SUSHI 2 piece/order

SASHIMI 5 piece/order