Teppanyaki is a communal and interactive dining style with food prepared in front of the diner. It is a cooking style that enhances the natural flavours of the food. Choose from our extensive menu of traditional meals, ranging from chicken and steak to seafood and vegetable dishes.

HENRY BONGAY/HEAD CHEF
A True Entertainer

Henry Bongay has been leading the team at Misono for the past twenty years. As the head chef of Misono, Henry has instilled a real flair for entertaining and has mastered the art of teppanyaki with skills second to none. To the delight of diners, the restaurant is transformed into a stage when the talented chef dons his apron.

The secret to Henry’s success is his genuine love for his job. “My favourite part of my job has always been the customer interaction – I love meeting new people,” he said. “Welcome to Misono!”

AN ACT NOT TO BE MISSED...

Henry and his talented chefs have a real flair for entertaining. Tricks and showmanship are an integral part of dining at Misono, filling the restaurant with laughter and friendliness.
SUSHI MAKI

Misono Stars 25
*Salmon, cooked tuna and avocado with seaweed (wakame) topped with flying-fish roe*

Tempura Roll 25
*crab, asparagus, carrots, flying-fish roe in crispy tempura and warm spicy scallop sauce*

Henry, the Dragon 25
*crispy prawn, bbq eel, cucumber, cream cheese, topped with torched salmon and special sauce*

Spicy Tuna 22
*tuna, cucumber, topped with diced tuna, shallots, pineapple, tempura flakes*

California 24
*crab meat, prawn, cucumber, avocado, mayo, flying-fish roe*

Veggie Delight 20
*radish, wakame, red pickles, avocado, cucumber, carrots*

Spicy Prawn Roll 25
*crumbed prawn, cooked tuna, avocado*

Salmon Avocado Roll 19
*fresh salmon, avocado*

Chicken Avocado Roll 17
*crumbed chicken, avocado*

Tuna Avocado Roll 17
*cooked tuna, avocado*

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**SASHIMI & NIGIRI**

Mixed Sashimi  30
* tuna, salmon, squid, scallops, kingfish, flying-fish roe

Kingfish, Salmon & Tuna Sashimi  28

Torched Salmon Nigiri  27
* torched salmon, teri-mayo sauce, shallots

Mixed Nigiri  30
* tuna, salmon, prawn, tamago, eel, flying-fish roe
gunkan & salmon/avocado gunkan

**TEMPURA**

Prawns  25
* (5 prawns)

Vegetables  18

Mixed
* prawns, fish, vegetables
three prawns  28
five prawns  35

Calamari  19
* miso citrus mayo
**SHARED BITES**

**Edamame**  
lightly salted soy beans in the pod  
$6.5$

**Tori Karaage**  
deep-fried marinated chicken  
$18$

**Korokke**  
japanese style croquette  
$12$

**Fresh Oysters (1doz)**  
yuzu sesame sauce, wasabi flying-fish roe  
$34$

**Popcorn Prawns**  
*Shake it in a bag served with seasoning and dipping sauce*  
$23$

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**MIXED ENTREE**

California roll, prawn and vegetable  
(tempura, tori karaage, edamame, mini sashimi)  
*(serves 4)*  
$44$
TEPPANYAKI BANQUETS

All banquets are served with miso soup, Misono salad, Hibachi vegetables and steamed rice.

Henry’s Choice 59
*fillet steak, chicken and pork tenderloin*

Misono Delight 54
*chicken and large prawns*

Splash & Meadow 58
*fillet steak and large prawns*

Wadaiko 51
*fillet steak and chicken*

Misono Delicacy 68
*salmon, chicken and large prawns*

Misono Special 52
*chicken and lamb*

Misono Surfers Paradise 83
*wagyu steak and lobster tail*

Upgrade to Misono’s famous (per person) 8.50
Hibachi Chicken Fried Rice

● Teppanyaki tables are reserved for Teppanyaki Banquet meals. One banquet per person to be ordered. Non teppanyaki banquet meals are served in the Sake bar. Kid’s menus are available for children up to 12 years of age. 1 bill per table or per group, no split bills, max. 2 methods of payment per bill.
TEPPANYAKI BANQUETS

Seafood Deluxe 81
large prawns, scallops, bug meat and teriyaki fish in paper bag

Misono Gold Coast 75
fillet steak, bug meat and large prawns

Misono Excellence 73
fillet steak, bug meat and scallops

Vegetarian 42
seasonal vegetables and teriyaki tofu

Wagyu upgrade (from fillet steak) (per person) 18

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DE LUXE WAG YU B A N Q U E T S

The meat from wagyu cattle is known worldwide for its marbling characteristics, naturally enhanced flavour, tenderness and juiciness. The Australian Wagyu Association is the largest breed association outside Japan.

The wagyu used at Misono is GMO, hormone and antibiotic free; raised in a natural and clean environment in South East Australia.

All banquets are served with miso soup, Misono salad and Hibachi vegetables.

Imperial Banquet  124
wagyu, salmon, lobster tail, scallops and large prawns, served with hibachi chicken rice

Misono Fantasy  115
wagyu, chicken, salmon, lobster tail and scallops, served with hibachi chicken rice

Land n Sea  95
wagyu, chicken, salmon, scallops, bug meat, served with hibachi chicken rice

Cherry Blossom  88
wagyu, large parawns, scallops, bug meat, teriyaki fish in paper bag, served with hibachi chicken rice

Paradise Divine  86
wagyu, chicken, salmon and scallops, served with hibachi chicken rice

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MISONO / 6 COURSE BANQUETS

Served with mixed sushi, miso soup, Misono salad, Hibachi vegetables and Hibachi chicken rice.

Samurai (per person) 72
*fillet steak, chicken and scallops*

Bonsai (per person) 72
*fillet steak, chicken and large prawns*

Ice cream served with both banquets

KID’S TEPPANYAKI BANQUETS
(up to 12 years old)

All banquets are served with miso soup, Hibachi vegetables and Hibachi chicken rice.

Teriyaki Chicken 29
Teriyaki Steak 29
Teriyaki Salmon 29
Teriyaki Prawns 31

Ice cream served with each kid’s banquet

Teppanyaki tables are reserved for Teppanyaki Banquet meals. One banquet per person to be ordered. Non teppanyaki banquet meals are served in the Sake bar. Kid’s menus are available for children up to 12 years of age. 1 bill per table or per group, no split bills, max. 2 methods of payment per bill.
DESSERTS

Vanilla Ice Cream Tempura 14
*choice of caramel, chocolate, berry, passionfruit or mango sauce*

Banana Tempura 14
*macadamia ice cream, choice of caramel, chocolate, berry, passionfruit or mango sauce*

Chocolate and Hazelnut Semifreddo 14
*chocolate and hazelnut semi-frozen mousse on a cake base with chocolate lychee sauce*

Fresh Fruit Platter 14
*selection of chef’s seasonal fruits*

ICE CREAMS & SORBETS

Green tea, black sesame, macadamia, chocolate, vanilla or strawberry 9
*choice of caramel, chocolate, berry, passionfruit or mango sauce*

Sorbet 8
*Please ask for the seasonal flavour*

Sake Affogato 12
*warm Junmai Sake, green tea or vanilla ice cream*
SAKE

Sake is a traditional alcoholic beverage made from fermented rice that originated in Japan over 1,300 years ago. The name derived from Sakaeru, which means “to prosper or flourish”.

There are four main designations of Sake, depending on different factors:

JUNMAI

“pure” sake (no distilled alcohol), traditionally made of rice grain polished to at least 70%.

HONJOZO

added distilled alcohol, traditionally made of rice grain polished to at least 70%.

GINJO

rice grain polished to at least 60%.

DAIGINJO

rice grain polished to at least 50%.

Sake dryness/sweetness is measured by the SMV (sake meter value), which ranges from +15 (very dry) to -15 (very sweet), +2 being neutral.
JAPANESE SAKEs

Kizakura Yamahai Jikomi (SMV-1) (150ml) (300ml)
Semi-dry, smooth & rich bodied
From the famous 1925 Kyoto brewery, named after a rare yellow cherry blossom.
Recommended warm or cold with tori karaage and teppanyaki chicken.

Rihaku Junmai Blue Purity (SMV +5) (150ml) (300ml)
Notes of Matsu pine resin, chestnut & cacao
Most famous brand in the world from the birth place of sake (Shimane)
Recommended slightly warm or cold with tempura, veg roll and wagyu steak.

Eikun Kotosennen Junmai Ginjo (SMV+3) (150ml) (300ml)
Clean & fruity; notes of citrus, pineapple & yoghurt
Recommended cold with teppanyaki seafood.

Asabiraki Daiginji Nanburyu Tezukuri (SMV+4) (300ml)
Mild handcrafted sake with Nashi pear fragrance and crisp finish.
Recommended cold with sashimi and nigiri.

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Kizakura Honjozo Tokuri Ikkon (SMV+4) (180ml)
Rich, mellow & semi-dry with real gold flakes
Recommended cold with kingfish & prawn sushi roll

Kizakura Nigori (SMV-3.5) (150ml) (300ml)
Unfiltered cloudy sake with sweet & sour taste
Recommended cold with spicy tuna and Henry, the Dragon sushi rolls and teriyaki fish in paper bag (Seafood Deluxe)

SAKE TASTING

Eikun Kotosennen Junmai Ginjo, Rihaku Junmai Blue Purity & Kizakura Nigori (30ml each)

JAPANESE BEVERAGE

Choya Plum (Umeshu) (60ml)
Sweet plum liqueur, recommended on the rocks
Samurai Kiss
Succulent strawberry flavour riddled with tropical fruit and a coconut twist makes this the perfect summer cocktail. Sake, strawberry liqueur, Malibu, passionfruit, muddled lime, strawberries, on ice topped with apple and cranberry juice

Geisha Mojito
Bacardi, muddled lychee and lime, fresh mint, splash of cranberry juice on crushed ice

Lychee Passion
Sake, Cointreau, Lychee Liqueur, lime, lychee, and passionfruit on ice topped with ginger ale

Kracking Kraken
Jamaican Rum, The Kraken, Malibu, passionfruit, lime, pineapple and orange juice

Chris, the Ninja
Plum wine, Frangelico, Peach Schnapps, lemon juice, mint

Skinny Basil
Bombay Sapphire Gin, basil, egg white and fresh grapefruit

Get up & Go
Galliano, Malibu, muddled lime, lychee, passionfruit, on ice topped with Redbull
MISONO PREMIUM COCKTAILS

Espresso Martini
Grey Goose vodka, Patrón XO Café, Brown Crème De Cacao, espresso shot

Latte Martini
Grey Goose vodka, Patrón XO Café, Brown Crème De Cacao, espresso shot with a dash of cream

Chocolate Martini (with or without chilli)
Our secret recipe indulging in Grey Goose vodka and homemade chocolate

Mai Tai
Bacardi, Appleton 8yr rum, Amaretto, Cointreau, pineapple & orange juice, fresh lime with a dash of grenadine

Lychee Martini
Grey Goose vodka, Paraiso lychee liqueur, pineapple and cranberry juice

Cosmopolitan
Grey Goose vodka, Cointreau, cranberry juice and fresh lime

SHOOTERS

Misono Bomb
Drop sake and Jagermeister through chopsticks into a pool of Redbull

Kamikaze Shot
Vodka, Cointreau, lime juice with a dash of cranberry juice
CLASSIC COCKTAILS

Japanese Slipper
*Cointreau, Midori, lemon and maraschino cherry*

Daiquiri
*Lemon, mango, strawberry or banana flavour*

Sex on the Beach
*Vodka, Peach Schnapps, cranberry, pineapple and orange juice*

Midori Splice
*Midori, Malibu, pineapple juice and cream (built or blended)*

Long Island Iced Tea
*Powerful mix of Gin, Vodka, Tequila, Bacardi and Cointreau with Cola*

Caprioska
*Traditional, lychee, hazelnut, strawberry or coconut*

Mojito
*Bacardi rum, lime, mint leaves, topped with soda*

Peanut Butter Toblerone
*Frangelico, Kahlua, Baileys, honey, cream, chocolate syrup and peanut butter*
MOCKTAILS

Jas-Mint-Fusion  10
Jasmine tea, muddled lychee & lime, fresh mint, dash of cranberry juice, over crushed ice

Presh  10
Muddled lemon & lime, fresh mint, apple juice and lemon, over crushed ice

Banana Berry Blast  10
Banana, strawberries, vanilla ice cream, milk, crushed with ice

Mango Tengoku  10
Mango, lemon and apple juice, crushed with ice

Pink Crush  10
Lemonade, vanilla ice cream, dash of raspberry syrup, crushed with ice

Tropical Storm  10
Strawberries, mango, banana, passionfruit, orange, apple & pineapple juice, crushed with ice

Spider  10
Coke, lemonade, pink lemonade or solo with vanilla ice cream

Milkshake  10
chocolate, strawberry, vanilla, banana or caramel
BEERS

Asahi Super Dry Draught (Tap) (400ml)
Asahi Black
Asahi
Asahi Soukai
Sapporo
Kirin Megumi
Stella Artois
Heineken
Corona
Peroni Nastro Azzurro
Cooper’s Pale Ale, Little Creature’s Pale Ale
Crown Lager

CIDERS

Bulmer’s Apple or Pear Cider
SPRITS

RUM
Bundaberg, Bacardi, Coruba
Appleton Estate 8yr Jamaican
Kraken Spiced
Sailor Jerry Spiced

BOURBON
Jim Beam White
Woodford Reserve
Maker’s Mark
Jack Daniels

GIN
Beefeater
Hendricks
Bombay Sapphire
Gordon’s

VODKA
Wyborowa
Grey Goose
Belvedere
Absolut

TEQUILA
Olmeca Resposado
Patrón Silver
Patrón XO Café

JAPANESE WHISKY
Nikka Black
Hibiki
Yamazaki
Yamazaki 12 y.o

WHISKY/WHISKEY
Ballentine’s
Glenfiddich 12yrs
Chivas Regal, Johnnie Walker Black
Jameson, Canadian Club
Johnnie Walker Red
CHAMPAGNES

Laurent-Perrier La Cuvée, France
Laurent-Perrier La Cuvée, France 375ml
Laurent-Perrier Brut Millesime, France
Laurent-Perrier Cuvee Brut Rose, France
Moët et Chandon NV, France
Moët Ice, France
Dom Pérignon, France
Veuve Clicquot Yellow Label, Ponsardin, France
Veuve Clicquot La Grande Dame, France
Billecart Blanc de Blanscs, France

SPARKLING WINES

De Bortoli Willowglen Brut, NSW
Jansz Rose, TAS
Chandon Brut, VIC
Rococo NV Premium cuvee, VIC
Divici NV Prosecco DOC, Italy
Arras NV Brut, TAS
WHITE WINES

SAUVIGNON BLANC
Twin Island, NZ
Catalina Sounds, NZ
Seresin Estate, NZ
Shaw & Smith, SA
Domaine Thomas Sancerre ‘La Pierrier’, France

CHARDONNAY
Domaine Chandon, VIC
Phi Chardonnay, VIC
Fraser Gallop ‘Parterre’, WA
Singlefile “Family Reserve”, WA
Vasse Felix, WA
Eileen Hardy, SA
Billaud-Simon Petit Chablis ‘Sur le Clos’, France

RIESLING
Palliser Estate, NZ
Heggies, SA
Mesh, SA

PINOT GRIS/GRIGIO
T’Gallant ‘Juliet’, VIC
Brokenwood, VIC
La Boheme Act Three, VIC
Starve Dog Lane, SA
Joseph D’Elena, SA

WHITE BLENDS AND VARIETALS
De Bortoli Willowglen Semillon Chardonnay, NSW
Cape Mentelle Sauvignon Blanc Semillon, WA
De Bortoli Willowglen Moscato, NSW
Brokenwood Semillon, NSW

Please feel free to ask your dining server for information regarding wine vintages
**ROSE**

Wirra Wirra ‘Mrs Wigley’ Grenache Rosé, SA  
La Boheme Act Two Pinot Noir Rosé, VIC

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**RED WINES**

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**PINOT NOIR**

Ninth Island, TAS  
Dalrymple, TAS  
Paringa Estate ‘PE’, VIC  
Rabbit Ranch, NZ  
Stoneleigh, NZ  
Pressing Matters, TAS

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**MERLOT**

Primo Estate Merlesco, SA  
Smith & Hooper, SA

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**CABERNET SAUVIGNON**

Jim Barry ‘Cover Drive’, SA  
Ringbolt, WA  
Jacobs Creek St Hugo, SA  
Maxwell “Lime Cave”, SA  
Penfolds Bin 407, SA  
John Riddoch, SA  
Clarendon Hills “Hickinbotham”, SA

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**SHIRAZ**

Teusner ‘Bilmore’, SA  
Maxwell Silver Hammer, SA  
Gemtree Uncut, SA  
Wirra Wirra ‘Woodhenge’, SA  
Wolf Blass Grey Label, SA  
Penfolds Bin 28 Kalimna, SA  
Tellurian Tranter, VIC
RED WINES

Meerea Park “Hell Hole”, NSW
Clarendon Hills “Domaine Clarendon”, SA
MollyDooker ‘Blue Eyed Boy’, SA
MollyDooker ‘Carnival of Love’, SA
Eileen Hardy, SA
Penfolds St Henri, SA
Penfolds Grange, SA

RED BLENDS AND VARIETALS

Running with the Bulls Tempranillo, SA
Vasse Felix Filius Cabernet Sauvignon Merlot, WA
Smith & Hooper Cabernet Sauvignon Merlot, SA
De Bortoli Willowglen Shiraz Cabernet, NSW
Joseph Moda Cabernet Merlot, SA
Penfolds Bin 389 Cabernet Shiraz, SA
Wolf Blass Black Label Cabernet Sauvignon Shiraz, SA
Fattoria Ormanni Chianti Classico DOCG, Italy
Domaine de la Mordoree Cotes du Rhone, France

DESSERT WINES

De Bortoli Noble One Botrytis, NSW
Vasse Felix Cane Cut Semillon, WA
Xanadu ‘Cane Cut’ Viognier, WA
## LIQUEURS

Please ask your dining server for our selection

## COGNACS, BRANDY & PORT

- Martell VS
- St. Remy Brandy
- Penfolds Grandfather Port
- Martell XO
- Hennessy VSOP

## SOFT DRINKS & MINERAL WATER

<table>
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<tr>
<th>Item</th>
<th>Price</th>
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<tbody>
<tr>
<td>Oolong, Green, Peach or Lemon Iced Tea</td>
<td>7</td>
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<tr>
<td>Soft Drink (can)</td>
<td>6</td>
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<tr>
<td>Bundaberg Ginger Beer</td>
<td>6</td>
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<tr>
<td>Redbull</td>
<td>7</td>
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<tr>
<td>Pepsi, Pepsi Max, Solo, 7-up (post-mix)</td>
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<tr>
<td>Fruit Juices</td>
<td>6</td>
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<tr>
<td>Orange, Pineapple, Apple or Cranberry</td>
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<tr>
<td>Evian Water (750ml)</td>
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<tr>
<td>Badoit Sparkling Water (750ml)</td>
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<tr>
<td>Vestal Still (750ml)</td>
<td>9</td>
</tr>
<tr>
<td>Vestal Sparkling (750ml)</td>
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<table>
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<tr>
<th>Beverage</th>
<th>Price</th>
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<tbody>
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<td>Japanese Green Tea, Oolong, Jasmine, Genmai, English Breakfast Tea</td>
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<tr>
<td>Flat White, Cappuccino, Café Latte, Espresso, Long Black</td>
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<tr>
<td>Mocha, Hot Chocolate, Decaffeinated Coffee</td>
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<tr>
<td>Iced Chocolate, Iced Coffee, Iced Green Tea</td>
<td>8.5</td>
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<tr>
<td>Liqueur Coffees</td>
<td>15</td>
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