

# DINNER MENU

## SUSHI MAKI / SASHIMI

<b>Tempura Roll</b> crab, asparagus, carrots, flying-fish roe, in crispy tempura, warm spicy scallop sauce	25
<b>Henry, the Dragon</b> crispy prawn, bbq eel, cucumber, cream cheese, topped with torched salmon and special sauce	25
<b>Spicy Tuna</b> tuna, cucumber, topped with diced tuna, shallots, pineapple, tempura flakes	22
<b>California</b> crab meat, prawn, cucumber, avocado, mayo, flying-fish roe	24
<b>Veggie Delight</b> radish, wakame, red pickles, avocado, cucumber, carrots	20
<b>Salmon Avocado Roll</b> fresh salmon, avocado	17
<b>Chicken Avocado Roll</b> crumbed chicken, avocado	17
<b>Tuna Avocado Roll</b> Cooked tuna, avocado	17
<b>Assorted Sashimi</b> tuna, salmon, king fish, scallops, squid	30

## TEMPURA

<b>Vegetables</b>	25
<b>Mixed</b> - prawns, fish, vegetables	28

## SHARED BITES

<b>Edamame</b> lightly salted soy beans in the pod	6.5
<b>Tori Karaage</b> deep-fried marinated chicken	18

## MIXED ENTREE (serves 4)

California roll, prawn and vegetable tempura, tori karaage, edamame, torched salmon w/ wakame	44
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## TEPPANYAKI BANQUETS

All banquets are served with miso soup, Misono salad, hibachi vegetables, prawn appetizer and steamed rice.

<b>Henry's Choice</b> Fillet steak, chicken and pork tenderloin	59
<b>Misono Delight</b> chicken and large prawns	52
<b>Teriyaki Chicken</b> chicken	45
<b>Splash &amp; Meadow</b> fillet steak and large prawns	58
<b>Wadaiko</b> fillet steak and chicken	51
<b>Misono Delicacy</b> salmon, chicken and large prawns	65
<b>Misono Special</b> chicken and lamb	52
<b>Seafood Deluxe</b> large prawns, scallops, bug meat and teriyaki fish in paper bag	79
<b>Misono Gold Coast</b> fillet steak, bug meat and large prawns	72
<b>Misono Excellence</b> fillet steak, bug meat and scallops	73
<b>Vegetarian</b> seasonal vegetables and teriyaki tofu, served with miso soup	42

Upgrade to hibachi chicken fried rice	8.5 per person
Wagyu upgrade (from fillet steak)	18 per banquet

## DELUXE WAGYU BANQUETS

<b>Imperial Banquet</b> wagyu, salmon, lobster tail, scallops and prawns, served hibachi chicken rice	124
<b>Misono Fantasy</b> wagyu, chicken, salmon and lobster tail and scallops served with hibachi chicken rice	115
<b>Land n Sea</b> wagyu, salmon, scallops, bug meat served with hibachi chicken rice	95
<b>Cherry Blossom</b> wagyu steak, large prawns, scallops, bug meat, teriyaki fish in paper bag, served with hibachi chicken rice	88

## KIDS

All banquets are served with miso soup, hibachi vegetables, prawn appetizer, hibachi chicken rice and ice cream.

<b>Teriyaki Chicken</b>	29
<b>Teriyaki Steak</b>	29
<b>Teriyaki Salmon</b>	29
<b>Teriyaki Prawns</b>	31

## DESSERTS

<b>Banana Tempura</b> macadamia ice cream, choice of caramel, chocolate, berry, passionfruit or mango sauce	12
<b>Fresh Fruit Platter</b> selection of chef's seasonal fruits	12

## ICE CREAMS

Green tea, macadamia, chocolate, vanilla or strawberry	9
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# BEVERAGE MENU

## JAPANESE SAKES

<b>Kizakura Yamahai Jikomi (SMV-1)</b> Semi-dry, smooth and rich bodied	(150ml) 14 (300ml) 27
<b>Rihaku Junmai Blue Purity (SMV +5)</b> Notes of Matsu pine resin, chestnut and cacao	(150ml) 18 (300ml) 34
<b>Eikun Kotosennen Junmai Ginjo (SMV+3)</b> Clean and fruity; notes of citrus, pineapple and yoghurt	(150ml) 21 (300ml) 41
<b>Asabiraki Daiginji Nanburyu Tezukuri (SMV+4)</b>	(300ml) 44
<b>Kizakura Honjozo Tokuri Ikkon (SMV+4)</b>	(180ml) 20
<b>Kizakura Nigori (SMV-3.5)</b> Unfiltered cloudy sake with sweet & sour taste	(150ml) 15 (300ml) 28

## SAKE TASTING

Eikun Kotosennen Junmai Ginjo, Rihaku Junmai Blue Purity and Kizakura Nigori	(30ml each) 18
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## JAPANESE BEVERAGES

<b>Choya Plum (Umeshu)</b> Sweet plum liqueur, recommended on the rocks	(60ml) 8.5
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## MISONO SIGNATURE COCKTAILS

<b>Samurai Kiss</b> Sake, strawberry liqueur, Malibu, passionfruit, muddled lime, strawberries, on ice topped with apple and cranberry juices	18
<b>Geisha Mojito</b> Bacardi, muddled lychee and lime, fresh mint, splash of cranberry juice on crushed ice	18
<b>Lychee Passion</b> Sake, Cointreau, Lychee Liqueur, lime, lychee, and passionfruit on ice topped with ginger ale	18
<b>Chris, the Ninja</b> Plum wine, Frangelico, Peach Schnapps, lemon juice, mint	18
<b>Espresso Martini (or Latte Martini with cream)</b> Grey Goose vodka, Patrón XO Café, Brown Crème, De Cacao, espresso shot	20
<b>Lychee Martini</b> Grey Goose vodka, Paraiso lychee liqueur, pineapple and cranberry juice	20

## CLASSIC COCKTAILS

<b>Cosmopolitan</b> Grey Goose vodka, Cointreau, cranberry juice and fresh lime	20
<b>Japanese Slipper</b> Cointreau, Midori, lemon and Maraschino cherry	18
<b>Daiquiri</b> Lemon, Mango, Strawberry	18
<b>Sex on the Beach</b> Vodka, Peach Schnapps, cranberry, pineapple and orange juice	18
<b>Midori Splice</b> Midori, Malibu, pineapple juice and cream (built or blended)	18
<b>Long Island Iced Tea</b> Powerful mix of Gin, Vodka, Tequila, Bacardi and Cointreau	18
<b>Caprioska</b> Traditional, lychee, hazelnut, strawberry or coconut	18
<b>Mojito</b> Bacardi rum, lime, mint leaves topped with soda	18
<b>Peanut Butter Toblerone</b> Frangelico, Kahlua, Baileys, honey, cream, chocolate syrup and peanut butter	18

## MOCKTAILS

<b>Presh</b> Muddled lemon & lime, fresh mint, apple juice and lemon	10
<b>Rockstar</b> Muddled lemon, lime & orange topped with lemonade	10
<b>Banana Berry Blast</b> Banana, strawberries, vanilla ice cream, milk crushed with ice	10
<b>Mango Tengoku</b> Mango, lemon and apple juice crushed with ice	10
<b>Berry-Apple Crush</b> Strawberries, apple juice, honey and a touch of lemon	10
<b>Pink Crush</b> Lemonade, vanilla ice cream, dash of raspberry syrup	10
<b>Tropical Storm</b> Strawberries, mango, banana, passionfruit, orange, apple & pineapple juice, crushed with ice	10

## BEERS / CIDER

Asahi Super Dry Draught (Tap)(400ml)	13.5
Asahi Black	10.5
Asahi	10
Asahi Soukai	10
Sapporo	10
Kirin Megumi	10
Stella Artois	10
Heineken	10
Corona	10
Peroni Nastro Azzurro	10
Cooper's Pale Ale, Crown Lager	9
Burleigh Hef (wheat)	8.5
Little Creature's Pale Ale	9
Bulmer's Apple	9.5

## SPIRITS

Appleton Estate 8yr Jamaican Rum	12
Kraken Spiced Rum	10
Sailor Jerry Spiced Rum	9
Bundaberg, Bacardi, Coruba	8.5
Woodford Reserve	12.5
Maker's Mark	11
Jack Daniels	10
Jim Beam White	9
Hendrick's Gin	12.5
Bombay Sapphire	10
Grey Goose	12.5
Belvedere	11
Absolut	9
Smirnoff	8.5
Patrón Silver	13
Patrón XO Café	11
Glenfiddich 12yrs	13
Chivas Regal, Johnnie Walker Black	10
Jameson, Canadian Club	9

## LIQUEURS, COGNACS AND PORT

Please ask your dining server for our selection	from 9
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## SOFT DRINKS & MINERAL WATER

Oolong, Green, Peach or Lemon Iced Tea	6
Soft Drink (can)	6
Bundaberg Ginger Beer	6
Redbull	7
Pepsi, Pepsi Max, Solo, 7-up (post-mix)	5
Vestal still or sparkling water (750ml)	6

## COFFEE & TEA

Please ask your dining server for our selection	from 5.5
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