



COLD APPETIZERS (前菜、おつまみ)

Hiyayakko (冷やっこ) Chilled tofu with bonito flakes, ginger and spring onion	£ 4.00
Edamame (枝豆) Lightly salted steamed green soybeans	£ 4.00
Ohitashi (ほうれん草のおひたし) Boiled spinach with sesame seeds	£ 4.00
Kounomono (香の物盛り合わせ) Assorted Japanese style pickled vegetables	£ 4.80
Hijiki (ひじき) Braised Hijiki seaweed	£ 4.50
Kyuri Wakame Su (きゅうりわかめ酢) Vinegared Wakame seaweed and cucumber	£ 4.50
Mozuku Su (もずく酢) Vinegared Mozuku seaweed	£ 6.00
Sunomono (酢の物) Vinegared mixed seafood, Wakame seaweed and cucumber	£ 7.50
Maguro Tataki (マグロのたたき) Lightly seared tuna sashimi with Miyama original spicy sauce	£ 10.00
Tako Carpaccio (タコのカルパッチョ - 梅肉ソース) Octopus carpaccio with Ume (Japanese sour plum) sauce	£ 10.00
Suzuki Carpaccio (スズキのカルパッチョ - ゆずソース) Sea bass carpaccio with spicy Yuzu citrus sauce	£ 10.00
Hamachi Carpaccio (ハマチのカルパッチョ) Yellowtail carpaccio with extra-virgin olive oil, salt and black pepper	£ 12.00

SALADS(サラダ)

Green Salad (グリーンサラダ) Green salad with Miyama original white dressing	£ 4.50
Tofu Salad (豆腐サラダ) Tofu, greens and croutons with Miyama original brown dressing	£ 6.00
Kinoko Salad (きのこサラダ) Stir-fried mushrooms on greens served with balsamic vinegar	£ 8.50
Kaiso Salad (海草サラダ) Mixed seaweed and greens with Miyama original brown dressing	£ 10.00
Miyama Kaisen Salad (みやま特製海鮮サラダ) Seasonal mixed seafood salad	£ 12.00