Michi
Izakaya & Ramen

白湯

焼豚

生麺

味玉子

KOBACHI 小鉢

EDAMAME
$6.80

SPICY EDAMAME
$7.80

RENCON (Lotus root) CHIPS
$6.80

GOBOU (Burdock) CHIPS
$7.80
Very Popular!

WHITE RADISH PICKLES
$6.80

CELERY PICKLES
$6.80

AGEDASHI TOFU 3PCS
揚出し豆腐
$7.80

EEL SUNOMONO
うざく
(Vinaigrette eel, cucumber and seaweed)
$13.80
Very Popular!

OCTOPUS SUNOMONO
タコ酢
(Vinaigrette octopus, cucumber and seaweed)
$10.80

NIKOMI WAGYU TENDON
牛すじ煮込
(Stewed Wagyu tendon with pressed vegetable)
$10.80

NIKOMI WAGYU AND POTATO
肉じゃが
(Stewed sliced Wagyu knuckle and potato)
$8.80
Very Popular!

KARAAGE

CHICKEN KARAAGE
$8.80

CHICKEN NANBAN
(Marinated karaage chicken with sweet sour sauce and homemade tar tar)
$9.80

CHICKEN WINGS SALT & PEPPER
$8.80

CHICKEN WINGS GARLIC SOY
$9.80

SPICY CHICKEN WINGS
$11.80

SALAD

SEASONING SCALLOP SALAD
with seaweed vinegar dressing
$12.00

TOFU AVO SALD
with Japanese herb (Shiso) dressing
$11.00

KANIKAMA SALAD
(CRAB FLAVOURED FISH CAKE)
with Japanese (Wafu) dressing
$12.00

3 KINDS CHICKEN WINGS 9PCS
$19.80
Very Popular!

SASHIMI 刺身

SPICY TASMANIAN NATURAL OYSTERS 5PCS
$18.80

SALMON SASHIMI 5PCS
$9.80

SASHIMI COMBO
(Tuna, salmon and kingfish)
$14.80

SASHIMI MAIN
(Tuna, salmon, scallop, octopus and kingfish)
$28.80

Most Popular!

SASHIMI DELUXE
(Tuna, salmon, scallop, spicy natural oyster and kingfish)
$45.00

SUSHI 寿司

CALIFORNIA ROLL
(Cucumber, omelet, crab flavored fish cake and flying fish roe)
$9.80

SEARED SALMON ROLL
(California roll topped with seared salmon)
$10.80

SPICY TUNA ROLL
(Fresh tuna, cucumber, flying fish roe and radish pickle)
$10.80

COOKED TUNA ROLL
(Cooked tuna, red capsicum, flying fish roe and avocado)
$9.80

SALMON SUSHI 4PCS
(Extra 1pc $2.00)
$8.80

ABURI SALMON SUSHI 4PCS
(Seared salmon with mayo, sweet soy, shallot and flying fish roe)
$12.80

EEL SUSHI 4PCS
$14.80

SUSHI ENTRÉE 4PCS
(Tuna, salmon, scallop and white fish of the day)
$12.80

Very Popular!

ABURI SCALLOP 4PCS
(Seared scallop with mayo, sweet soy, shallot and salmon roe)
$13.80

TSUKIJI
(Salmon sashimi, tuna /eel/prawn/ white fish sushi, california roll and egg)
$18.80

Very Popular!

鮭・寿司・刺身盛り合わせ

SALMON LOVER'S
(Salmon sashimi, fresh and seared salmon sushi, spicy sushi roll and egg)
$16.80

MISO SOUP
$3.80

STEAMED RICE
$3.80

WAGYU BEEF 和牛

"DAVID BLACKMORE WAGYU"

Blackmore Wagyu is an award winning and internationally recognized producer of 100% full blood wagyu beef. A passion and dedication to all areas of the production life-cycle has led to the creation of one of Australia's highest quality wagyu. Blackmore knuckle is supplied from Vic's Meat, Michi develops our signature dish with them.

PREMIUM WAGYU TENDERLOIN STEAK (220G)
with BBQ and ponzu soy
$38.80

Very Popular!

ORIENTAL SHABU SHABU WAGYU (MB+9)
(Blanched thinly sliced wagyu with vinegar soy, coriander, salmon roe and Japanese pepper)
Large $28 / Regular $18
(David Blackmore knuckle)

Very Popular!

SHABU SHABU WAGYU (MB+9)
(Blanched thinly sliced wagyu with vinegar soy, grained radish, salmon roe and wasabi)
Large $28 / Regular $18
(David Blackmore knuckle)
— *Pictures are Large size. —

WAGYU DICED CUT STEAK (MB+9, 200G)
with Teriyaki ginger sauce, mashed potato and salad
$32.80
(David Blackmore knuckle)

Most Popular!

PREMIUM WAGYU TENDERLOIN STEAK (220G)
with cheese fondue
$39.80

MEAT DISHES

TERIYAKI CHICKEN
served with mashed potato
$18.00

CHILI & GARLIC CHICKEN
served with mashed potato
$18.80

CHICKEN KATSU
(Bread crumbed chicken thigh served with mashed potato)
$19.80

BORROWDALE FREE RANGE PORK SAUTÉ
served with mashed potato
$22.80

MICHI WAGYU TASTING PLATTER
Tenderloin steak, Diced cut steak, Shabu shabu wagyu with BBQ and ponzu soy **(take 20min)**
$88.00
*Ponzu soy sauce=Primarily soy sauce and citrus juice

MISO SOUP
$3.80

STEAMED RICE
$3.80

RAMEN ラーメン各種

1 MICHI RAMEN 満拉麺 $15.00
Original stock, homemade Cha-siu(sliced pork), egg, shallot, red onion, bean sprout and chili

2 SPICY RAMEN 辛口拉麺 $16.00
Original stock, homemade Cha-siu(sliced pork), egg, shallot, red onion, bean sprout, chili oil and chili flake

3 MISO RAMEN 味噌拉麺 $16.00
Original miso paste with Cha-siu(sliced pork), egg, shallot, red onion, bean sprout, corn and chili

4 CHA SIU RAMEN 焼豚拉麺 $17.50
Original stock, extra homemade Cha-siu(sliced pork), egg, shallot, red onion, bean sprout and chili

5 VEGETABLE RAMEN 野菜拉麺 $15.00
Original stock, egg, tomato, broccoli, shallot, red onion, bean sprout, corn and chili

6 HALF SIZE RAMEN .... MICHI $11.50, SPICY $12.00

SIDE DISH

EDAMAME
$6.80

RENCON (Lotus root)
CHIPS
$6.80

GOBOU (Burdock)
CHIPS
$7.80

AGEDASHI TOFU
3PCS
$7.80

KARAAGE CHICKEN
$8.80

SPICY KARAAGE
$9.80

SALMON SUSHI
$8.80

Free
Red Ginger / Michi's Spicy
Chili Oil & Fried Onion

HALF MICHI

HALF SPICY

Our Cha Siu
Slowly cooked premium quality pork belly (for 2 hours) with original recipe including soy, mirin and ginger.
EXTRA $3.50

BENTO お弁当

Our Bento Box comes with fresh salmon sashimi from Huon, Tasmania. And sushi roll, tuna and cooked prawn sushi and your choice of main. Served with karaage chicken and miso soup.

Most Popular!

6 TERIYAKI SALMON BENTO 照焼鮭弁当 $21.80
Pan fried salmon with teriyaki sauce.

7 TERIYAKI CHICKEN BENTO 照焼鳥弁当 $19.80
Thigh fillet with teriyaki sauce.

8 CHICKEN KATSU BENTO 鳥揚弁当 $19.80
Deep fried bread crumbed chicken thigh fillet.

9 WAGYU BENTO 和牛焼肉弁当 $25.00
Grilled wagyu flap meat MB+7 with BBQ sauce.

10 BBQ EEL BENTO うなぎ弁当 $25.80
Grilled eel with unagi BBQ sauce.

O·MA·KA·SE SPECIAL $50 COURSE

Welcome drink (selected plum wine)

Three kinds of kobachi appetizer

Two kinds of sashimi & sushi

Your own choice of main from wagyu, chicken or pork

Mini ramen

Complementary dessert & tea

Also we suggest sake tasting menu +$30

DESSERT デザート

HIYASHI ZENZAI
(Stewed red bean soup with rice cake and strawberry/ served chilled)
$7.80

GREEN TEA JELLY ANMITSU
(Homemade green tea jelly, red bean, strawberry in brown sugar syrup with soy bean powder)
$7.80

PUMPKIN PUDDING
with whipped cream on top
$7.80

HAPPY HOUR

PM5:30 - PM6:30
Monday to Friday

ALL $7.00

Monthly special wine

Mandarin   Yuzu   梅酒   Variety of Plum wine (Umeshu)

Saturday Night!! 飲まナイト!

$50
5 Course
Dinner
•
$70
Deluxe
5 Course
Dinner

満寿泉
上勝原酒
獺祭
燦然
大典白菊
平安京
菩提酛

Michiko No.1   Michiko No.2

貸し切りパーティ

Reserved party for 30-40 people

Saturday Lunch
Sunday/Public Holiday Whole Day
Company Lunch
Special Function

**Please call our head office on 9211 3144
Ask our waiting staff**

2019 MICHI EVENT

Mar
Happy Hour

Apr
Jan Ken Pon Match

May
Kimono Sakura Night

Jun
Lowe's Wine Promotion

Jul
Michi Sake Club start

Aug
Okayama Sake Night

Sep
Asahi Beer Night

Oct
Tyrrell's Wine Night

Nov
Sake Tour to Japan (Akita)

Dec
Christmas Party Booking start

Jan
Japanese Matsuri Night

祭り

Michi Izakaya & Ramen

Design of Michi keyed to the brand new address of Skye Hotel Suites, located on the Ground Floor of Arc by Crown Group. Michi offers unique Ramen dishes with original home-made chicken based broth, quality guaranteed Wagyu dishes and Izakaya menu for any occasion.

Tiny but carefully selected wine and sake list are well-designed to match with any dishes you choose. Especially, our Sake list. The owner Ken Sadamatsu visited many sake breweries in Japan and opened the way to Australia only for Michi. His passion even involved Sake bottles and cups. "Bizenyaki"-has its own history for 1,500 years, characterized with natural and warm figures. The number of Bizenyaki craftsman are decreasing year by year, yet Ken found one of the best. Michi's sake bottles and cups are made one by one, with not just historical skill but the soul which owes 1,500 years history as well as future of it.

Michi's concept is based on "fun and heal". Good food and drinks at relaxing atmosphere with a hint of luxuries. Every single dishes and drinks are served with our love. Enjoy!

備前焼：伊勢﨑創作陶

Owner: Ken Sadamatsu 定松勝義