

mimi's



Welcome to Mimi's Restaurant and Bar. We are delighted you could join us this evening. Please let us know if you have any special requests or dietary requirements. We do have vegetarian and gluten free options available denoted on the menu as:

* Gluten Free GF
Vegetarian VG
^Vegan V

APPETISERS

SAKOSHI BAY OYSTER, LEMON

500 *GF

SAKOSHI BAY OYSTER WITH BLOODY MARY OR MARGARITA SHOT

700 *GF

SAKOSHI BAY OYSTER
RICH OYSTER CREAM, SHALLOT, RASPBERRY VINEGAR

850 *GF

SAKOSHI BAY OYSTER, 5g BAERI SIGNATURE CAVIAR,
RICH OYSTER CREAM, RICE VINEGAR, CHIVE

3500 *GF

JAPANESE A5 BLACK WAGYU,
CHEDDAR BROCHETTE

400 *GF

OMACHI PROSCIUTTO,
BUFFALO MOZZARELLA, OLIVE

2600 *GF

CHARCUTERIE MEATS
OMACHI PROSCIUTTO, SALAMI, COPPA, OLIVE, GRISSINI

2800

EXCLUDES 10% CONSUMPTION TAX
PLEASE NO SPLIT BILLS



SOUP

PUMPKIN SOUP, MASCARPONE, CROUTONS

1800 #VG*GF^V

ONION GRATIN SOUP

1800 #VG*GF

ROASTED BEETROOT, RASPBERRY

1800 #VG*GF^V

CLAM CHOWDER, ROSEMARY OIL, LEMON ZEST

1800 *GF

CHESTNUT SOUP, PORCINI, MARSCAPONE

1600 #VG*GF

SHELLFISH BISQUE, GARLIC HERB CROUTON

1800 *GF

JAPANESE WAGYU BEEF GOULASH, SOUR CREAM, THYME

1800 *GF

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ENTRÉES

MARINATED SHINSHU SALMON,
BEETROOT CREAM, HERB SALAD, NAGANO APPLE CONDIMENT
2600 *GF

SAUTEED HOKKAIDO SEA SCALLOP,
SPICY HARISSA, MANGO CHUTNEY, BLACK GINGER POWDER
2800 *GF

SMOKED JAPANESE BLUEFIN TUNA,
SHALLOT ANCHOVY SAUCE, EGG YOLK, HORSERADISH, HERB SALAD
2800 *GF

GRILLED LOBSTER
AROMATIC SPICE, AIOLI, PAPRIKA, PASSIONFRUIT, HERBS
3500 *GF

SLOW ROASTED LAMB RIB,
MINT SALSA VERDE, FETA, POMEGRANATE, CHIMICHURRI
2600 *GF

JAPANESE A5 BLACK WAGYU CARPACCIO,
CONSOMME JELLY, BUFFALO MOZZARELLA, BROWN MUSHROOM SALAD,
BALSAMICO, CHIVES
3200 *GF

BALSAMIC GLAZED BEETROOT TARTE TATIN,
GORGONZOLA, LEMON, MARSCAPONE, PEPPERED HONEY, HERB SALAD
2600 #VG

WARM CAMEMBERT,
NUT SAUCE, SHINSHU APRICOT COMPOTE, POMEGRANATE, HERB SALAD
2600 #VG*GF

TOMATO CAPRESE,
BUFFALO MOZZARELLA or TOFU, BASIL, TOMATO JELLY, TOMATO POWDER
2500 #VG*GF^V

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HOUSEMADE FILLED PASTA

SHINSHU SALMON RAVIOLI,
RICOTTA, HERB BUTTER, BAKED TOMATO SAUCE
2600/3400

SCAMPI RAVIOLI,
LEMON BUTTER CREAM, DILL, PINK PEPPER
2600/3400

CHESTNUT RAVIOLI,
RED WINE BRAISED WAGYU BEEF CHEEK, MUSHROOM, HERB BUTTER
2800/3600

DUCK FAGOTTINO,
RED WINE BRAISED DUCK THIGH, RICOTTA, BEETROOT PUREE, THYME
2600/3400

GNOCCHI,
TETE DE MOINE, ASPARAGUS, BUTTER CREAM, CHIVES
2800/3600 #VG

BEETROOT RAVIOLI,
RICOTTA, GORGONZOLA, LEMON ZEST, CHIVES
2600/3400 #VG



HOUSEMADE PASTA

LOBSTER PAPPARDELLE,
SPICY TOMATO, SMOKED & ROASTED PAPRIKA, PARSLEY
2900/3700

SHINSHU A5 WAGYU FETTUCINE,
SHINSHU A5 WAGYU BOLOGNESE, MASCARPONE
2800/3600

HAKUBA BLACK BEAR SPAGHETTI CHITARRA,
DRY PORCINI, CHESTNUT, JAPANESE PEPPER
2800/3600

OMACHI WILD BOAR SPAGHETTI CHITARRA,
APPLE CIDER BRAISE, SEMIDRY TOMATO, NAGANO APPLE, SAGE
2600/3400

SHINSHU VENISON PAPPARDELLE,
RED WINE BRAISE, GORGONZOLA, ROSEMARY OIL
2800/3600

LAMB ORECCHIETTE,
SPICY TOMATO, GREMOLATA, FETA
2600/3400

TOMATO FETTUCINE,
BUFFALO MOZZARELLA, BASIL, TOMATO SAUCE
2600/3400 #VG^V

BROCCOLI ORECCHIETTE,
GARLIC, VEGETABLE STOCK
2600/3600 #VG^V

Gluten free pasta is available on request

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A5 WAGYU SELECTION

Japanese black beef is renowned for its smooth velvety texture and rich, yet delicate flavour. The large proportion of unsaturated fat and amino acids, which are the building blocks of 'umami' or savouriness of the meat, creates these unique characteristics. This is the hallmark of Wagyu beef.

“The Japanese particularly value marbling which is key for the grading of beef, from level one to level five (the highest quality). The marbling should never be too rich, but instead cause the meat to melt in the mouth. Marbling is evidence the cattle have been raised in the vast, lush wilderness, using carefully selected feed, pure water and clean air “- Ministry of Agriculture, Forestry and Fisheries, Japan.

The standards of grading beef in Japan refer to the yield grade - from A to C where A is above standard - and the quality of the meat, where the number 5 represents the highest quality, determined across a range of indicators such as marbling, meat colour and brightness, the firmness and texture of the meat and the colour, lustre and quality of the fat. The flecks or thin strips of fat in the meat, known in Japan as 'Sashi,' is also ranked from 1 to 12, and grade 5 meat must have 'Sashi' between 8 and 12 - the highest possible quality.

CHARCOAL GRILLED WAGYU - SASHI BMI LEVEL 11 & 12

**JAPANESE A5 BLACK WAGYU STEAK,
CREAMY BRUSSEL SPROUT, GARLIC PUREE, BLACK GARLIC, GREEN PEPPER
MUSTARD, WAGYU BEEF RED WINE JUS**

RIB EYE 8800 160G

SIRLOIN 9400 160G

FILET 13800 160G

**GF*

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MAINS

WARMED JAPANESE A5 BLACK WAGYU CARPACCIO,
PARMIGIANO RISOTTO, BLACK GARLIC OIL, EGG YOLK, CHIVES, BEEF JUS
4200 *GF

POACHED SHINSHU SALMON,
CHAMPAGNE CREAM SAUCE, BEETROOT RAVIGOTE, SAUTEED SPINACH,
4200 *GF

RED WINE BRAISED SHINSHU WAGYU BEEF CHEEK,
BAKED NAGANO APPLE, PARSNIP GRATIN, SOUR CREAM
4900

LAMB SHANK IN EBISU KOHAKU,
ALIGOT POTATO, FETA, BAKED NAGANO APPLE, MINT
4200

RED WINE BRAISED VENISON,
PLUM, PARSNIP GRATIN, SOUR CREAM, JUNIPER BERRIES, ROSEMARY
4400 *GF

DUCK PIE,
FOI GRAS, PORT WINE SAUCE, BEETROOT PUREE, ORANGE ZEST, THYME
4600

HAKUBA BLACK BEAR, WILD BOAR, VENISON PIE
ROQUEFORTE, CHEESE FONDUE, PEPPERED HONEY
4400 *GF

ROASTED SEASONAL VEGETABLES,
WARM CAMEMBERT, ROCKET, NUT SAUCE, BALSAMICO
3800 #VG*GF^V

THREE VARIETIES ROASTED CARROTS,
TETE DE MOINE, BEETROOT PUREE, ROCKET, PEPPERED HONEY & SHERRY
VINAIGRETTE
3800 #VG*GF^V

STEAMED GREENS,
SHAVED PARMIGIANO, BROCCOLI, BRUSSEL SPROUTS, ASPARAGUS, MINT,
GARLIC, SOY MILK
3800 #VG*GF^V

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FROM THE GRILL

WE USE THE ARGENTINEAN METHOD OF SLOWLY GRILLING MEAT OVER CHARCOAL TO ENHANCE THE ORIGINAL FLAVOURS AND ENSURE TENDERNESS, PLEASE ALLOW APPROXIMATELY 45 MINUTES FOR ANY MAINS FEATURING GRILLED MEAT

CHARCOAL GRILLED OMACHI BLACK PORK (450G),
BAKED NAGANO APPLE, ROASTED CAROT, APRICOT GINGER JAM, SHERRY
HONEY REDUCTION
*5200 *GF*

CHARCOAL GRILLED LAMB LOIN CUTLET,
MINT SALSA VERDE, GOAT CHEESE, CHIMICHURRI, GARLIC PUREE
*4900 *GF*

CHARCOAL GRILLED OMACHI WILD DUCK,
GLAZED BEETROOT, BAKED GORGONZOLA RISOTTO, PORT WINE SAUCE
*5200 *GF*

CHARCOAL GRILLED SHINSHU VENISON,
ROASTED PARSNIP, GARLIC PUREE, ROSEMARY BUTTER, FOREST BERRY
SAUCE
4600

SIDE DISHES

HAND CUT POTATO WEDGES
*800 *GF*

GARLIC MASH POTATO
*800 #VG*GF*

STEAMED BROCCOLI
*800 #VG*GF^V*

ROASTED VEGETABLES
*1400 #VG*GF^V*

ORGANIC GREEN SALAD, RASPBERRY VINAIGRETTE
*1400 #VG*GF^V*

BEAN SALAD,
KIDNEY BEANS, TOMATO, SEASONAL GREENS, RADISH, MINT, BALSAMICO
*2500 #VG*GF^V*

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OUR PREMIUM PRODUCE STORY

EXECUTIVE CHEF KAZUYUKI SHIMAMOTO SAN IS PASSIONATE ABOUT PRESENTING THE BEST OF THE UNIQUE SHINSHU REGION PRODUCE AND HAS DEVELOPED CLOSE RELATIONSHIPS WITH LOCAL PRODUCERS ENSURING THAT HE HAS ACCESS TO THEIR FINEST PRODUCTS

SHINSHU SALMON

NAGANO PREFECTURE'S NOVEL VARIETY OF SALMON IS A CROSSBREED OF RAINBOW AND BROWN TROUT THAT TOOK OVER 10 YEARS OF CULTIVATION. RAISED IN THE CLEAR STREAMS OF HAKUBA, THE STRONG TASTE CHARACTERISTIC OF SALMON IS ABSENT, INSTEAD OFFERING A REFINED ELEGANT FLAVOUR

PREMIUM SHINSHU BEEF

SHINSHU BEEF IS PARTICULARLY TENDER AND TASTY MEAT. ORGANIC FARMING PRACTICES ARE APPLIED WITH THE CATTLE INDIVIDUALLY HAND REARED AND FED WITH LOCAL NAGANO APPLES. THESE APPLES ARE TRADITIONALLY BELIEVED TO PRESERVE HEALTH AND PREVENT BLOATING

SHINSHU GAME

THE SHINSHU REGION IS BLESSED WITH MANY WILD BIRDS AND ANIMALS LIVING IN ITS MOUNTAINS. SHINSHU DEER IS SPECIAL DUE TO ITS HIGHER CALCIUM AND IRON CONTENT COMPARED TO OTHER DOMESTICATED DEER. SHINSHU GAME IS LOVED BECAUSE OF ITS FINE TEXTURE, LOW-FAT AND HIGH PROTEIN CONTENT

ORGANIC OMACHI PROSCUITTO

OMACHI PROSCUITTO COMES FROM ANIMALS LIVING AT THE BASE OF THE NORTHERN ALPS THAT ARE LOVINGLY HAND RAISED AND ENTIRELY CHEMICAL FREE. THE HAM IS HUNG IN A DARK AND WELL-VENTILATED ENVIRONMENT. THE SURROUNDING AIR IS IMPORTANT TO THE FINAL QUALITY OF THE HAM. THE BEST RESULTS ARE OBTAINED IN A COLD CLIMATES

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