



Welcome to Nelsons preeminent Japanese dining experience. Our reputation for providing the freshest and highest quality is testament to our culinary teams focus on obtaining the freshest ingredients in New Zealand at the peak of their seasonality.

With the focus on the natural flavours of the ingredients, Japanese cuisine promotes simplicity in its presentation to highlight the subtleties of each dish – accompanying dipping sauces are used to enhance and compliment these flavours rather than disguise them. Japanese cuisine has ancient roots – and with our chefs' focus on crafting aesthetically pleasing dishes being as important as providing authenticity of the taste, your dining experience with us seeks to allow you to experience this heritage with every bite.

The inclusion of Sake to your dining experience will help to enhance the overall enjoyment of your meal – please ask our team to recommend you a bottle from our selection if you are new to sake – we are only too happy to help you.

We trust that you will enjoy your dining experience at Miyazu and remember – Japanese cuisine is generally regarded as heart-healthy, naturally light and low in fat - so you can afford to indulge.

Set Menus - セットメニュー

If you would like us to guide you through our menu, our team will be more than happy to help. Call ahead to let us know your preferences and let our team take care of the rest. Special menus are especially useful larger groups to ensure a smooth dining experience.

いただきます!

SUSHI AND SASHIMI

寿司と刺身

Sashimi 刺身 - Finely sliced raw fish served accompanied by soy sauce and wasabi.

Sushi 寿司 - Lightly vinegared rice partnered with raw and cooked seafood, pickles, vegetables, and Nori seaweed. Sushi comes prepared in one of the following styles:

Nigiri Sushi 握り寿司 - A small pillow of hand-moulded vinegared rice topped with fresh seafood.



Maki Sushi 巻き寿司 - Using a bamboo mat, vinegared rice is rolled with assorted fillings and wrapped in Nori seaweed.



SASHIMI PLATTERS

刺身盛り合わせ



Salmon Sashimi サーモンの刺身	Premium Marlborough Ora King salmon (9 pieces)	\$ 20.00
Tuna Sashimi マグロの刺身	Fresh tuna direct from Fiji. (9 pieces)	\$ 22.50
Assorted Sashimi	Chef's selection of freshest tuna, salmon	Entrée (12 pieces) \$ 22.50
刺身各種盛り合わせ	and white fish	Main (24 pieces) \$ 42.50

Serving sizes are approximate and may vary based on the type of fish available daily.

SUSHI PLATTERS

寿司の盛り合わせ

Sushi platters are portioned per person and include 11 pieces of assorted Sushi.

1 person **\$ 21.50**

SUSHI & SASHIMI PLATTERS

寿司と刺身の盛り合わせ



Sushi and Sashimi platters are portioned per person and include 7 pieces of assorted Nigiri and Maki Sushi and 6 slices of premium Sashimi.

1 person **\$ 24.50**
servings per person (same platter) **\$ 23.00**

If you have any dietary restrictions, please inform our friendly wait staff and we will be happy to accommodate your request.



= gluten free option available



= vegetarian

Nigiri Sushi 🌾

握り寿司

Please ask your wait staff or see the Sushi Bar blackboard for Nelsons freshest choice of fish and seafood. Each selection is served as a two piece portion and is priced daily.

MAKI SUSHI

巻き寿司

8 pieces per order

Vegetarian Roll ベジタリアンロール	Assorted Tempura vegetables, sesame infused Wakame seaweed and sushi ginger.	\$15.50 🌾🥕
Teriyaki Chicken Roll チキン照り焼きロール	Chicken thigh, cucumber and omelette served with teriyaki sauce.	\$17.50 🌾
Rainbow Roll レインボーロール	An inside out roll with salmon, tuna, prawn, white fish, avocado, cucumber and Tobiko (Flying fish roe).	\$17.50 🌾
Spicy Tuna Roll スパイシー鮪ロール	Inside out roll with fresh tuna with spicy sauce, cucumber and spring onion and Avocado.	\$17.50 🌾
Avocado Roll Salmon Or Tuna サーモンアボカドロール 又は 鮪アボカドロール	Inside out roll with fresh salmon or tuna, avocado, egg omelette and cucumber.	\$17.50 🌾
Tempura Prawn Roll 海老天ぷらロール	Inside out roll with tempura prawns, flying fish roe, cucumber and avocado, served with mayonnaise and teriyaki sauce.	\$18.50
Nelson Roll ネルソンロール	Chef's selection of fresh and Tempura Prawn with cucumber, avocado and flying fish roe with mayonnaise.	\$20.00
Dragon Roll ドラゴンロール	Inside out roll with grilled eel, tempura prawns, flying fish roe, cucumber, avocado, served with mayo and teriyaki sauce.	\$20.00
Tarantula Roll タランチュラロール	Deep fried soft shell crab, flying fish roe, avocado, cucumber, snow pea shoots and bonito flakes served with mayonnaise and teriyaki sauce.	\$20.00 🌾

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ENTRÉES

前菜

Edamame Beans 枝豆	Steamed and served with flaky Marlborough natural sea salt.	\$8.00  
Miyazu Salad サラダ	Fresh seasonal green salad tossed in house made soy-based sesame dressing. Choose either: The Kaisen , - scallops, king prawn, Ōra King salmon New Zealand Wakame and Gomawakame	\$24.50  \$17.50  
Kimuchi Tofu キムチ豆腐	Soft tofu with Tamarisoy and Katsuo bushi and Kimuchi.	\$15.50  
Chicken Kara-age 鳥ももから揚げ	Traditional Japanese marinated fried chicken served with chefs mayonnaise sauce.	\$17.50 
Tataki たたき	Choose between fillet of beef / venison / tuna . Lightly seared and cooled down, served with ginger soy sauce and Japanese Karashi mustard.	\$19.50/\$21.50/\$20.50 
Soft Shell Crab ソフトシェルクラブ揚げ	Crispy soft shell crab, crispy salad served with chilli soy mayonnaise.	\$21.50
Crispy Squid イカのクリスピー揚げ	Crispy squid tossed in Tamari dressing.	\$14.50
Seared Hotate ホタテ焼き	Scallops from Hokaido, vegetables, ponzu jelly and edamame.	\$22.50
Assorted Tempura 天ぷら盛り合わせ	A selection of prawns, fish and vegetables deep fried in a light and crispy Japanese batter with tempura dipping sauce.	\$21.50 
Assorted Vegetable Tempura 野菜天ぷら盛り合わせ	A selection of tofu, vegetables deep fried in a light and crispy Japanese batter with tempura dipping sauce.	\$18.00  
Prawn Tempura 海老の天ぷら	Four prawns light crispy Japanese batter with tempura dipping sauce.	\$22.50 

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MAINS

主菜

Chicken Teriyaki チキン照り焼き	Grilled chicken thigh cooked with chef's own Teriyaki sauce, served with onigiri.	\$32.00	
Eye Fillet 和風ビーフステーキ	Chargrilled, served with garlic daikon Ponzu sauce and onigiri.	\$38.00	🌾
Ōra King Salmon キングサーモン照り焼き	Pan fried Ōra King salmon with teriyaki sauce served with yukari seasoned rice.	\$36.00	🌾
Sesame Seared Tuna マグロ胡麻炙り焼き	Lightly seared, sesame coated fresh tuna, served with seaweed salad and accompanied by Ponzu dressing.	\$38.50	🌾
Fish of the Day Miso Teri 本日の魚料理	Please ask our friendly team for today's creation with noricrisp and miso yuzu sauce.	\$37.00	🌾
Seafood Moriwase Tempura Basket 天ぷら盛り合わせ	Seafood potato basket, prawns, salmon, white fish , scallops, calamari and seaweed.	\$35.00	🌾

Shabu-Shabu

しゃぶしゃぶ

\$59.50 per person

Minimum of two guests required with 24 hours advance pre-order.



Shabu-Shabu is a Japanese hot pot meal in which you are presented with a selection of finely sliced beef and vegetables that you cook yourself hot Dashi broth. All Shabu-Shabu set menus are served with chef's appetiser of the day, your choice of a sushi or tempura entrée, miso soup, steamed rice, pickles and finished with green tea ice cream and fruit.

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BENTO

お弁当



Bento Boxes are traditionally served at lunch in Japan, however we at Miyazu see it as the perfect way to enjoy the various tastes elements of the meal – as such we offer this modified version for dinner dining. A Bento is a compartmentalised box featuring a variety of Japanese cooking styles including sushi, sashimi and tempura accompanied by pickled vegetables and your choice of pan fried chicken, beef, seafood or tofu served with rice, miso soup all finished off with green tea ice cream and fresh fruit.

Chicken	\$ 47.50
Beef	\$ 50.50
Seafood	\$ 49.00
Vegetarian	\$ 45.00 🥕

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SIDE DISHES

サイドオーダー

Miso Soup 味噌汁	Japanese traditional soy bean soup.	\$ 5.00  
Steamed Rice ライス	Steamed Japanese short grain rice	\$ 6.00
Fried Rice フライドライス	Steamed rice, fried with vegetables and egg.	\$ 9.00
Japanese Pickles お漬物	Traditional Japanese pickles. Daikon radish, cucumber, Takana mustard and sushi ginger	\$ 6.00

DESSERTS

デザート

Miso Brownie 味噌ブラウニー	Vanilla ice cream and yuzu crumble	\$14.50
Matcha Cheese Cake 抹茶チーズケーキ	Green tea cheese cake served with fresh fruit, berry compote and chocolate shard.	\$14.50
Tempura Banana 天ぷらバナナ	Lightly battered banana, deep fried and served with white chocolate sauce, vanilla ice cream and seasonal fruit.	\$14.50
Anko Caramel Pudding アンコクリームブリュレ	Baked caramel pudding with sweet Anko beans.	\$14.50
Trio of Ice Cream and Sorbet トリオ アイスクリームとシャーベット	A selection of today's ice cream and sorbet, please ask our team for today's flavours.	\$10.50

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TEPPANYAKI

鉄板焼き

A Japanese-style barbecue where your chef prepares our freshest ingredients right in front of you. To enjoy the full experience of your Teppanyaki meal- we recommend the set menu.

TEPPANYAKI MAIN COURSE - メインコース 鉄板焼き

All mains are served with today's appetizer, fried rice, Teppanyaki vegetables and Miso soup.

TEPPANYAKI SET MENU - 鉄板焼きセットメニュー

Includes the daily appetiser - either a Sushi or Tempura entrée, your choice of Main Course, fried rice, vegetables and miso soup. This is followed by Homemade Green Tea Ice cream. We are happy to offer you the choice of any dessert from the Ala Carte Menu for just \$7 additional.

	Main Course	Set Menu
Chicken Thigh 鶏もも肉	\$41.00	\$60.50
Venison ベニソン(鹿肉)	\$48.00	\$67.50
Prime fillet of Beef 牛フィレ肉	\$46.50	\$66.00
Seafood シーフード	\$46.00	\$65.50
Seafood & Chicken Thigh シーフードと鶏もも肉	\$43.50	\$63.00
Seafood & Venison シーフードとベニソン	\$47.00	\$66.50
Seafood & prime fillet of Beef シーフードと牛フィレ肉	\$46.50	\$66.00

For groups of five or more guests:

Mixed Meat Selection ミートセクション	\$47.50	\$67.00
Mixed Seafood and Meat Selection ミックスセクション	\$47.50	\$67.00

EXTRA

New Zealand Scallops	½ Dozen \$17.00	1 Dozen \$33.50
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SAKE

酒

While often referred to as “rice wine”, sake is a fermented product, more similar to beer than wine. Sake is the product of highly refined rice, the most pure water possible and Koji-kin – brewer’s mold spores, of which the exact strains used are often highly prized secrets. The art of crafting premium sake is a matter of timing and precision on the part of the brewer coupled with the finest ingredients possible.

Sake - especially higher quality sakes, should be enjoyed chilled. Those after warm sake should ideally look to our house sake or those labelled “Junmai”.

Understanding Sake Classifications

There are many things that can determine the quality of sake – with one of the most important being the amount the rice used is polished. Polishing the rice removes the proteins, fats and other unwanted contaminants contained in the outer layers of the grain. By milling these unwanted elements from the grain before fermentation – a cleaner more refined product will be achieved.

Entry level sake (those labelled Junmai and Honjozo) will have a minimum polish ratio of about 70% (meaning the rice grain will have about 30% of its original volume polished away), with premium sakes (labelled Junmai Daiginjo and Daiginjo) will have a minimum polish ratio of 50%. The remaining classifications of Junmai Ginjo and Ginjo will generally fall between these levels at a polish ration of at least 60%.

House Sake

Served warmed or chilled in a flask.

Ozeki	150ml	\$ 7.50
	300ml	\$ 14.00

Light and refined

Zenkuro (All Black) Queenstown “Original” Junmaishu Sake	375ml	\$37.00
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For those who have not tried sake before we suggest to try this smooth, light, easy drinking style. 750ml \$72.00
Zenkuro Original is a great alternative to either white or red wine with your meal it is a great match with most dishes on our menu.

Ozeki Yamada-Nishiki Tokubetsu Junmai	300ml	\$ 26.50
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Natural full-bodied pure rice wine. Refreshing with a dry crisp aftertaste that pairs well with our Green Mussel Sakamushi or sushi and Sashimi that includes Tuna.

Gekkeikan “Sky Blue” Kome to Mizu No Sake	720ml	\$65.00
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A dry and fresh sake that is great for those new to sake. A versatile sake that matches many dishes, especially white fish, tofu and salmon. Very light and fragrant with great balance.

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Light and refined

Ozeki Osakaya Chobei Daiginjo 300ml \$ 42.00

Rich and fruity aromas and a graceful refined flavour permeate this dry sake. A great choice for those looking for a sake of great distinction and elegance. This goes very well with grilled or raw white fish and Tempura.

Gekkeikan Yamada-Nishiki Special Junmai 300ml \$29.50

A light and clean flavoured sake with a fresh and pronounced nose and anise on the tongue. Great with full flavoured Sushi and Sashimi as well as chicken and cooked seafood dishes. Very refreshing.

Off-Dry and full flavoured

Ozeki Kara Tamba Honjozo 300ml \$ 23.50

A light rich taste with pronounced Koji influences. This offering has a clear, clean flavour that is dry and crisp. A versatile sake that pairs well with many dishes. A place to start for those new to sake.

Gekkeikan Junmai 720ml \$59.50

A great off-dry sake with an interesting flavour profile including paw-paw, passion fruit and sage. Great with tempura and grilled meat dishes. A more complex and interesting sake that is a must try.

Zenkuro (All Black) Queenstown Wakatipu "Sleeping Giant" Junmaishu Sake 375ml \$41.00

The fermented mash is transferred to bags, then gently pressed in a traditional pressing tank. 750ml \$79.00
Strong, flavoursome and full bodied, just like Matau, the legendary sleeping giant of Lake Wakatipu. Matches a wide range of our dishes. Enjoy chilled or warmed gently to suit the occasion.

Dry and highly refined

Gekkeikan Daijingo 720ml \$75.00

Made from highly polished rice to produce a refined and high quality sake. This would be considered a small batch sake which displays great skill by the brewer. A full and fruity style of sake that would suit grilled dishes.

Gekkeikan "Horin" Junmai Daiginjo 300ml \$65.00

A super premium sake of the highest quality designation (Junmai Daiginjo) that offers a classic 720ml \$125.00
sake that is exceptionally well balanced with a long smooth finish of pear and melon. A choice for those who are eager to try the upper ends of the sake experience.

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Sweet Sakes and Aperitifs

Gekkeikan Nigori Sake 300ml \$28.00

A rough-filtered sake that has a milky, cloudy appearance due to the presence of rice sediment . It offers a creamy and rather sweet palette, with a tropical fruit and honey flavours dominating. A perfect match with our Tempura Bananas for dessert. This is a unique and uncommon style of sake well worth trying.

Zenkuro (All Black) Queenstown "White Cloud" Nigori Junmai Sake 375ml \$39.00

Crafted by lightly filtering the fermented moromi (mash) a number of times to leave behind just enough lees in the sake to maintain its original white colour and slight sweetness. Bottled fresh in small batches, our Nigori is silky smooth, and goes particularly well with spicier and sweeter dishes and snacks. Likes to be enjoyed cool. 750ml \$75.00

Choya Umeshu Plum Wine 160ml \$16.50

Traditional Japanese aperitif dessert wine comes with infused real ume-plum fruit. Very refreshing served on the rocks or even mixed with Soda or lemonade.

Plum Gekkeikan 60ml \$8.50

A great end to the meal - made from only the best plums from Wakayama at the peak of their ripeness. This sweet and fruity aperitif is elegant and refreshing.

Other Japanese Beverages

Beer

Kirin Prime Brew Japanese brewed, imp.	Yokohama, Japan	330ml	\$9.50
Sapporo Premium	Sapporo, Japan	330ml	\$9.50
Asahi Super Dry Japanese brewed, imp.	Tokyo, Japan	330ml	\$9.50

Japanese Whisky

Due to frequent shortages in supplies, please ask our friendly team for our selection in Japanese Single Malt Whiskies

POA

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