



Thank you for joining us for Mr. Miyagi x QT.

Mr. Miyagi and QT Melbourne are proud to present a menu of delicate, chopstickable, smoke infused dishes with Japanese finesse.

Our menu is designed to share and will pair perfectly with any of the cocktails on our smoke, char and embers inspired cocktail list.

We hope you enjoy these dishes as much as we have enjoyed developing them.

- Mr. M & QT Melbourne x

Cocktails

Quick drink to ease the nerves?

- SALARYMAN SPECIAL** *Forget the grind* **22**
 Haku vodka, aloe vera grape juice, lemon, charred grapes, Ramune Japanese lemonade
- HELLO KITTY SOUR** *Sweet & fruity* **22**
 Vodka, lychee, citrus, egg white 
- TOKYO RIFF** *Fresh & funky* **23**
 Midori, Triple Sec, lemon, green tea cordial, Chartreuse, fire
- KYUSHU COLADA** *Japanese style piña colada* **23**
 Roku gin, coconut, pineapple, yuzu, lime, chilli
 Choose your heat level: 1. 2. 3
- YUKIE MAKES A PORNO** *Naughty but nice* **23**
 Gin, blood orange, passionfruit, white chocolate, egg white
- ESPRESSO SHINKANSEN** *Get there fast* **24**
 Haku vodka, Kahlua, cold drip coffee, houjicha syrup, orange bitters
- LOST IN TRANSLATION** *Savoury & strong* **24**
 Haku vodka or Roku gin, Junmai saké, wakame bitters, orange bitters, pickled ginger
- GOLDEN GAI** *Smokey & sophisticated* **25**
 Toki whiskey, sweet vermouth, umeshu, bitters, houjicha, smoke

Want to browse? Request our full beverage menu

To Start

- YUZU EDAMAME** *v gf* **10.5**
 Blowtorched edamame, coated in yuzu shichimi butter
- JAPANESE CORN BREAD** *v* **12.5**
 Freshly baked, miso glaze, jalapeño, smokey BBQ corn crack

Small

- CORN BALLS** *(2pc) v* **18.5**
 Tempura corn balls, BBQ corn crack, roasted corn Japanese mayo
- BANG BANG CRACKER** *(2pc) gf* **23.5**
 Fresh spicy Yellowfin tuna, cashew, avocado mousse, black sesame rice crackers
- KUROBUTA PORK STICKS** *(2pc)* **24.5**
 Thick cut soft bone pork ribs, smokey ssamjang BBQ glaze, toasted sesame
- MR. M'S SMOKED SALMON** *cbgf* **25.5**
 House smoked salmon loin, puffed salmon skin chichurone, apple wood smoke, pressed nashi, apple ponzu, ikura

Larger

- TOGARASHI LAMB CHOP** **24.5**
 Togarashi rub, smokey Colac Sovereign lamb rack, Tasmanian wasabi leaf, edamame & pea smash, shiso dressing
- SMOKED STICKY SOY SCOTCH** **45.5**
 220g Southern Grains Scotch Fillet, 100+ days MB4, smokey glaze, shichimi spice, white ginger, sesame
- YAKITORI STYLE CHICKEN** **29.5**
 Chicken thighs soaked in a smokey soy, saké & ginger marinade, yakitori glaze, burnt leek greens, shiso sauce, puffed rice
- ROCKLING TORTILLA** *(2pc)* **29.5**
 Soft nori tortilla, beer battered rockling, yuzu yoghurt, shaved nappa cabbage, kimchi, grilled shishito peppers
- PUMPKIN TORTILLA** *(2pc) v* **26.5**
 Soft nori tortilla, kabocha pumpkin, yuzu yoghurt, shaved nappa cabbage, pickled cucumber, white ginger, whipped miso tofu, shiso salt

Sides

- EGGPLANT CHIPS** *v* **15.5**
 Crispy tempura battered eggplant chips, shichimi salt, yuzu miso tofu
- BROCCOLINI** *cbv cbgf* **16.5**
 Grilled broccolini, house made ramen spice, salted ricotta
- ASIAN SLAW** *v* **13.5**
 Shaved Asian slaw with sesame dressing

Dessert

- CARAMEL COAL** *cbv gf* **16.5**
 Caramelised miso butterscotch parfait, Japanese snow sugar soot, black sesame ash

Mr. M Feeds You

Enjoy a selection of our most loved dishes

THE SMOKEY SAMPLER - \$99PP

- YUZU EDAMAME
 BANG BANG CRACKER
 KUROBUTA PORK STICKS
 MR. M'S SMOKED SALMON
 TOGARASHI LAMB CHOP
 YAKITORI STYLE CHICKEN
 SMOKED STICKY SOY SCOTCH
 ASIAN SLAW
 CARAMEL COAL



THE REGULAR - \$79PP

- YUZU EDAMAME
 CORN BALLS
 BANG BANG CRACKER
 MR. M'S SMOKED SALMON
 TOGARASHI LAMB CHOP
 SMOKED STICKY SOY SCOTCH
 ASIAN SLAW

#mrmxqt

Instagram, TikTok & Spotify

@mrmiyagimelbourne | @qtmelbourne

We cater to all dietary requirements

gf - gluten free v - vegetarian cbv - can be vegetarian cbgf - can be gluten free