



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 vermouthe, umeshu, bitters, houjicha, smoke

Want to browse? Request our full beverage menu

We cater to all dietary requirements

gf - gluten free

v - vegetarian

cbv - can be vegetarian

cbgf - can be gluten free

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 pork belly, 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, wasabi creme fraiche

Larger

TOGARASHI LAMB CHOP *gf* **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

SOBA NOODZ *cbv* **28.5**
Green tea soba noodle salad, edamame, hot smokey Hiramasa kingfish, shaved vegetables, Mr. M's smokey sesame dressing

YAKITORI STYLE CHICKEN *gf* **29.5**
Chicken thighs soaked in a smokey soy, saké & ginger marinade, yakitori glaze, burnt leek greens, shiso sauce, puffed rice

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

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

YAKITORI STYLE CHICKEN

SMOKED STICKY SOY SCOTCH

ASIAN SLAW

#mrmxqt

Instagram, TikTok & Spotify

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