



Strawberry Nigori
300ml \$18



Zipang
Sparkling Sake
250ml \$15



Rosé Sparkling
187ml \$14



Lychee Sake
Glass \$10
Bottle \$30



Shibata Yuzu Sake
300ml \$21



Kizakura
Nigori Sake
unfiltered sake
300ml \$15



Peach Jelly Martini
\$13



Hakushika
Junmai Extra Dry
300ml \$15



Ozeki
Junmai Daiginjo
300ml \$15

DESSERTS



Miyabi Tempura Ice Cream

15.00



Miyabi Banana Tempura & Ice Cream

15.00



12.00

Mocha Mousse Cake



12.00

Green Tea Mousse cake



Ice Cream

- Green Tea
- Sweet Red Bean
- Vanilla

1 scoop 6.00

2 scoops 9.00

*Ask your server for seasonal flavors!

BEER

- Draft -

MANNY'S PALE ALE (Seattle)	8
SAPPORO LAGER	8

- Bottle / Can -

ASAHI SUPER DRY 650ml	10
SAPPORO BLACK 650ml	11

WINE

G / B

- WHITE -

HOUSE Chardonnay, CA	9 / 28
WATERBROOK Chardonnay, WA	10 / 30
PLACIDO Pinot Grigio, Italy	10 / 32
SOUVERRAIN Sauvignon Blanc, CA	10 / 32
NORIA Chardonnay, CA	54
NORIA Sauvignon Blanc, CA	54

- RED -

HOUSE Merlot, CA	9 / 28
HOUSE Cabernet, CA	9 / 28
SHARECROPPER'S Cabernet, WA	38
SHARECROPPER'S Merlot, WA	38
NORIA Pinot Noir, CA	58

SHOCHU

(Japanese Distilled Alcohol – similar to vodka)

Mugi (barley)		Imo (sweet potato)	
KANNOKO	12	KUROKIRI	12
SUZUME	11	HOUZAN	12
IICHIKO	11		

SHOCHU SAMPLER 20

Miyabi's choice of three quality Shochus

CHU-HAI

A very popular drink in Japan using shochu, soda and a flavor of your choice

Calpico / Lemon / Yuzu

Oolong / Ramune Soda / Ruby Grapefruit 12

CRAFT COCKTAILS

LYCHEE SAKETINI 13
Suntory Roku gin, lychee sake

MANGO SAKE MOJITO 13
Mango nigori sake, rum, sweet & sour, club soda, mint

YUZU DROP 13
Suntory Haku vodka, yuzu juice, triple sec

TOKYO SLIPPER 13
Midori melon liqueur, yuzu junmai sake, pineapple juice

OKINAWA BREEZE 13
Vodka, gin, rum, tequila. blue curacao, orange juice, sprite

TOKI HIGHBALL 13
Suntory Toki whisky, club soda

OLD SAMURAI 13
Whiskey, sweet vermouth, grapefruit juice

SWEET SAKE

(by the bottle)

MANGO NIGORI 300mL	15
STRAWBERRY NIGORI 300mL	18
YUZU CITRUS SAKE 200mL	21
HANA SAKE (LYCHEE) 6oz	10G/30B
GOLDEN PLUM WINE 6oz	10G/35B

SWEET SAKE SAMPLER 20
YUZU SAKE / STRAWBERRY NIGORI / KIZAKURA NIGORI

PREMIUM SAKE SAMPLER 20
SUIJIN / SUIGEI / KIKUMASAMUNE

JAPANESE WHISKY

SUNTORY YAMAZAKI 12yr Single Malt	30
SUNTORY HAKUSHU Single Malt	30
SUNTORY HIBIKI HARMONY	25
SUNTORY TOKI	12

SPIRITS

VODKA

GREY GOOSE 10
As martini add 5

GIN

BOMBAY SAPPHIRE 10
As martini add 5

TEQUILA

PATRON ANEJO 15
PATRON SILVER 12
CUERVO 1800 10

RUM

CAPTAIN MORGAN 8
BACARDI 8

WHISKEY

MAKER'S MARK Bourbon 9
JACK DANIELS No. 7 Tennessee 9
JAMESON Irish Whisky 9
CROWN ROYAL Canadian Whisky 9
CHIVAS REGAL 12 YR Scotch 9

COGNAC

HENNESSY 12

HOUSE HOT SAKE

REIKO Junmai Sake by Yaegaki

Small 8 Large 15

UNFILTERED SAKE

G / B

KIZAKURA NIGORI (Unfiltered) 300mL 15

KAMOIZUMI NIGORI (Unfiltered) 500mL 13 / 42

COLD SAKE

Small (6 once) 20 Large (11 onces) 35

SUIJIN (Iwate) "Water God"
Super dry, strong sharp finish / Junmai

TAISETSU (Hokkaido) "Garden of the Divine"
Light, clear, and smooth / Junmai Ginjo

OTOKOYAMA (Hokkaido) "Man's Mountain"
Dry, full-bodied taste / Tokubetsu Junmai Ginjo

PREMIUM SAKE

-by bottle -

DASSAI 23 Junmai Daiginjo 720mL 165
DASSAI 39 Junmai Daiginjo 720mL 95
DASSAI 45 Junmai Daiginjo 720mL 75

New arrivals!! -by bottle -

OZEKI Junmai Daiginjo 300mL 15
KIKUMASA Junmai 720mL 40
SUIGEI Tokubetsu Junmai 720mL 65

- SPARKLING -

RUFFINO Rose Sparkling, Italy 187ml 14
ZIPANG Sparkling SAKE, Japan 250ml 15

APPETIZERS&SALAD

- Seaweed Salad 8.00
- House Salad 8.00
- Assorted Tempura 19.00
Lightly battered prawns and vegetable
- Vegetable Tempura 12.00
Lightly battered assorted vegetable
- Sashimi Salad* 20.00
Assorted sashimi on top of mixed greens with miyabi's special dressing
- Sashimi Appetizer* 21.00
Assorted sliced fresh fish
- Vegetable Croquette 9.00
breaded potato cake w/ mixed vegetables

- Soft Shell Crab 18.00
Lightly battered soft shell crab
- Agedashi Tofu 10.00
Golden tofu topped with radish, ginger, bonito flake & scallion in house sauce
- Chicken Karaage 13.00
Japanese style fried chicken



Chicken Karaage

SUSHI&SASHIMI

served with salad and miso soup(dine in only)

- Sushi Lunch* 16.95

Tuna, salmon, shrimp, albacore nigiri sushi and california roll



Sushi Lunch

- Deluxe Sushi Lunch* 27.95

Tuna, salmon, shrimp, albacore, hamachi, scallop, eel, tobiko, white fish nigiri sushi and california roll

- Nigiri Lunch* 20.95

Tuna, salmon, shrimp, albacore, hamachi, hokki, eel, nigiri with 4 pieces california roll



Nigiri Lunch

- Chirashi Lunch* 23.95

Assorted sliced fish over sushi rice

- Deluxe Chirashi Lunch* 34.95

Sliced fresh fish over sushi rice

- Sashimi Lunch* 23.95

Assorted sliced fish raw fish. Served with rice



Sashimi Lunch

RICE BOWL

served with salad and miso soup(dine in only)

- Katsudon 16.95
pork or chicken

Breaded pork or chicken egg and onion simmered in donburi sauce over rice



Katsudon

- Oyakodon 16.95

Chicken, egg and onion simmered in donburi sauce over rice

- Tendon 18.95

Assorted tempura over rice, drizzled with Miyabi special sauce

- Unadon 22.95

Fresh water eel broiled with unagi sauce

VEGETARIAN

served with salad, miso soup(dine in only) and rice

- Yasai Itame 13.95

Stir fried mixed vegetable

- Tofu Sukiyaki 15.95

Tofu and vegetable simmered in sukiyaki sauce

LUNCH MENU



All bento lunch boxes include your choice of two items from the list below, mixed greens, house spaghetti salad, rice & miso soup(dine in only) (Sushi bar items count as one of the two choices)

MIYABI'S BENTO BOX 17.95

Pick Two from Below

SUSHI BAR



California Roll* add \$2.00 Sushi* add \$2.00 Sashimi* add \$3.00

SEAFOOD



Saba Shio Saba Miso Tempura

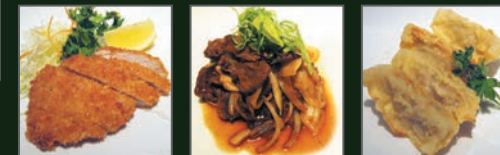


Salmon Teriyaki add \$2.00 Salmon Shio add \$2.00

MEAT



Chicken Teriyaki Karaage Chicken Katsu



Tonkatsu Yakniku add \$3.00 Tempura Gyoza

VEGETABLE



Veg Croquette Agedashi Tofu Veg Tempura

Bento is a Japanese-combination meal. It's a great way to sample the different flavors of Japanese cuisine!

KIDS BENTO 11.95

Teriyaki chicken, Fried Gyoza, Noodle salad, Orange, Yogurt drink, rice and miso (dine-in only) served on a bullet train plate from Japan!



Kids Bento

under 8 years old

MEAT

served with salad, miso soup(dine in only) and rice

- Tonkatsu 17.95
Tender breaded pork cutlet
- Chicken Katsu 17.95
Breaded boneless chicken cutlet
- Chicken Teriyaki 17.95
Marinated and broiled chicken in our house special teriyaki sauce (spicy + .75)
- Yakiniku 22.95
Pan seared tender beef and onion with house special yakiniku sauce
- Pork Ginger 17.95
Pan seared tender pork and onion with our special ginger sauce
- Niku Yasai Itame 17.95
Stir fried mixed vegetables with tender beef
- Sukiyaki 21.95
Tofu and vegetables simmered in sukiyaki sauce with your choice of beef or chicken (extra beef +5.00)

SEAFOOD

served with salad, miso soup and rice

- Tempura 18.95
Lightly battered prawns and vegetables
- Salmon Teriyaki 21.95
Lightly simmered salmon in house special teriyaki sauce
- Seafood Fry 21.95
Breaded prawns, oysters and salmon
- Saba Shio 17.95
Broiled salted mackerel
- Salmon Shio 21.95
Broiled salted salmon



Beef Sukiyaki

CURRY

served with salad and miso soup(dine in only)

- Katsu Curry 17.95
pork or chicken

Homemade Japanese style curry sauce with tender breaded pork or chicken cutlet over rice



Katsu Curry

- Vegetable Curry 15.95

Homemade Japanese style curry sauce with steamed mix vegetable and tofu over rice

- Chicken Curry 17.95

Homemade Japanese style curry sauce with tender grilled chicken over rice

- Beef Curry 19.95

Homemade Japanese style curry sauce with tender beef over rice

NOODLES

served with salad

- Nabeyaki Udon 18.95

Chicken, egg, tempura prawn and assorted vegetable in bonito soup

- Tempura Udon or Soba 18.95

Assorted tempura with bonito soup (soba +1.00)

- Niku Udon or Soba 18.95

Thinly sliced beef with green onions in bonito soup (soba +1.00)

- Tenzaru Soba or Udon 18.95

Noodles served cold with dipping sauce and side tempura (soba +1.00)

- Zaru soba or Udon 11.95

Noodles served cold with dipping sauce (soba +1.00)

- Curry Udon or Soba 18.95

Thinly sliced beef with onions in curry flavored bonito soup (soba +1.00)

- Yakisoba served with miso soup 16.95

Stir fried noodles with vegetables and your choice of tofu, chicken, beef or prawns (beef, prawns +2.00)

- Small Udon or Soba (soba +1.00) 8.00



Nabeyaki Udon

SPECIALITY ROLLS



15.00
Tuna, yellowtail, salmon, albacore, crab salad, avocado and tobiko



20.00
Eel and avocado roll topped with baked creamy scallop and crab salad, spicy mayo, eel sauce and tobiko



19.00
Avocado, spicy crab salad topped with seared salmon, honey mustard sauce and tobiko



16.00
Tempura eel, crab salad, avocado, cream cheese, cucumber and tobiko topped with spicy mayo and eel sauce



20.00
California roll topped with eel slices, scallion, sesame seeds and sweet eel sauce



22.00
Tempura style tuna and avocado roll topped with crab salad, spicy mayo, eel sauce, tobiko and scallion



19.00
Spicy crab salad, scallop, avocado topped with seared albacore and tobiko, side of Miyabi's special sauce



23.00
California roll topped with assorted fish, unagi, avocado and tobiko



22.00
Spicy tuna and cucumber topped with eel slices, spicy sauce, spicy mayo, habanero masago, eel sauce and black sesame



21.00
Tuna, salmon, albacore, shrimp, crab salad, scallop, yellowtail, shiso, avocado and tobiko



18.00
Baked snow crab salad, asparagus, avocado and tobiko rolled with soybean paper



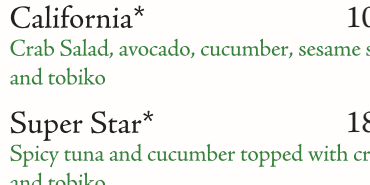
19.00
Spicy tuna and cucumber topped with tuna, albacore and tobiko



18.00
Tempura style roll with tuna, salmon, crab salad, eel, cream cheese and avocado topped with mayo, eel sauce, tobiko and scallion



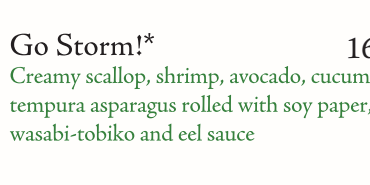
19.00
Spicy salmon, cucumber, radish sprouts topped with salmon slices and tobiko



10.00
Crab Salad, avocado, cucumber, sesame seeds and tobiko



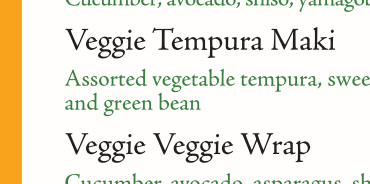
18.00
Spicy tuna and cucumber topped with crab salad and tobiko



16.00
Creamy scallop, shrimp, avocado, cucumber, tempura asparagus rolled with soy paper, wasabi-tobiko and eel sauce



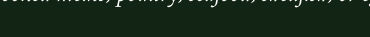
15.00
Tempura style california roll topped with spicy mayo, tobiko and eel sauce



12.00
Cucumber, avocado, shiso, yamagobo and radish sprouts



12.00
Assorted vegetable tempura, sweet potato, pumpkin and green bean



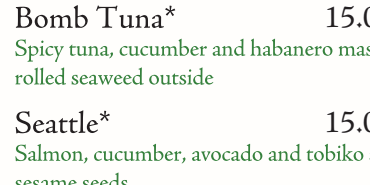
12.00
Cucumber, avocado, asparagus, shiso, yamagobo, kanpyo and radish sprouts rolled with soy paper



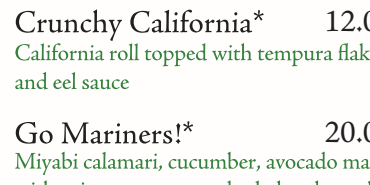
16.00
Shrimp tempura, spicy crab salad, mixed greens, avocado, cucumber, rolled with soy paper, topped with eel sauce and wasabi-tobiko



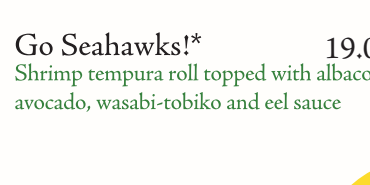
18.00
Crispy soft shell crab, cucumber, avocado, tobiko and mayo



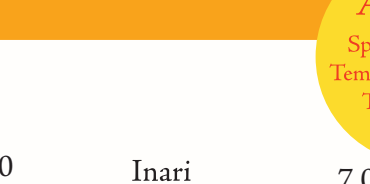
15.00
Spicy tuna, cucumber and habanero masago rolled seaweed outside



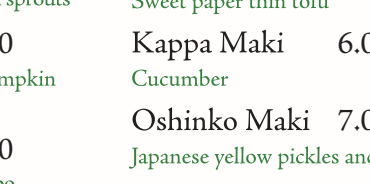
15.00
Salmon, cucumber, avocado and tobiko and sesame seeds



12.00
California roll topped with tempura flakes, tobiko and eel sauce



20.00
Miyabi calamari, cucumber, avocado mayo topped with spicy tuna, seaweed salad and wasabi-tobiko



19.00
Shrimp tempura roll topped with albacore, avocado, wasabi-tobiko and eel sauce

VEGETARIAN

Veggie Maki	12.00
Cucumber, avocado, shiso, yamagobo and radish sprouts	
Veggie Tempura Maki	12.00
Assorted vegetable tempura, sweet potato, pumpkin and green bean	
Veggie Veggie Wrap	12.00
Cucumber, avocado, asparagus, shiso, yamagobo, kanpyo and radish sprouts rolled with soy paper	
Tofu Miso Maki	12.00
Golden tofu, shiso and yamagobo cucumber, radish sprouts with special miso paste, soy paper	

Inari	7.00
Sweet paper thin tofu	
Kappa Maki	6.00
Cucumber	
Oshinko Maki	7.00
Japanese yellow pickles and sesame seeds	
Kanpyou Maki	7.00
Cooked sweet gourd	
Umeshiso Maki	7.00
Plum paste, cucumber and shiso leaf	

ADD ON

Spicy Sauce \$75
Tempura Flakes \$75
Tobiko \$2.00

NIGIRI



Tuna



Yellowtail



Salmon



Shrimp



Albacore



Eel



Flounder



Salmon Roe



Surf Clam



Sea Urchin

Maguro* tuna	Saba* mackerel
Toro* fatty tuna	Ika* squid
Albacore*	Tako octopus
Hamachi* yellowtail	Amaebi* sweet shrimp
Sake* salmon	Ebi cooked shrimp
Sockeye Salmon*	Anago sea eel
Hirame* flounder	Unagi eel
Mirugai* geoduck	Ikura* salmon roe
Hotate* scallop	Uni* sea urchin
Hokki surfclam	Tobiko* flying fish roe
	Tamago egg omelette

BEVERAGES

Draft Beer	Sapporo, Manny's	8.00
Asahi Super Dry		10.00
Hot Sake	small large	8.00 15.00
Plum Wine		12.00
Chardonnay	Cabernet	
Pinot Grigio	Merlot	
Sauvignon Blanc		

Calpico (Soda or Water)	5.00
Ramune Japanese soda pop	5.00
Soda Pepsi, Diet Pepsi, Sprite	4.00
Juice Orange, Apple, Cranberry	5.00
Iced Tea (free refill)	4.00
Oolong Tea (free refill)	4.00
Iced Green Tea (no refill)	5.00
refill for soda \$1.00	

DESSERTS

Green Tea Mousse Cake	12.00
Miyabi Tempura Ice Cream	15.00
Banana Tempura	15.00
Ice Cream	
Vanilla, Sweet red bean, Green tea	
Please ask your server for special flavors!	
	1 scoop 6.00
	2 scoops 9.00



THANK YOU

Lunch	Dinner
Mon-Fri 11:15am-2:00pm	Mon-Thur 4:30pm-9:00pm
Sat 12:00pm-2:30pm	Fri. Sat 4:30pm-9:30pm
(Dinner menu only)	Sun 4:30pm-8:30pm

18% gratuity and gratuity tax (WA) automatically charges for parties of 6 or more.