



Delicious food
and comfortable space

MIKAYLA

DINNER MENU



MIKAYLA

COURSE



Casual share course 2people

Mikayla course

¥10,000

reservation only, minimum 2 people

Today's Seafood Carpaccio

Clam Chowder in Puff Pastry

Today's Fish Dish

Olive-Fed Wagyu Sirloin Steak 100g

Olive-Fed Wagyu Tenderloin Steak + 3,000 yen

Bread

Dessert and Coffee

Casual share course

¥5,000

minimum 2 people

Today's Seafood Carpaccio

Prosciutto and Burrata Salad

Shrimp and zucchini ajillo (with baguette)

Today's Pasta

Grilled Waton Mochi Pork Shoulder Loin

MIKAYLA

SPECIAL MENU



Charbroiled Japanese Black Wagyu
and Olive Wagyu Ribeye 200g

¥7,400



Charbroiled lamb with
whole grain mustard

¥3,400



Seafood Paella

¥2,800

※It will take about 30 ~ 40 minutes.



Peperoncino with
various shellfish and
Setouchi lemon

¥2,600

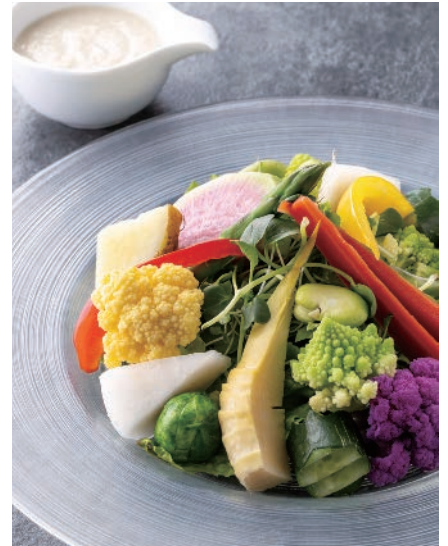
MIKAYLA

SALAD



Baby leaf and prosciutto salad
¥1,800

Romaine lettuce and
radicchio Caesar salad with soft-boiled egg ¥1,900



Freshly farmed
vegetable salad
with bagna cauda sauce
¥1,500

A LA CARTE



Today's Seafood Carpaccio
¥1,800

Smoked salmon,
cream cheese, salted granola ¥800

Japanese Conger Eel Fish and Chips ¥1,600

Lobster Arancini ¥1,300

Clam Chowder ¥900

French fries ¥800



Flatbread Pizza
Raw ham and arugula

¥3,000 Half / **¥1,700**



Flatbread Pizza
Boiled whitebait and asparagus

¥2,800 Half / **¥1,600**

Flatbread Pizza Quattro Formaggi with Honey
Pulled pork, onion and salsa

¥3,200 Half / **¥1,800**

¥2,800 Half / **¥1,600**



Deep fried
shrimp stick
spring rolls
¥1,200



Shrimp and zucchini ajillo
(with baguette)
¥1,300

Mentaiko and potato
ajillo (with baguette) **¥1,300**

Burrata and seasonal
fruit caprese **¥1,800**

Garlic Baguette **¥500**

Baguette **¥300**

Lamb rump brochettes
with coriander and harissa
¥1,300



MAIN



Charbroiled Japanese Black Wagyu and Olive Wagyu Ribeye 200g

Charbroiled Japanese Black Wagyu
and Olive Wagyu Ribeye 200g

¥7,400

Lamp 200g **¥5,900**

Loin 100g **¥3,900**

Fillet 100g **¥7,400**

Chateaubriand 150g **¥15,000**

※Limited quantity

Chicken confit **¥2,600**

Charbroiled Magret Duck
with Balsamic Sauce **¥2,400**

Charbroiled Kyushu
black pork shoulder loin **¥2,400**

Pork spare ribs with
mango chutney sauce **¥2,600**

Olive beef stew **¥3,200**

Today's Fish Dish **¥2,800**



Charbroiled lamb with
whole grain mustard
¥3,400



Charbroiled bacon
and vegetables from
Tonden Farm, Hokkaido
¥2,600

※It will take about 30 ~ 40 minutes.

PASTA & RICE

Seafood Pescatore ¥2,800

Clams and mussels
in saffron cream sauce ¥2,200

Lamb and vegetable ragout ¥2,200

Chef's Recommended Pasta ¥2,400

Octopus and Watercress
Peperoncino ¥2,000

Today's Pasta ¥1,900



Seafood Paella

¥2,800

※It will take about 30 ~ 40 minutes.



Peperoncino with various shellfish
and Setouchi lemon

¥2,600



Burrata
and Cherry Tomato Pomodoro

¥2,200

DRINK & SWEETS

Recommended Drinks

■ Aperol Spritz	¥900	■ San Pellegrino 250ml	¥700
■ Aperol Morni	¥800	■ Limonata 200ml	¥750
■ Blood Orange Plum Wine	on the Rocks ¥750 with Soda ¥750	■ Aranciata Rossa 200ml	¥750
Japanese Sake			
■ Ayakiku	glass ¥1,000 bottle ¥3,600	■ Chinotto 200m	¥750
■ Kawatsuru	glass ¥600		

ALCOHOL

Beer

■ Asahi SUPER DRY	
Draft Beer	¥700
edium bottle	¥700
■ PERONI	
Draft Beer	¥900
Small Draft Beer	¥900

Shochu

■ Barley Shochu	with Water ¥650 with Soda ¥650 on the Rocks ¥650
■ Sweet Potato Shochu	with Water ¥650 with Soda ¥650 on the Rocks ¥650

Cocktail

■ Lemon Sour	¥700
■ Cassis Orange	¥850
■ Campari Soda	¥850
■ Gin and Tonic	¥850
■ Moscow Mule	¥850
■ Sol Cubano	¥850
■ Cuba Libre	¥850
■ Madame Rose	¥850
■ Fuzzy Navel	¥850

Non-Alcoholic Cocktail

■ Cassis Orange	¥800
■ Peach Soda	¥800
■ Madame Rose	¥800
■ Fuzzy Navel	¥800

Whiskey

■ Suntory Kakubin Whisky	
Highball	¥650
with Water	¥650
on the Rocks	¥650

White wine

■ Trebbiano	glass ¥700
■ Soave(midium dry)	glass ¥700 bottle ¥3,300
■ Umbria Bianco	¥3,800
■ Marques de Vizhoja	¥4,000
■ Valli	glass ¥900 bottle ¥4,000

Red wine

■ Sangiovese	glass ¥700
■ Fiesta	glass ¥700 bottle ¥4,000
■ Honoro vera	¥4,000
■ Chateau Roque le mayne	¥4,500

DRINK & SWEETS

Selected Coffee

Our Recommendations

■ Hot Coffee

Dark roast ¥600

Light roast ¥600

■ Cold brewed iced coffee

¥550

■ Cappuccino ¥700

■ Iced Cappuccino ¥700

■ Café Mocha ¥700

■ Iced Café Mocha ¥700

■ Caramel Latte ¥700

■ Iced Caramel Latte ¥700

■ Seasonal Latte ¥700

■ Iced Seasonal Latte ¥700

■ Espresso ¥650

■ Café Latte ¥650

■ Iced Café Latte ¥650

SOFT DRINKS

■ Matcha Latte ¥650

■ Iced Matcha Latte ¥650

■ Mango juice ¥650

■ Orange juice ¥600

■ Grapefruit juice ¥600

■ Grape juice ¥600

■ Cola ¥600

■ Ginger ale ¥600

■ Hot Tea ¥600

■ Iced Tea ¥600

■ Oolong Tea ¥550

SWEETS

■ Okhotsk salt and Japanese peppermint salt milk mint gelato ¥700

■ Financier ¥300



SOFT SERVE ICE CREAM

■ Soft serve ice cream ¥500

■ Seasonal soft serve ice cream ¥500



MIKAYLA

BY THE SEA