



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

Grilled Lobster with Herb Butter Sauce

Wagyu Olive Beef Roast 80g

Wagyu Olive Beef Tenderloin Steak + 3,000 yen

Bread

Dessert and Coffee

Casual share course

¥5,000

minimum 2 people

Spanish Cured Ham and Burrata Cheese Salad

Shrimp and Mushroom Ajillo (with baguette)

Flatbread Pizza

Boiled Whitebait and Kujo Leeks

Today's Pasta

Grilled Waton Mochi Pork Shoulder Loin

MIKAYLA

SPECIAL MENU



Wagyu Olive Beef Sirloin 120g
¥5,400



Wagyu Olive Beef Stew
¥3,900



Charcoal Grilled Eel with Ponzu and Wasabi
¥6,000

MIKAYLA

SALAD



Wagyu Roast Beef and Avocado Salad
¥2,900



Charcoal-Grilled Vegetables
Bagna Cauda
¥2,400

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| Burrata Cheese and Spanish Prosciutto Salad | ¥2,200 |
| Grilled Romaine Lettuce Caesar Salad with Poached Egg | ¥2,000 |
| Farm Vegetable Salad | ¥1,700 |
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A LA CARTE



Today's Seafood Carpaccio
¥1,800

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| Chef's Recommended Cheese Plate | ¥2,000 |
| Angel Shrimp Ajillo (with Baguette) | ¥1,800 |
| Chicken and Turnip Ajillo (with Baguette) | ¥1,700 |
| Boiled Whitebait and Setouchi Hijiki
Ajillo(served with Baguette) | ¥1,600 |
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French Fries with Truffles and Cheese
¥1,600



Deep Fried Shrimp Stick
Spring Rolls
¥1,400

Lamb Rump Brochette
with Harissa

¥1,600

Mini Lobster Cream
Croquettes (4 pcs)

¥1,400

Deer Sausage

¥1,600

Steamed Mussels in White Wine **¥2,000**

Fried Olives

¥1,000

Clam Chowder

¥900

Garlic Baguette

¥500

Baguette (2 pcs)

¥300

FLATBREAD PIZZA



Boiled Whitebait and Kujo Leeks
¥3,200 Half / **¥1,800**



Shrimp and Lotus Root
¥3,200 Half / **¥1,800**

Quattro Formaggi with Honey

¥3,400

Half / **¥1,900**

Prosciutto, Arugula and Fresh Tomato

¥3,200

Half / **¥1,800**

M A I N



Olive-Fed Wagyu Sirloin Steak 120g

Wagyu Olive Beef Sirloin 120g

¥5,400

Today's Rare Cut 150g **¥5,900**

Ribeye 200g **¥8,000**

Fillet 150g **¥9,000**

Chateaubriand 150g **¥12,000**

※Limited quantity

Charcoal-Grilled Eel
with Ponzu and Wasabi **¥6,000**

Wagyu Olive Beef Stew **¥3,900**

Charcoal-Grilled
Local Chicken Thigh **¥2,900**

Pork Spare Ribs with
Mango Chutney Sauce **¥2,600**

Sea Bream and Clams Acqua Pazza **¥3,400**

Roasted Tasmanian Salmon
with Herb Butter Sauce **¥2,900**

Today's Fish Dish **¥2,900**

PASTA & RICE

Burrata Cheese and Cherry Tomato Pomodoro ¥2,300

Wagyu Olive Beef and Herb Ragout ¥2,300

Peperoncino with Various Shellfish and Lemon ¥2,900

4 kinds of Cheese and Baked Sweet Potato Cream Sauce ¥2,400

※ Rigatoni: Thick, tube-shaped short pasta used.

Meat Sauce and Eggplant Lasagna ¥2,400

Chef's Recommended Pasta ¥2,600

King Crab Paella ¥4,600



Sea Urchin, Salmon Roe
and Salt Paella

¥4,600

※It will take about 30 ~ 40 minutes.



Lobster Pasta
with Tomato Cream Sauce

¥7,600



Mushroom and
Dried Mullet Roe Peperoncino

¥2,400

D R I N K

A L C O H O L

Beer

- Asahi SUPER DRY Draft Beer **¥700**
Edium Bottle **¥700**
- Non-Alcoholic Beer
(Dry zero) Small Bottle **¥600**
- Peroni (Italy) Draft Beer **¥900**

Craft Beer from Kagawa Prefecture

- The Season of Tomorrow **Chef's Choice** **¥1,100**
A mellow taste with less hop bitterness
- Kokou **Chef's Choice** **¥1,100**
A fruit lager made with the luxurious
"Ohara Beni Wase" red mandarin oranges
from Sakaide, Kagawa Prefecture

Beer Cocktails

- Shandy Gaff **Chef's Choice** **¥900**
Draft Beer "Peroni" & Ginger ale
- Red Eye **Chef's Choice** **¥1,000**
Draft Beer "Peroni" & Tomato juice

Japanese Sake

- Kawatsuru Junmai "Sanuki Yoimai"
Glass **¥600**
Bottle **¥3,000**
- Ayakiku Daiginjo "Choyo"
Glass **¥1,000**
Bottle **¥3,600**

Sparkling Wine

- Valli Brut (Italy / Dry)
Glass **¥1,000**
Bottle **¥4,500**
- Champagne Veuve Clicquot (France / Dry)
Bottle **¥15,000**

White wine

- Monteribello Trebbiano
(Italy / Medium Dry) Glass **¥700**
- Soave (Italy / Medium Dry)
Glass **¥700**
Bottle **¥3,300**
- Vibra Bianca (Italy / Medium Dry)
Bottle **¥3,800**
- The Flower and the Bee (Spanish / Dry)
Bottle **¥4,500**

Red wine

- Monteribello Sangiovese
(Italy / Medium-bodied) Glass **¥700**
- Fiesta
(Spanish / Medium-bodied) Glass **¥700**
Bottle **¥4,000**
- Honoro Vera
(Spanish / Full-bodied) Bottle **¥4,000**
- Chateau Roque le mayne
(France / Full-bodied) Bottle **¥4,500**

DRINK

ALCOHOL

Cocktail

■ Aperol Spritz Chef's Choice	¥950	■ Cassis Soda	¥850	■ Cuba Libre	¥850
■ Aperol Morni	¥850	■ Madame Rose	¥850	■ Peach Soda	¥850
■ Lemon Sour	¥700	■ Gin and Tonic	¥850	■ Fuzzy Navel	¥850
■ Cassis Orange	¥850	■ Moscow Mule	¥850	■ Campari Orange	¥850
		■ Sol Cubano	¥850	■ Campari Soda	¥850

Non-Alcoholic Cocktail

■ Cassis Orange	¥800	■ Peach Soda	¥800	■ Mixed Berry Lemonade Chef's Choice	¥900
■ Cassis Soda	¥800	■ Fuzzy Navel	¥800	A soda with a fruity taste and the refreshing acidity of lemon	
■ Madame Rose	¥800				

Whiskey

■ Suntory Kakubin(Rock / Water / Soda)	¥650
■ Spicy Highball Chef's Choice Ginger aroma and Pepper	¥700

Shochu

■ Barley Shochu(Rock / Water / Soda)	¥650
■ Sweet Potato Shochu(Rock / Water / Soda)	¥650

SOFT DRINKS

■ Cola	¥600	■ Grapefruit juice	¥600	■ Oolong Tea	¥550
■ Ginger ale	¥600	■ Mango juice	¥650	■ San Pellegrino 500ml Sparkling Mineral Water	¥800
■ Orange juice	¥600	■ Grape juice	¥650		

DRINK & SWEETS

Selected Coffee

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| ■ Dark Roast Blend ¥650
Rich aroma with a deep,
full-bodied flavor | ■ Light Roast Blend ¥650
Gentle acidity with a bright,
elegant finish | ■ Cold brewed
iced coffee ¥600 |
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| ■ Café Latte (Hot•Ice) ¥700 | ■ Cappuccino (Hot•Ice) ¥700 | ■ Matcha Latte (Hot•Ice) ¥700 |
| ■ Café Mocha (Hot•Ice) ¥700 | ■ Seasonal Latte (Hot•Ice) ¥700 | ■ Earl Grey Tea ¥600 |
| ■ Caramel Latte
(Hot•Ice) ¥700 | ■ Espresso (Hot) ¥750 | ■ Iced Tea ¥600 |

ICE CREAM

Ice Cream

- Hokkaido Camembert Cheese
Ice Cream **¥700**
- Seasonal Ice Cream **¥300**

Soft Serve Ice Cream

- Hokkaido Milk Soft Serve
Ice Cream **¥500**
- Seasonal Soft Serve Ice Cream **¥500**
- Mixed Soft Serve Ice Cream **¥500**

PASTRY CHEF'S SPECIAL SWEETS



- Baked Cheesecake **¥700**
- Chestnut and
Algae Salt Tart **¥1,200**
- Financier **¥300**



MIKAYLA

BY THE SEA