

A decorative hexagonal frame with a solid gold border and a dotted green inner border. Three olive branches with green leaves and purple olives are placed around the frame: one in the top right, one in the bottom left, and one in the middle right.

Enjoy your special time
with special people

MIKAYLA

LUNCH
MENU



MIKAYLA

LUNCH MENU



Wagyu Olive Beef Sirloin 120 g

Wagyu Olive Beef
Sirloin 120g
¥5,400

Ribeye 200g **¥8,000**

Today's Rare Cut 150g **¥5,900**



Hamburger Steak

Choice of Sauce: Demi-glace Sauce,
Japanese Onion Sauce,
Yuzu Ponzu and Grated Radish

¥2,500

※It will take about 30 minutes.



Today's Fish Dish

¥2,900



Wagyu Olive Beef Stew
¥3,900

※Grilled Dishes and Beef Stew Include Baguette or Rice, Salad, and Soup.

※Rice can be Substituted with Boiled Broccoli.



Hamburger

Choice of Sauce : Teriyaki Sauce, Mexican Salsa Sauce,
Demi Sauce, BBQ Sauce

¥2,800

**Chef's
Recommended Pasta
¥2,600**

**Meat Sauce and
Eggplant Lasagna
¥2,400**



*Photos are for reference only.
Please ask our staff for details.

A LA CARTE

Farm Vegetable Salad	¥1,600
Deep Fried Shrimp Stick Spring Rolls	¥1,400
French Fries	¥900
Clam Chowder	¥900
Garlic Baguette	¥500
Baguette (2 pcs)	¥300
Rice	¥400



**Wagyu Roast Beef
and Avocado Salad
¥2,900**

FLATBREAD PIZZA



Shrimp and Lotus Root

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

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

**Prosciutto,
Arugula and Fresh Tomatoes
Half / ¥1,800**

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 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

- | | | |
|---|--|--|
| ■ 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 |
| | | |
| ■ 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