

The design features a large, tilted diamond shape formed by a solid gold line and a dotted blue line. Inside the diamond, the text is centered. At the top and bottom corners of the diamond, there are clusters of blue botanical illustrations, including ferns and small flowers. A horizontal line of seven small blue circles is positioned below the main title.

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

¥6,000

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<br>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

# MAIN



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

## ALCOHOL

## 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**



## D R I N K

## A L C O H O L

## 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

## S O F T D R I N K S

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

## 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