



Delicious food
and comfortable space

MIKAYLA

DINNER

MENU



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

SPECIAL MENU



Wagyu Olive Beef Sirloin 120g
¥5,400



Wagyu Olive Beef Stew
¥3,900



Charcoal Grilled Eel with Ponzu and Wasabi
¥6,000

S A L A D



Wagyu Roast Beef and Avocado Salad
¥2,900



Charcoal-Grilled Vegetables
Bagna Cauda
¥2,400

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

A L A C A R T E



Today's Seafood Carpaccio
¥1,800

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



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

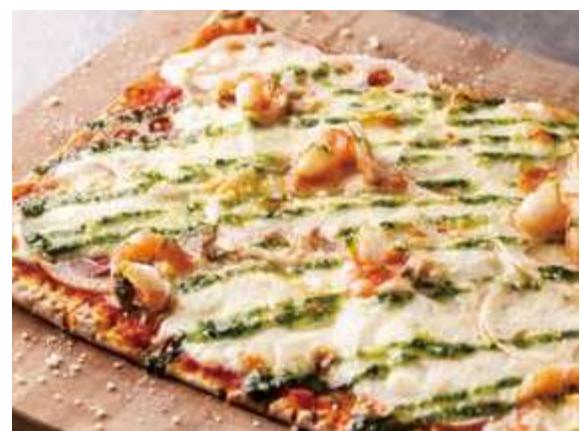
Garlic Baguette ¥500

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

A L C O H O L

Beer

- Asahi SUPER DRY

Draft Beer	¥700
Medium Bottle	¥700
- Non-Alcoholic Beer (Dry zero)

Small Bottle	¥600
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- Peroni (Italy)

Draft Beer	¥900
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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
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White wine

- Monteribello Trebbiano (Italy / Medium Dry)

Glass	¥700
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- Soave (Italy / Medium Dry)

Glass	¥700
Bottle	¥3,300
- Vibra Bianca (Italy / Medium Dry)

Bottle	¥3,800
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- The Flower and the Bee (Spanish / Dry)

Bottle	¥4,500
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Red wine

- Monteribello Sangiovese (Italy / Medium-bodied)

Glass	¥700
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- Fiesta (Spanish / Medium-bodied)

Glass	¥700
Bottle	¥4,000
- Honoro Vera (Spanish / Full-bodied)

Bottle	¥4,000
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- Chateau Roque le mayne (France / Full-bodied)

Bottle	¥4,500
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D R I N K

A L C O H O L

Cocktail

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

Non-Alcoholic Cocktail

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

Whiskey

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

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	
■ Orange juice	¥600	■ Grape juice	¥650	Sparkling Mineral Water	¥800

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