



NEW WAVE
JAPANESE CUISINE

MENU

EDAMAME

EDAMAME <i>Blanched edamame seasoned with maldon sea salt</i>	2.5
SPICY EDAMAME <i>Blanched edamame, pan-roasted in sesame oil & katsu chilli garlic sauce</i>	3
YUZU EDAMAME <i>Blanched edamame coated with fresh yuzu juice, sesame seeds & yuzu salt</i>	3.2

SOUPS

MISO SOUP <i>Miso base with firm tofu, spring onions & wakame seaweed</i>	3
YUZU KOSHU MISO SOUP <i>Miso base, spicy yuzu kosho, tofu, shiitake mushrooms, shimeji mushrooms, spring onions roots & white cabbage</i>	3.5
SPICY JAMBONG SOUP <i>Spicy miso & dashi base, green mussels, prawns, shrimps, scallops & baby squid</i>	6.5

SALADS

MIRAI SALAD <i>Mesclun baby salad, cherry tomatoes, sundried tomatoes, avocado, beetroot, carrots, white & red cabbage, orange tobiko, Osaki crabstick & garlic yuzu dressing</i>	7.5
LOBSTER SALAD <i>Cooked Omani lobster, lollo bionda lettuce & lemon soy dressing</i>	8.5
VEGAN SALAD <i>Mesclun baby salad, carrots, beetroot, cucumber, avocado, roasted sesame seeds with yuzu ginger sesame dressing</i>	5
BABY SPINACH SALAD <i>Blanched baby spinach seasoned with tosazu & roasted goma dressing, green beans & fried leeks</i>	5.5

TRADITIONAL TEMPURA

(All our tempura dishes are fried in soybean oil)

SHRIMP TEMPURA <i>Crispy prawn tempura style, served with tentsuyu sauce, daikon & ginger oroshi</i>	7
SPICY SOFT-SHELL CRAB <i>Crisp, soft-shell tempura style, mixed in tonka hoisin sauce, mixed baby leaf, togarashi & lemon</i>	7.5
SQUID KARAAGE <i>Baby squid, coated with spice herbs with jalapeño dressing & lime</i>	5.5
SHRIMP POPCORN <i>Fried shrimp mixed with spicy mayo, topped with crabsticks</i>	7.5
TUNA CRISPY RICE <i>Fried crispy rice, minced bluefin tuna mixed in chilli mayo, nagoya sauce, wasabi mayo, fresh black truffle & truffle oil</i>	7.5
SALMON CRISPY RICE <i>Fried crispy rice, minced salmon mixed in chilli mayo, nagoya sauce, wasabi mayo, fresh black truffle & truffle oil</i>	6.5
AGEDASHI TOFU <i>Crispy deep-fried tofu served with spring onions, ginger, daikon oroshi & tsuyu sauce</i>	5.8
SEASONAL VEGETABLES <i>Fried mixed vegetables tempura style served with veggie tentsuyo sauce daikon & ginger oroshi</i>	5.3

BAO BUNS

BEEF SHORT RIBS <i>8 hours of braised short ribs, red onions, pickled cucumber, green jalapeño & wasabi mayo</i>	7
CHICKEN KATSU <i>Crispy chicken katsu, tsuma salad, pickled white onions, green jalapeño & yuzu kosho mayo</i>	6
SHRIMP POPCORN <i>Shrimp popcorn tempura style mixed with spicy garlic mayo & crabstick</i>	6.5

SMALL BITES

BEEF TATAKI

Angus striploin in truffle & canola oil, seared in a high heat pan, served with onion ponzu, garlic chips, spring onions & ponzu dressing 7.4

BLUEFIN TUNA PIZZA

Bluefin tuna slices, crispy tortilla bread, ponzu mayo, red onion, truffle oil & mixed microgreens 14

SALMON PIZZA

Salmon slices, crispy tortilla bread, ponzu mayo, red onion, truffle oil & mixed microgreens 7

CHICKEN GYOZA

A mixture of grilled chicken gyoza with mixed vegetables, served with spicy ponzu dressing 5.8

WAGYU GYOZA

A blend of wagyu beef grade 7, mixed vegetables, topped with melted gouda cheese, fresh truffle, truffle oil & tamari spicy dressing 8

WAGYU SLIDER

Wagyu patty, loló bionde, red onion ring, gouda cheese, portobello mushrooms, caramelized onion in honey & yuzu koshu miso 10

BACON WAGYU SLIDER

Wagyu & bacon patty, beef bacon, anari cheese, served with teriyaki mayo 9.5

SPICY ANGUS SLIDER

Spicy Angus patty, red chili, gouda cheese, pickled cucumber, served with spicy mayo 8.5

TUNA CRISPY WONTON

Diced bluefin tuna, yuzu ponzu dressing, avocado salsa puree & spring onion 5.5

SALMON CRISPY WONTON

Diced salmon, creamy aji yuzu, green jalapeño, orange tobiko & cucumber salsa 5.5

SHORT RIBS CRISPY WONTON

Braised angus short ribs, fresh jalapeno & wasabi mayo 6

VEGETARIAN MENU

VEGETABLE NIGIRIS

SHIITAKE MUSHROOMS	3
AVOCADO	3
TOMATOES	3
CAPSICUM	3
EGG PLANT	3
ASPARAGUS	3

YASAI (VEGETABLES)

ASPARAGUS <i>Grilled jumbo, sweet white peanut sauce with mixed sesame seeds & lime</i>	7.5
AVOCADO <i>Grilled avocado served with sweet soy sauce, salt & lime</i>	5
SHIITAKE MUSHROOMS <i>Grilled shiitake mushrooms, sesame dressing & sesame seeds</i>	5.5
TENDERSTEM BROCCOLI <i>Tenderstem broccoli served with tamari balsamic dressing & roasted sesame seeds</i>	6.5
SWEET POTATO <i>Baked grilled sweet potato, confit garlic, shiso butter, salt & lime</i>	5.5
SWEET CORN <i>Grilled sweet corn, beef bacon, den miso, butter, togarashi, salt & lime</i>	6

VEGAN CLASSIC MAKI

AVOCADO <i>Avocado, Japanese rice & nori</i>	3.5
CUCUMBER <i>Cucumber, Japanese rice & nori</i>	3
OSHINKO <i>Oshinko, Japanese rice & nori</i>	3
SHIITAKE MUSHROOMS <i>Grilled shiitake, Japanese rice & nori</i>	4.5

All inclusive of 5% government levy +10% VAT | No service charge included

SUSHI BAR

SEAFOOD	NIGIRIS	SASHIMI
HAMACHI YELLOW TAIL	9	10.5
RED SNAPER	8	9
SHIMA AJI	9	10.5
HIRAME	9	10.5
SAKE	7	8
ISAKI	10.5	14
YTOYORI	9.5	11.5
BLUEFIN TUNA	12	14
YELLOW FIN TUNA	8	9
O-TORO	15	19
HOKKAIDO SCALLOP	8	8.5
UNAGI (EEL)	7	

USUZUKURI STYLE SASHIMI

(Choices of shiso or ponzu dressing)

RED SNAPPER	10.5
HIRAME	12
ISAKI	16
YTOYORI	14
SAKE (SALMON)	10

NEW WAVE SASHIMI

SALMON SHISO

Thin slices of salmon middle loin, served with shiso dressing, kizami wasabi & long green chilli 8.5

HAMACHI YELLOW TAIL JALAPEÑO

Thin slices of hamachi, served with yuzu soy dressing, kizami wasabi & long green chilli 10.5

SUZUKI TOGARASHI

Thin slices of seabass, served with togarashi soy dressing, dehydrated kumquat, pickled cucumber batonnet, shiso & red sorrel cress 9

CEVICHE

(Den miso yuzu dressing, fresh lime and shiso leaf)

ISAKI	14
YTOYORI	10
HIRAME	10.5
HAMMOUR	9.5
SAKE (SALMON)	9

NEW WAVE MAKI

WARRIOR <i>Chopped 12s soft shell crab, tempura bits, kewpie mayo, tobiko, spring onion & unagi sauce</i>	8
KARI KARI <i>Osaki kani kamaboko, crispy salmon skin, cucumber, spring onions, spicy & red yuzu kosho mayo</i>	7
TORI KATSU <i>Chicken panko steak, avocado, cucumber, togarashi, tempura bits, unagi sauce & honey mustard balsamic mayo</i>	7
YO ICHI <i>Salmon, prawn katsu, cream cheese, spring onions, orange tobiko, wasabi tobiko, spicy mayo & unagi sauce</i>	7
SPICY HAMACHI <i>Torched Hamachi, prawn katsu, topped with kimchi sauce, sriracha mayo & fresh green jalapeño</i>	9
SALMON KATSU <i>Salmon panko, avocado, cucumber, togarashi, tempura bits, wasabi tobiko & honey mustard balsamic mayo</i>	8
MIYAZAKI <i>Salmon, cream cheese, salmon skin, cucumber, wrapped with mango & ikura Hokkaido</i>	8
OTARU <i>Bluefin tuna, salmon, cucumber, avocado, salmon skin, with wasabi mayo & layu</i>	8.5

MAKI

ED HARDY

*Panko-crusted hammour, cucumber, avocado, sesame seeds
togarashi & honey balsamic mayo* 7

SHISO

Salmon, avocado, cucumber & shiso dressing 6

NAGOYA

*Salmon, avocado, cucumber, lettuce, kimichi sauce &
spicy mayo* 7.5

CHEF'S SPECIAL

*Yellowfin tuna, salmon skin, crispy unagi, shredded spicy
crab, unagi sauce & chilli layu (chilli oil)* 7

CLASSIC CALIFORNIA

Osaki crab stick, avocado, cucumber & orange tobiko 6

SPICY SALMON

*Chopped salmon mixed with sriracha mayo &
Nagoya mayo* 5.5

SPICY TUNA

*Chopped yellowfin tuna mixed with sriracha mayo &
Nagoya mayo* 6.5

ARABIAN

*Shredded Osaki crab stick, avocado, kewpie mayo &
chilli layu (chilli oil)* 5.5

CLASSIC MAKI

BLUEFIN TUNA

Bluefin tuna, Japanese rice & nori 9

SALMON

Salmon, Japanese rice & nori 5

OSAKI CRABSTICK

Osaki crab stick, Japanese rice & nori 3.5

EBI (PRAWN)

Cooked prawn, Japanese rice & nori 4.5

MAIN DISHES

Robata is short for ‘robatayaki’, which translates as ‘fireside cooking’ in Japanese cuisine. The cooking style refers to cooking over hot charcoal.

ANGUS TENDERLOIN <i>Angus tenderloin, shiitake mushrooms, eggplant, tender steam broccoli, sweet potato chips, lotus roots & teriyaki sauce</i>	22
CHICKEN BREAST SUPREME <i>Corn feed chicken breast supreme, eggplant, shiitake mushrooms, fresh ginger & teriyaki sauce</i>	14
SALMON <i>Salmon, teriyaki sauce & lime</i>	16
STRIPLOIN <i>Wagyu striploin Marble Score 7+ served with chanterelle mushrooms, spicy ponzu, wasabi dressing & teriyaki sauce</i>	39
TENDERLOIN <i>Wagyu tenderloin Marble Score 7+ served with mixed mushrooms in yuzu kosho glaze, burnt butter sauce & yuzu miso</i>	42
BLACK COD <i>24h marinated cod in den miso & grilled on the robata</i>	20
U10 PRAWNS <i>Grilled U10 prawns, spinach, mixed watercress & tamari miso glaze</i>	19
SUZUKI (SEABASS) <i>European seabass served with lemon butter sauce or shiso dressing</i>	18
ANGUS SHORT RIBS <i>8 hour slow cooked angus short ribs kalbi jim style, served with pine nuts & potato chips</i>	24
PAN-SEARED LOBSTER <i>Whole lobster, shimeji mushrooms & asparagus in spicy lemon garlic sauce served in fried glass noodles</i>	25

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