

Michiu

WELCOME TO MICHIU, WHERE JAPANESE ELEGANCE MEETS CHINESE CULINARY ARTISTRY IN AN UNFORGETTABLE DINING EXPERIENCE. OUR RESTAURANT OFFERS A REFINED FUSION OF TRADITIONAL JAPANESE AND CHINESE FLAVORS, WITH A CREATIVE TWIST THAT BRINGS EACH DISH TO LIFE. OUR CHEFS USE THE FINEST INGREDIENTS AND TECHNIQUES, CRAFTING PLATES THAT HONOR CLASSIC TRADITIONS WHILE EXPLORING INNOVATIVE COMBINATIONS. COMPLEMENTING OUR CUISINE IS AN EXTENSIVE SELECTION OF HIGH-END WINES, CAREFULLY CURATED TO ENHANCE EACH FLAVOR AND ELEVATE YOUR MEAL. AT MICHIU, WE INVITE YOU TO INDULGE IN A LUXURIOUS AMBIANCE, ATTENTIVE SERVICE, AND A MENU THAT CELEBRATES THE FINEST IN JAPANESE-CHINESE FUSION.

SASHIMI & COLD DISHES

OUR SASHIMI AND COLD DISHES SHOWCASE THE PURITY AND FRESHNESS OF PREMIUM SEAFOOD, PREPARED WITH THE ELEGANCE AND PRECISION OF JAPANESE TECHNIQUES. EACH DISH BRINGS OUT THE NATURAL FLAVORS OF THE FINEST CUTS, ENHANCED BY SUBTLE, INNOVATIVE TOUCHES.

SASHIMI MORIAWASE

ASSORTMENT OF FRESH PIECES OF FISH 12 PCS | 16 PCS

SASHIMI 4PCS

SALMON OR TUNA

SASHIMI HAMACHI 4PCS

KINGFISH

TORO 4PCS

FATTY BLUEFIN TUNA

MICHIU CEVICHE

KINGFISH, MANGO, CAVIAR, IKURA, PONZU

25

TORO TARTARE

BLUEFIN TUNA TARTARE, SEA URCHIN SAUCE

OCEAN JADE OYSTERS 4PCS

FRESH OYSTER, IKURA, YUZU FOAM, PONZU

GRILLED LOBSTER SALAD

LOBSTERTAIL, GREEN SALAD, AVOCADO

BEIJING DUCK SALAD

DUCK, GREEN SALAD, BLACK BERRY, BALSAMICO, YUZU OIL

AVOCADO SALAD ^(V)

AVOCADO, MANGO, TOMATO, WASABI DRESSING

MICHIU GYU

THINLY SLICED RAW BEEF, INDIAN PAPPADUM CRACKER, TRUFFLE MAYONNAISE

DIMSUM & HOT BITES

EXPLORE THE WARMTH OF OUR DIMSUM AND HOT BITES, A PERFECT FUSION OF EAST ASIAN COMFORT FOOD WITH A CONTEMPORARY TWIST. EACH BITE-SIZED DISH IS CRAFTED TO DELIVER BOLD FLAVORS, BALANCING TRADITION WITH MICHU'S SIGNATURE CREATIVITY.

EDAMAME/-SPICY ^(V)

SOYBEAN, SEA SALT OR CHILI SAUCE

KARAAGE CHICKEN

CRISPY CHICKEN, HONEY GOCHUJANG

YAKITORI CHICKEN 2PCS

CHICKEN SKEWERS, TERIYAKI SAUCE

KUSHI GYU 2PCS

BEEF TENDERLOIN SKEWERS, BLACK PEPPER SAUCE

IMPERIAL SIU MAI 4PCS

CHICKEN, SCALLOP, TOBIKO

WAGYU GYOZA 4PCS

WAGYU BEEF, TRUFFLE, PONZU

GYOZA 4PCS

CHICKEN, SPRING ONION, PONZU

HA CHUN KUEN 2PCS

SPRINGROLL, SHRIMP, SWEET CHILI SAUCE

HARMONY QUARTET DUMPLINGS 4PCS

SEA URCHIN, TOBIKO, SHRIMP

GOLDEN SCALLOP & FOIE GRAS SPHERE 2PCS

FOIE GRAS, CRISPY SCALLOP, LEMON GEL

TRICOLORE HA KAU 4PCS

SHRIMP DUMPLINGS, XO SAUCE

TEMPURA HA 4PCS

CRISPY SHRIMP, TEMPURA BATTER AND DAIKON DASHI

STEAMED OYSTER 4PCS

OYSTER, BLACK BEAN

STEAMED SCALLOP 2PCS

SCALLOP, VERMICELLI, GARLIC

MICHU SCALLOP GRATIN 2PCS

SCALLOP, COGNAC HOLLANDAISE, TOKIBO

VEGA DIMSUM ^(V) 4PCS

TOFU, EGG, CHIVES

CREATIVE SUSHI ROLLS

OUR SUSHI ROLLS FUSE AUTHENTIC JAPANESE TECHNIQUES WITH GLOBAL FLAVORS. FROM CLASSIC ROLLS TO INNOVATIVE COMBINATIONS LIKE TRUFFLE WAGYU AND SPICY KIMCHI, EACH ROLL OFFERS A UNIQUE FUSION EXPERIENCE

SPICY DYNAMITE ROLL 4PCS

W/ SALMON OR TUNA, KATAIFI CRUNCH, SPRING ONION, KIMCHI SAUCE

BEEF SZECHUAN ROLL 4PCS

TORCHED BEEF, SZECHUAN PEPPER, GARLIC CHIPS

SPIDER ROLL 4PCS

W/ SHRIMP OR SOFT-SHELL CRAB, CUCUMBER, AVOCADO

DRAGON ROLL 4PCS

JAPANESE SMOKED EEL, CRAB, CUCUMBER, AVOCADO

TRUFFLE WAGYU ROLL 4PCS

WAGYU BEEF, KATSU BEEF, TRUFFLE SAUCE

MICHIU ROLL 4PCS

SALMON, TUNA, CUCUMBER, AVOCADO, TOBIKO

BEIJING DUCK ROLL 4PCS

ROAST DUCK, CUCUMBER, SPRING ONION, HOI SIN SAUCE

CREATIVE SUSHI ROLLS

ROYAL SNOW CRAB ROLL 4PCS

SNOW CRAB, AVOCADO, CUCUMBER, TOBIKO, MAYONNAISE

SPICY CHICKEN ROLL 4PCS

SPICY CRISPY CHICKEN, SESAME SAUCE

CRISPY CHICKEN WASABI ROLL 4PCS

CRISPY CHICKEN, WASABI MAYONNAISE

BLACK PEPPER TUNA 4PCS

SPICY TUNA, TUNA TARTARE

SALMON SKIN ROLL 4PCS

SALMON, SALMON SKIN, AVOCADO, CUCUMBER, SHICHIMI TOGARASHI

WASABI SCALLOP ROLL 4PCS

CRISPY SCALLOP, WASABI MAYONNAISE

CRISPY TOFU ROLL 4PCS

CRISPY TOFU, EGG, PLUM SAUCE

WAKAME ROLL 4PCS

JAPANESE SEAWEED, SEAWEED SAUCE

MICHIU NIGIRI BITES

EXPERIENCE SUSHI IN BITE-SIZED PERFECTION WITH OUR MICHIU NIGIRI BITES. THESE DELICATE CREATIONS ARE CRAFTED TO DELIVER A QUICK YET FLAVORFUL TASTE OF OUR FUSION STYLE, BLENDING TRADITIONAL NIGIRI ELEMENTS WITH GLOBAL INFLUENCES IN EVERY BITE.

CRISPY TUNA OR SALMON 4PCS

SPICY TUNA OR SALMON TARTARE, CRISPY RICE

CRISPY SHRIMP 4PCS

MANGO MAYONNAISE

SAKE FLAMBE 2PCS

TORCHED SALMON, CURRY, CARAMELIZED BROWN SUGAR

GRILLED BEEF 2PCS

BLACK GARLIC

UNAGI NIGIRI 2PCS

JAPANESE EEL

WAGYU NIGIRI 2PCS

WAGYU BEEF, BLACK GARLIC, CAVIAR

TORO NIGIRI 2PCS

TORO TUNA, CAVIAR

FOIE GRAS MICHIU STYLE 2PCS

FOIE GRAS, BEEF, CRISPY RICE, TRUFFEL SAUCE

CRISPY BEEF SANDO 2PCS

CRISPY RICE SANDWICH, BEEF, TERIYAKI SAUCE

CRISPY SAKE SANDO 2PCS

CRISPY RICE SANDWICH, SALMON, TERIYAKI SAUCE

ROBATA GRILL

MICHIU'S MAIN PLATTERS SHOWCASE THE BEST OF JAPANESE FUSION, PREPARED OVER OUR JAPANESE CHARCOAL GRILL, COMBINING PREMIUM INGREDIENTS WITH CREATIVE SAUCES AND TECHNIQUES. INDULGE IN DISHES THAT BALANCE TRADITION WITH INVENTIVE GLOBAL INFLUENCES.

USUYAKI

SLICED NEW YORK STRIP STEAK, ENOKI MUSHROOMS

GRILLED FILET MIGNON

FILET MIGNON, GARLIC SAUCE

BEEF TATAKI

SEARED BEEF, ONION, PONZU

KOREAN STEAK

RIBEYE, KOREAN BBQ SAUCE

WAKATORI

GRILLED CHICKEN, TERIYAKI

IBERICO CHA SIU

SPANISH PORK, CHINESE BBQ

GRILLED SAKE

SALMON, TERIYAKI SAUCE

SEABASS

W/ SZECHUAN SAUCE

BLACK COD

MISO MARINATED

SIGNATURE

MICHIU'S SIGNATURE DISHES SHOWCASE THE BEST OF MODERN ASIAN FUSION AND EXQUISITE ASIAN CUISINE.
EACH CREATION BLENDS TRADITION AND INNOVATION, FEATURING BOLD FLAVORS,
PREMIUM INGREDIENTS AND ARTISTIC PRESENTATION

CHICKENWRAPS 3 PCS

CHICKEN, LETTUCE LEAF, CHILI

WAGYU BEEF

JAPANESE A5 WAGYU FILET (150GRAM)

RACK OF LAMB 4PCS

WOK SEARED LAMB RACKS, BLACK PEPPER SAUCE

BEIJING DUCK CRÊPES

ROAST DUCK, RICE PANCAKE, HOI SIN SAUCE

5-SPICE SHRIMP

CRISPY SHRIMP, CHILI, CHINESE 5-SPICE

5-SPICE CHICKEN

CRISPY CHICKEN, CHILI, CHINESE 5-SPICE

SZECHUAN BEEF

BEEF, SPICY SZECHUAN SAUCE, PEPPER

FOH NAM

CRISPY PORK BELLY, HOI SIN SAUCE

HONGKONG LOBSTER

'HONGKONG' STYLE W/ TRADITIONAL SPICES, GARLIC, CHILI & CRUMBS
(DAILY PRICE)

GINGER SOLE

SOLE FILLET (500GR), GINGER, SPRING ONION

SIDES | VEGETABLES

KAI LAN

ASPARAGUS BROCCOLI, GARLIC

SEASONAL VEGETABLE

MIXED VEGETABLES, GARLIC

SOBA NOODLES

W/ BEEF OR SHRIMP, TERIYAKI SAUCE

FRIED RICE

EGG, VEGETABLES, RICE

CHOW MEIN

EGG, VEGETABLES, NOODLES

STEAMED RICE

MICHIU TASTING MENU

ONLY AVAILABLE AS A CHOICE FOR THE WHOLE TABLE

PREMIUM

6 COURSE

SIGNATURE

7 COURSE

OMAKASE SUSHI

6 COURSE

DESSERT

END YOUR MEAL WITH A FUSION OF SWEET FLAVORS. OUR DESSERTS COMBINE TRADITIONAL JAPANESE INGREDIENTS WITH MODERN TWISTS, OFFERING A DELIGHTFUL FINISH TO YOUR DINING EXPERIENCE.

MILLE-FEUILLE

PUFF PASTRY, VANILLA ICE CREAM, YUZU CREAM, FRESH FRUIT

VERY CHOC COMET

DARK CHOCOLATE, HOME MADE CHOCOLATE ICE CREAM, HOT CHOCOLATE SAUCE

SALTED CHOCOLATE LAVA CAKE

CHOCOLATE LAVA CAKE, CARAMEL SOY SAUCE

CRÊPE DE POMMES

FRENCH PANCAKE, CARAMELIZED APPLE, COINTREAU

STRAWBERRY CHEESECAKE

STRAWBERRY, CHEESECAKE, STRAWBERRY COULIS

YUZU CRÈME BRULÉE

JAPANESE CITRUS, CUSTARD, CARAMELIZED SUGAR

AIKURIMU MICHU

ICE CREAM

ASK FOR OUR FLAVOURS