

MUNI

Chef's tasting menu

\$99 per person



Edamame

steamed edamame with sea salt
or Muni's spicy sauce

Crab dumpling

crab dumpling with crab dressing

Avocado salad

avocado & mixed herb salad with lime dressing

Suzuki yuzu truffle

thinly-sliced sea bass with yuzu truffle dressing



Jumbo black tiger prawn tempura

fried black tiger prawns & ten-tsyu sauce

Sashimi platter

4 kinds of fresh fish, chef's choice



Rib-eye

grilled rib-eye, wasabi dressing & butter mushroom

OR

Chilean sea bass

grilled Chilean sea bass, yuzu jalapeño dressing & herb salad

King crab kamameshi

rice hot pot with king crab & wasabi tobiko



Fruit platter

fresh seasonal fruit & handcrafted ice cream

MUNI

<i>Starter</i>		<i>Temaki</i>	
<i>Miso soup</i>	<i>\$4</i>	<i>Salmon temaki</i>	<i>\$12</i>
<i>Edamame salt/spicy</i>	<i>\$6.5</i>	<i>Tuna temaki</i>	<i>\$13</i>
<i>Crab dumpling</i> crab, crab dressing	<i>\$15</i>	<i>Hamachi temaki</i>	<i>\$13</i>
<i>Suzuki fennel salad</i> crispy potato Myoga & fennel salad	<i>\$15</i>	<i>Lobster tempura temaki</i>	<i>\$16</i>
<i>Tuna tataki</i> Xo sauce, bamboo shoots	<i>\$16</i>		
<i>A5 Wagyu beef tataki</i> truffle sauce	<i>\$35</i>		
<i>Hamachi truffle</i> truffle & yuzu truffle dressing	<i>\$21</i>		
<i>Suzuki yuzu truffle</i> truffle & yuzu truffle dressing	<i>\$17</i>		
<i>Yuzu scallops, 2pcs</i> grilled scallops, Shiso, homemade yuzu mayo	<i>\$16</i>		
<i>Fresh oysters</i> served by the dozen	<i>Each \$2</i>		
<i>Tempura</i>		<i>Robata</i>	
<i>Jumbo black tiger prawn</i>	<i>\$21</i>	<i>Pork ribs, full rack</i> sweet chili sauce & cashew nuts	<i>\$32</i>
<i>Vegetable</i>	<i>\$12</i>	<i>Rib-eye, 8oz</i> wasabi dressing & butter mushroom	<i>\$36</i>
<i>Rock shrimp</i>	<i>\$15</i>	<i>Yuzu miso black cod</i> yuzu miso sauce	<i>\$36</i>
<i>Lobster tail tempura</i>	<i>\$20</i>	<i>Chilean sea bass</i> Arima sansho dressing & herb salad	<i>\$35</i>
		<i>Giant prawns, 3pcs</i> yuzu kosho sauce	<i>\$78</i>
		<i>King crab legs</i> pine tree butter & seasonal veg	<i>\$86</i>
		<i>Wagyu two-ways</i> A5 Hokkaido wagyu beef served with wagyu miso & pickled mushrooms	<i>\$120</i>
		<i>Salad</i>	
		<i>Avocado salad</i> mixed herb salad & lime dressing	<i>\$13</i>
		<i>Spinach salad</i> Goma dressing	<i>\$11</i>

MUNI

<i>Side</i>		<i>Maki</i>	
<i>Broccolini</i> grilled broccoli & butter shiso dressing	<i>\$13</i>	<i>Fried salmon & prawns rolls</i> <i>8pcs</i> avocado, sweet soy sauce	<i>\$24</i>
<i>Sweet corn</i> grilled sweet corn & butter ponzu	<i>\$11</i>	<i>King crab California roll</i> <i>5pcs</i> king crab, cucumber & avocado	<i>\$18</i>
<i>Veggie truffle kamameshi</i> vegetables & truffle butter	<i>\$24</i>	<i>Hamachi roll</i> <i>8pcs</i> yellowtail, avocado, spicy tuna & sesame with salmon tartare on top	<i>\$19</i>
<i>King crab kamameshi</i> wasabi tobiko	<i>\$26</i>		

<i>Sushi</i>			
<i>Sushi set</i> 6 kinds of sushi and Hamachi roll	<i>\$42</i>	<i>White fish tempura roll</i> <i>8pcs</i> white fish tempura, avocado & pine tree butter, Yuzu powder	<i>\$22</i>
<i>3 kinds of sashimi</i> <i>chef's choice</i>	<i>\$32</i>	<i>Prawn & scallop roll</i> <i>8pcs</i> prawn tempura, cucumber & wasabi-sweet soy sauce with seared sliced scallop on top	<i>\$24</i>
<i>SASHIMI (3pc) or NIGIRI (2pc)</i>			
<i>Salmon</i>	<i>\$10</i>		
<i>Maguro (tuna).</i>	<i>\$12</i>	<i>Lobster tempura roll</i> <i>10pcs</i> mixed herbs & ume mayo	<i>\$24</i>
<i>Hamachi (yellowtail)</i>	<i>\$13</i>		
<i>Botan ebi (prawn)</i>	<i>\$16</i>	<i>Avocado cucumber roll</i> <i>6pcs</i>	<i>\$10</i>
<i>Chu-toro fatty tuna</i>	<i>\$14</i>		
<i>O-toro fatty tuna</i>	<i>\$15</i>		

Dessert

Fruit platter
small \$18 / medium \$28 / large \$38
fresh seasonal fruit & ice cream

Handcrafted ice cream
1 scoop \$5
3 scoop \$12