

for allergen info please ask your server

We can not guarantee that produce has not come into contact with nuts

°vegan option ^turbocharge + 1

## かみ傷

## street bites

chicken karaage	6 / 8
Japanese fried chicken + spicy bbq + Japanese mayo	small / large
gyoza dumplings	5 / 6 / 7
chicken / pork / veg / veg + spinach	3 / 5 / 7 pieces
wakame salad	5
seaweed in a soy and sesame dressing	
edamame°	4
steamed young soy beans in the pod, sprinkled with sea salt	
kimchi°	4
spicy chinese cabbage fermented in chilli and ginger	
furikake fries	4.5
skin on fries tossed in seaweed, chilli & garlic with a sweet honey and oyster glaze (+ spicy pork & 2)	
agedashi deep-fried tofu	4.5
silken tofu fried in a light batter, light vinegary soy dressing topped with ginger and spring onion. add bonito flakes - 50p (non-vegan)	

## 手羽先

## tebasaki wings

sweet soy & sesame	two four
chicken wings in a sweet soy glaze with sesame sauce sprinkled in white sesame seeds	4 / 6
yuzu pepper	4 / 6
chicken wings in a tangy, citrus glaze with sesame sauce sprinkled in white sesame seeds	
'aki-oni' red demon	4 / 6
chicken wings dipped in extra fiery hot sauce sprinkled in black sesame seeds	
salt and chilli	4 / 6
served with a lime wedge	

## ご飯料理

## rice dishes

pork katsu curry	12
pork fillet, coated in a light and crispy panko served on rice, topped with Japanese curry, pickled daikon and spring onion	
chicken katsu curry	12
chicken thigh, coated in a light and crispy panko served on rice, topped with Japanese curry, pickled daikon and spring onion	
sweet potato katsu curry°	10
sweet potato, coated in a light and crispy panko served on rice, topped with Japanese curry, pickled daikon and spring onion	
chashu don	11
pork belly, served on rice topped with spring onion and pickled daikon	
kimchi don°	9
our spicy chinese cabbage on sticky rice with pickled daikon and spring onion	

## ラーメン

## ramen

tonkotsu	half full
creamy tonkotsu pork broth with ramen noodles, chashu pork, marinated kikurage mushrooms, spring onions and nori seaweed	7.5 / 14
miso black	7.5 / 14
rich tonkotsu ramen with a miso base, supercharged with mayu burnt garlic oil, chicken breast, crispy fried garlic, kikurage mushrooms, spring onion and nori	
tantanmen / veg tantanmen° ^	7.5 / 14
spicy sesame based ramen topped with spicy ground pork or spicy ground veg protein, threaded spring onion, pak choi, chilli oil and angel hair chilli	
veg ramen°	7.5 / 14
our own vegetarian ramen topped with pak choi, kikurage mushrooms, sweet potato, nori seaweed, spring onions, beansprouts, mayu garlic oil and crispy garlic chips	
'aki-oni' red demon ramen° ^	7.5 / 14
extra spicy miso broth topped with pork, spring onion, beansprouts and chillies (veg option available with kimchi)	

## 余分な

## extras

chashu pork belly	3	spicy ground pork	2.5
aji-tama soft-boiled egg	2.5	spicy ground tvp°	2
kikurage mushrooms	1.5	kaedama extra noodles	2
nori seaweed	1.5	crispy fried garlic	1
kimchi	2.5	spring onions	1
mayashi bean sprouts	1	mayu burnt garlic oil	1
Japanese curry sauce	2	steamed rice	2

## デザート

## desserts

apple gyoza	4
with a choice of Japanese miso butterscotch sauce. Add choice of matcha, black sesame or vegan vanilla +1.5	
ice cream	3
two scoops of our specialty ice cream choose from matcha, black sesame or vegan vanilla additional scoop +1.5	

GLASGOW

# MIKAKU

JAPANESE IZAKAYA DINING

MIKAKU is a Japanese Izakaya style restaurant, designed to let you share and enjoy many different dishes while drinking and catching up with friends, family, or whomever you deem *good company!* At an Izakaya, most items on the menu are portioned to a smaller size so you can enjoy multiple dishes *together*.

So don't be afraid to try something different and order more items as you go!

**In true Izakaya style, all dishes will arrive when they are ready**

前向きだね

お腹減った



www.mikaku.co.uk