

HOT APPETIZER: (SE,CE,EG,SO,LU,SF)

SALTED EDAMAME(V).....	4
SPICY EDAMAME(V).....	4
SEAWEED SALAD.....	4.5
MIO SPECIAL SPICY WINGS (5 PIECES).....	7.5
TERIYAKI GLAZE WINGS (5 PIECES).....	7.5
HOME MADE JAPANESE KARAGE.....	7
CRISPY PEPPER SQUID.....	8
PRAWN TEMPURA(4PIECES).....	8
SOFT SHELL CRAB TEMPURA.....	9.5
PRAWN KATSU(4PIECES).....	7.5
NASU DENGAKU (MISO AUBERGINE 4 PIECES)...	6.5
CHICKEN GYOZA(4PIECES).....	6.5
SHRIMP GYOZA(4PIECES).....	6.5
VEGETARIAN GYOZA(4PIECES)(V).....	5.5

MAIN COURSES:

KATSU CURRY DISHES: Deep Fried Breaded chicken, prawn or Vegetable served with Rice, Curry Sauce and Pickle. (CE,SE,DA,SF,SO,EG)

CHICKEN KATSU CURRY	13
PRAWN KATSU CURRY	14
VEGETABLE KATSU CURRY(V).....	12

GRILL/STIR FRY AND TERIYAKI DISHES: Grilled and Stir-fried Served with Steamed Mix Vegetables, rice And Home Made Teriyaki or Curry Sauce. (CE,SE,DA,SF,SO)

CHICKEN TERIYAKI.....	13
RIB-EYE TERIYAKI BEEF(150GRAMS).....	17
SALMON TERIYAKI(150GRAMS).....	15.5
RIB-EYE GARLIC BEEF (150GRAMS)WITH CURRY AND RICE).....	18.5
CREAMY COCONUT SEA FOOD TOBAN-YAKI.....	15
SHIITAKE MUSHROOM TERIYAKI (V).....	14



JAPANESE STREET FOOD & RAMEN BAR

MIO SIGNATURE ROLLS: (SE,CE,SF,SO,EG)

SWEET MANGO AND SHRIMP DRAGON ROLL 8 PIECES (Inside the roll filled with shrimp tempura, snow crab, avocado, spring onion, cucumber and outside topped with sweet mango, jalapeno and spicy mango sauce) 16

MIO CHEF SPECIAL ROLL 6 PIECES (Inside the roll filled with different types of fish, avocado, cucumber, chives, green orange tobiko and outside seaweed, cucumber, and chefs special sauce).....16

RIB-EYE CHEESE BEEF DRAGON ROLL 8 PIECES (Inside the roll Filled with shrimp Tempura, avocado, asparagus and outside the roll topped with seared beef rib-eye, cheese and Special Sauce.....16

TRUFFLE TUNA DRAGON ROLL 8 PIECES (inside the roll filled with Snow crab, avocado, cucumber, chives and outside the roll topped with seared truffle tuna and special truffle sauce.....16

UNAGI DRAGON ROLL 8 Pieces (Inside the roll filled with shrimp tempura, cucumber, spring onion and outside topped with grilled eel, avocado and homemade unagi sauce).....15

RAINBOW ROLL 8 Pieces (Inside the roll filled with snow crab, avocado, spring onion and outside topped with salmon, tuna, sea bass and fish eggs16

Volcano Roll 8 Pieces: (Inside the roll filled with shrimp tempura and snow crab, outside topped with crispy crumb, tobiko, dry chili and chef special sauce)16

SALMON PANKO ROLL 8 PIECES (Inside the roll filled with cooked salmon, avocado, Philadelphia cheese, spring onion and outside topped with crispy crumbs, spicy mayo sauce and unagi sauce)14

SALMON DRAGON ROLL 8 PIECES (Inside the roll filled with shrimp tempura, avocado, spring onion, cucumber and outside topped with seared salmon, spicy mayo sauce and unagi sauce).....14

SPIDER ROLL 6 PIECES (Inside the roll filled with soft shell crab tempura, avocado, spring onion, asparagus, orange tobiko and outside topped with spicy mayo and unagi sauce)15

VEGETARIAN SPECIAL ROLL 6 PIECES (Inside the roll filled with , avocado, spring onion, cucumber, asparagus, mix salad and pickle radish)12

JAPANESE RAMEN

ALL RAMEN COMES WITH FISH CAKE, MIX VEGETABLES, CHILLI OIL, EGGS, JAPANESE PICKLE, CRISPY ONION, SESAME SEEDS AND MAIN TOPPING.

CHICKEN RAMEN	12.5
BEEF RIB-EYE	15
BEEF CURRY	15
SHIITAKE MUSHROOM	13
MIX SEAFOOD RAMEN (SPICY/WITHOUT SPICY).....	15

DESSERT

CHOCOLATE MOCHI (2PIECES).....	5.5
COCONUT MOCHI (2PIECES).....	5.5
MANGO MOCHI (2PIECES).....	5.5
CHEESE CAKE.....	7
CHOCOLATE FUDGE CAKE.....	7
MACCHA GREEN TEA ICE CREAM.....	6.
BLACK SESAME ICE CREAM.....	6
DESERT PLATTER(TWO TYPES OF MOCHI, CHEESE OR FUDGE CAKE, TWO SCOOPS ICE CREAM).....	15

SIDE DISHES AND SAUCES:

RICE (SUSHI/PLAIN).....	4.00/3.00
TERIYAKI/SPICY MAYO/SWEET CHILI/CURRY SAUCE.....	2.00/2.00/2.00/2.90

JAPANESE GIN SPECIALS

(ALL GINS 50ML & SERVED WITH SCHWEPPE'S TONIC WATER)

ROKU GIN WITH LEMON AND TONIC WATER.....	£9.5
AKORI CHERRY GIN WITH STRAWBERRY, MINT & TONIC WATER	£9.5
35 EAST HYOGO GIN WITH LINDEN LEAF & TONIC WATER	£9.5
MOON CHERRY GIN WITH LINDEN LEAF & TONIC WATER	£9.5

MIO

Y A T A I
(🍣) (🍜) (🍷)

JAPANESE STREET FOOD & RAMEN BAR

NIGIRI: 2 PIECES RICE BALL TOPPED WITH DIFFERENT TYPES OF FISH OR VEGETABLES.

SALMON (SAKE)	5.5
TUNA (MAGURO)	6.5
SEARED SALMON	6
SEARED TUNA	6.5
YELLOWTAIL (HAMACHI)	7
SEA BASS (SUZUKI)	7
SCALLOP (HOTATEKAI)	7
SHRIMP	6
IKURA	10
EEL	7
MIO NIGIRI SELECTION (SALMON, TUNA, SEARED SALMON, SEARED TUNA, YELLOWTAIL, SEA BASS, SHRIMP, SCALLOP, IKURA)	25

SASHIMI: 3 PIECES OF THICK CUT DIFFERENT TYPES OF FISH SERVED WITH DIKON OR SEAWEED.

SALMON (SAKE)	6.5
TUNA (MAGURO)	8
SEARED SALMON	7.5
SEARED TUNA	8.5
YELLOWTAIL (HAMACHI)	8.5
SEA BASS (SUZUKI)	8.4
SCALLOP (HOTATEKAI)	8.5
EEL	8
SHRIMP	8
IKURA (2 PIECES GUNKAN)	10

SASHIMI PLATTE:

MIO SMALL SASHIMI SELECTIO (2 PIECES OF EACH: SALMON, TUNA, YELLOWTAIL AND SEABASS)

MIO LARGE SASHIMI SELECTION (2 PIECES OF EACH: SALMON, TUNA, YELLOWTAIL, SEA BASS, SCALLOP, SHRIMP AND IKURA)

.....18

.....35

HOSOMAKI: 6PIECES OF SMALL MAKI SEAWEED OUTSIDE

SALMON	6.5
TUNA	7
YELLOWTAIL AND SCALION	7.5
SCALLOP AND TOBIKO	7.5
AVOCADO	5.00
CUCUMBER	5.00
ASPARAGUS	5.50

URAMAKI: 8PIECES OF INSIDE OUT ROLL COMES WITH FISH AND DIFFERENT TYPES OF VEGETABLES

SALMON AND AVOCADO	7.5
TUNA AVOCADO	9.5
SPICY TUNA TARTAR AND MIX VEGETABLES	12
SPICY SALMON TARTAR AND MIX VEG.....	11
CALIFORNIA SNOW CRAB AND MIX VEG.....	13

EEL AND CUCUMBER	12.5
SHRIMP TUMPURA AND MIX VEGETABLES	10
AVOCADO AND CUCUMBER	6.50

TATAKI AND CARPACHO: (SE,CE,)

TRUFFLE TUNA TATAKI (SEARED TUNA SLICES SERVED WITH SALSA SALAD AND HOMEMADE TRUFFLE PONZU SAUCE)

.....14.5

YELLOWTAIL CARPACHO (YELLOWTAIL SLICES SERVED WITH SALSA SALAD, JALAPENO AND HOMEMADE TRUFFLE PONZU SAUCE)

.....16.00

TARTARE: (SE,CE,)

TUNA TARTARE (SERVED WITH AVOCADO, IKURA, TOBIKO AND TRUFFLE PONZU SAUCE)

.....16.5

YELLOWTAIL TARTARE (SERVED WITH AVOCADO, IKURA, TOBIKO AND TRUFFLE PONZU SAUCE)

.....17.5

TEMAKI/HANDROLL: SERVED WITH DIFFERENT TYPES OF FISH AND MIX VEGETABLES. SALMON AVOCADO

ALMON AVOCADO	7
SPICY SALMON	7
SPICY TUNA	8.5
SNOW CRAB AVOCADO	9.5
EEL CUCUMBER	9
SCALLOP TOBIKO	9
YELLOWTAIL SCALLION	9
SHRIMP TEMPURA AVOCADO	8
CUCUMBER AND AVOCADO	5.5
VEGAN SPECIAL	8.5

MIO DRINKS MENU

TEAS

JAPANESE GREEN TEA	2.5
JAMINE GREEN TEA	2.5

SOFT DRINKS

COKE/ DIET COKE 330ML	3
JAPANESE YUZU PEAR/ YUZU CUCUMBER 330M	3
STILL/SPARKLING WATER 330ML	3

MOCKTAILS

PASSION FRUIT MARTINI(PINEAPPLE JUICE,PASSION FRUIT&VANILLA SYRUP)	7.5
BANZAI VIRGIN KIWI MOJITO (KIWI,MINT,LIME, SODA).....	6.5

MIO DRINKS MENU

COCKTAILS

NEGRONI	9
APEROL/CAMPARI SPIRITZ	9
PINK WAKABAYASHI (CHILLI, STRAWBERRY,GIN,LIME)	9
TROPIC THUNDER (WHISKEY,AMARETTO,PINAPPLE JUIC)	9
STRAW BERRY PANIC (VODKA, VERMOUTH, STRAWBERRY)	9

BEERS

ASAHI HALF PINT/ PINT	£4 / £6
KIRN ICHIBAN 33CL	£4.5

WHITE WINES

AMARU TORRONTES, EL ESTECO , ARGENTINA 2018	175ML £7 BOTTLE £24
COLOMBIA VALEY, RIESLING CHATEAU ST. MICHELE, USA 2018	BOTTLE £28

RED WINES

PINOT NOIR,LES MOUGEOTTES FRANCE 2019	175ML £7 BOTTLE £24
GAMAY DE TOURAINE FRANCE2018.....	BOTTLE£28

ROSE WINES

RIOJA ROSE RAMON BILBAO SPAIN 2019	175ML £7 BOTTLE £25
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SAKE

AKASHI-TAI HONJOZO GENSHU 10CL.....	£10
AKASHI-TAI HONJOZO GENSHU 30CL/ 70CL	£25/£35
AKASHI-TAI JUNMAL GINJO SPARKLING 30CL	£30

SPIRITS

HAKU JAPANESE VODKA 25CL 43%.....	£6.5
JAPANESE SUNTORY WHISKEY 25CL 43%	£6.5
YAMAZAKI SINGLE MALT 25CL	£9
ROKU GIN 25CL 43%	£6.5
SODA/ TONIC WATER.....	£1.75

(A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL)