

*Myles and Jun*  
**YAKITORI**  
JAPANESE CHAR GRILL

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## APPETIZERS

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**TUNA BACON ROLLS** | 12  
grilled with 7 spice and teriyaki sauce

**CHICKEN KARA AGE** | 11  
Japanese style fried chicken in lettuce wrap, bean sprouts and carrots  
with peanut and orange sweet chilli sauce

**AGEDASHI TOFU** | 6  
lightly fried tofu with house sauce

**SALMON RICE BALL** | 8  
(2) with sweet orange chilli sauce

**TUNA TATAKI\*** | 12  
seared tuna with 7 spice and house sauce

**CRISPY PORK** | 12  
crispy pork with chef's special sauce

**HARUMAKI** | 6  
(2) meat & cheese spring rolls with orange chilli sauce

**HAMACHI KAMA** | 16  
yellow tail collar with teriyaki chili sauce

**TUNA TARTARE\*** | 14  
lemon ginger vinegar marinade

**ASPARAGUS BEEF ROLLS\*** | 11  
with teriyaki sauce

**GYOZA** | 6

**MUSSELS** | 10  
tossed in soy vinaigrette sauce

**SALMON KATSU** | 9  
panko breaded salmon with tonkatsu dip

**TEMPURA** | 10  
(2) deep fried battered shrimp and vegetables

**EDAMAME**  
sea salt | 6  
spicy garlic sesame | 7

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**BEFORE PLACING YOUR ORDER, PLEASE INFORM US IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY.** Our products may contain or come in contact with wheat, egg, dairy, soy, fish, tree nuts and peanut allergens.  
\*Consuming raw or under cooked meals, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

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**20% GRATUITY ADDED TO GROUPS OF 5+ GUESTS**

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## YAKITORI

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*one skewer per order; served when ready and may come out in any order*

**MOMO** chicken thigh | 4.5

**SUNAGIMO** chicken gizzard | 4

**KAWA** chicken skin | 5

**CHICKEN THIGH** | 4.5  
with peanut sauce OR yuzu honey glaze

**CHICKEN TENDERLOIN** | 4.5  
with yuzu honey glaze

**TSUKUNE** chicken meatball | 5  
with orange chilli sauce  
OR teriyaki sauce

**FILET MIGNON\*** | 8

**BEEF HEART\*** | 4.5

**AMERICAN WAGYU BEEF\*** | MKT

**AUSTRALIAN WAGYU BEEF\*** | MKT

**A5 JAPANESE WAGYU/ KOBE\*** | MKT

**RIBEYE\*** | 7

**SPICY BEEF\*** | 7

**WAGYU GYUTAN\*** beef tongue | 10

**LAMB\*** | 8

**KAMO\*** duck breast w/ skin | 9

**GRILLED SAKE\*** salmon | 6

**BUTABARA** pork belly | 4.5

**EBI** shrimp | 6

**BACON WRAPPED**

quail eggs | 5

bay scallops | 7

crab | 5

asparagus | 5

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## DRINKS

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**FOUNTAIN SODA** | 4

**ICED TEA** | 4

**COFFEE OR GREEN TEA** | 4

**RAMUNE** Japanese Soda | 5

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## SOUP + SALADS

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CLEAR BROTH | 5

MISO BROTH WITH SALMON | 8

MISO SOUP | 6

CLAM SOUP | 8

HOUSE SALAD | 5

SEAWEED SALAD | 8

GRILLED GINGER PORK SALAD | 9  
chashu pork and soy ginger

GRILLED CHICKEN SALAD | 9  
7 Spice grilled chicken w/ white sauce dressing

GRILLED TUNA SALAD | 12  
soy ginger dressing

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## RICE + NOODLES

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SHRIMP RICE | 18  
stir fried in unagi sauce

CRAB + PEPPERS RICE | 18  
stir fried in sun-dried tomato butter

UNAGI RICE | 19  
stir fried with eel, egg and sweet onion

YAKI-UDON | 20  
stir fried udon noodles with choice of beef, shrimp or scallops

YAKI-SOBA | 20  
stir fried soba noodles, shrimp and chashu pork

MYLES STIR FRIED NOODLES | 20  
chicken, shrimp and veggies in peanut sauce

CURRY UDON | 20  
pork, shiitake, veggies and egg in curry broth

NABEYAKI UDON | 20  
shrimp tempura, chicken, shiitake, veggies and egg in broth

YAKIBUTA RAMEN | 20  
sliced chashu pork, veggies and egg

SHOYU RAMEN | 18  
shoyu broth with chicken meatballs, veggies and egg

RAMEN WITH SHRIMP TEMPURA | 20  
shoyu broth with veggies and egg

TANMEN | 20  
crispy pork belly and veggies in pork soy broth

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## DESSERTS

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GREEN TEA ICE CREAM | 8

HONEY TOAST | 10 +2 for Nutella

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## DINNER ENTREES

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*with plain or sun-dried tomato garlic butter rice, veggies, house salad & clear soup*

JUMBO SHRIMP KARAAGE | 28  
panko breaded, served with spicy white sauce

WAGYU BEEF\* | MKT

AUSTRALIAN WAGYU BEEF\* | MKT

A5 JAPANESE WAGYU/KOBE\* | MKT

JAPANESE CURRY | 28  
jumbo shrimp in Japanese curry, semi-spicy

YELLOW TAIL COLLAR | 25  
deep fried with teriyaki chilli sauce

CHICKEN OR PORK CUTLET | 22  
panko breaded, served with tonkatsu sauce

KALBI | 30  
grilled marinated short ribs

GRILLED CHICKEN | 24  
onions and mushrooms with Gorgonzola cream sauce

SOFT SHELL CRAB | 24  
deep fried butter crab with ponzu sauce

TEMPURA | 22  
(6) deep fried battered prawns

SALMON BELLY TEMPURA | 22  
fried battered salmon belly with spicy ponzu

FRIED TOFU | 16  
cutlet battered with infused sweet chili

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## HIBACHI OR TERIYAKI *(\*Chef's Suggestion)*

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*with plain or sun-dried tomato garlic butter rice, veggies, house salad & clear soup*

STEAK + CHICKEN | 27 *(filet teres major)*

STEAK + SHRIMP | 29 *(filet teres major)*

RIBEYE STEAK | 30

CHICKEN | 22

SHRIMP | 24

CHICKEN + SHRIMP | 27

RIBEYE STEAK\* + CHICKEN | 30

RIBEYE STEAK\* + SHRIMP | 32

RIBEYE STEAK\*, CHICKEN + SHRIMP | 34

FILET MIGNON\* + JUMBO SHRIMP | 36 *\*hibachi*

FILET MIGNON\* + SCALLOP | 38 *\*hibachi*

FILET MIGNON + CHICKEN | 34 *\*hibachi*

SHRIMP + SCALLOP | 32 *\*hibachi*

SCALLOP | 32 *\*hibachi*

JUMBO SHRIMP | 28

SALMON\* | 22

TUNA\* | 28

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