

MIYA

À LA CARTE & TAKE AWAY

ALLERGENS

 Gluten free	 Cooked ingredients (may contain vegetables, raw items or dairy)	 Vegetarian
 Spicy	 Crustaceans	 Ingredients frozen at origin
 MUST-TRY		

N.B. depending on market availability at different times of the year, some further ingredients besides those listed may be frozen.

CROSS-CONTAMINATION OF ALLERGENS DURING PREPARATION
CANNOT BE RULED OUT IN THIS RESTAURANT

Customers with food allergies and/or intolerances are kindly asked to inform our staff.

**Information on allergens pursuant to EU Regulation 1169/2011
is available on request from our service staff.**

*I clienti con allergie o intolleranze alimentari sono pregati di informare il personale.
Informazioni sugli allergeni (reg. UE 1169/2011) disponibili su richiesta.*

**When fresh products are not available, we use frozen or deep-frozen products
at origin [*]**

Quando non disponibili freschi, usiamo prodotti congelati o surgelati all'origine.

All FISH PRODUCTS intended to be eaten RAW have been previously
subjected to SANITARY TREATMENT, as verified in the activities carried out
PURSUANT TO REG. (EC) 853/2004

Photos are for illustrative purposes only.

DINNER COVER CHARGE 1.50 €
Coperto cena 1.50 €

LUNCH MENU

MONDAY TO FRIDAY, EXCLUDING HOLIDAYS

A.

STARTER + 1ST COURSE

9,00€

B.

STARTER + 2ND COURSE

10,00€

C.

1ST + 2ND COURSE

11,00€

D.

STARTER + 1ST COURSE
+ 2ND COURSE

13,00€



COFFEE
INCLUDED

CHOICE OF STARTER

SPRING ROLLS 2PCS

PRAWN CRACKERS

MISO SOUP

EDAMAME

FRENCH FRIES

MIXED VEGETABLE SALAD

+

CHOICE OF 1ST COURSE

CANTONESE RICE

VEGETABLE RICE

PRAWN RICE

CURRY RICE WITH PRAWNS

YAKI UDON (with egg, vegetables & prawns)

SOY NOODLES (with vegetables & prawns)

RICE NOODLES (with vegetables & prawns)

CHOICE OF HOSOMAKI: SALMON/TUNA/AVOCADO/CUCUMBER

+

CHOICE OF 2ND COURSE



SUSHI SAKE
(6PCS)



**URAMAKI
OF CHOICE**(8PCS)



**CRUNCH
CALIFORNIA**(8PCS)



FRIED VOLCAN
(8PCS)



FRIED HOSOMAKI
(8PCS)



MIXED SUSHI
(8PCS)



**FRIED PORK
CUTLET**



EBI TEMPURA
(3PCS)

LUNCH MENU

MONDAY TO FRIDAY, EXCLUDING HOLIDAYS

EACH MENU INCLUDES

STARTER of your choice

SPRING ROLLS 2PCS

WHITE RICE

MISO SOUP

BAO ZI

PRAWN CRACKERS

MIXED VEGETABLE SALAD



A.

MIXED MAKI €10

8 hosomaki + 8 uramaki



B.

MIXED SUSHI €12

8 nigiri + 8 hosomaki



C.

SET SAKE €12

4 nigiri + 8 uramaki



D.

SUSHI SASHIMI €12.90

5 nigiri + 6 sashimi



E.

SASHIMI MIX €12.90

12 slices of mixed sashimi



F.

TEMAKI MIX €11

Tuna temaki, salmon
temaki, california temaki



G.

VEGGIE SUSHI €12

8 uramaki, 4 avocado nigiri
8 cucumber hosomaki



H.

POKE BOWL €11

White rice, salmon, mango,
avocado, edamame, teriyaki



I.

CHICKEN DON €11

White rice with fried
chicken and teriyaki sauce



A COFFEE

SPECIAL MENU

VALID FOR **LUNCH & DINNER** MONDAY TO FRIDAY
EXCLUDING HOLIDAYS

STARTER
of your choice

OR

HOSOMAKI
of your choice

+

SPECIAL ROLL
of your choice

OR

TARTARE
of your choice

+

STIR-FRY
of your choice

OR

URAMAKI
classic

=

20.00€
CHOOSE 3 DISHES

1 DISH FROM EACH
OF THE CATEGORIES ABOVE

AVAILABLE FOR DINE-IN ONLY,
TAKE AWAY NOT PERMITTED

KOREAN FRIED CHICKEN

(Pollo Fritto Coreano)



An iconic dish from South Korea, Korean fried chicken stands out for its extreme crunchiness and its glossy coating of spicy or sweet sauces. It is usually served with *pickled radish* and cold beer, following the *chimaek* tradition (a combination of "chicken + maekju", beer in Korean). In recent years, this dish has gained global popularity thanks to Korean dramas and K-food culture.



1. FRIED CHICKEN IN SWEET & SOUR SPICY SAUCE



****양념 치킨**** (Yangnyeom Chikin)

Fried chicken coated in a special sauce made with gochujang (Korean chili paste), honey, sugar, garlic and other seasonings; its unique flavour combines sweetness and spiciness. A perfect dish for those who love bold, contrasting flavours.

9,90 €

2. SOY SAUCE FRIED CHICKEN

****간장 치킨**** (Ganjang Chikin)

Fried chicken coated in a sauce made with soy sauce, garlic, sugar and other seasonings. Unlike spicy Korean chicken, this dish has a milder, slightly sweet flavour, perfect for those who prefer less intense yet umami-rich flavours.

9,90 €



3. HONEY BUTTER FRIED CHICKEN

****허니 버터 치킨**** (Heoni Beoteo Chikin)

Fried chicken coated in a blend of honey, melted butter, garlic and other seasonings. This dish is characterised by the sweet, creamy flavour of honey and butter, aromatic, with a soft, enveloping texture given by the butter.

9,90 €



4. YELLOW MUSTARD FRIED CHICKEN

****머스타드 치킨**** (Meoseutadeu Chikin)

Fried chicken coated in a sauce made with yellow mustard, honey, mayonnaise and other seasonings. With the tangy, slightly sour taste of yellow mustard, this dish offers a perfect balance of sweetness and spiciness, with a fresh, aromatic aftertaste.

9,90 €



5. ONION & YOGURT FRIED CHICKEN

****양파 요거트 치킨** (Yangpa Yogeu-teu Chikin)**

Fried chicken with the creaminess of yogurt and the sweet, aromatic flavour of onion. This dish is perfect for those who love bold combinations and contrasting flavours.

9,90 €



6. CLASSIC FRIED CHICKEN

****후라이드 치킨** (Huraideu Chikin)**

Classic fried chicken is the simplest and most traditional version of Korean fried chicken, coated in a light batter and fried until it forms a golden, crispy crust while keeping the meat inside juicy and flavourful. It is perfect for those who love the natural taste of fried chicken.

9,00 €



CORN DOG KOREAN STYLE

Bibigo Vegetarian Sausage Corn Dog

Corn dog with plant-based sausage, wrapped in a soft batter and breaded for an irresistible crunch.

7,90 €



EXTRA
SAUCE
+0.50€



honey &
butter



onion &
yogurt



sweet & sour
spicy



yellow
mustard



soy

1. SPICY KOREAN TTEOK

8,90 €

****한국 떡** (Hanguk Tteok)** 🍲🌶️

****Korean tteok**** is a traditional Korean food made from glutinous rice in a spicy and sweet chili sauce.

try it if you love bold flavours and unique textures!



2. TTEOK WITH BLACK BEAN SAUCE

8,90 €

****짜장 떡볶이** (Jjajang Tteokbokki)** 🍲🌶️

****Tteok with black bean sauce**** is a variation of the classic tteokbokki, in which the rice cakes are coated in a thick, savoury sauce made from fermented black beans (jjajang). This dish has a rich, umami flavour and is less spicy than the traditional version.



3. TTEOK WITH SPICY CHEESE SAUCE

9,90 €

****치즈 떡볶이** (Chijeu Tteokbokki)** 🍲🌶️

****Tteok with spicy cheese sauce**** is a modern, creamy take on tteokbokki. The rice cakes are coated in a spicy sauce made from gochujang (Korean chili paste) and melted cheese, which adds a creamy, sweet note to the dish.



NOODLES ☆ 🍜

RAMEN, the essence of Japan

Wheat noodles served with a variety of toppings in flavourful, long-simmered broths

Choose your base broth from 4 flavours: MISO - SOY - SOY MILK - TANTANMEN 🌶️



CHASHU RAMEN 13€

House original broth, chashu (braised pork collar), bean sprouts, soft-boiled marinated egg, bamboo, wakame seaweed, chives, naruto* (fish cake)

TONKATSU RAMEN 12€

House original broth, fried pork cutlet, bamboo, naruto*, wakame seaweed, soft-boiled marinated egg, bean sprouts, chives



CHICKEN RAMEN 12€

House original broth, fried chicken, bamboo, wakame seaweed, soft-boiled marinated egg, bean sprouts, chives, naruto*

BEEF RAMEN 12€

House original broth, minced beef, bamboo, corn, seaweed, soft-boiled marinated egg, bean sprouts, chives, naruto*



TEMPURA RAMEN 12€ 🦀

House original broth, king prawn tempura, bamboo, corn, seaweed, soft-boiled marinated egg, bean sprouts, chives, naruto*

UNAGI RAMEN 13,90€

House original broth, eel, bamboo, corn, bean sprouts, wakame seaweed, soft-boiled marinated egg, chives, naruto*



VEGGIE RAMEN 10€ 🌿

House original vegetable broth, corn, marinated egg, mixed seasonal vegetables, wakame seaweed, chives

+ extra egg 2€

+ extra chashu 2,50€

+ extra tempura 2,50€

STARTERS

1. MISO SOUP 2.50€

Classic soup with miso, tofu, wakame seaweed and spring onion

2. FRIED SEAWEED 5€

3. SPRING ROLLS 2PCS 3€

4. FRENCH FRIES 4.50€

5. BAO ZI 2PCS 5€

6. PRAWN CRACKERS 2.20€

7. SWEET BUNS 2PCS 2.50€

Oriental bun with egg custard

8. EBI STICK 4PCS 6€

Fried prawn rolls

9. TAKOYAKI 4PCS 5.50€

Octopus balls and fries with mayonnaise and takoyaki sauce

10. WAKAME 5€

Wakame seaweed salad with ponzu sauce

11. EDAMAME 5€

Soybean pods*

12. GOMA WAKAME 5€

Julienne of wakame seaweed* with sesame

13. VEGGIE SALAD 5€

Mixed salad, corn, avocado and dressing

14. KANI SALAD 6€

Mixed salad, crab meat and house dressing

15. SASHIMI SALAD 7€

Mixed salad, mixed fish carpaccio and house dressing

16. WAKAME SALAD 7€

Wakame seaweed salad with mixed fish and house dressing

17. MO CHICKEN 4€

Salad with grilled chicken in teriyaki sauce

18. MO PORK 4€

Salad, mayonnaise, fried pork cutlet



DIM SUM



KOREAN STEAMED DUMPLINGS (4 PCS)

- | | |
|---|-----|
| K1. Korean chicken dumplings | 6 € |
| K2. Korean kimchi chicken dumplings  | 6 € |
| K3. Korean pork & vegetable dumplings | 6 € |

JAPANESE GRILLED DUMPLINGS (4 PCS)

- | | |
|--|-----|
| J1. Japanese pork & vegetable dumplings | 5 € |
| J2. Japanese vegetable dumplings  | 5 € |
| J3. Japanese prawn dumplings  | 6 € |

CHINESE DUMPLINGS (4 PCS)

- | | |
|--|-----|
| C1. Chinese meat & vegetable dumplings | 5 € |
| C2. Grilled meat & vegetable dumplings | 5 € |

TARTARE

Delicious

Knife-cut, served without rice

R1. TARTARE SAKE  10€
Chopped salmon with spicy mayo sauce

R2. SAKE CHUNKS 10€
Salmon chunks, avocado, ponzu sauce

R3. TARTARE SPICY  10€
Venere black rice, chopped spicy salmon, ponzu sauce

R4. TARTARE TUNA  12€
Chopped tuna with spicy mayo sauce

R5. TARTARE EBI  12€
Raw prawn, avocado, mango and ponzu sauce

R6. TARTARE TRIO 12€
Salmon, mango, sea bass, tobiko, tuna, spring onion, ponzu sauce



CARPACCIO

Fish fillets

P1. SAKE TATAKI 10pcs

Seared salmon with sesame

11.90€

P2. MAGURO TATAKI 10pcs

Seared tuna with sesame

12.90€

P3. CARPACCIO SAKE 10pcs

Thin slices of salmon, ponzu sauce

11.90€

P4. MIXED CARPACCIO 10pcs

Thin slices of mixed fish, ponzu sauce

12.90€



NIGIRI 2 pcs

seaweed cone with rice and sesame

N1. NIGIRI SAKE

3€

N2. NIGIRI TUNA

3€

N3. NIGIRI EBI

3€

N4. NIGIRI AVOCADO

3€

N5. NIGIRI SEA BASS

3€

N6. NIGIRI EEL

5€

N7. NIGIRI RAW PRAWN

5€

N9. FLAMED NIGIRI MIX 8€

Flamed salmon, tuna and sea bass with teriyaki and milk sauce 4pcs

N10. FLAMED SAKE 7€

Flamed salmon with teriyaki sauce and spicy mayo 4pcs



GUNKAN 2 pcs

Rice ball wrapped in seaweed or fish

G1. GUNKAN SAKE 5€

Rice wrapped in seaweed with salmon tartare

G5. GIÒ SAKE OUT 6€

Rice wrapped in salmon, topped with spicy sake, kataifi and teriyaki

G2. GUNKAN TUNA 5€

Rice wrapped in seaweed with tuna tartare

G6. GIÒ TUNA OUT 6€

Rice wrapped in tuna, topped with spicy tuna, kataifi and teriyaki

G3. GUNKAN TOBICO 5€

Rice wrapped in seaweed with flying fish roe

G7. GIÒ TOBICO 6€

Rice wrapped in salmon, topped with flying fish roe

G4. GIÒ PHILA 6€

Rice wrapped in salmon, topped with fried prawn, philadelphia and teriyaki

G8. GIÒ FLAMBÈ 6€

Rice wrapped in seared salmon, topped with seared salmon tartare, pistachio and teriyaki



SUSHI & SASHIMI 🌱★



€9.00

S1. MIXED MAKI



€10.00

S2. MIXED SUSHI



€14.90

S3. SUSHI SASHIMI



€9.90

S4. NIGIRI MIX



€13.90

S5. SET TUNA



€16.90

S6. SET SAKE



€6.90

S7. FLAMED SASHIMI

5 slices of flamed salmon,
pistachio and saffron sauce



€12.00

S8. MIXED SASHIMI

9 slices of mixed fish



€10.00

S9. SASHIMI SAKE

8 slices of salmon



€11.90

S10. SASHIMI SAKE TUNA

4 slices of salmon, 4 slices of tuna

SUSHI & SASHIMI 🚫🌿★



€15.90

MEDIUM SUSHI (16 pcs)

*4 uramaki, 4 hosomaki
10 mixed nigiri*



€15.90

BOAT 1 (16PCS)

*3 sake sashimi, 5 mixed nigiri,
4 uramaki, 4 hosomaki*



€31.90

BOAT A (31PCS)

*10 mixed nigiri,
9 mixed sashimi
8 hosomaki,
4 mixed uramaki*



€41.90

BOAT B (42PCS)

*16 mixed nigiri,
12 mixed sashimi
8 hosomaki,
8 mixed uramaki*

SPECIAL ROLL ☆

Inside-out roll with sesame, portions of 4 | 8 pieces



A1. SALMON PLUS

Salmon and avocado topped with seared salmon, teriyaki sauce, spicy mayo

€6.50 | €11.90



A2. GENJI ROLL

Spicy salmon and avocado topped with salmon

€6.50 | €11.90



A3. RAINBOW ROLL

Salmon, avocado and mixed fish

€6.50 | €11.90



A4. MANGO ROLL

Salmon, philadelphia, mango

€6 | €11



A5. MIYA ROLL

Salmon, philadelphia, avocado, potato crumbs, spicy mayo and teriyaki sauce

€6.50 | €11.90



A6. HOT SPICY ROLL

Double spicy salmon, philadelphia, nachos and teriyaki sauce

€7 | €13



A7. WASABI ROLL

Tuna, avocado topped with spicy tuna and fresh wasabi

€7 | €13



A8. TATAKI ROLL

Fried king prawns, philadelphia, seared tuna and teriyaki sauce

€7 | €13



A9. EEL ROLL

Eel, avocado and teriyaki

€7 | €13



A10. DRAGON ROLL

Fried king prawns, avocado and teriyaki sauce

€6 | €11



A11. SAKEBI ROLL

Cooked prawn, philadelphia, avocado, seared salmon

€7 | €13



A12. SWEET ROLL

Mango, avocado, philadelphia, potato crumbs

€5.50 | €10



A13. EBI SPECIAL

Fried prawn, seared salmon, potato crumbs and teriyaki sauce

€6.50 | €11.90



A14. BLACK PANDA

Fried prawn topped with salmon, fried onion and teriyaki sauce

€6.50 | €11.90



A15. BLACK MANDO

Salmon, avocado and almonds

€6.50 | €11.90



A16. BLACK SOFT

Avocado, philadelphia topped with salmon

€6.50 | €11.90



A17. WAKAME ROLL

Salmon, avocado topped with salmon and wakame seaweed

€7 | €12,90



A18. BLACK VEGAN

Fried carrots and courgettes topped with avocado, almonds and teriyaki

€6.50 | €11.90



A19. AMAEBI ROLL

Salmon, philadelphia, raw prawn, avocado

€7.50 | €13.90



A20. BLACK MANGO

Fried prawn, mango, teriyaki

€6.50 | €11.90



A21. EBI SPICY ROLL

Fried prawn, salmon tartare, teriyaki sauce

€7 | €12,90



A22. CALIFORNIA TARTARE

Surimi, avocado, salmon tartare, potato crumbs

€6.50 | €11.90



A23. MAGURO ROLL

Chopped tuna, philadelphia, pistachio

€6.50 | €11.90



A24. VOLCAN ROLL

Fried uramaki with salmon, philadelphia

€6.50 | €11.90

FRESH ROLL

Rice roll without seaweed - portions of 6pcs

F1. FRESH CHEESE

7€

F2. FRESH SAKE

7€

F3. FRESH TUNA

7€

F4. FRESH AVOCADO

7€



SPECIAL OFFERS

BOX SPECIAL A (32 PCS)

25,90€



8 crunch california

8 uramaki ebiten

8 miuma maki

8 salmon hosomaki

8 chicken roll
8 uramaki ebiten
8 uramaki spicy sake
8 salmon hosomaki



BOX SPECIAL B (32 PCS)

26,90€

BOX SPECIAL C (44 PCS)

36,90€



8 fried hosomaki

4 flamed sake nigiri

8 uramaki philadelphia

8 uramaki ebiten

8 crunch california

8 fried volcan

8 nigiri sake
8 hosomaki sake
2 gio philadelphia
8 fried volcan
8 chicken roll
8 uramaki sake
8 uramaki ebiten



BOX SPECIAL D (50 PCS)

42,90€

SPECIAL OFFERS

COOKED BOX (22 PCS) 16,00 €



- 2 prawn nigiri
- 8 surimi hosomaki
- 4 california uramaki
- 4 uramaki
cooked sake and philadelphia
- 4 ebiten uramaki

VEGETARIAN BOX (22 PCS) 16,00 €

- 2 avocado nigiri
- 4 avocado uramaki
philadelphia
- 8 avocado hosomaki
- 8 uramaki mango,
avocado, cucumber



SAKE BOX (22 PCS) 18,00 €



- 2 salmon nigiri
- 4 uramaki sake rainbow
- 4 uramaki sake philadelphia
- 4 uramaki salmon avocado
- 8 hosomaki sake

BOWL



P01. POKE SAKE TUNA €11.90



A bowl of sushi rice with salmon, tuna, edamame, avocado and sesame seeds.

P02. POKE SAKE €11.90



A bowl of sushi rice with salmon, avocado, edamame, goma wakame, fried onion, mango, sesame and teriyaki.



P03. POKE VEGAN €10.90



A bowl of sushi rice with avocado, edamame, salad, corn, tomato, sesame, almond flakes and teriyaki.

P04. MIXED CHIRASHI €12.00



A bowl of sushi rice with salmon, tuna, edamame, avocado and sesame seeds.



P05. UNAGI DON €12.00

A bowl of sushi rice with eel and teriyaki sauce.

P06. CHICKEN DON €10.00

A bowl of white rice with fried chicken and teriyaki sauce.



TACOS 1 pc ★

Sushi tacos with crispy fried seaweed shells



TA1. TACO NORI MANGO 🌿 5€

Rice, mango, avocado, cucumber and teriyaki

TA2. TACO NORI SAKE 6€

Rice, salmon, avocado, philadelphia, potato crumbs, tobiko and teriyaki sauce

TA3. TACO NORI SPICY SAKE 🌶️ 6€

Rice, salmon tartare, cucumber, avocado, kataifi, tobiko, spicy mayo

TA4. TACO NORI SPICY TUNA 🌶️ 6€

Rice, tuna tartare, avocado, cucumber, tobiko, spicy mayo and kataifi

TA5. EEL TACOS 7€

Rice, caramelised eel, philadelphia, cucumber, avocado, teriyaki sauce

TEMAKI 1 pc

Seaweed cone with rice and sesame



T1. TEMAKI CALIFORNIA 🦀 3€

Crab meat, avocado

T2. TEMAKI MIURA 🌶️ 3€

Cooked salmon, salad, spicy mayo

T3. TEMAKI SAKE 🚫🌿 4€

Salmon, avocado

T4. TEMAKI TUNA 🚫🌿 4€

Tuna, avocado

T5. TEMAKI EBITEN 🦀 4€

Fried prawns, salad, teriyaki

T6. TEMAKI SPICY SAKE 🌶️🚫🌿 4€

Spicy salmon, avocado

T7. TEMAKI SPICY TUNA 🌶️🚫🌿 4€

Spicy tuna, avocado

T8. TEMAKI UNAGI 5€

Eel, avocado

T9. TEMAKI VEGGIE 🚫🌿 3€

Salad, avocado, cucumber

T10. TEMAKI EBI 🚫🦀 4€

Cooked prawn, avocado

URAMAKI

classic roll with sesame, portions of 4 | 8 pieces



U1. SALMON AVOCADO

salmon, avocado

5€ | 9€



U2. SALMON PHILADELPHIA

salmon, philadelphia

5€ | 9€



U3. URA CHICKEN

fried chicken, salad, fried onion, teriyaki

5€ | 9€



U4. URA EBITEN/BLACK EBITEN

fried prawns, potato crumbs, teriyaki

5€ | 9€



U5. URA COOKED SAKE

grilled salmon, philadelphia

4.5€ | 8€



U6. URA VEGGIE

Avocado, salad, cucumber

4.5€ | 8€



U7. SPICY SALMON/TUNA

spicy salmon / tuna, avocado

5.5€ | 10€



U8. CRUNCH CALIFORNIA

Surimi, avocado, fried onion, teriyaki

5.5€ | 10€

HOSOMAKI 8 pcs 🚫🌿

H1. HOSO SAKE	4€
H2. HOSO TUNA	4€
H3. HOSO EBI 🦀	5€
H4. HOSO CUCUMBER 🥒	3.50€
H5. HOSO AVOCADO 🥑	4€
H6. HOSO SPICY SAKE 🌶️	5€
H7. FRIED HOSO	8€
<i>Salmon, philadelphia, mango and teriyaki sauce</i>	
H8. HOSO HOT ⭐🌶️	9.90€
<i>Salmon, salmon tartare, tobiko and teriyaki sauce</i>	



FRIED & GRILLED



F5. EBI MONO 8€
Panko fried prawns 10pcs



F6. PORK CUTLET 8€
Fried pork cutlet



F7. IKA FURAI 8€
Fried calamari 10pcs

F8. EBI TEMPURA 9€
Fried king prawns 4pcs

F9. YASAI TEMPURA 7.90€
Mixed fried vegetables

F10. MIXED TEMPURA 9.90€
Mixed fried vegetables

F11. YAKI EBI 2PCS 7€
Grilled prawn skewers

F12. YAKI TORI 2PCS 7€
Grilled chicken skewers in teriyaki sauce

F13. SAKE GRILL 10€

F14. SEA BASS GRILL 10€



STIR-FRIED DISHES

20. CANTONESE RICE

Fried rice with peas, egg and ham

7€

21. PRAWN RICE

Fried rice with vegetables, egg and prawns

6€

22. CHICKEN RICE

Fried rice with vegetables, egg and chicken

7€

23. CURRY RICE

Curry fried rice with egg and prawns

6€

24. SOY NOODLES

Soy noodles with vegetables and prawns

7€

25. SPICY SOY NOODLES

Soy noodles with spicy beef

7€

26. RICE NOODLES

Thin noodles with vegetables, egg and prawns

7€

27. YAKI UDON

Stir-fried udon with vegetables, egg and prawns

7€

28. RICE CAKES

Stir-fried rice cakes with vegetables, prawns and egg

8€



DESSERTS



MOCHI GELATO 2PCS

5€

Glutinous rice dessert filled with ice cream, various flavours: coconut / mango / vanilla / chocolate / green tea / pistachio



FRIED GELATO 5€

SUSHI PUSH POP

MIYA



1. URA VEGGIE 🌿

Mango, cucumber, avocado, carrots, salad, fries, teriyaki sauce

12.9€

2. URA CALIFORNIA

Surimi, philadelphia, avocado, cucumber, teriyaki sauce

12.9€

3. SALMON PHILADELPHIA

Salmon, philadelphia, avocado, tobiko, salad, teriyaki sauce

12.9€

4. SPICY SALMON 🌶️

Spicy salmon, avocado, ebi tempura, tobiko, teriyaki

12.9€

5. CHICKEN CRUNCH

Fried chicken, crispy fried salad, teriyaki sauce

12.9€

6. EBI TEMPURA 🦞

Prawn tempura, avocado, salad, crispy potatoes, teriyaki sauce

12.9€



DRINKS

HOUSE WINE

WHITE WINE 1/4 lt	4.50 €
WHITE WINE 1/2 lt	6.50 €
WHITE WINE 1 lt	11.00 €
GLASS OF HOUSE WINE	3.00 €
GLASS OF PROSECCO	4.50 €
APEROL/CAMPARI SPRITZ	6.00 €

SOFT DRINKS

STILL / SPARKLING WATER 0.5lt	1.60 €
STILL / SPARKLING WATER 0.75lt	3.00 €
COCA COLA / COCA ZERO / FANTA / SPRITE	3.00 €
ICE TEA LEMON / PEACH	3.00 €
HOT TEA (green tea/jasmine tea)	2.00 €

BEERS

ASAHI / SAPPORO 50cl	5.00 €
ASAHI 30cl	3.50 €
CHINESE BEER 66cl	5.50 €
HEINEKEN BEER 66cl	5.00 €

COFFEE & LIQUEURS

ESPRESSO	1.20 €
DECAF COFFEE	1.50 €
LIQUEURS & AMARI	3.50 €
JAPANESE SAKE (hot/cold)	3.50 €

À LA CARTE MENU & TAKE AWAY



035217167
3888090527



Via Teodoro Frizzoni, 1
(corner of Via Pignolo, 1)
Bergamo



MONDAY - SATURDAY

12.00 - 15.00
19.00 - 23.00

CLOSED ON SUNDAY



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[miyasushi_ramen](https://www.instagram.com/miyasushi_ramen)

**YOUR FEEDBACK
IS IMPORTANT**



MIYA