



MIYA

JAPANESE GRILL AND BAR

Christmas Menu

Starters

Takoyaki Octopus balls served with spicy mayo, topped with bonito flakes

Beef Tataki (GF) seared sirloin carpaccio with tangy homemade ponzu, flavoured with chilli and spicy mooli

Gyoza Selection (2 Duck, 2 Veg, 2 Chicken) Fried Japanese dumpling served with sweet chilli sauce

Bang Bang Cauliflower (V, VG) sweet & spicy crispy cauliflower in sriracha mayo

Vegetable Temaki (V, VG, GF) sushi cone roll with Carrot, red cabbage, cucumber & pickle

Tori Kara-Age (GF) Deep fried marinated chicken, with homemade sweet chili vinegar

Mains

Turkey Teriyaki served with crispy sausage and bacon tempura roll

Salmon Miso Teriyaki Grilled salmon with miso teriyaki sauce served with a tempura sweet potato (GF option available)

Taco No Ashi Octopus legs in lemon and garlic butter served with mashed potato (GF option available)

Sushi Selection Plate A piece of tuna, salmon, seabass & prawn nigiri, two pieces of California roll, spicy salmon roll & crispy scallop roll

Slow Roasted Duck Leg drizzled with mango sauce, served with sweet potato croquette

Tare-Glazed Short Ribs Braised beef short ribs marinated and glazed in a rich Japanese tare sauce, tender and deeply flavourful

Nasu Dengaku (V, VG, GF) grilled eggplant with miso glaze and toasted sesame seeds garnish with crispy rocket and cherry tomato salad

(All mains are served with a medley of honey-glazed carrots, caramelized brussels sprouts, and sweet roasted parsnips)

Desserts

Christmas Pudding served with brandy sauce

Banana Fritters sprinkled with shredded coconut & caramel sauce, served with vanilla ice cream

Vegan Cherry and Chocolate Cake (V, VG) served with orange sorbet (GF option available)

Mochi & Doriyaki Vanilla rice flour coated ice cream balls paired perfectly with sweet Japanese pancakes filled with various flavours

Pandan Creme Brulee (GF)

3 courses for £37.95 or 2 courses for £29.95

Served 1st November 2025 - 31st January 2026 (excluding 25th, 26th December & 1st January)

For allergens, please ask a member of the team

Minimum booking of 4 people

Pre-Order Only