



STARTERS

- Edamame** Salted steamed soy beans \$6
- Gyoza** Pork and vegetable dumplings \$6
- Takoyaki** fried pancake ball with octopus 6 pcs \$7
- Vegetable Spring Roll** sweet chili sauce \$6
- Chicken kara-age** 5 pcs of fried marinated ginger-garlic chicken \$7
- Assorted Tempura** 2 pcs shrimp and 3 pcs vegetable \$9
- Assorted Cheese with crackers** \$13

SALAD

- Miyako Salad** mix greens, tomato, carrot, daikon sprouts. Almond served with apple ginger dressing \$10
- With chicken \$14 With salmon \$14

SANDWICH

- Club Sandwich** Ciabatta Bun, turkey, ham, apple wood smoked bacon, lettuce, tomato, avocado \$15
- Miyako Burger** Brioche bun, hamburger, Miyako sauce, onions, tomato, cheese, mayo, mustard \$16
- Add Bacon \$2 Add Avocado \$2**
- Vegetable Sandwich** Ciabatta bun, lettuce, tomato, cucumber, avocado, onion, mayo, mustard \$13

CURRY

- Served with miso soup
- Pork Cutlet Curry** \$18
- Chicken Cutlet Curry** \$17

DESSERTS

- Homemade Cookie** (2pieces) \$ 3.50
- Daily Assorted Pastries** (2pieces) \$6.50
- Ice Cream** \$3.50



OPERATIONAL HOURS
 LUNCH: 11:30 AM-2:00PM
 DINNER: 5:00PM-9:00PM
310.320.6700

ENTRÉE BENTO

- Served with miso soup
- Lunch Daily Special Bento** \$18
- Dinner Daily Special Bento** \$22
- Combination Bento** \$22
- Choose two items: chicken cutlet, pork cutlet, chicken teriyaki, kara-age, grilled salmon, tempura, sashimi, California roll, or spicy tuna roll
- Unagi Bento** \$27
- charbroiled fresh water eel with unagi sauce, appetizer, nimono vegetable and steamed rice
- Roast Beef Bento** 12 oz of roasted prime beef served with steamed vegetable and baked potato \$28
- Uni & Ikura Donburi** Assorted fresh sea urchin and "Ikura" salmon roe on top of the steamed rice \$28
- Assorted Sushi** Assorted nigiri sushi and tuna roll \$20
- Chirashi Sushi** Assorted sashimi with sushi rice \$20

NOODLES

- Cold soba or udon noodles** \$9.50
- Lunch: Hot Tempura soba or udon noodles** \$12.00
- Dinner: Hot Tempura soba or udon noodles** \$14.00

SUSHI SPECIAL

- served with miso soup
- Nigiri Gozen** Assorted nigiri sushi, grill beef, grilled fish \$26
- Chirashi Gozen** Assorted sashimi with rice and tempura \$26

PARTY PLATTER *Advance reservation only*

- Chef choice sashimi assortment small** \$50/ **large** \$80
- Chef choice nigiri assortment** \$110



Chef Choice Sashimi Platter



Chef Choice Nigiri Platter

ROLL SUSHI

- California Roll** \$7
- Spicy Tuna Roll** \$7
- Shrimp Tempura Roll** \$14
- Tekka Tuna** \$ 7
- Kappa Cucumber** \$5
- Umejiso Plum paste & shiso basil** \$8
- Negi-hama Yellow tail & green onion** \$8
- Sake Salmon** \$8
- Una-kyu Fresh water eel & cucumber** \$10
- Vegetable** Yama gobo, cucumber, avocado and asparagus \$8
- Philadelphia** Salmon, cream cheese and avocado \$12
- Caterpillar** Fresh water eel, cucumber and avocado \$16
- Spider** Soft shell crab and avocado \$19
- Rainbow** Shrimp & 4 kinds of sashimi on California roll \$18

BEVERAGES

- Draft Beer** 16oz \$7
- Choice of Kirin, Sapporo, Local Craft Beer
- Draft Beer** 16oz \$8
- Choice of Asahi, Suntory
- Large Bottle of Beer** \$9
- Choice of Kirin, Sapporo, Asahi
- Domestic Small Bottle of Beer** \$4.50
- Choice of Budweiser, Bud light, Kirin Light, O'Douls(can)
- Imported Small Bottle of Beer** \$7
- Choice of Corona, Blue Moon, Heineken, Stella Artois
- Small Bottle of Japanese Beer** \$8
- Choice of Kawaba Snow, Kawaba Sunrise
- Can Beer** \$9
- Choice of Sapporo Black, Dudes Brewery IPA, Double IPA
- House Wine Bottle Cabernet/Chardonnay** \$28
- Soft Drinks** \$3
- Pepsi, Diet Pepsi, Sierra Mist, Lemonade
- Synergy raw kombucha TRILOGY** \$6
- Honest Organic Peach Oolong** \$4
- Health-Ade Kombucha Pomegranate** \$6
- Vita Coconut water** \$5
- Pellegrino Sparkling Water large** \$8 / **small** \$5



TAKE-OUT PARTY PLATTER

Plan for Your Party with Ise-Shima Special



Large Sashimi Platter \$80.00 (for 4-5pp)

Includes Tuna, salmon, yellowtail, albacore tuna, Sweet shrimp sea urchin, Ikura salmon roe.

Hachi-Mori Platter \$80.00 (for 4-5pp)

Includes Roast beef, grilled salmon, sliced ham, chicken kara-age, Abalone, green mussels, pork cutlet, Yakitori chicken, grilled Unagi eel.



Small Sashimi Platter \$50.00 (for 2-3pp)

Includes Tuna, salmon, yellowtail, albacore tuna, Ikura salmon roe and octopus.



Pick Up Time:

Lunch: 12:00pm - 2:00pm

Dinner: 5:30pm - 8:30 pm

Reservations required, please call ahead no same day orders

For Reservations and Information
310-320-6700
www.ise-shima.us

MIYAKO
HYBRID
HOTEL
TORRANCE, CALIFORNIA

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