



IZAKAYA CANALLA

(TAPAS & SIDES)

Caramelised chicken wings with ginger, soya and honey marinade	6,70
Gyozas (5 pieces) the traditional ones with chicken and vegetables	7,65
Ebi Gyozas (5 pieces) the ones with shrimp and crunchy vegetables	9,60
Caesar salad with panko-breaded chicken, crunchy chashu and Parmesan chees	8,50
Krill salad scallop, wakame, krill, sesame and shichimi togarashi	10,90
Miu green salad avocado, baby spinach, kale, edamame, wasabi vinaigrette and furikake	8,50



GWA BAO (2 PCS), TO CHOOSE

Maguro Bao 12,50 marinated tuna in teriyaki sauce, pickled red onion and quail egg
Chashu Bao 12,50 marinated pork belly, wakame salad, citrus kaisou and teriyaki sauce
Hoisin Tori Bao 12,50 chicken roasted in hoisin sauce, coriander, sunomono, pickled carrots and peanuts
Crab Bao 12,50 soft-shell crab, wakame, kimchi mayonnaise and coriander

 Spicy /  Very Spicy



SUSHI BAR



Shake avocado uramaki (8 pcs.) salmon and avocado roll	11,20
Spicy salmon uramaki (8 pcs.)  spicy salmon, nori and flying-fish roe	12,95
Uramaki with shrimp (8 pcs.) enoki and basil in tempura with spicy mayonnaise	10,95
Foie micuit uramaki (8 pcs.) roll with duck micuit, mango, masago and tuna tataki	12,90
California uramaki (8 pcs.) roll with crab, cucumber and avocado	8,10
Spicy tuna uramaki (8 pcs.)  roll with spicy tuna, avocado and crunchy panko	10,85
Italiano uramaki (8 pcs.) roll with buffalo mozzarella, salmon, sun-dried tomato, avocado and oil of basil	9,50
Tori no karaage uramaki (8 pcs.) marinated chicken breaded Japanese style with avocado	7,95
Beef carpaccio uramaki (8 pcs.) seared beef with buffalo mozzarella, confit onion and Harry's bar sauce	9,90

Caesar uramaki (8 pcs.)  roll with spicy tuna in sriracha sauce, crab, avocado and crunchy onion	9,50
Steak tartar uramaki (8 pcs.)  with mango, fresh and creamy avocado, and wasabi mayonnaise	12,25
Tuna tataki uramaki (8 pcs.) avocado, tempura shrimp and puffed rice	13,40
Shell crab uramaki (8 pcs.) soft-shell crab in tempura, spicy cucumber, tobiko, avocado and passion-fruit sauce	13,55
Red velvet uramaki (8 pcs.) tuna, cream cheese, freeze-dried strawberries, yuzu pearls and raspberry teriyaki	11,80
Dragon uramaki (8 pcs.) roll with eel, avocado, tempura salmon, mayonnaise and cucumber	14,95
Hot Philadelphia (6 pcs.) battered with panko, salmon, onion, avocado and cream cheese	9,20
Hot rainbow futomaki (6 pcs.) tuna, salmon and gilt-head bream with crispy lime and panko breading	10,85

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SUSHI COMBOS

TO SHARE OR NOT...

Sushi no moriawase (6 pieces nigiri and 8 pieces salmon maki)	18,30
Sashimi no moriawase (12 pieces sashimi)	18,20
Nigiri no moriawase (2 pieces tuna, 2 pieces salmon, 2 pieces shrimp, 2 pieces white fish (Thai))	18,50
Sushi and Sashimi combo (6 pieces sashimi, 4 nigiri and 8 pieces salmon maki)	18,75
Salmon combo (6 pieces salmon sashimi and 8 pieces salmon maki)	17,10
Nigiri party (1 tuna with black tobikko, 1 flambé foie gras and apple compote, 1 salmon flambé with cream cheese and caramelized onion, 1 smoked eel, 1 beef tartare with quail egg, 1 sea bream and truffle cream)	19,00



If you have any questions, consult our Japanese dictionary on page 4.



MEAT AND FISH

MAIN

Tori no karaage marinated chicken breaded with panko crumbs, served with potato mash and wasabi mayonnaise	Ebi no tempura classic crunchy shrimp tempura	Torikatsu panko-breaded chicken, courgette in miso and tonkatsu sauce	Tuna tataki stir fried with enoki and fresh basil
8,90	12,65	8,60	9,95
Vegetable Kakkiage with tempura sauce	Mt. Kitadake tempura shrimp on avocado uramaki with lime-sambal sauce and grated coconut	Yakitori (4 pcs) chicken skewer with teriyaki sauce	
7,95	12,95	12,50	

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BOWLS

WITH CHOPSTICKS AND A SPOON

Miu yaki udon udon noodles with beef, asparagus and green garlic	10,85	Kamo no yakimeshi rice stir fried with duck magret, a hint of spice, vegetables, katsoubushi and green onion	10,90
Kimuchi yaki udon  udon noodles with pork loin, vegetables and kimchi	10,85	Truffled noodles stir-fried noodles with vegetables, shiitake, egg and truffle oil	12,40
Yakisoba with calamari, shrimp, vegetables, katsoubushi and green onion	10,85	Shake no teriyaki yakimeshi grilled salmon on a bed of rice and vegetables with teriyaki sauce	12,75
Chirashizushi with salmon and tuna avocado, nori, flying-fish roe, baby radishes, edamame, pickled ginger and wasabi	12,50		



SUSHI



Ebi nigiri (per piece)	2,10
Tuna nigiri (per piece)	3,10
Salmon nigiri (per piece)	2,10
Gilt-head bream nigiri (per piece)	2,45
Tuna nigiri (per piece) black tobiko, kizami wasabi and masago arare rice pearls	3,25
Foie nigiri (per piece) Nigiri with flambéed foie, caramelised apple and teriyaki sauce	4,40
Seared-salmon nigiri (per piece) caramelised onion, cream cheese and red masago	3,30
Eel nigiri (per piece) Nigiri with smoked eel and eel sauce	3,90
Wow tartare nigiri (per piece) Nigiri with beef tartare and quail egg	4,00
Truffle gilt-head bream nigiri (per piece) Nigiri with gilt-head bream and truffle cream	3,40
Tuna sashimi (3 pcs)	6,40
Salmon sashimi (3 pcs)	5,70
Gilt-head bream sashimi (3 pcs)	5,95

OUR RAMEN

PURE ESSENCE OF JAPAN

Ika to ebi ramen seafood dashi broth with tempura shrimp, calamari, shiitake, narutomaki and coriander	12,90
Yasai to kinoko ramen vegetarian broth with green curry, coconut milk, tofu, pak choi, nitamago and shiitake	11,85
Miu ramen tonkatsu torigara pork and chicken broth with chasu, edamame, enoki, green onion and nitamago	10,95

 **Spicy**

If you have any questions, consult our
Japanese dictionary on page 4.

If you have any allergies or food intolerance, please ask your waiter for our allergies list.

VAT included

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JAPANESE DICTIONARY

Chashu: slow-cooked pork belly with Asian marinade.

Chirashizushi: sushi rice with variety of fresh ingredients, always includes fish.

Ebi: shrimp and prawns.

Harumaki: crunchy rolls with vegetables and animal protein.

Hoisin: sweet and spicy sauce made from soya beans, sugar, vinegar, garlic and peanuts.

Izakaya: typical Japanese bar or restaurant.

Kimuchi: mild sauce with fresh flavours reminiscent of green fruit.

Maguro: tuna.

Masago: small roe from capelin fish.

Mazemen: type of Ramen without broth.

Misoshiro: miso soup, the main ingredient in which is miso and is part all traditional Japanese meals, from breakfast to dinner.

Moriawase: assortment of sushi.

Nitamago: soft-boiled egg marinated in soya sauce, ginger and mirin.

Sake: alcoholic beverage made from fermented rice.

Shake: salmon.

Sunomono: refreshing Japanese salad with cucumber.

Tonkotsu: pork broth with vegetables, cooked for at least 12 hours.

Umeshu: Japanese plum liqueur.

Uni: sea urchin.

