

COLD APPETIZER 前菜 (冷)

EDAMAME 枝豆	8.25
Lightly boiled and salted green soy beans	
SPICY EDAMAME スパイシー枝豆	9.50
Lightly boiled and seasoned with Japanese chili pepper & soy sauce	
NASU AGEBITASHI 揚げだし茄子	11.95
Fried Japanese eggplant in broth.	
SEAWEED SALAD 海草サラダ	8.95
YASAI SUNOMONO 野菜酢の物	9.95 (add shrimp +\$5)
Fresh Naruto Wakame seaweed and sliced Japanese cucumber in vinegar dressing.	
TUNA POKI ツナポキ	25.95
ALBACORE TATAKI 白マグロのたたき	20.95
Seared Albacore with sliced onion, Kaiware Tobiko in Ponzu sauce.	
HAMACHI CARPACCIO はまちのカルパッチョ	22.95
Hamachi with jalapeno, tobiko topped with Ponzu sauce and truffle oil.	
ABURI SABA 炙りさば	16.95
Marinated and seared mackerel with Ponzu radish sauce.	
BEEF TATAKI 牛のたたき	23.95
Seared beef, thinly sliced with shiso and Kaiware in Yuzu Ponzu sauce.	
ANKIMO あん肝	16.95
Monk fish liver in Yuzu Ponzu sauce.	
OSHINKO MORIAWASE お新香盛り合わせ	9.50
Variety of intensely pickled vegetables	

HOT APPETIZER 前菜 (温)

AGEDASHI TOFU 揚げだし豆腐	9.95
Fried tofu in dashi soup with daikon radish, green onion, bonito flake and seaweed.	
GYOZA ギョウザ (餃子)	11.95
Pan Fried Dumpling (6 pieces)	
TEBASAKI 手羽先	11.95
Japanese style deep-fried chicken wings with pepper and yuzu sauce	
TOFU STEAK 豆腐ステーキ	11.95
Fried tofu with mushroom sauce.	
CHICKEN KARA AGE 鶏の唐揚げ	11.95
Japanese style deep fried chicken	
KAKI FRY 牡蠣フライ	18.95
Deep fried oyster with Tonkatsu sauce.	
SOFT SHELL CRAB TEMPURA ソフトシェルクラブ天ぷら	20.95
DYNAMITE MUSSELS ダイナマイトムール貝	14.95
Baked green mussels with creamy spicy sauce.	



TEMPURA MORIAWASE 天ぷら盛り合わせ **18.95**

Shrimp Tempura with assorted vegetables

YASAI TEMPURA MORIAWASE 野菜天ぷら盛り合わせ **15.95**

Seasonal vegetable Tempura

TAKOYAKI たこ焼き **10.95**

SOUP & SALAD

MISO SOUP 味噌汁 **3.95**

Japanese style soup with bonito fish broth, soybean miso, organic tofu, seaweed.

HOUSE SALAD ハウスサラダ **11.95**

Organic mix greens, avocado, tomato and cucumber with house dressing.

SASHIMI SALAD 刺身サラダ **27.95**

Assorted sashimi, avocado, mix greens & seaweed with vinaigrette dressing.

ENTRÉE

(served with organic green salad, miso soup & rice)

BEEF TERIYAKI ビーフ照り焼き **33.95**

Natural Angus beef grill with house teriyaki sauce.

CHICKEN TERIYAKI チキン照り焼き **26.95**

Fresh chicken thigh grill with house teriyaki sauce on the side.

SALMON TERIYAKI or SHIO YAKI サーモンの照り焼き又は、塩焼き **28.95**

Fresh salmon grill with house teriyaki sauce on the side or sea-salt.

GRILLED SABA TERIYAKI or SHIO YAKI さばの照り焼き又は、塩焼き **26.95**

Norwegian Saba mackerel grilled with house teriyaki sauce on the side or sea-salt.



SMALL UNAGI DON (Grilled eel over rice) うなぎ丼 (小)

28.95

SASHIMI, NIGIRI, and MAKIMONO

刺身、握り、巻物

ASSORTED SASHIMI 刺身盛り合わせ		48.95
9 pc assorted sashimi plate served with seaweed salad, soup.		
SASHIMI & NIGIRI SPECIAL 刺身と握りのスペシャル		65.95
5 pc fresh sashimi and 5pc Nigiri of chef's choice served with soup and seaweed salad.		
CHIRASHI DINNER ちらし寿司		58.95
9 pc fresh sashimi, salmon roe, tobiko, tamago, unagi over sushi rice served with soup and seaweed salad.		
SUSHI COMBINATION DINNER (Chef's Choice) with seaweed salad, soup, rice and		
California Roll or Spicy Tuna Roll:	-7 PIECES	62.95
	-9 PIECES	66.95



OMAKASE NIGIRI おまかせ握り **65.95**
 9 pc chef's choice of premium Nigiri plate served with soup and seaweed salad.

NIGIRI

握り



SAKE (salmon) 鮭 10

UNI (sea urchin) うに	25.95
O-TORO (fatty tuna) 大トロ	21.95
AMA EBI (sweet shrimp) 甘海老	14
MAGURO (red tuna) まぐろ	12
SHIRO MAGURO (Albacore) 白まぐろ	11
HAMACHI (yellowtail) はまち	11
TAI (red snapper) たい	12
SABA (mackerel) さば	9

EBI (shrimp) 海老.....	8.5
IKURA (salmon roe) いくら.....	13
TOBIKO (flying fish roe) とびこ.....	10
IKA (squid) いか.....	10
HOTATE (scallop) 帆立.....	12
UNAGI (eel) うなぎ.....	10
TAMAGO (egg) たまご.....	8
KANI (snow crab) かに.....	13

ROLLS

巻物

TEKKA (red tuna)	11.25
AVOCADO OR CUCUMBER	8.25
ALASKA (salmon and avocado)	12.50
SPICY TUNA (with cucumber)	12.50
CALIFORNIA (Imitation crab and avocado)	10.95
NOR-CAL (deep fried California roll topped with unagi sauce)	13.95
SHRIMP TEMPURA (shrimp tempura and avocado)	13.95
ROCK'N ROLL (grilled eel and avocado)	13.95
KOBE (grilled eel, cucumber, and tempura crunchy)	14.95
HARAJUKU (shrimp tempura, spicy tuna, spicy mayo, tobiko)	15.95
HAKATA (spicy tuna, yellow tail and avocado)	15.50

HAND ROLL

手巻き

CALIFORNIA	8.25
SPICY TUNA	8.75
SALMON SKIN.....	7.95
UNAGI AND AVOCADO	9.95
SPICY HAMACHI.....	8.95
UNI AND TOBIKO	17.95

SASHIMI APPETIZER

刺身

TUNA SASHIMI APPETIZER まぐろの刺身アペタイザー	21.95
SALMON SASHIMI APPETIZER 鮭の刺身アペタイザー	19.95
HAMACHI SASHIMI APPETIZER はまちの刺身アペタイザー	20.95



SASHIMI COMBINATION APPETIZER (Chef's Choice):

-8 PIECES

36.95

-20 PIECES

75.00

SPECIAL ROLLS

スペシャルロール



49ers (avocado, cucumber, tobiko, and salmon topped with thin slice of lemon)

19.75

RAINBOW (five kind of sashimi on top of a California roll)

20.95

DRAGON (shrimp tempura roll top with grilled eel, avocado, and tobiko)

20.95

SPIDER (deep fried soft shell crab with avocado, cucumber, tobiko)

18.95

FIRE DRAGON (shrimp tempura, avocado, spicy tuna, tobiko on top)

19.95

LION KING (Crab meat, avocado topped with baked salmon, spicy mayo, tobiko & green onion)

20.75

UNION SQUARE (real snow crab, fresh salmon, avocado, cream cheese, & tobiko)

22.95

MAUI WAUI spicy tuna, avocado, crab. Deep fried and topped with tobiko)

19.95



Crunchy Giants

CRUNCHY GIANTS (salmon, Hamachi, tuna, avocado, tobiko. Deep fried) **19.95**

SUPER DYNAMITE (deep fried spicy tuna roll and mixed fish with spicy mayo, tobiko, and scallion) **19.95**

DOUBLE HAMACHI (deep fried Hamachi roll, topped with jalapeño, Hamachi, scallion and tobiko) **20.75**

SUNFLOWER (real crab meat, tempura shrimp, asparagus topped with tuna, salmon, Hamachi and tobiko) **23.95**



Miyabiya Fusion

MIYABIYA FUSION (tuna, Hamachi, salmon, avocado wrapped in cucumber and ponzu sauce, topped with tobiko) **22.95**



Vegan

VEGAN (Tempura Asparagus, yam, Enoki wrapped with soy wrapper) **17.50**

CHERRY BLOSSOM (fresh salmon, avocado, Kaiware, topped with tuna and ponzu garlic sauce) **21.95**



JALAPENO (Unagi, avocado, & albacore topped with jalapeno peppers and unagi sauce) **20.95**

CATERPILLAR (grilled eel, cucumber, and avocado on top) **19.95**



HOLLYWOOD..... *Miyabiya favorite!!*... .. **21.50**

(Tempura, avocado, & cream cheese. Topped with lightly seared Tuna, Salmon, & Hamachi.
With Onion, Daikon sprouts & Tobiko on top)

YAKITORI GRILL

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Your choice of Tare (yakitori sauce) or Shio (Sea Salt) Two skewers per order.

Negima ねぎま Chicken thigh & Japanese Leek **10.95**

Tebasaki 手羽先 Free range chicken wings **10.95**

Gyu Hire 牛ヒレ Angus beef fillet mignon **22.95**

Asparagus Maki アスパラの豚肉巻 Asparagus wrapped with thinly sliced pork.....	12.25
Shrimp (Black Tiger) ブラックタイガー海老.....	18.95
Hotate Bacon Maki ホタテのベーコン巻 Scallops wrapped in bacon	15.95
Shishito 獅子唐 Sweet Japanese pepper	8.95
Ramu ラム Lamb rack from New Zealand	20.95
Namajaki Sumiyaki 鮭の炭火焼き Salmon Fillets wrapped with bacon.....	15.95
Unagi うなぎ Grilled eel with Unagi sauce	14.95
Butaniku Garlic 豚肉のガーリック焼き Japanese pork belly with garlic powder.....	10.95

★ MIYABIYA SPECIALTY ITEMS ★

Yaki Nasu 焼き茄子 Grilled Japanese eggplant with sweet Miso sauce	11.25
Surume Ika 北海道スルメイカの炭火焼 Grilled Hokkaido squid with house Yuzu mayo	22.95
Gindara Miso Yaki ぎんだらの味噌漬け炭火焼 Grilled black cod with Yuzu Kosho Miso sauce..	20.00
Hamachi Kama はまちカマの炭火焼 Grilled yellowtail collar	22.95
Sake Kama 鮭カマの炭火焼 Grilled Salmon Collar	16.95

DESSERT

ICE CREAM アイスクリーム	7.50
Ask for today's flavor.	
Mochi Ice Cream 餅アイスクリーム.....	7.50
Ask for today's flavor.	
BANANALAMA バナナラマ	11.95
Banana tempura, vanilla ice cream, chocolate & caramel sauce.	
Green Tea Cheesecake	11.95

DRINKS

Soft drinks (Coke, Diet Coke, Sprite)	3.95
Hot Tea	5.00
Ice Tea	5.00
Sweet Ice Tea	5.50
Thai Ice Tea	6.00
Guava/Lemonade/Orange Juice/Mango Drink	6.00
S.Pellegrino Sparkling Water	Small 6.00 Large 10.00
Asahi Draft Beer (Japanese Import)	Small 8.00 Pitcher 28.00
Asahi Bottle Beer (Japanese Import)	Large 10.00
Sapporo Bottle	Small 8.00 Large 10.00
Sapporo Draft Beer	Small 8.00 Pitcher 28.00
Kirin bottle	Large 10.00
Kawaba Snow Weizen Bottle Beer	12.00
Kawaba Sunrise Ale Bottle Beer	12.00
House White wine per glass	15.00
House Red wine per glass	15.00

Available 11:00 to 3:30 only

LUNCH SPECIALS (served with soup and rice) **御昼食**

DAILY SPECIAL BENTO TRAY/DELUXE 日替わり弁当 23.95 / 27.95

Chef's fresh choice menu. Ask your Server for selections!
(served with soup and rice ... Choice of Beef additional \$5.00)

SALMON GRILL 鮭塩焼き又は照り焼き 22.95

Fresh salmon grilled and served with teriyaki sauce

SABA (mackerel) GRILL さば塩焼き又は照り焼き 20.95

Mackerel served with teriyaki sauce

CHICKEN GRILL チキン照り焼き 19.95

Grilled chicken thigh meat served with teriyaki sauce

BEEF GRILL ビーフ照り焼き 25.95

Beef served with teriyaki sauce

TEMPURA (3 pc shrimp & 6pc seasonal vegetables) 天ぷら 20.95

SHRIMP TEMPURA (4 pc shrimp) 海老天ぷら 19.95

VEGETABLE TEMPURA (10pc seasonal vegetables) 野菜天ぷら 18.95

PORK KATSU とんかつ 20.95

Breaded and deep-fried pork loin served with katsu sauce

DONBURI LUNCH SPECIAL

OYAKODON Chicken and egg cooked in a sauce poured over rice **19.95**

KATSUDON Pork Katsu and egg cooked in a sauce poured over rice **20.95**

UNAGIDON Broiled eel with sauce over rice **25.95**

TAMAGODON Eggs and vegetables cooked in sauce poured over rice **18.95**

SUSHI & SASHIMI LUNCH SPECIALS 寿司&刺身

(served with soup) (みそ汁)

SASHIMI LUNCH (刺身ランチ,海草サラダ)

7 pc assorted sashimi **32.50**

9 pc assorted sashimi **36.50**

NIGIRI LUNCH SPECIAL (にぎりランチ)

6 pc fresh Nigiri & choice of California roll or Salmon roll.....	42.50
8 pc fresh Nigiri & choice of California roll or Salmon roll	48.50

CHIRASHI SPECIAL (ちらし寿司)

43.95

Fresh sashimi, shrimp, and tamago over sushi rice

LUNCH UDON, SOBA, RAMEN 麵類

SANUKI UDON さぬきうどん 14.50

Udon in broth. Served with crunchy, fish cake, green onion and Wakame seaweed.

CHICKEN UDON チキンうどん 16.50

Udon in broth with sliced chicken meat, crunchy, green onion, and fish cake.

TEN ZARU SOBA 天ざるそば 20.95

Cold soba with deep fried shrimp and vegetables.

TEMPURA UDON OR SOBA 天ぷらうどん又はそば 18.95

Udon or Soba with deep fried shrimp and vegetables.

ALL Ramen dishes comes with: Egg, Chashu (Braised Pork) and Kakuni (Braised Pork Belly), wood ear mushroom, beansprout, green onion and seaweed Nori.

TONKOTSU RAMEN (豚骨ラーメン) 18.95

MISO RAMEN (味噌ラーメン) 18.95

SHOYU RAMEN (醤油ラーメン) 18.95



Miyabiya Sushi and Grill

115 Cyril Magnin Street
San Francisco, CA 94102
415-989-3288

20% Service charge will be added to each bill. This charge is not meant to be a gratuity, but instead used by management towards operational costs including providing employee fair wages. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness.