

mimi's



Welcome to Mimi's Restaurant and Bar. We are delighted you could join us this evening. Please let us know if you have any special requests or dietary requirements. We do have vegetarian and gluten free options available denoted on the menu as:

\* Gluten Free

# Vegetarian

### APPETISER'S

CORNBREAD

300 #V

OYSTERS, LEMON

440 \*GF

OYSTERS WITH BLOODY MARY SHOT

650 \*GF

RAW OYSTERS

RED WINE VINEGAR MASCARPONE; RICE VINEGAR, GINGER; LIME, JALAPENO

1800 \*GF

DUCK PATE,

ROQUEFORTE, BLACK CHERRY JAM

1900

CHARCUTERIE MEATS

PROSCIUTTO, PANCETTA, SALAMI, COPPA, OLIVE, ARTICHOKE, GRISSINI

2600

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PRICES ARE INCLUSIVE OF 8% CONSUMPTION TAX

PLEASE NO SPLIT BILLS

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## **SOUP**

PUMPKIN SOUP, MASCARPONE

1500 #V

ONION GRATIN SOUP

1600 #V

CLAM CHOWDER

1,600

CHESTNUT, PORCINI, MARSCAPONE POTAGE

1,600

SHELLFISH BISQUE, KING CRAB SPRING ROLL

1,800

BEEF GOULASH, SOUR CREAM

1,800

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## **SIDE DISHES**

HAND CUT POTATO WEDGES

800 \*GF #V

GARLIC MASH POTATO

800 \*GF #V

POTATO DAUPHINOISE

1200 \*GF #V

STEAMED BROCCOLI

800 \*GF #V

ROASTED VEGETABLES

1200 \*GF #V

ORGANIC GREEN SALAD, RASPBERRY VINAIGRETTE

1200 #V

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## ENTRÉES

TOMATO, MOZZARELLA, BASIL CAPRESE

1600 \*GF #V

GORGONZOLA, BEETS, FIG, MARINATED STRAWBERRY, PURPLE  
CARROT SALAD, TUILLE NUTS

1900 #V

WARM CAMEMBERT, NUTS, MARINATED MINT ASPARAGUS, APRICOT  
COMPOTE

1900 #V

MONT d'OR CHEESE, POTATO TIMBALLO, RAW BLACK PEPPER

2200 #V

SAUTEED JAPANESE SEA SCALLOPS,  
HOLLANDAISE, XO JEAN, ORANGE HERB SALAD

2600

MARINATED SHINSHU SALMON,  
BEETROOT, CREAM CHEESE, HERB SALAD, APPLE SAUCE

2500

GRILLED GIANT PRAWN,  
CHILLI, BUTTER AIOLI, PASSIONFRUIT HERB SALAD

2900

PACIFIC BLUEFIN FATTY TUNA CARPACCIO,  
HORSERADISH FETA HERB SALAD, ANCHOVY, SHALLOT

2800 \*GF

FILO CRAB CAKE,  
SPICY TOMATO SAUCE

2600

BLACK BEAR, WILD BOAR & VENISON PIE,  
ASIAGO CHEESE

2800

WAGYU BEEF CARPACCIO,  
BLACK OIL, PICKLED SHALLOT, HORSERADISH, GARLIC CROUTON

2800

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## HOUSEMADE PASTA & RISOTTO

RISOTTO,  
GORGONZOLA, BEETS, HONEY, PEPPER  
*2500/3300 #V*

RISOTTO,  
FUGU, YUZU, CHIVE  
*2500/3300*

RISOTTO,  
QUAIL, SPICY TOMATO, OREGANO, SMOKED MOZZARELLA  
*2500/3300*

FETTUCINE,  
MOZZARELLA, BASIL, TOMATO SAUCE  
*1900/2700 #V*

GNOCCHI,  
MOZZARELLA, BASIL, TOMATO SAUCE  
*1900/2700 #V*

GNOCCHI,  
BUTTER CRÈME SAUCE, TETE DE MOINE  
*2800/3600 #V*

PAPPARDELLE,  
4 TYPES OF GOAT MILK CHEESE, HONEY PEPPER  
*2400/3200 #V*

PAPPARDELLE,  
LOBSTER, SPICY TOMATO, SMOKED PAPRIKA  
*2900/3700*

RAVIOLI,  
SHINSHU SALMON, RICOTTA, DILL BUTTER, BAKED TOMATO SAUCE  
*2600/3400*

RAVIOLI,  
SCAMPI, PARMIGIANO, LEMON CRÈME  
*2600/3400*

TAGLIERINI,  
KING CRAB, VONGOLE, BOTTARGA, SAFFRON  
*2800/3600*

FETTUCINE,  
EGG, PANCETTA, PARMIGIANA, CREAM, BROWN MUSHROOMS,  
*2800/3600*

FETTUCINE,  
SHINSHU WAGYU BEEF BOLOGNESE, MASCARPONE  
2600/3400

CHESTNUT RAVIOLI,  
RED WINE BRAISED WAGYU BEEF CHEEK, HERB BUTTER  
2800/3600

PAPPARDELLE,  
RED WINE BRAISED VENISON, GORGONZOLA  
2800/3600

ORECCHIETTE,  
SPICY TOMATO BRAISED LAMB, GREMOLATA, FETA  
2400/3200

GARGANELLI,  
BRAISED DUCK, THYME BUTTER SAUCE  
2600/3400

GNOCCHI,  
BRAISED WILD BOAR, MUSHROOMS, MONT d'OR CHEESE  
2500/3300

*Gluten free pasta is available on request*

## **SIDE DISHES**

HAND CUT POTATO WEDGES  
800 \*GF #V

GARLIC MASH POTATO  
800 \*GF #V

POTATO DAUPHINOISE  
1200 \*GF #V

STEAMED BROCCOLI  
800 \*GF #V

ROASTED VEGETABLES  
1200 \*GF #V

ORGANIC GREEN SALAD, RASPBERRY VINAIGRETTE  
1200 #V

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**CHILDREN'S MENU**

PUMPKIN SOUP, SMOKED MOZZARELLA, SAGE CROUTON  
1200 #V

PENNE WAGYU BEEF BOLOGNESE  
1800

FRIED CHICKEN, CHIPS  
1600

SHINSHU WAGYU STEAK, CHIPS  
2800 \*GF

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## WAGYU

Japanese black beef is renowned for its smooth velvety texture and rich, yet delicate flavour. The large proportion of unsaturated fat and amino acids, which are the building blocks of 'umami' or savouriness of the meat, creates these unique characteristics. This is the hallmark of Wagyu beef.

"The Japanese particularly value marbling which is key for the grading of beef, from level one to level five (the highest quality). The marbling should never be too rich, but instead cause the meat to melt in the mouth. Marbling is evidence the cattle have been raised in the vast, lush wilderness, using carefully selected feed, pure water and clean air "- Ministry of Agriculture, Forestry and Fisheries, Japan.

The standards of grading beef in Japan refer to the yield grade - from A to C where A is above standard - and the quality of the meat, where the number 5 represents the highest quality, determined across a range of indicators such as marbling, meat colour and brightness, the firmness and texture of the meat and the colour, lustre and quality of the fat. The flecks or thin strips of fat in the meat, known in Japan as 'Sashi,' is also ranked from 1 to 12, and grade 5 meat must have 'Sashi' between 8 and 12 - the highest possible quality.

### CHARCOAL GRILLED WAGYU

B3 WAGYU FILLET,  
BORDELAISE, ROQUEFORT CHEESE SAUCE  
*6900 150G*

A5 WAGYU STEAK,  
BLACK GARLIC PUREE, MUSHROOM FILO, RED WINE SAUCE

*SIRLOIN 7900 150G*  
*FILLET 10800 150G*

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## MAIN'S

POACHED SHINSHU SALMON,  
CHAMPAGNE CREAM SAUCE, SAUTEED SPINACH, POTATO MASH  
*3900*

GRILLED GREATER AMBERJACK,  
GRAPEFRUIT HERB SALAD, SOUR CREAM  
*3600 \*GF*

BRAISED DUCK,  
SHERRY VINEGAR, ORANGE, GREEN LENTILS, BLACK CABBAGE  
*3900*

RED WINE BRAISED SHINSHU WAGYU BEEF CHEEK,  
APPLE CELERY GRATIN, SOUR CREAM  
*4900*

LAMB SHANK IN EBISU KOHAKU,  
ALIGOT POTATO, CHEESE, BAKED APPLE  
*4200*

RED WINE BRAISED VENISON,  
PLUM, PARSNIP GRATIN  
*3800*

SLOW ROASTED OMACHI BLACK PORK (450G),  
BAKED APPLE, GINGER JAM, SHERRY VINEGAR SAUCE  
*4900*

CHARCOAL GRILLED LAMB LOIN,  
MINT SALSA VERDE, GARLIC, GOAT CHEESE  
*4500 \*GF*

CHARCOAL GRILLED WILD DUCK,  
GLAZED BEETROOT, GONGONZOLA, RED WINE SAUCE  
*4900*

CHARCOAL GRILLED VENISON,  
ROASTED PARSNIP, VANILLA, BERRY SAUCE  
*4600*

WE USE THE ARGENTINEAN METHOD OF SLOWLY GRILLING MEAT OVER CHARCOAL TO ENHANCE THE ORIGINAL FLAVOURS AND ENSURE TENDERNESS, PLEASE ALLOW APPROXIMATELY 30 TO 40 MINUTES FOR ANY MAINS FEATURING GRILLED MEAT

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**DESSERTS**

TIRAMISU,  
CHOCOLATE GELATO  
1600

FRESHLY BAKED CHOCOLATE CAKE,  
CHOCOLATE COGNAC SAUCE,  
HAZELNUT GELATO  
1800

STRAWBERRY PAVLOVA,  
FONTANBLEAU CREAM, PISTACHIO GELATO  
1600

HOUSEMADE APPLE PIE,  
CALVADOS ANGLAISE, CARAMEL MAPLE SAUCE, VANILLA BEAN GELATO  
1800

MANGO SORBET, MIXED BERRY SAUCE  
1300 \*GF

AFFOGATO,  
ESPRESSO, AMARETTO, VANILLA BEAN GELATO  
1300

CHEF'S SELECTION OF CHEESES, DRIED FRUITS, WAFER THIN BAGUETTES

3 KINDS  
1800

8 KINDS  
3800

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## **OUR PREMIUM PRODUCE STORY**

EXECUTIVE CHEF KAZUYUKI SHIMAMOTO SAN IS PASSIONATE ABOUT PRESENTING THE BEST OF THE UNIQUE SHINSHU REGION PRODUCE AND HAS DEVELOPED CLOSE RELATIONSHIPS WITH LOCAL PRODUCERS ENSURING THAT HE HAS ACCESS TO THEIR FINEST PRODUCTS.

### **SHINSHU SALMON**

NAGANO PREFECTURE'S NOVEL VARIETY OF SALMON IS A CROSSBREED OF RAINBOW AND BROWN TROUT THAT TOOK OVER 10 YEARS OF CULTIVATION. RAISED IN THE CLEAR STREAMS OF HAKUBA, THE STRONG TASTE CHARACTERISTIC OF SALMON IS ABSENT, INSTEAD OFFERING A REFINED ELEGANT FLAVOUR.

### **PREMIUM SHINSHU BEEF**

SHINSHU BEEF IS PARTICULARLY TENDER AND TASTY MEAT. ORGANIC FARMING PRACTICES ARE APPLIED WITH THE CATTLE INDIVIDUALLY HAND REARED AND FED WITH LOCAL NAGANO APPLES. THESE APPLES ARE TRADITIONALLY BELIEVED TO PRESERVE HEALTH AND PREVENT BLOATING.

### **SHINSHU GAME**

THE SHINSHU REGION IS BLESSED WITH MANY WILD BIRDS AND ANIMALS LIVING IN ITS MOUNTAINS. SHINSHU DEER IS SPECIAL DUE TO ITS HIGHER CALCIUM AND IRON CONTENT COMPARED TO OTHER DOMESTICATED DEER. SHINSHU GAME IS LOVED BECAUSE OF ITS FINE TEXTURE, LOW-FAT AND HIGH PROTEIN CONTENT.

### **SUFFOLK LAMB**

BRED FOR FOOD, NOT WOOL, THE JAPANESE BLACK HAired SUFFOLK LAMB DOES NOT HAVE THE STRONG SMELL OFTEN ASSOCIATED WITH MUTTON. JAPANESE LAMB IS HIGHLY MARBLED (SIMILAR TO WAGYU BEEF) AND CONTAINS HIGH LEVELS OF CARNITINE, A NUTRIENT THAT ASSISTS WITH THE FAT BURNING PROCESS.