

Starters

Shallot & Champagne Vinaigrette Salad	10
Arcadian greens, oven-dried tomatoes, radish, wasabi soy roasted almonds, feta cheese, tomato oil, soy balsamic reduction	
MIGA Sashimi Garden Salad *	14
Mixed green, salmon sashimi, tuna sashimi, shaved Parmesan cheese, soy balsamic vinaigrette, soy balsamic reduction	
Bacon Wasabi Caesar Salad	11
Romaine lettuce, oven dried tomatoes, baby anchovies, shaved parmesan cheese, croutons, bacon, wasabi Caesar dressing	
House Salad	8
Mixed green, shaved Parmesan cheese, soy balsamic vinaigrette, soy balsamic reduction	
Spot Prawn Cocktail *	5
Spot prawn, seaweed salad, tobiko	
Yuzu Vanilla Seafood Plate *	20
Octopus, salmon, tuna, scallop, shrimp, spot prawn, salmon roe, Yuzu (citrus) vanilla dressing	
Apple Pear Beef Tartare*	18
Beef tenderloin, apple pears, garlic, onion chips, quail egg yolk, sesame oil, Korean honey sauce	
Sea Scallop *	10
Brussel sprout rice, pearl onions, baby bok choy, sugar snap peas, Brussel sprouts, chili bean sauce, tomato basil foam.	
Beef 'SSAM' *	17
Marinated beef, in-house K style soy sauce, ssamjang sauce, kimchi salsa, lettuce, rice	
Mandu	7
Pan-seared dumplings (pork & chicken), roasted sesame seeds, pickled yellow radish salad	
Chashu Bun	4
Braised pork, mixed greens, sliced red onion, cucumber, mayo, Asian dipping sauce, white steamed bun	each
MIGA Crunch Fries	4
Shaved Parmesan cheese, sweet & sour ketchup	

Soups

Beef Korean Soup	7
Clear beef broth, beef, radish, green onions	
Miso Ramen	8
Miso paste, pork broth, braised pork, scallions, pickled ginger, marinated egg, nori, bamboo shoots	



MIGA
MODERN CUISINE

Main

Angus Galbi Rib-eye Steak *	34
Wet-aged marinated Angus beef, sweet rice wine and soy sauce, kimchi salsa, sautéed kimchi cabbage, kimchi bacon pilaf, micro greens	
Smoked Duck	30
Shallot & garlic confit cauliflower rice, brussel sprouts, pearl onions, baby bok choy, shaved onions & scallions, wasabi mayo, wild berry wine reduction	
Beef Tenderloin*	38
Potato purée, spinach puree, sugar snap peas, sautéed shallots, soy shallot garlic confit butter, chive oil	
Halibut *	29
Seaweed tapenade, dashi broth, clams, artichokes, oven dried tomatoes, rice gnocchi, smoked citrus soy sauce, chili oil, chive oil, garlic olive	
White Butter Fish *	27
Miso-sake marinated escolar, glazed bok choy, seaweed salad, tobiko, wasabi cream, soy balsamic reduction	
Sea Scallops *	28
Brussel sprout rice, pearl onions, baby bok choy, sugar snap peas, Brussel sprouts, chili bean sauce, tomato basil foam.	
Tuna Steak * 🍴	25
Sesame-crust seared tuna steak, smoked pork cabbage rice, shaved onion, wasabi mayo, soy reduction	
Buddhism Bi Bim Bap *	18
Rice with assorted marinated vegetables, greens, sunny-side up egg, fermented sun-dried chili pepper sauce, choice of salmon, beef, or tofu	
Soy Cream Chicken Pasta 🍴	17
Parmesan chicken cutlet, soy milk & cream, mushrooms, bell pepper, crushed pepper, basil	
Royal Sticky Rice Gnocchi (Gungjung Tteobokki)	17
Ground ribeye, house soy sauce, bell peppers, garlic, mushrooms, chili sesame oil, sliced egg yolk crepe, nori	

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

Parties of 6 or more are subject to an 18% automatic gratuity.