

MISONO

MENU

Teppanyaki is a communal and interactive dining style with food prepared in front of the diner. It is a cooking style that enhances the natural flavours of the food. Choose from our extensive menu of traditional meals, ranging from chicken and steak to seafood and vegetable dishes.

HENRY BONGAY / HEAD CHEF

A true entertainer, Henry Bongay has been leading the team at Misono for the past twenty years. As the head chef of Misono, Henry has instilled a real flair for entertaining and has mastered the art of teppanyaki with skills second to none. To the delight of diners, the restaurant is transformed into a stage when the talented chef dons his apron. The secret to Henry's success is his genuine love for his job. "My favourite part of my job has always been the customer interaction - I love meeting new people" he said. "Welcome to Misono!"

AN ACT NOT TO BE MISSED

Henry and his talented chefs have a real flair for entertaining. Tricks and showmanship are an integral part of dining at Misono, filling the restaurant with laughter and friendliness.

SASHIMI

SASHIMI DELUXE (12 PIECES) Salmon, tuna, kingfish and salmon roe	75
MIXED SASHIMI (12 PIECES) Salmon, tuna, squid, scallops, kingfish, flying-fish roe	35
KINGFISH SASHIMI (10 PIECES)	30
SALMON SASHIMI (10 PIECES)	30
TUNA SASHIMI (10 PIECES)	30

NIGIRI AND SHIP

SPECIAL NIGIRI (12 PIECES) Salmon, tuna, grilled eel, kingfish, salmon roe and sea urchin roc	75
MIXED NIGIRI (8 PIECES) Salmon, tuna, prawn and kingfish	35
WAGYU ABURI NIGIRI (3 PIECES)	25
KINGFISH NIGIRI (3 PIECES)	16
SALMON NIGIRI (3 PIECES)	16
TUNA NIGIRI (3 PIECES)	16
PRAWN NIGIRI (3 PIECES)	15
SEA URCHIN ROC SHIP (3 PIECES)	45
SALMON ROE SHIP (3 PIECES)	35

SUSHI MAKI

THE DRAGON (6 PIECES) Crispy prawn, barbeque eel, cucumber, cream cheese, topped with torched salmon and special sauce	28
SPICY TUNA (6 PIECES) Tuna, cucumber, topped with diced tuna, shallots, pineapple, tempura flakes	25
CALIFORNIA (6 PIECES) Crab meat, prawn, cucumber, avocado, mayonnaise, flying-fish roe	26
VEGGIE DELIGHT (6 PIECES) Avocado, cucumber, carrots, asparagus, pickled radish, seaweed salad	21
TORCHED SALMON NIGIRI (6 PIECES) Torched salmon, shallots, teriyaki sauce, mayonnaise	26
SPICY PRAWN ROLL (6 PIECES) Crumbed prawn, cooked tuna, avocado, mayonnaise	26
CHICKEN AVOCADO ROLL (6 PIECES) Crumbed chicken, avocado	19
SALMON AVOCADO ROLL (6 PIECES) Fresh salmon, avocado	25
SOFT SHELL CRAB ROLL (6 PIECES) Soft shell crab, coral lettuce, flying fish roe, teriyaki sauce, mayonnaise	25
TUNA AVOCADO ROLL (6 PIECES) Cooked tuna, avocado, mayonnaise	19

TEMPURA

PRAWNS (5 prawns)	27
VEGETABLES	20
SOFT SHELL CRAB	25
MIXED Prawns (3), fish, vegetables	30

SHARED BITES

EDAMAME Lightly salted soy beans in the pod	8
KARAAGE Deep fried marinated chicken	20
FRESH OYSTERS (1DOZ) Yuzu sesame sauce, wasabi flying-fish roe	38

MIXED ENTRÉE

Salmon avocado roll, edamame, California roll, karaage, mixed tempura	60
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TEPPANYAKI BANQUETS

All banquets are served with miso soup, Misono salad,
Hibachi vegetables, prawn appetizer and steamed rice.

HENRY'S CHOICE Fillet steak, chicken and pork tenderloin	64
MISONO DELIGHT Chicken and large prawns	58
SPLASH AND MEADOW Fillet steak and large prawns	62
WADAIKO Fillet steak and chicken	56
MISONO DELICACY Salmon, chicken and large prawns	69
MISONO SPECIAL Chicken and lamb	58
TERIYAKI CHICKEN	49
MISONO SURFERS PARADISE Wagyu steak and lobster tail	85
Upgrade fillet to wagyu steak	18
Upgrade to Misono's famous Hibachi Chicken Fried Rice	(PP) 8.50

Teppanyaki tables are reserved for Teppanyaki Banquet meals. One banquet per person to be ordered. Non Teppanyaki banquet meals are served in the sushi bar. Kids' menus are available for children up to 12 years of age. 1 bill per table or per group, no split bills. Surcharge of 1.5% applies to all credit card transactions. Surcharge of 15% applies to all transactions on public holidays. All Prices are inclusive of 10% GST.

TEPPANYAKI BANQUETS

SEAFOOD DELUXE Large prawns, scallops, bug meat and teriyaki fish in paper bag	87
MISONO GOLD COAST Fillet steak, bug meat and large prawns	79
MISONO EXCELLENCE Fillet steak, bug meat and scallops	80
VEGETARIAN Seasonal vegetables and teriyaki tofu, mushrooms	48
Upgrade fillet to wagyu steak	18
Upgrade to Misono's famous Hibachi Chicken Fried Rice	(PP) 8.50

KIDS TEPPANYAKI BANQUETS

(up to 12 years old)

All banquets are served with miso soup, Hibachi vegetables and Hibachi chicken rice.
Ice cream served with each kid's banquet.

TERIYAKI CHICKEN	30
TERIYAKI STEAK	30
TERIYAKI SALMON	33
TERIYAKI PRAWNS	33

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DELUXE WAGYU BANQUETS

The meat from Wagyu cattle is known worldwide for its marbling characteristics, naturally enhanced flavour, tenderness and juiciness. The Australian Wagyu Association is the largest breed association outside Japan. The Wagyu used at Misono is GMO, hormone and antibiotic free; raised in a natural and clean environment in South East Australia. All banquets are served with miso soup, Misono salad, Hibachi vegetables and prawn appetizer.

IMPERIAL BANQUET 150

Wagyu, salmon, lobster tail, scallops and prawns, served with hibachi chicken rice

MISONO TRIO 135

Wagyu, salmon and lobster tail, served with hibachi chicken rice

LAND N SEA 120

Wagyu, salmon, scallops, bug meat served with hibachi chicken rice

CHERRY BLOSSOM 110

Wagyu steak, large prawns, scallops, bug meat, teriyaki fish in paper bag, served with hibachi chicken rice

PARADISE DIVINE 110

Wagyu steak, chicken, salmon and scallops, served with Hibachi chicken rice

BANQUETS

Served with mixed sushi, miso soup, Misono salad, Hibachi vegetables, prawn appetizer, Hibachi chicken rice and ice cream

SAMURAI 80

Fillet steak, chicken and scallops

BONSAI 80

Fillet steak, chicken and large prawns

DESSERTS

GREEN-TEA PUFFS 15

Puff pastry, matcha custard cream filling, seasonal berries

TRIO OF MOCHI ICE CREAM 15

Strawberry, vanilla and matcha

WASABI CHOCOLATE MOUSSE / CHOCOLATE MOUSSE 15

Chocolate mousse infused with hint of wasabi, chocolate shavings

FRESH FRUIT PLATTER 15

Selection of Chef's seasonal fruits

ICE CREAMS & SORBETS

Green tea, black sesame, macadamia, chocolate, vanilla, strawberry or hoji tea 9

Choice of caramel, chocolate, berry, passionfruit or mango sauce

JAPANESE SAKES

	150ml	300ml
HAKUTSURU JOSEN TANREI	16	28
HAKUTSURU TOJI KAN(SMV+2) This sake is made from 100% Yamada Nishiki, a sake rice of the highest quality. It is a premium sake with a mellow, rich flavour, and was created by our very own Toji-Kan, Masao Nakazawa, who was awarded the Medal with Yellow Ribbon by the Government of Japan for his achievements.	24	44
RIHAKU JUNMAI BLUE PURITY (SMV +5) Notes of Matsu pine resin, chesnut, and cacao. Most famous brand in the world from Shinmane, the birth place of sake. Recommended slightly warm or cold with tempura, vegetable roll, and Wagyu steak.	22	40
EIKUN KOTOSENNEN JUNMAI GINJO (SMV+3) Clean and fruity; notes of citrus, pineapple and yoghurt Recommended cold with teppanyaki seafood.	29	58
ASABIRAKI DAIGINJO NANBURYU TEZUKURI (SMV+4) Mild handcrafted sake with Nashi pear fragrance and crisp finish. Recommended cold with sashimi and nigiri sushi.	35	60
DENSHIN INE JUNMAI (SMV+4.5) Junmai sake features a smooth entering, a soft and round body, and dry taste. It reminds you of an image of fully ripe rice plants swaying gently in the breeze.	18	32
DENSHIN YUKI JUNMAI GINJO (SMV+1.0) Tranquil aroma and clear taste has garnered enthusiastic support not only from customers who enjoy a pure 'tasting sake' but also from chefs who seek a sake that finely accompanies delicate cuisine.	24	44
'DAKU' NIGORI (CLOUDY SAKE) Sweet and original unfiltered sake made from world famous Kyoto soft water Fushimizu. Recommended chilled or over ice with a meal, especially spicy dishes.	26	

JAPANESE SAKES

DENSHIN RIN DAIGINJYO (SMV+2.5) Junmai Daiginjo sake with a rich aroma that carries undertones of peaches and lychee, and an elegant taste full of depth and freshness.	175	(720ML)
KIZAKURA HONJOZO TOKURI IKKON (SMV+4) Rich, mellow and semi-dry with real gold flakes. Recommended cold with kingfish and prawn sushi roll.	26	(180ML)

JAPANESE PLUM AND YUZU DRINKS

CHOYA ORGANIC UMESHU	16	(120ML)
NIGORI (CLOUDY) YUZU	16	(120ML)
THE CHOYA AGED 3 YEARS Gold medal winner at international spirit challenge 2016 & 2017 This premium level of Umeshu is ideal for that special moment	25	(60ML)
URAKASUMI PLUM SAKE	16	(120ML)

TASTING PLATES

SAKE TASTING Asabiraki Daiginjo, Rihaku Junmai Blue Purity and Daku Nigori	19.5
PLUM/YUZU TASTING The Choya Aged 3 years, Urakasumi Plum, Cloudy Yuzu	19.5

SIGNATURE COCKTAILS

SAMURAI KISS	20
Sake, strawberry liqueur, Malibu, passionfruit, muddled lime, strawberries, on ice topped with apple and cranberry juice	
GEISHA MOJITO	20
Bacardi Carta Blanca, lychee liqueur, muddled lychee and fresh lime and mint, splash of cranberry juice on crushed ice	
LYCHEE PASSION	20
Sake, Cointreau, lychee liqueur, lime, lychee, and passionfruit on ice topped with ginger ale	
BUSHIDO BREEZE	22
Macadamia and wattleseed liqueur, passionfruit puree, lime topped with sparkling wine	
MANGO MINTO	21
Tequila, Cointreau, Mango Liqueur blended with fresh lime and lemon juice, mango and mint	
YUZU MARGARITA	22
Tequila, Cointreau and Japanese yuzu juice	
WHISKY MAC	24
Woodford Reserve Rye, macadamia and wattleseed liqueur and maraschino cherries	
MISONO SLING	22
Cointreau, Cherry Brandy, Benedictine, pineapple juice, lime juice and topped up with soda	

CLASSIC COCKTAILS

COSMOPOLITAN	22
Grey Goose vodka, Cointreau, cranberry juice and fresh lime	
ESPRESSO MARTINI	22
Grey Goose vodka, Patrón XO Café, brown crème de cacao, and espresso shot	
LONG ISLAND ICED TEA	22
Tasty mix of Roku Gin, Grey Goose Vodka, Tequila, Bacardi and Cointreau with cola	
LYCHEE MARTINI	22
Grey Goose vodka, Paraiso lychee liqueur, pineapple and cranberry juice	
SEX ON THE BEACH	22
Grey Goose vodka, Paraiso lychee liqueur, pineapple and cranberry juice	
DAIQUIRI	19
Mango or strawberry, Bacardi Carta Blanca, freshly squeezed lime juice	
JAPANESE SLIPPER	19
Midori Melon, Cointreau, freshly squeezed lemon juice	
MIDORI SPLICE	19
Midori, Malibu, pineapple juice and cream (built or blended)	
MOJITO	19
Bacardi rum, lime, mint leaves, topped with soda	
PEANUT BUTTER TOBLERONE	19.5
Frangelico, Kahlua, Baileys, honey, cream, chocolate syrup and peanut butter	

CAIPRIOSKA	19	22	OLD FASHIONED	19	22
FRENCH MARTINI	19	22	TEQUILA SUNRISE	19	22
GIMLET	19	22	COLLINS	19	22
GIN MARTINI	19	22	VODKA MARTINI	19	22
MAI TAI	19	22	WHISKEY SOUR	19	22
NEGRONI	19	22			

JAPANESE WHISKY

	30ML	60ML
AMAHAGAN YAMAZAKURA WOOD FINISH	22	44
NIKKA FROM THE BARREL	18	36
NIKKA TAKETSURU PURE MALT	22	44
NIKKA YOICHI SINGLE MALT	22	44
NIKKA MIYAGIKYO SINGLE MALT	22	44
NIKKA COFFEY GRAIN	18	36
NIKKA COFFEY MALT	18	36
SHIN PURE MALT	20	40
SHINOBU KOSHINO BLENDED	18	36
SHINOBU 10 YEAR OLD PURE MALT	24	48
SHINOBU 15 YEAR OLD PURE MALT	38	76
TENIYAKU BLENDED	20	40
YAMAZAKI	54	108
YUME SUBARU	14	28

INTERNATIONAL WHISKY

RAMPUR	INDIA	14	28
KAVALAN SHERRY OAK	TAIWAN	16	32
STARWARD SINGLE MALT	AUSTRALIA	14	28
LARK CLASSIC CASK	AUSTRALIA	28	56
CANADIAN CLUB	CANADA	10.5	21

SCOTTISH AND IRISH WHISKY

		30ML	60ML
BALVENIE 14 OLD CARIBBEAN	SCOTLAND	17	34
CONNEMARA ORIGINAL	IRELAND	16	32
GLENLIVET 15 YO	SCOTLAND	16	32
GLENLIVET 18 YO	SCOTLAND	19	38
JAMESON	IRELAND	10.5	21
LAGAVULIN 16 YO	SCOTLAND	18	36
MACALLAN 12 YO	SCOTLAND	17	34
MONKEY SHOULDER	SCOTLAND	10.5	21
CHIVAS REGAL 12YO	SCOTLAND	10.5	21
GLENFIDDICH 12YO	SCOTLAND	13	26
JOHNNIE WALKER BLACK	SCOTLAND	10.5	21
JOHNNIE WALKER BLUE	SCOTLAND	30	60

VODKA

ABSOLUT	SWEDEN	10.5	21
BELVEDERE	POLAND	11	22
GREY GOOSE	FRANCE	13	26
HARTSHORN	AUSTRALIA	12	24
NIKKA COFFEY GRAIN VODKA	JAPAN	14	28

GIN

BEEFEATER	ENGLAND	10.5	21
BOMBAY SAPPHIRE	ENGLAND	11	22
HENDRICKS	SCOTLAND	12	24
JW MARRIOTT GOLD COAST PINK GIN	AUSTRALIA	11	22
ROKU GIN	JAPAN	12	24
NIKKA COFFEY GRAIN GIN	JAPAN	14	28
IMPACT TOTTORI CRAFT GIN	JAPAN	18	36

RUM & CANE SPIRITS		30ML	60ML	CHAMPAGNE	REGION	150ML	750ML	
BACARDI CARTA BLANCA	PUERTO RICO	10.5	21	NV MOET & CHANDON IMPERIAL	EPERNAY, FRANCE	22	120	
BUNDABERG ORIGINAL UP	AUSTRALIA	10.5	21	NV MOET & CHANDON ICE IMPERIAL	EPERNAY, FRANCE		135	
KRAKEN SPICED	VIRGIN ISLANDS	12	24	NV LAURENT-PERRIER LA CUVÉE	TOURS-SUR-MARNE, FRANCE	375ML	69	
SAILOR JERRY SPICED	VIRGIN ISLANDS	10.5	21	NV LAURENT-PERRIER MILLESIME	TOURS-SUR-MARNE, FRANCE		160	
				NV LAURENT-PERRIER LA CUVÉE ROSE	TOURS-SUR-MARNE, FRANCE		240	
TEQUILA				NV VEUVE CLICQUOT YELLOW LABEL	REIMS, FRANCE		140	
				2006 VEUVE CLICQUOT LA GRANDE DAME	REIMS, FRANCE		300	
OLMECA ALTOS PLATA	MEXICO	10.5	21	NV BILLECART BLANC DE BLANCS	MAREUIL-SUR-AY, FRANCE		255	
PATRON SILVER	MEXICO	12	24	2008 DOM PERIGNON	EPERNAY, FRANCE		360	
AMERICAN BOURBON WHISKEY				SPARKLING				
JIM BEAM WHITE LABEL		10.5	21	NV WOODBROOK FARM SPARKLING	CENTRAL RANGES	10	44	
JACK DANIELS OLD NO.10		10.5	21	NV JANSZ ROSE	PIPERS RIVER, TAS	13	63	
MAKERS MARK		11.5	23	NV CHANDON BRUT	YARRA VALLEY, VIC	14	66	
WILD TURKEY		10.5	21	NV ROCOCO NV PREMIUM CURVEE	YARRA VALLEY, VIC		49	
WOODFORD RESERVE		12	24	NV DIVICI PROSECCO DOC	ITALY	12	53	
				NV ARRAS BRUT	PIPERS RIVER, TAS		75	
COGNAC & BRANDY				SAUVIGNON BLANC	REGION	150ML	200ML	750ML
MARTELL VS	FRANCE	12	24	2020 MUD HOUSE (VEGAN)	HAWKES BAY, NZ	13	17	56
MARTELL XO	FRANCE	30	60	2019 CATALINA SOUNDS	MARLBOROUGH, NZ	15	19	63
ST REMY VSOP	FRANCE	9	18	2017 SERESIN ESTATE (ORGANIC)	MARLBOROUGH, NZ			59
HENESSY VSOP	FRANCE	12	24	2019 SHAW + SMITH	ADELAIDE HILLS, SA	16	20.5	69
				2019 DOMAIN VACHERON SANCERRE BLANC	LOIRE VALLEY, FRANCE			95

SHIRAZ	REGION	150ML	200ML	750ML
2018 TEUSNER 'BILMORE'	BAROSSA VALLEY, SA			56
2016 MAXWELL SILVER HAMMER	MCLAREN VALE, SA	11	15	50
2018 GEMTREE UNCUT (ORGANIC)	MCLAREN VALE, SA	15	19	64
2017 WIRRA WIRRA 'WOODHENGE'	MCLAREN VALE, SA			73
2017 PENFOLDS BIN 28 KALIMNA	BAROSSA VALLEY, SA			78
2014 TELLURIAN TRANTER	HEATHCOTE, VIC			85
2017 MOLLYDOOKER 'BLUE EYED BOY'	MCLAREN VALE, SA			98
2017 MOLLYDOOKER 'CARNIVAL OF LOVE'	MCLAREN VALE, SA			149
2015 EILEEN HARDY	MCLAREN VALE, SA			190
2018 PENFOLDS ST HENRI	BAROSSA VALLEY, SA			175
2010 PENFOLDS GRANGE	BAROSSA VALLEY, SA			950

OTHER RED VARIETALS

2018 RUNNING WITH BULLS TEMPRANILLO	BAROSSA VALLEY, SA			54
2016 VASSE FELIX FILIUS CABERNET SAUVIGNON MERLOT	MARGARET RIVER, WA			58
2017 WOODBROOK FARM SHIRAZ	CENTRAL RANGES	10	13	44
2013 PRIMO ESTATE JOSEPH MODA CABERNET MERLOT	MCLAREN VALE, SA			198
2018 PENFOLDS BIN 389 CABERNET SHIRAZ	MULTI-REGIONAL BLEND, SA			120
2006 WOLF BLASS BLACK LABEL CABERNET SAUVIGNON SHIRAZ	MULTI-REGIONAL BLEND, SA			255

DESSERT & FORTIFIED WINES

		60ML	375ML
2013 DE BORTOLI NOBLE ONE BOTRYTIS	RIVERINA, NSW		65
2013 VASSE FELIX CANE CUT SEMILLON	MARGARET RIVER, WA		53
2015 XANADU 'CANE CUT' VIOGNIER	MARGARET RIVER, WA		55
20 YO PENFOLDS GRANDFATHER PORT	AUSTRALIA		16

DRAUGHT BEER	REGION	400ML	500ML
ASAHI SUPER DRY	JAPAN	13.5	16
ASAHI BLACK	JAPAN	14.5	17.5

INTERNATIONAL BEER

			BOTTLE
ASAHI SOUKAI	JAPAN		10
PERONI LEGGERA	ITALY		10.5
KYOTO BEER MATCHA IPA (5000ML)	JAPAN		22
ASAHI BLACK	JAPAN		11.5
ASAHI SUPER DRY	JAPAN		11.5
KIRIN ICHIBAN	JAPAN		11.5
SAPPORO PREMIUM	JAPAN		11.5
CORONA	MEXICO		10.5
HEINEKEN	NETHERLANDS		11
PERONI NASTRO AZZURO	ITALY		11

AUSTRALIAN BEER

CASCADE LIGHT	HOBART, TAS		8
XXXX GOLD	BRISBANE, QLD		8.5
HAHN SUPER DRY	CAMBERDOWN, NSW		10
STONE & WOOD PACIFIC ALE	BYRON BAY, NSW		10
CROWN LAGER	MELBOURNE, VIC		9
COOPERS ORIGINAL PALE ALE	REGENCY PARK, SA		9
GREAT NORTHERN SUPER CRISP	CAIRNS, QLD		8.5

NON-ALCOHOLIC BEER

KIRIN ZERO ICHIBAN			12
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CIDER

BAROSSA CIDER CO APPLE CIDER	SOUTH AUSTRALIA	9.5
BAROSSA CIDER CO PEAR CIDER	SOUTH AUSTRALIA	9.5
BAROSSA CIDER CO CLOUDY CIDER	SOUTH AUSTRALIA	9.5

MOCKTAILS

CALPIS CRUSH Japanese famous yoghurt drink on crushed ice		12
YUZU JELLY Muddled lemon and lime, fresh mint, apple and homemade jelly		12
ICED MATCHA LATTE Served with green tea ice cream		12
JAS-MINT FUSION Jasmine tea with muddled lychee, lime, mint and cranberry juice		12
PINK CRUSH Lemonade, vanilla ice cream, dash of raspberry syrup, crushed with ice		12
TROPICAL STORM Strawberries, mango, banana, passionfruit, orange, apple and pineapple juice crushed with ice		12
SPIDER Coke, lemonade or pink lemonade with vanilla ice cream		10

SOFT DRINKS & JUICES

PEPSI, PEPSI-MAX, SOLO, 7-UP (GLASS)	5
COKE, COKE NO SUGAR, DIET COKE, 7 UP, SUNKIST, PEPSI, PEPSI MAX, SOLO (CANS)	6
RAMUNE	8
BUNDABERG GINGER BEER	6
BUNDABERG SARSAPARILLA	6
REDBULL	7
REDBULL NO SUGAR	7
FRUIT JUICE Orange, cranberry, apple, pineapple	6
COFFEE	
ESPRESSO	4.5
MACCHIATO	5
LONG BLACK	5
CAPPUCCINO	6
FLAT WHITE	6
LATTE	6
HOT CHOCOLATE	6
MOCHA	6
CHAI LATTE	6
ICED LATTE	7
ICED COFFEE WITH VANILLA ICE CREAM	10
ICED CHOCOLATE WITH VANILLA ICE CREAM	10
EXTRA SHOT OF COFFEE	0.5

LIQUEUR COFFEES

BAILEYS, FRANGELICO, IRISH, JAMESON	15
TEA	
ENGLISH BREAKFAST	6
GREEN	6
GENMAI	6
HOJI	6
JASMINE	6

ICED TEA

ICED GREEN TEA	7
ICED OOLONG TEA	7
ICED PEACH TEA	7
ICED LEMON TEA	7

WATER/SPARKLING WATER 750ML

BELOKA STILL	9.5
BELOKA SPARKLING	9.5
VESTAL STILL	8
VESTAL SPARKLING	8

MISONO

DINNER

Monday to Sunday

5:30pm - 9:00pm

Menu availability, pricing and opening times may change without notice.

A smart casual dress code applies.

While every effort is taken in preparing dietary dishes, we are unable to guarantee that the food produced and served is free of all allergen traces due to the environment it is prepared in.

158 Ferny Avenue, Surfers Paradise QLD 4217

+61 7 5592 9800 - www.jwmarriottgoldcoast.com

15% Public Holiday surcharge applies.

1.5% credit card surcharge applies. All prices include GST