

CICCHETTI

Verdure Pastellate  
Deep Fried Seasonal Vegetable
2500

Insalata Genovese  
Potato Salad, Okinawa Long Beans, Basil Pesto
2600

Crostino 
Whole Wheat Bread, Aosa Butter, Hanmade Cured Tuna Ham
3500

APPETIZERS

Vellutata di Stagione  
Seasonal Velouté, Crispy Leek Nest
2500

Crudo di Tonno 
Miyako Yellow Fin Tuna, Citrus, Orange Dressing
3500

Seppia Alla Vignarola 
Cuttlefish Salad, Edamame, Pecorino, Green Peas Sauce
3600

Prosciutto 
Seasonal Fruit & Ham
3800

FOCACCE

Giardiniera 
Miyako Gardener's Vegetable, Scamorza Cheese
2700

Sfiziosa
Spianata Salami, Marinated Eggplant, Basil
3200

Salmastra 
Ryukyu Grouper Ham, Yukishio Butter, Bitter Salad
3500

PASTA & RICE

Pachino  
Spaghettone, Roasted Cherry Tomato Sauce
3400

Risotto Camouflage  
Carnaroli Risotto, Mushroom, Island's Powders
3600

Bottoni di Gambero Locale 
Tiger Prawns Handmade Bottoni, Fermented Lemon Butter Sauce
4600

Ragu Bianco 
Fusilli Pasta, Wagyu White Ragu
4800

MAIN COURSES

Cipolla Al Forno  
Confit Onion, Spinach Sauce, Crumble
3800

Pescato Del Giorno 
Catch of The Day, Stir-Fried Okra, Tomato Chutney
4800

Pollo Con I Peperoni 
Roasted Chicken Breast, Wings, Bell Pepper Sauce
5600

Filetto di Manzo - 180g  
Wagyu Beef Tenderloin, Bok Choy, Pine Nuts, Raisin
15000

SIDE DISHES

Mix Salad  
1800

French Fries 
1600

Cacio & Lime Fries 
Pecorino Cheese, Lime, Black Pepper
1800

Roasted Seasonal Vegetables 
EVO Oil, Garlic
2100

Garlic Roast Potatoes 
Rosemary, Garlic
2200

... MINDFUL EATING ...

 **GLUTEN FREE**  **VEGETARIAN**  **PLANT BASED**
 **PARTNERS IN PROVENANCE**

Our Team is at your service for any dietary restrictions.

Ask our team for the provenance of the rice.

Above prices are in Japanese Yen and include a 15% service charge and 10% tax.

JAPANESE SPECIALTIES

Salmon Onigiri 
Salmon Flakes, Rice Balls, Miso Soup, Pickled Vegetables
2200

Miyakojima Tofu, Kelp Clear Soup 
Aosa-Seaweed, Soy Sauce and Ginger
2500

Goya Chanpuru 
Sautéed Sliced Pork, Bitter Melon, Scrambles Eggs
2500

Shio Yakisoba 
Stir-Fried Noodle, Cabbage, Pork, Squid
2800

Miyako Soba 
Dashi Broth, Pork Belly, Kamaboko
2800

Chicken Om-Rice 
Fried Chicken, Rice, Omelet
2900

Tonkatsu 
Breaded Fried Black Pork Cutlet, Cabbage Slow, Tonkatsu Sauce
2900

Oyako Donburi 
Sumibi Chicken, Egg on Steamed Rice
2900

Raftee 
Braised Pork Belly, Soy Sauce, Awamori
3200

Tempura 
Shrimp, Scallop, Seasonal Vegetables
3500

Sashimi Selection 
Daily Market Fish | 4 Kinds
4400



PARTNERS IN PROVENANCE

Rosewood's Partners in Provenance commitment is borne out of respect for local farmers, indigenous agriculture, and a dedication to delivering the highest quality foods.

Rosewood Miyakojima partners with local farms and purveyors that provide the guests with fresh, seasonal produce throughout the year, such as, fresh seafood, herbs, vegetables, hydroponic vegetables grown by local welfare facilities and honey from local bee farms.

CHAMPAGNE

Billecart-Salmon, Brut Réserve NV
Pinot Meunier, Pinot Noir, Chardonnay

Billecart-Salmon, Brut Rosé NV
Pinot Meunier, Chardonnay, Pinot Noir

SPARKLING

Ruggeri, Quartese Prosecco Brut
Veneto Italy
Glera

Katsunuma Winery, Aruga Branca
Brillante, Yamanashi Japan
Koshu

WHITE

Rallo, Al Qasar, Sicilia
Zibibbo

Tramin, Alto Adige
Pinot Grigio

Gradis'Ciutta, Sauvignon Collio
Friuli Venezia Giulia
Sauvignon

Mauro Molino, Roero Arneis
Piedmont
Arneis

Arugabranca Pipa Koshu
Yamanashi
Koshu

Sebastien Christophe, Chablis 2023
Chardonnay

Alphonse Mellot, Le Manoir, Sancerre 2022
Sauvignon Blanc

Arnot-Roberts, Trout Gulch Vineyard
Santa Cruz Mountains 2020
Chardonnay

MINERAL WATER

Still

Oku Aizu Kaneyama

Acqua Panna

ROSÉ

Tormaresca, Calafuria, Puglia
Negroamaro

Château Minuty, Prestige Rosé
Provence
Grenache, Tibouren

RED

Progetti Aglicoli, Capo Zafferano Rosso
Appassimento, Puglia
Merlot, Negroamaro, Primitivo

Katsunuma Winery, Argano Monte
Yamanashi
Muscat Bailey A

Lamole di Lamole, Chianti Classico
Riserva, Toscana
Sangiovese, Canaiolo

Sansilvestro, Barbaresco Riserva
Piedmont
Nebbiolo

MacRostie
Sonoma Coast
Pinot Noir

Shaw & Smith, Shiraz, Adelaide Hills 2021
Shiraz

Château Branaire Ducru, Duluc 2014
Merlot, Cabernet Sauvignon, Cabernet Franc

CORAVIN SELECTION

Indulge with the selection of our most coveted wines,
now by the glass, kept fresh by Coravin

WHITE

FRANCE

2020
Joseph Colin, Saint Aubin 1er Cru La Chateniere
Chardonnay

RED

ITALY

2021
Tenuta Tignanello, Tignanello
Sangiovese, Cabernet Sauvignon, Cabernet Franc

Sparkling

Oku Aizu Kaneyama

San Pellegrino

SPRITZ

Spritz Veneziano
Aperol or Campari, Prosecco, Perrier

Limoncello Spritz
Limoncello, Prosecco, Lemon, Perrier

Elderflower Spritz
St. Germain, Prosecco, Perrier

Cynar Spritz
Cynar, Prosecco, Perrier

Miki Spritz
Sake, Miki, Prosecco, Perrier

Yukuu Spritz
Awamori, Moromi Vinegar, Prosecco, Miyako Fruit, Perrier

BEER

Draft
Orion Premium

Bottle
Orion Selection

Moretti

Peroni Nastro Azzurro

Alcohol Free
Orion Clear Free

REFRESHERS

Fresh Juice
Orange, Grapefruit, Pineapple, Carrot

Soft Drinks

Lemon Squash / Lemonade

Iced Tea
Lemon Tea / Peach Tea / Mango Tea

Enchantment Ice Sparkling
Elderflower / Rose / Ginger

Blue In Tonic
Non-alcohol Gin, Citrus, Tonic, Butterfly Pea

Papaya Highball
Papaya, Brown Sugar, Soda

Popsicle Spritzer
Fresh Seasonal Fruit Juice, Orion Cider, Popsicle

Our Team is at your service for any dietary restrictions.
Above prices are in Japanese Yen and include a 15% service charge and 10% tax.

2800

1700

1700

1900

1900

1400

1700

1400

1800

1400

1900

2000

2000

2000