

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 Brest, 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 Outlet, 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

NAGI

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

	Glass	Carafe	Bottle
Billecart-Salmon, Brut Réserve NV Pinot Meunier, Pinot Noir, Chardonnay	5000		25000
Billecart-Salmon, Brut Rosé NV Pinot Meunier, Chardonnay, Pinot Noir	7500		37500

SPARKLING

Ruggeri, Quartese Prosecco Brut Veneto Italy Glera	3600		18000
Katsunuma Winery, Aruga Branca Brilhante, Yamanashi Japan Koshu	5500		27500

WHITE

Rallo, Al Qasar, Sicilia Zibibbo	2200	5500	11000
Tramin, Alto Adige Pinot Grigio	2800	7000	14000
Gradis'Ciutta, Sauvignon Collio Friuli Venezia Giulia Sauvignon	3200	8000	16000
Mauro Molino, Roero Arneis Piedmont Arneis	3800	9500	19000
Arugabranca Pipa Koshu Yamanashi Koshu	4400	13200	22000
Sebastien Christophe, Chablis 2023 Chardonnay			17100
Alphonse Mellot, Le Manoir, Sancerre 2022 Sauvignon Blanc			23750
Arnot-Roberts, Trout Gulch Vineyard Santa Cruz Mountains 2020 Chardonnay			27550

MINERAL WATER

Still			
Oku Aizu Kaneyama	500ml 720ml	1800 2300	
Acqua Panna	500ml 750ml	1800 2300	

ROSÉ

	Glass	Carafe	Bottle
Tormaresca, Calafuria, Puglia Negroamaro	2200	5500	11000
Château Minuty, Prestige Rosé Provence Grenache, Tibouren	2800	7000	14000

RED

Progetti Aglicoli, Capo Zafferano Rosso Appassimento, Puglia Merlot, Negroamaro, Primitivo	2700	6750	13500
Katsunuma Winery, Argano Monte Yamanashi Muscat Bailey A	3200	8000	16000
Lamole di Lamole, Chianti Classico Riserva, Toscana Sangiovese, Canaiolo	3600	9000	18000
Sansilvestro, Barbaresco Riserva Piedmont Nebbiolo	4000	10000	20000
MacRostie Sonoma Coast Pinot Noir	5000	12500	25000
Shaw & Smith, Shiraz, Adelaide Hills 2021 Shiraz			20600
Château Branaire Ducru, Duluc 2014 Merlot, Cabernet Sauvignon, Cabernet Franc			22500

CORAVIN SELECTION

Indulge with the selection of our most coveted wines, now by the glass, kept fresh by Coravin			
WHITE			Glass 100ml
FRANCE			
2020			
Joseph Colin, Saint Aubin 1er Cru La Chateniere Chardonnay			5300
RED			
ITALY			
2021			
Tenuta Tignanello, Tignanello Sangiovese, Cabernet Sauvignon, Cabernet Franc			7500

Sparkling

Oku Aizu Kaneyama	500ml 720ml	1800 2300
San Pellegrino	500ml 750ml	1800 2300

SPRITZ

	2800
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	1700
Bottle Orion Selection	1700
Moretti	1900
Peroni Nastro Azzurro	1900
Alcohol Free Orion Clear Free	1400

REFRESHERS

Fresh Juice Orange, Grapefruit, Pineapple, Carrot	1700
Soft Drinks	1400
Lemon Squash / Lemonade	1800
Iced Tea Lemon Tea / Peach Tea / Mango Tea	1400
Enchantment Ice Sparkling Elderflower / Rose / Ginger	1900
Blue In Tonic Non-alcohol Gin, Citrus, Tonic, Butterfly Pea	2000
Papaya Highball Papaya, Brown Sugar, Soda	2000
Popsicle Spritzer Fresh Seasonal Fruit Juice, Orion Cider, Popsicle	2000

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