

# ODEN KAPPO GINZA MIDAI

Thank you for dining at Ginza Midai.

With over a decade of experience at a highly regarded restaurant in Ginza Tokyo, Chef Midai arrived at Perth with a passion for combining rich local ingredients with beautiful Japanese cuisines.

We hope you enjoy the unique culinary experience produced by Chef Midai with dishes made carefully and wholeheartedly, a beautiful harmony of fresh local ingredients and traditional Japanese culinary arts.



[ginza.midai](https://ginza.midai)

While we take precautions to minimise the risks of cross contamination, we cannot guarantee that any of our dishes are 100% allergen free. Please inform our staff member if you have any food allergy or special dietary requirements.

## Oden

Oden is a Japanese traditional dish, simmering variety of ingredients in a dashi broth based on ingredients such as bonito, sardine, shitake mushroom, kelp, vegetables and chicken.

Please choose your ingredients from the menu below. Also suitable to be shared by two people.

**Assorted Oden / おでん盛り合わせ**

\$45 (5 pcs) / \$25 (3 pcs)

5 pcs or 3pc of Oden of the day selected by chef

**Daikon Radish / 大根**

\$12

**Soft-boiled Egg / 玉子**

\$5

**Special Tsukune / 特製つくね**

\$12

Lightly seasoned handmade chicken meatballs

**Homemade Rolled Cabbage / 自家製ロールキャベツ**

\$12

Tender and sweet cabbage stuffed with beef mince.

**Homemade Ganmodoki / 自家製がんもどき**

\$8

Fried tofu mixed with variety of finely chopped vegetables. \*contains ginkgo nuts

**Avocado Tempura / アボカド天**

\$8

**Slow-cooked Beef Tendon / 牛すじ**

\$10

**Fried Rice Cake / 揚げ餅**

\$8

• • ● • •

## Kobachi

Kobachi is a traditional appetizer-style small dishes, emphasizing fresh seasonal ingredients.

**Sesame Cream Fig / イチジクの胡麻クリーム和え**

\$12

Fresh fig mixed with chef's original sesame cream sauce.

**Nambanzuke White Fish / 白身魚の南蛮漬け**

\$11

Fried white fish with sweet and sour marinated vegetables.

**Anago and Smoked Radish Potato Salad / 穴子といぶりガッコのポテトサラダ**

\$13

A Japanese-style potato salad featuring iburigakko (smoked daikon radish) and anago eel, combining traditional flavors in a unique presentation.

## Entree

### Obanzai Trio / おばんざい三種盛り

\$26

*A set of three Kobachi dishes, each crafted with seasonal ingredients and traditional cooking techniques. This assortment showcases the delicate balance and harmony found in Japanese cuisine, designed as a perfect starter that pairs exceptionally well with sake.*

### Tuna and Takuan Fresh Spring Rolls / マグロとたくあんの生春巻き

\$29

*Fresh seared tuna and takuan (daikon radish pickles) wrapped in rice paper wrapper, served with avocado sauce and original soy based sauce.*

### Fresh Oysters / 生牡蠣

\$60 (12 pcs) / \$30 (6 pcs)

*Choose flavour from Plain, Salt & Chinese chive oil or Ponzu sauce & grated daikon radish*

### Ginza Karasumi Soba / 銀座のからすみそば

\$26

*Japanese soba generously topped with premium karasumi.*

### Chef's Selection of Rolled Sushi / 本日の巻き寿司

\$25

*4 pieces of rolled sushi with today's fresh fish selected by chef.*

• • ● • •

## Side Dish

### Chef's Selection of Sashimi / お刺身の盛り合わせ

\$96

*A curated selection of five varieties (25 pcs total) of premium sashimi, with house-made sauce complementing each ingredient's unique flavor. Serving for two.*

### Char Grilled Beef Tongue and Assorted Trio Mushrooms / 牛タンと三種のキノコの炭火焼

\$50

*Tender beef tongue and locally sourced three kinds of fresh mushrooms, delicately char grilled. Enjoy the harmony of the supreme combination with sansho japanese pepper sauce and shredded spring onion.*

### Saikyo Miso Grilled Fish with Seasonal Vegetables / 白身魚の西京焼き 季節の野菜を添えて

\$36

*Kyoto-style, white fish marinated in sweet miso and grilled, served with fresh seasonal vegetables – bringing authentic Japanese flavors to Perth.*

### Foie Gras Daikon / フォアグラ大根

\$28

*Miso marinated (misozuke) foie gras and daikon radish steak served with chef's original red miso sauce. Contemporary Japanese take on traditional french delicacy.*

## Specials

**Kuroge Wagyu Sukiyaki with Signature Egg Yolk Sauce** / 黒毛和牛のすき焼き 特製卵黄ソース

\$75 (100g) / \$125 (200g) / \$155 (300g)

*Sukiyaki in rich soy-based broth, featuring premium Japanese Kuroge Wagyu and selection of fresh vegetables.*

*Enjoy with a generous serving of Midai's special rich egg yolk sauce.*

**Grilled Kiwami Wagyu Steak with Sansho Sauce** / 極み和牛とフォアグラの山椒焼き

\$98

*A luxurious dish of Kiwami Wagyu and Foie gras steak,  
served with creamy potato puree and aromatic sansho sauce.*

**Charcoal Grilled Eel** / 鰻の炭火焼き

\$63

*Midai's special barbeque eel, grilled authentic Japanese style.*

• • ● • •

## Rice

**Red Miso Soup of the Day** / 本日の赤だし

\$5

*Chef's special miso soup based on red miso and housemade broth  
An authentic Japanese staple that complements any selected dish.*

**Clay Pot Rice with Firefly Squid and Corn**

ホタルイカととうもろこしの土鍋炊きご飯

\$12

*Aromatic rice cooked in housemade broth, topped with firefly squid and corn.  
The clay pot cooking brings out rich flavors that only this method.*

**Seafood Chazuke with Oden Dashi Broth** / おでん出汁海鮮茶漬け

\$10

*Fresh seafood served over rice, complemented by our original oden dashi broth.  
Finished with a light drizzle of sesame sauce.*

**Stewed Beef Tendon Rice** / 牛すじご飯

\$15

*Savoury, tender, slow-cooked beef tendon brisket on rice.*

• • ● • •

## Dessert

**Today's Housemade Ice Cream** / 本日の手作りアイスクリーム

\$10

*Chef's secret special recipe. For those craving something sweet after the meal.*

**Fried Shiratama Zenzai with Shingen Ice Cream** / 揚げ白玉ぜんざいと信玄アイス

\$15

*Warm fried shiratama (mochi) with azuki (red bean) paste, served with vanilla ice creme and kinako*

**Baked Sweet Potato Crème Brûlée with Vanilla Ice Cream** / 焼き芋のブリュレとバニラアイス

\$18

*Enjoy the aromatic original crème brûlée made of baked sweet potato paired with vanilla ice cream*

# Sake

## - Taster Set -

**Tatsuriki Sake Tasting / 龍力の三種飲み比べ** \$30 (3 x 30ml)  
*3 varieties of Tatsuriki brand sake. 30ml taster glass.*

**Today's Premium Sake Tasting / 本日の日本酒飲み比べ** \$35 (3 x 30ml)  
*3 varieties of premium sake hand picked by chef. 30ml taster glass.*

## - Junmai Daiginjo -

*Junmai Daiginjo is super premium sake and is regarded by many as the pinnacle of the brewer's art. The only ingredients used are water and rice, koji and yeast and it requires precise brewing methods using rice that has been polished all the way down to at least 50 percent. The result is smooth, elegant, complex flavors and elevated aromas.*

Glass / Share / Bottle  
90ml 180ml 720ml

**Joppari Hanaomoi Junmai Daiginjo / じょっぱり 華想い 純米大吟醸** \$69 / \$140 / \$349  
*Origin: Aomori | Brewer's rice: Hanaomoi | Rice Polishing Ratio: 40%*

**Tatenogawa Juhachi Junmai Daiginjo / 楯野川 十八 純米大吟醸** \$125 / \$250 / \$999  
*Origin: Hyogo | Brewer's rice: Yamada Nishiki | Rice Polishing Ratio: 18%*

**Daihouju Junmai Daiginjo / 大褒寿 純米大吟醸** \$27 / \$57 / \$228  
*Origin: Hyogo | Brewer's rice: Yamada Nishiki | Rice Polishing Ratio: 35%*

**Hakutsuru Nishiki Junmai Daiginjo / 白鶴錦 特別大吟醸** \$44 / \$88 / \$352  
*Origin: Hyogo | Brewer's rice: Hakutsuru Nishiki | Rice Polishing Ratio: 50%*

**Hakkaisan Junmai Daiginjo / 八海山 純米大吟醸** \$35 / \$69 / \$270  
*Origin: Niigata | Brewer's rice: Yamada Nishiki | Rice Polishing Ratio: 50%*

**Tatenokawa Seiryu Junmai Daiginjo / 楯野川 清流 純米大吟醸** \$15 / \$30 / -  
*Origin: Yamagata | Brewer's rice: Dewasansan | Rice Polishing Ratio: 50%*

**Nanbu Bijin Junmai Daiginjo / 南部美人 純米大吟醸** \$26 / \$52 / \$198  
*Origin: Iwate | Brewer's rice: Yamada Nishiki | Rice Polishing Ratio: 50%*

**Yamatan Masamune Katana Junmai Daiginjo / 山丹政宗 刀 純米大吟醸** \$30 / \$60 / \$240  
*Origin: Ehime | Brewer's rice: Shizuku Hime | Rice Polishing Ratio: 40%*

**Ginban Junmai Daiginjo / 銀盤 純米大吟醸** \$13 / \$25 / -  
*Origin: Toyama | Brewer's rice: Yamada Nishiki | Rice Polishing Ratio: 50%*

# Sake

## - Junmai Ginjo -

*Ginjo is premium sake that uses rice that has been polished to at least 60 percent. It only uses rice and water with no additives and is brewed using special yeast and fermentation techniques which brings out the pure flavor of the rice with smoothness and complexity.*

	Glass / Share / Bottle
	90ml 180ml 720ml
<b>Tatsuriki BLACK Junmai Ginjo / 龍力 BLACK 純米吟醸</b>	\$25 / \$49 / \$198
<i>Origin: Hyogo   Brewer's rice: Hyogo Nishiki   Rice Polishing Ratio: 60%</i>	
<b>Naotora Junmai Ginjo / 直虎 純米吟醸</b>	\$15 / \$30 / \$150
<i>Origin: Nagano   Brewer's rice: Miyama Nishiki   Rice Polishing Ratio: 59%</i>	
<b>Zaou Junmai Ginjo / 蔵王 純米吟醸</b>	\$20 / \$40 / -
<i>Origin: Miyagi   Brewer's rice: Nihon Mai   Rice Polishing Ratio: 55%</i>	
<b>Koshino Hatsuume Junmai Ginjo / 越の初梅 雪中貯蔵 純米吟醸</b>	\$17 / \$34 / -
<i>Origin: Niigata   Brewer's rice: Niigata Mai   Rice Polishing Ratio: 50%</i>	

## - Junmai -

*Junmai refers to pure rice (non-additive) sake. The only ingredients used are water, rice, koji and yeast - with no added alcohol. This classification also means that the rice used has been polished to at least 70 percent. Junmai sake tends to be full body with a rich flavour and aroma of rice.*

	Glass / Share / Bottle
	90ml 180ml 720ml
<b>Denyu Tokubetsu Junmai / 田友 特別純米</b>	\$13 / \$26 / -
<i>Origin: Niigata   Brewer's rice: Koshi Tanrei   Rice Polishing Ratio: 60%</i>	
<b>Zaou Tokubetsu Junmai / 蔵王 特別純米</b>	\$17 / \$34 / -
<i>Origin: Miyagi   Brewer's rice: Miyama Nishiki   Rice Polishing Ratio: 55%</i>	
<b>Tatsuriki RED Tokubetu Junmai / 龍力 RED 特別純米</b>	\$25 / \$49 / \$198
<i>Origin: Hyogo   Brewer's rice: Yamada Nishiki   Rice Polishing Ratio: 65%</i>	
<b>Gokyou Junmaishu / 五橋 純米酒</b>	\$15 / \$30 / \$120
<i>Origin: Yamaguchi   Brewer's rice: Nihon Mai   Rice Polishing Ratio: 60%</i>	
<b>Zaou Junmaishu / 蔵王 純米酒</b>	\$13 / \$26 / -
<i>Origin: Miyagi   Brewer's rice: Nihon Mai   Rice Polishing Ratio: 65%</i>	
<b>Taiheizan Shingetsu Kimoto Junmai / 大平山 神月 生酏純米</b>	\$18 / \$35 / \$130
<i>Origin: Akita   Brewer's rice: Miyama Nishiki   Rice Polishing Ratio: 59%</i>	

## - Other -

<b>Azure Ginjoshu / アジュール 吟醸酒</b>	\$26 / \$52 / \$200
<i>Origin: Kochi   Brewer's rice: Yamada Nishiki   Rice Polishing Ratio: 55%</i>	
<b>Chikachan / ちかちゃん</b>	\$15 (one cup)
<i>Origin: Hyogo   Brewer's rice: Shuzo Kouteki Mai   Rice Polishing Ratio: N/A</i>	

## Beer

Suntory Premium Malt's / サントリー プレミアムモルツ \$14 (middy)

## Shochu

- With soda, water or on the rocks -

Flamingo Orange / フラミンゴオレンジ - Sweet potato shochu - Kagoshima - \$24 (glass)

Sunny Cream / サニークリーム - Sweet potato shochu - Kagoshima - \$24 (glass)

Cool Mint Green / クールミントグリーン - Sweet potato shochu - Kagoshima - \$24 (glass)

## Fruits Wine

- With soda, water or on the rocks -

Aragoshi Peach / あらごしもも - Peach sake cocktail - Nara - \$15 (glass)

Aragoshi Yuzu / あらごし柚子 - Yuzu sake cocktail - Nara - \$15 (glass)

Ume no Yado Black Label / 梅の宿の梅酒 黒ラベル - Plum sake cocktail - Nara - \$15 (glass)

Yuzu & Strawberry \$17 (glass)

## Wine

Glass / Bottle

Paul Bara NV Brut - Champagne, France - \$40 / \$170

Range Life Prosecco - Sparkling - King Valley - \$20 / \$80

L.A.S. Vino Chardonnay - Margaret River - \$24 / \$96

Protero Aromatico - White blend - Adelaide Hills - \$15 / \$60

Protero Nebbiolo - Red blend - Adelaide Hills - \$17 / \$68

S.C Pannel Old McDonald Grenache - McLaren Vale - \$19 / \$76

## Soft Drinks

Seasonal Fruits Sparkling / 季節のフルーツのスパークリング \$10 (glass)

Sencha / 煎茶 - Hot green tea - Kagoshima - \$10 (cup)

Hanacha / 花茶 - Hot flowering tea - \$15 (cup)

Oolong Tea / 烏龍茶 - Cold oolong tea - \$6 (glass)

Still Water / スティルウォーター \$12 (bottle)

Sparkling Water / スパークリングウォーター \$12 (bottle)