

*Fabulous Vegan, Vegetarian, Kosher, and Gluten Free variations available if mentioned at time of reservation.

*Miya's reserves the right to substitutions based on the availability of key ingredients. Mother Nature is oft temperamental.

WEEKDAY:

Le Grouper Especial (Sunday through Thursday)

This is the ultimate sushi dinner for the ultimate foodie. A sixteen course dinner which includes some of the most popular award winning recipes created over the last three decades at Miya's. This most unique dinner experience includes a journey through four of our best and most original home-made sake creations too.

CHINESE FIRECRACKER BOMB

A sake bomb that actually tastes great! You will transform your award winning beer (Pabst Blue Ribbon) into a delightful cocktail with our home-made Chinese Firecracker Sake.

EMERALD WITCHES' LIPS SAKE

Hand-picked white pine needles inspired by Native Americans who used to eat nutrient rich pine tree cambium

CHEROKEE SUMAC LOVE POTION

Connecticut wild foraged sumac berry sake inspired by Cherokee who used to make a tasty vitamin C rich tea from it

DRAGON LADY SAKE

A palate cleansing ginger and lemon-grass sake

PUMPKIN MISO SOUP

Slow-roasted Connecticut pumpkin, acorn squash, and sweet potato

SALAD DAYS

A salad of local greens tossed with our own wild ramp and basil dressing

TOKYO FRO

Tasty curls of crispy potatoes

MASALA MAME

Spicy Indian Edamame

KANIBABA

Asian shore crab (gathered on our certified shellfishing grounds in Branford, CT), blue crab meat (Maryland), stuffed in potato skin infused with asian shore crab stock, topped with toasted Jersey cow milk cheese and a lemon dill sauce

NINE SPICE SASHIMI

Thin sliced sashimi of tilapia raised at the Bridgeport Aquaculture School seasoned with wild chives and a crushed red pepper citrus soy

CANNONBALL JELLYFISH NIGIRI(GA, US)

Spicy roasted sesame marinated

SMELT (US)

Topped with a ginger garlic sauvignon sauce

MUGWORT ONIGIRI

Sushi the way it was made thousands of years ago using wild invasive mugwort plant that is believed by indigenous people world-wide to inspire dreams and visions

WABISABI

A roll of kimchee seared arctic char (Iceland) wrapped in wild foraged pickled grape leaves.

THE BEST CRUNCHY ROLL EVER

Scallops, crispy fava bean tempura seasoned with home grown chilis and Iranian ghormeh sabze and avocado

KISS THE SMILING PIGGIE

Sweet potato, mango chutney, pine nuts

HOT-HEADED COWGIRL

A coconut-covered roll of cucumber, avocado, cream cheese, papaya, burdock and hot peppers

JAPAFRICAN QUEEN

Eggplant, okra, goat cheese, apricots, avocado, pickled radish, chives, and Ethiopian berbere spice mix

CATFISH BLUES

Mississippi catfish, asparagus, apricots, and black beans

SEVEN DEADLY SUSHI

A sinfully delicious roll of fermented, sundried banana, cashew butter, strawberries, chocolate, and homemade, hand-pounded mochi, topped with baby scoops of rose petal ice cream—eaten in one bite, using your fingers

WEEKEND:**Le Groupon Holiday Royale (Fridays and Saturdays)**

This is the ultimate sushi dinner for the true foodie who is open to wildly thought provoking gastronomic experiences. This Avant-garde dinner includes seventeen different courses of recipes that Miya's is famous for and a journey through seven of our best home-made sake creations too.

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EMERALD WITCHES' LIPS SAKE

Hand-picked white pine needles inspired by Native Americans who used to eat nutrient rich pine tree cambium

CHEROKEE SUMAC LOVE POTION

Connecticut wild foraged sumac berry sake inspired by Cherokee who used to make a tasty vitamin C rich tea from it

DRAGON LADY SAKE

A palate cleansing ginger and lemon-grass sake

WATER OF LIFE SAKE

Earthy foraged wild West Virginia gingseng.

ULTRAVIOLET KISSES SAKE

Designed to taste like the ocean. Homegrown red Japanese basil and salty plum sake

BONOBO JUICE

Chinese Firecracker Sake, Soda water, and lots of fresh limes

PUMPKIN MISO SOUP

Slow-roasted Connecticut pumpkin, acorn squash, and sweet potato

SALAD DAYS

A salad of local greens tossed with our own wild ramp and basil dressing

TOKYO FRO

Tasty curls of crispy potatoes

MASALA MAME

Spicy Indian Edamame

KANIBABA

Asian shore crab (gathered on our certified shellfishing grounds in Branford, CT), blue crab meat (Maryland), stuffed in potato skin infused with asian shore crab stock, topped with toasted Jersey cow milk cheese and a lemon dill sauce

NINE SPICE SASHIMI CON INSECTOS

Thin sliced sashimi of locally caught wild porgy topped with (your choice of crispy nutty roasted wax worms or not) wild chives and a crushed red pepper citrus soy

CANNONBALL JELLYFISH NIGIRI(GA, US)

Spicy roasted sesame marinated

SMELT (US)

Topped with a ginger garlic sauvignon sauce

MUGWORT ONIGIRI

Sushi the way it was made thousands of years ago using wild invasive mugwort plant that is believed by indigenous people world-wide to inspire dreams and visions

WABISABI

A roll of kimchee seared arctic char (Iceland) wrapped in wild foraged pickled grape leaves.

THE BEST CRUNCHY ROLL EVER

Scallops, crispy fava bean tempura seasoned with home grown chilis and Iranian ghormeh sabze and avocado

THE CHINESE SUPER HERO

Fava bean tempura broccoli, roasted garlic, and black beans

HOT-HEADED COWGIRL

A coconut-covered roll of cucumber, avocado, cream cheese, papaya, burdock and hot peppers

JAPAFRICAN QUEEN

Eggplant, okra, goat cheese, apricots, avocado, pickled radish, chives, and Ethiopian berbere spice mix

INUIT SASHIMI

Mozambique tilapia grown by students of the Bridgeport Aquaculture School, beet infusion, lime, and sea salt.

THE BEST SUSHI SOUTH OF THE MASON DIXON LINE

Organic heirloom grits seasoned with wild maitake mushrooms, Alaskan bycatch free pot caught shrimp, okra, cheddar cheese

SEVEN DEADLY SUSHI

A sinfully delicious roll of fermented, sundried banana, cashew butter, strawberries, chocolate, and homemade, hand-pounded mochi, topped with baby scoops of rose petal ice cream—eaten in one bite, using your fingers