

MIRU™

Cuisine

Miru celebrates the flavors and cuisine of Japan. A collection of warm and cold shareable dishes include signatures such as Hamachi & Lemon, white ponzu, Crispy Whole Snapper, herb salad, ginger miso and Miyazaki A5 Wagyu Zabuton.

A12-seat sushi bar offers sashimi, nigiri, and maki with signatures like Triple Tuna Chutoro, otoro, akami, garlic crunch, and Deluxe California, caviar, king crab, avocado, cucumber. Executive Pastry Chef Juan Gutierrez, winner of Netflix's School of Chocolate, creates whimsical desserts such as Black Sesame Mochi with charcoal-vanilla ice cream, black sesame praline, mochi sponge

The breakfast menu includes classics like Smoked Salmon Eggs Benedict, as well as "Miru Favorites" such as The Tokyo Breakfast with grilled umami King salmon, dashi tomato, rice and miso soup.

Beverage

The beverage program focuses on cuisine-driven wines, as well as an impeccable Sake selection featuring over 40 top-notch breweries. Highlighted on a hand-crafted cocktail menu, the signature St. Regis Chicago Bloody Mary is prepared with Chicago-based FEW Rye Whiskey, house-made Bloody Mary mix and is served over smoking custom ice.

Experience

Miru, Japanese for "view", is located in The St. Regis Chicago, designed by world-renowned architect Jeanne Gang. The 101-story building is the third-tallest in Chicago and the tallest building in the world, designed by a woman. Both the dining room and the terraces offer expansive views of the city skyline, the Chicago River and the iconic Navy Pier.

The St. Regis Chicago, 11th Floor
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mirurestaurant.com

