

## *Chef's Special Course*

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**\$135** p.p

**SASHIMI OF THE DAY**

Chef's daily selection of fresh fish sashimi

**MIYAKO ENTRÉE PLATTER**

Chef's daily selection of 4 sample dishes

**CHICKEN CONSOMMÉ 'DOBINMUSHI'**

King prawn, conger eel, duck ham, shiitake mushrooms and turnip

**SCAMPI NIGIRI SUSHI**

Scampi nigiri sushi

**FISH OF THE DAY**

Chef's daily selection of fish special

**ROASTED COORONG ANGUS EYE FILLET**

Served with celeriac gratin, slow cooked leek, seaweed meringue, spinach and fennel salad with beef jus, wasabi foam and fresh wasabi

**SMALL DESSERT**

Dessert of the day

**GRAND DESSERT**

Dessert of the day

### *Traditional Kaiseki Course*

**\$79** p.p

**TRADITIONAL ENTRÉE PLATTER**

Chef's daily selection of 4 sample dishes

**TEMPURA**

Lightly battered king prawn and assorted seasonal vegetables

**SUSHI**

Assorted nigiri sushi

**WAGYU BEEF**

Sukiyaki (Japanese hot pot) style dish with rich and sweet soy sauce served with thinly sliced wagyu beef, seasonal vegetables, and 65°C steamed egg

**SALAD & RICE**

Salad & Japanese rice served with main

**DESSERT**

Dessert of the day

### *Modern Kaiseki Course*

**\$79** p.p

**MODERN ENTRÉE PLATTER**

Chef's daily selection of 4 sample dishes

**CHICKEN CONSOMMÉ 'DOBINMUSHI'**

King prawn, conger eel, duck ham, Shiitake mushrooms and turnip

**FUSION SUSHI**

Assorted fusion sushi

**ROASTED DUCK BREAST  
WITH DUMPLINGS**

Roasted orange & soy sauce marinated duck breast served with duck dumplings, garlic shoot, bok choy and orange ponzu (citrus soy sauce) sauce

**SALAD & RICE**

Salad & Japanese rice served with main

**DESSERT**

Dessert of the day

\* All courses are prepared for one person \*

\* Please allow us with extra time while dining with us – Thank you! \*

## Entrée

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<b>FRESH COFFIN BAY OYSTERS (half a dozen) (GF available)</b>	<b>\$17</b>
Served with creamy miso sauce, yuzu (Japanese citrus) chili sauce and Ume (Japanese plum) ponzu (soy vinegar) sauce	
<b>OCEAN TROUT TATAKI (GF)</b>	<b>\$17</b>
Lightly seared ocean trout with wasabi ponzu sauce, lettuce, red radish, sugar snap, avocado and green pea purée	
<b>WAGYU CARPACCIO</b>	<b>\$17</b>
Japanese seasoning marinated Wagyu beef slices with Kinzanji miso and sherry vinegar dressing, ume (Japanese plum) mayo, lotus roots chip, feta cheese, caper, garlic powder, chive and sesame oil	
<b>SOUTHERN ROCK LOBSTER TAIL SPRING SALAD (GF)</b>	<b>\$25</b>
Sliced lobster with asparagus, broad bean, sugar snap, flat bean and herb salad with ravigote sauce and yuzu mascarpone cheese cream	
<b>CHICKEN CONSOMMÉ SOBA NOODLE</b>	<b>\$18</b>
Rich chicken broth with soba (buckwheat) noodle, king prawn, duck ham, shiitake mushrooms and turnip	
<b>FRIED COFFIN BAY OYSTERS (half a dozen)</b>	<b>\$20</b>
Crumbed oysters served with black rice risotto, sautéed red cabbage and house made tartare sauce	
<b>SASHIMI (GF available)</b>	<b>\$18</b>
Assorted fresh sashimi including Tasmanian salmon and Port Lincoln king fish	
<b>CHEF'S SELECTION OF SEASONAL SASHIMI (GF available)</b>	<b>\$20</b>
Chef's daily selections of fresh fish of the day sashimi	
<b>MIYAKO ENTRÉE PLATTER</b>	<b>\$39</b>
Chef's daily selections of 9 sample dishes	

## Vegan Entrée

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<b>GARDEN SALAD (GF)</b>	<b>\$12</b>
Served with apple cider dressing	
<b>VEGETABLE TERRINE (GF)</b>	<b>\$14</b>
Covered with cabbage, served with vegetable purée	
<b>TOMATO AND TOFU SALAD (GF)</b>	<b>\$14</b>
Served with wasabi ponzu sauce	
<b>YU TOFU (GF)</b>	<b>\$14</b>
Tofu and Enoki mushroom served in hot water with seaweed flavoured soy sauce	

## Main Course

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<b>MIRIN AND RED WINE BRAISED BEEF CHEEK</b>	<b>\$34</b>
Braised with mirin (Japanese sweet sake) and red wine, served with braised white radish, confit carrot, mushroom, beetroot, bok choy, sake cream and rice cracker	
<b>ROASTED COORONG ANGUS EYE FILLET</b>	<b>\$36</b>
Served with celeriac gratin, slow cooked leek, seaweed meringue, spinach and fennel salad with beef jus, wasabi foam and fresh wasabi	
<b>GRILLED HAY VALLEY LAMB RACK MARINATED WITH SAIKYO MISO (GF)</b>	<b>\$34</b>
Accompanied with eggplant cannelloni, lamb ragout, confit mushroom and carrot with Kinzanji miso sherry vinegar sauce and potato purée	
<b>ROASTED DUCK BREAST WITH DUMPLINGS</b>	<b>\$36</b>
Roasted orange & soy sauce marinated duck breast served with duck dumplings, garlic shoot, bok choy and orange ponzu (citrus soy vinegar sauce) sauce	
<b>SEASONAL MARKET FISH (GF)</b>	<b>\$32</b>
Steamed market fish and scallop mousse rolled in Chinese cabbage served with shimeji mushroom, turnip and thyme with yuzu miso cream sauce	
<b>JAPANESE STYLED SEASONING ROASTED KINGFISH (GF)</b>	<b>\$32</b>
Kingfish roasted with black sesame paste and rice puff Accompanied with shimeji mushroom, confit carrot, broccolini, lotus root chips with potato purée and Japanese Sansho pepper	
<b>FUSION SUSHI PLATTER (GF available)</b>	<b>\$36</b>
4 kinds of fusion sushi rolls, 12 pieces	
<b>CHEF'S SELECTION OF SUSHI PLATTER (GF available)</b>	<b>\$36</b>
Chef's daily selection of fresh fish of the day sushi nigiri, 14 pieces (Subject to market availability)	
<b>SUSHI NIGIRI AND ROLL PLATTER (GF available)</b>	<b>\$34</b>
Assorted fresh sushi nigiri (10 pieces) and rolls (4 pieces)	
<b>SUSHI &amp; SASHIMI BOAT (GF available)</b>	<b>\$69</b>
Assorted fresh sashimi, sushi & oysters platter	

### Vegan Main

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<b>VEGETABLE SUSHI NIGIRI AND ROLL PLATTER (GF available)</b>	<b>\$22</b>
Assorted vegetable sushi nigiri and roll sushi	
<b>TOFU STEAK (GF)</b>	<b>\$22</b>
Served with grilled eggplant and mushroom sauce	
<b>DENGAKU EGGPLANT (GF)</b>	<b>\$22</b>
Baked eggplant served with mushroom, kidney bean and red miso	

# Sushi

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## FISH OF THE DAY NIGIRI

Explore something new from South Australia's fresh seafood selected by our chef

**\$3**

Per piece

Subject to Market availability

## NIGIRI SUSHI

**\$3**

Per piece

YELLOW FIN TUNA

SQUID

FRIED BEANCURD (V)

KINGFISH

EEL

SEAWEED (V)

SALMON

SALMON ROE

AVOCADO (V)

COOKED PRAWN

SCALLOP

WAGYU BEEF

## ROLL SUSHI

**\$15**

per roll

TEMPURA PRAWN ROLL

SALMON AVOCADO ROLL

TERIYAKI CHICKEN ROLL

CALIFORNIA ROLL

## *Miyako Fusion Sushi Roll*

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### ROLL IBUSHI

Smoked eel, cream cheese, pumpkin, teriyaki sauce and dukka

**\$18**

per roll

### ROLL DIABLO

Seared tuna, beetroot, red capsicum, flying fish roe, spicy mayo and chili powder

### ROLL RUNNING WITH BULLS

Seared wagyu, apple, pickled radish, rocket and miso sauce

### ROLL HANOI

Fresh kingfish, pineapple, cucumber, fish sauce and spring onion

## *Side Dish*

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RICE

**\$3**

EDAMAME

**\$6**

MISO SOUP

**\$3**

SAUTEED MUSHROOM

**\$8**

PICKLES

**\$4**

STEAMED VEGETABLE

**\$8**

SEAWEED SALAD

**\$6**

## Dessert

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<b>MACHA (JAPANESE GREEN TEA) TIRAMISU (V)</b> Tiramisu served with black sesame ice cream, matcha nuts and cocoa crumble	<b>\$15</b>
<b>SOBAKO CREPE WITH CARAMELIZED GRANNY SMITH APPLE (V)</b> Sobako (Japanese buckwheat powder) crepe, caramelized apple, Houjicha (Japanese roasted green tea) ice cream, star anise custard cream and black sesame tuile	<b>\$15</b>
<b>BERRIES PAVLOVA (GF)</b> Various berries comport with meringue, strawberry mousse, whipped cream, shiso (Japanese herb) granita with fresh mints	<b>\$15</b>
<b>ICE CREAM PLATTER (V) (GF)</b> 3 kinds of assorted ice cream	<b>\$15</b>
<b>FRUIT PLATTER (V) (GF)</b> Seasonal fruit platter	<b>\$13</b>

## *Japanese Umeshu (Sweet Plum Wine)*

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<b>CHOYA EXTRA YEARS</b> 60ml Aged for 2-3 years with only 100% Japanese premium Nanko ume (plum) fruit. Displays an initial rich sweetness with notes of almond & marzipan which are then elegantly balanced by a natural vibrant acidity	<b>\$11</b>
<b>CHOYA CLASSIC</b> 50ml Balanced sweet & tart taste of the ume(plum) with notes of almond from the ume pit	<b>\$9</b>
<b>CHOYA SHISO (JAPANESE MINT)</b> 60ml Balanced sweet & tart taste of the ume (plum) flavoured with shiso (Japanese mint), which gives this umeshu its unique red colour & aroma	<b>\$9</b>
<b>CHOYA KOKUTOU (BLACK SUGAR)</b> 60ml Rich and mellow flavour from dark rum with notes of minerals and ume fruit	<b>\$8</b>
<b>CHOYA UJI GREEN TEA</b> 60ml Umeshu infused with the best Japanese green tea from the Uji region in Kyoto	<b>\$8</b>

## *Coffee & Tea*

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<b>SHORT BLACK</b>	<b>\$3</b>	<b>GENMAI TEA</b>	<b>\$3.5 P.P</b>
<b>LONG BLACK</b>	<b>\$4</b>	<b>SENCHA</b>	<b>\$3.5 P.P</b>
<b>CAFFÈ LATTE</b>	<b>\$4</b>	<b>MATCHA</b>	<b>\$3.5 P.P</b>
<b>CAPPUCCINO</b>	<b>\$4</b>	<b>JASMINE</b>	<b>\$4.5 P.P</b>
<b>FLAT WHITE</b>	<b>\$4</b>	<b>ENGLISH BREAKFAST</b>	<b>\$4.5 P.P</b>
<b>VIENNA COFFEE</b>	<b>\$4</b>	<b>EARL GREY</b>	<b>\$4.5 P.P</b>
<b>ICED COFFEE/CHOCOLATE</b>	<b>\$7</b>	<b>CHAMOMILE</b>	<b>\$4.5 P.P</b>
<b>IRISH COFFEE</b>	<b>\$10</b>	<b>PEPPERMINT</b>	<b>\$4.5 P.P</b>
<b>KAHLUA COFFEE</b>	<b>\$10</b>	<b>CHOCOLATE BLACK TEA</b>	<b>\$4.5 P.P</b>
<b>BAILEYS COFFEE</b>	<b>\$10</b>		
<b>CHAI LATTE/HOT CHOCOLATE</b>	<b>\$4</b>		

\*all tea is served in pots except Matcha