

Chef's Special Course

\$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

HOKKAIDO SCALLOP GRATIN (GF)

Served with miso hollandaise sauce

SCAMPI NIGIRI SUSHI

Scampi nigiri sushi

FISH OF THE DAY

Chef's daily selection of fish special

ROASTED COORONG ANGUS EYE FILLET

Served with mushroom confit, seaweed meringue, celeriac puree snow pea tendrils and fennel salad with beef jus, wasabi foam and fresh wasabi

SMALL DESSERT

Dessert of the day

GRAND DESSERT

Dessert of the day

** Add \$60 p.p for drink pairing **

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

HOKKAIDO SCALLOP GRATIN (GF)

Served with miso hollandaise sauce

FUSION SUSHI ROLL

Assorted fusion sushi roll

GRILLED LAMB FRENCH RACK (GF)

Marinated and grilled lamb rack with fried potato, pan-fried asparagus and sweet Yuzu (Japanese citrus) miso 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

WAGYU TATAKI (seared)	\$18
Japanese seasoning marinated Wagyu beef slices with Ume (Japanese plum) mayo, black miso sauce, Jerusalem artichoke chips, feta cheese, Shibazuke (Japanese pickle), chive, garlic powder and sesame oil	
KINGFISH CARPACCIO	\$18
Served with deep fried caper, sliced red onion, cherry tomato and wasabi ponzu (soy vinegar) sauce	
FRESH COFFIN BAY OYSTERS (half a dozen) (GF)	\$18
Served with creamy miso sauce, yuzu (Japanese citrus) chili sauce and Ume (Japanese plum) ponzu (soy vinegar) sauce	
FRIED OYSTER (half a dozen)	\$20
Served with homemade Shiso (Japanese mint) tartar sauce and black rice risotto	
HOKKAIDO SCALLOP GRATIN (3 pieces) (GF)	\$20
Served with miso hollandaise sauce *Hokkaido is very famous region for seafood ingredient in Japan	
ASSORTED SASHIMI (GF available)	\$18
Assorted fresh sashimi including Tasmanian salmon, Port Lincoln tuna and king fish	
CHEF'S SELECTION OF SEASONAL SASHIMI (GF available)	\$20
Chef's daily selections of fresh fish sashimi	
HOUSE-MADE SMOKED SALMON (GF)	\$20
Served with pickled apple, salmon roe, yogurt dressing and wasabi sauce	

Vegan Entrée

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

Main

GRILLED LAMB FRENCH RACK (GF) Marinated and grilled lamb rack with fried potato, pan-fried asparagus and sweet Yuzu (Japanese citrus) miso sauce	\$36
ROASTED COORONG ANGUS EYE FILLET (GF available) Served with mushroom confit, seaweed meringue, celeriac purée snow pea tendrils and fennel salad with beef jus, wasabi foam and fresh wasabi	\$36
JAPANESE “HOUBA” LEAF GRILLED DUCK BREAST (GF) Grilled duck breast served with Japanese mushrooms, Jerusalem artichokes, baby leek, black miso, spring onion, smoked garlic and duck liver butter	\$36
AUTUMN “EN PAPILOTE” OCEAN TROUT (GF) Ocean trout cooked with ‘En Papillote (put into oven bag and baked)’ method, served with Japanese mushrooms, leek, beetroots, truffle butter and soy cream sauce	\$34
GRILLED SEASONAL MARKET FISH SAIKYO STYLE (GF) Sweet miso marinated grilled fish accompanied with fried Japanese taro potato, sweet potato chips and broccolini	\$34
CHEF’S SELECTION OF SUSHI PLATTER (GF available) Chef’s daily selection of fresh fish of the day sushi nigiri, 14 pieces (Subject to market availability)	\$36
FUSION SUSHI PLATTER (GF available) 4 kinds of fusion sushi rolls (12 pieces)	\$36
SUSHI NIGIRI AND ROLL PLATTER (GF available) Assorted fresh sushi nigiri (10 pieces) and rolls (4 pieces)	\$34
SUSHI & SASHIMI BOAT (GF available) Assorted fresh sashimi, sushi & oysters platter	\$69

Vegan Main

VEGETABLE SUSHI NIGIRI AND ROLL PLATTER (GF available) Assorted vegetable sushi nigiri and roll sushi	\$28
TOFU STEAK (GF) Served with grilled eggplant and Japanese mushroom sauce	\$28
DENGAKU EGGPLANT (GF) Baked eggplant served with mushroom, kidney bean and red miso	

Tempura

LARGE TEMPURA

Prawn (3), Whiting (2) and Seasonal Vegetables (6) served with traditional tempura dipping sauce, yuzu chili mayo and matcha salt

\$29

SMALL TEMPURA

Prawn (1), Whiting (1) and Seasonal Vegetables (4) Served with traditional tempura dipping sauce

\$17

VEGAN TEMPURA

Seasonal Vegetables Served with matcha salt

\$22

PRAWN TEMPURA (minimum order of 3 pieces)

Served with traditional tempura dipping sauce

\$3
Per piece

Sukiyaki (Japanese Hot Pot)

\$49

Be a chef and enjoy cooking on your own

Sweet and salty soy sauce-based broth with thinly sliced wagyu beef, seasonal vegetable, mushroom, tofu, Konnyaku (gelatinous Japanese cake) and Shirataki (Konnyaku noodle)

Add More

VEGETABLES	\$18	WAGYU BEEF (160g)	\$32
TOFU	\$5	KONNAYAKU NOODLE	\$5
RAW EGG	\$2		

Sushi

FISH OF THE DAY NIGIRI

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

\$3

Per piece

*Subject to Market availability

NIGIRI SUSHI

\$3

Per piece

YELLOW FIN TUNA
KINGFISH
SALMON
COOKED PRAWN

SQUID
EEL
SALMON ROE
SCALLOP

FRIED BEANCURD (V)
SEAWEED (V)
AVOCADO (V)
WAGYU BEEF

ROLL SUSHI

\$15

per roll

TEMPURA PRAWN ROLL
TERIYAKI CHICKEN ROLL

SALMON AVOCADO ROLL
CALIFORNIA ROLL

Miyako Fusion Sushi Roll

\$18

per roll

ROLL IBUSHI

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

ROLL DIABLO

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

ROLL RUNNING WITH BULLS

Seared wagyu, apple, pineapple, spring onion and miso sauce

ROLL SWEET SAKE

Seared salmon, cream cheese, avocado, sweet mayo sauce and red onion

Side Dish

RICE

\$3

EDAMAME

\$6

MISO SOUP

\$3

SAUTÉED MUSHROOM

\$8

PICKLES

\$4

STEAMED VEGETABLE

\$8

SEAWEED SALAD

\$6

Dessert

MATCHA (JAPANESE GREEN TEA) TIRAMISU (Vegetarian)	\$15
Tiramisu served with black sesame ice cream, matcha nuts and cocoa crumble	
JAPANESE PUDDING (Vegetarian) (GF available)	\$15
Served with cheese crumble, raspberry and blueberry on top	
YUZU (JAPANESE CITRUS) POLENTA CAKE (Vegetarian) (GF)	\$15
Served with fresh cream, orange segments and sweet yuzu syrup	
SHISO GRANITA AND BERRY MOUSSE (Vegetarian)	\$15
Served with White chocolate crumble, strawberries and baked cheese cake	
ICE CREAM PLATTER (Vegetarian) (GF available)	\$15
3 kinds of assorted ice cream	
FRUIT PLATTER (Vegan) (GF)	\$13
Seasonal fruit platter	

Japanese Umeshu (Sweet Plum Wine)

CHOYA EXTRA YEARS 60ml	\$12
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	
CHOYA CLASSIC 50ml	\$10
Balanced sweet & tart taste of the ume(plum) with notes of almond from the ume pit	
CHOYA SHISO (JAPANESE MINT) 60ml	\$10
Balanced sweet & tart taste of the ume (plum) flavoured with shiso (Japanese mint), which gives this umeshu its unique red colour & aroma	
CHOYA KOKUTOU (BLACK SUGAR) 60ml	\$9
Rich and mellow flavour from dark rum with notes of minerals and ume fruit	
CHOYA UJI GREEN TEA 60ml	\$9
Umeshu infused with the best Japanese green tea from the Uji region in Kyoto	

Coffee & Tea

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

*all tea is served in pots except Matcha