

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

DUCK AND CHICKEN DUMPLING

Served with Japanese broth, slice chili, Yuzu Kosho and herbs

SCAMPI NIGIRI SUSHI

Scampi nigiri sushi

FISH OF THE DAY

Chef's daily selection of fish special

ROASTED COORONG ANGUS EYE FILLET

Served with slow cooked leek, seaweed meringue, potato 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

DUCK AND CHICKEN DUMPLING

Served with Japanese broth, slice chili, Yuzu Kosho and herbs

FUSION SUSHI

Assorted fusion sushi

YUZU MISO GRILLED DUCK

Grilled duck breast with orange duck leg crepe and orange braised witlof

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

FRESH COFFIN BAY OYSTERS (half a dozen) (GF available)	\$17
Served with creamy miso sauce, yuzu (Japanese citrus) chili sauce and Ume (Japanese plum) ponzu (soy vinegar) sauce	
OCEAN TROUT TATAKI (GF)	\$17
Lightly seared ocean trout with wasabi ponzu sauce, lettuce, red radish, sugar snap, avocado and green pea purée	
WAGYU CARPACCIO	\$17
Japanese seasoning marinated Wagyu beef slices with Kinzanji miso and sherry vinegar dressing, ume (Japanese plum) mayo, sweet potato chips, feta cheese, caper, garlic powder, chive and sesame oil	
SOUTHERN ROCK LOBSTER TAIL SPRING SALAD (GF)	\$25
Sliced lobster with asparagus, snow pea, sugar snap, flat bean and herb salad with ravigote sauce and yuzu mascarpone cheese cream	
DUCK AND CHICKEN DUMPLINGS	\$20
5 pieces of dumplings served with Japanese broth, slice chili, Yuzu Kosho (Japanese condiment made from chili and Yuzu) and herbs	
FRIED COFFIN BAY OYSTERS (half a dozen)	\$20
Crumbed oysters served with black rice risotto, sautéed red cabbage and house made tartare sauce	
SASHIMI (GF available)	\$18
Assorted fresh sashimi including Tasmanian salmon and Port Lincoln king fish	
CHEF'S SELECTION OF SEASONAL SASHIMI (GF available)	\$20
Chef's daily selections of fresh fish of the day sashimi	
MIYAKO ENTRÉE PLATTER	\$39
Chef's daily selections of 9 sample dishes	

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 wasabi ponzu sauce	
YU TOFU (GF)	\$14
Tofu and Enoki mushroom served in hot water with seaweed flavoured soy sauce	

Main Course

MIRIN AND RED WINE BRAISED BEEF CHEEK	\$34
Braised with mirin (Japanese sweet sake) and red wine, served with braised white radish, confit carrot, bok choy, sake cream and rice cracker	
ROASTED COORONG ANGUS EYE FILLET (GF available)	\$36
Served with slow cooked leek, seaweed meringue, potato puree snow pea tendrils and fennel salad with beef jus, wasabi foam and fresh wasabi	
TERIYAKI QUAIL	\$34
Accompanied with quail egg, parmesan cheese risotto stuffed flower zucchini, sweet corn, fried gnocchi, okra and quail jus	
YUZU MISO GRILLED DUCK	\$36
Grilled duck breast with orange duck leg crepe and orange braised witlof	
FISH OF THE DAY (GF)	\$34
Market fish cooked with 'En Papillote (put into oven bag and baked)' method Served with Yuzu jus, Yuzu zest, pipi, herb butter, umeboshi (pickled plum) and spring vegetables	
ROASTED AUSTRALIAN SEA BASS SAIKYO STYLE (GF)	\$36
sweet miso marinated Australian Sea Bass accompanied with sweet potato chips, asparagus, Japanese taro potato, lemon and topped with rice puff	
FUSION SUSHI PLATTER (GF available)	\$36
4 kinds of fusion sushi rolls, 12 pieces	
CHEF'S SELECTION OF SUSHI PLATTER (GF available)	\$36
Chef's daily selection of fresh fish of the day sushi nigiri, 14 pieces (Subject to market availability)	
SUSHI NIGIRI AND ROLL PLATTER (GF available)	\$34
Assorted fresh sushi nigiri (10 pieces) and rolls (4 pieces)	
SUSHI & SASHIMI BOAT (GF available)	\$69
Assorted fresh sashimi, sushi & oysters platter	

Vegan Main

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

Sushi

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

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, snow pea tendrils and miso sauce

ROLL HANOI

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

Side Dish

RICE

\$3

EDAMAME

\$6

MISO SOUP

\$3

SAUTEED MUSHROOM

\$8

PICKLES

\$4

STEAMED VEGETABLE

\$8

SEAWEED SALAD

\$6

Dessert

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

Japanese Umeshu (Sweet Plum Wine)

CHOYA EXTRA YEARS 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	\$11
CHOYA CLASSIC 50ml Balanced sweet & tart taste of the ume(plum) with notes of almond from the ume pit	\$9
CHOYA SHISO (JAPANESE MINT) 60ml Balanced sweet & tart taste of the ume (plum) flavoured with shiso (Japanese mint), which gives this umeshu its unique red colour & aroma	\$9
CHOYA KOKUTOU (BLACK SUGAR) 60ml Rich and mellow flavour from dark rum with notes of minerals and ume fruit	\$8
CHOYA UJI GREEN TEA 60ml Umeshu infused with the best Japanese green tea from the Uji region in Kyoto	\$8

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

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 (180g)	\$36
TOFU	\$5	KONNAYAKU NOODLE	\$5
RAW EGG	\$2		