

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

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

FRESH COFFIN BAY OYSTERS (half a dozen) (GF available)	\$17
Served with miso cream sauce, yuzu (Japanese citrus) chili sauce and Ume (Japanese plum) ponzu (soy vinegar) sauce	
BLUE FIN TUNA CONFIT (GF)	\$17
Slow cooked blue fin tuna confit served with fennel and pink radish pickles, garlic and black sesame dressing with ginger carrot purée	
WAGYU TATAKI	\$17
Lightly seared Wagyu beef slices wrapped with mushroom purée and English spinach, served with balsamic sauce and garlic chips	
SCALLOP CARPACCIO (GF)	\$17
Fresh scallops served with Jerusalem artichoke soup and chips, cauliflower, Katsuobushi, and Wakame seaweed	
CHICKEN CONSOMMÉ SOBA NOODLE	\$18
Rich chicken broth with soba (buckwheat) noodle, king prawn, duck ham, shiitake mushrooms and turnip	
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	
VEGETABLE TARTARE (GF)	\$14
Miso & olive flavoured seasonal vegetable tartare	
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, mushroom, beetroot, bok choy, sake cream and rice cracker	
ROASTED COORONG ANGUS EYE FILLET	\$36
Served with celeriac gratin, slow cooked leek, seaweed meringue, spinach and fennel salad with beef jus, wasabi foam and fresh wasabi	
GRILLED HAY VALLEY LAMB RACK MARINATED WITH SAIKYO MISO (GF)	\$34
Accompanied with eggplant cannelloni, lamb ragout, confit mushroom and carrot with Kinzanji miso sherry vinegar sauce and potato purée	
ROASTED DUCK BREAST WITH DUMPLINGS	\$36
Roasted orange & soy sauce marinated duck breast served with duck dumplings, garlic shoot, bok choy and orange ponzu (citrus soy vinegar sauce) sauce	
SEASONAL MARKET FISH (GF)	\$32
Steamed market fish and scallop mousse rolled in Chinese cabbage served with shimeji mushroom, turnip and thyme with yuzu miso cream sauce	
JAPANESE STYLED SEASONING ROASTED KINGFISH (GF)	\$32
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	
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, rocket 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)	\$14
Tiramisu served with black sesame ice cream, matcha nuts and cocoa crumble	
SOBAKO CREPE WITH CARAMELIZED GRAMMY SMITH APPLE (V)	\$14
Sobako (Japanese buckwheat powder) crepe, caramelized apple, Houjicha (Japanese roasted green tea) ice cream, star anise custard cream and black sesame tuile	
CHOCOLATE AND UMESHU CRÈME BRULÉE (V)	\$14
Served with Yuzu parfait, chocolate brownie, mandarin orange chip and compote	
ICE CREAM PLATTER (V) (GF)	\$12
3 kinds of assorted ice cream	
FRUIT PLATTER (V) (GF)	\$12
Seasonal fruit platter	

Japanese Umeshu (Sweet Plum Wine)

CHOYA EXTRA YEARS 60ml	\$11
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	\$9
Balanced sweet & tart taste of the ume(plum) with notes of almond from the ume pit	
CHOYA SHISO (JAPANESE MINT) 60ml	\$9
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	\$8
Rich and mellow flavour from dark rum with notes of minerals and ume fruit	
CHOYA UJI GREEN TEA 60ml	\$8
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 are served in pots except Matcha