

Chef's Special Course

Minimum 2 People

\$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

ANGUS EYE FILLET WITH WASABI COMBINATION

Roasted Black Angus eye fillet served with beef jus, wasabi combination (wasabi cream, dressing and chopped wasabi), sliced apple and fennel, watercress, apple compote, fig compote and potato purée

SMALL DESSERT

Dessert of the day

GRAND DESSERT

Dessert of the day

Traditional Kaiseki Course

Minimum 2 People \$79 p.p

TRADITIONAL ENTRÉE PLATTER

Chef's daily selection of 4 sample dishes

TEMPURA

Lightly battered king prawn, with assorted seasonal vegetable and tempura

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 64°C steamed egg

SALAD & RICE

Salad & Japanese rice served with main

DESSERT

Dessert of the day

Modern Kaiseki Course

Minimum 2 People \$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

Please allow for extra amount of time while you are dining with us – Thank you!

Entrée

FRESH COFFIN BAY OYSTERS (half a dozen)	\$17
Served with dashi (Japanese broth) jelly, seaweed and cucumber salad with yuzu (Japanese citrus) miso dressing, and ume (Japanese plum) ponzu (citrus soy) sauce	
TASMANIAN SALMON MISO TARTARE	\$17
Served with yuzu (Japanese citrus) miso, avocado, parmesan cheese, honey ricotta cheese, tomato, salmon roe, basil and balsamic sauce	
WAGYU BEEF CARPACCIO	\$17
Japanese soy sauce, mirin and sake marinated wagyu rump served with crispy capers, sweet potato chips, fresh rocket topped with crumbled feta cheese, finished with wasabi dressing and sesame oil	
RED SHISO AND WATERMELON GAZPACHO	\$17
served with 3 kinds of sashimi (kingfish, scallop and squid), abalone, octopus, king prawn, water chestnut, cucumber, pink radish, edible flower and micro herbs	
CHICKEN CONSOMMÉ 'DOBINMUSHI'	\$16
King prawn, conger eel, 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	
TEMPURA	\$18
Lightly battered South Australian king prawn, whiting and seasonal vegetables with tempura dipping sauce	
SASHIMI	\$18
Assorted fresh sashimi including Huon Tasmanian salmon, Port Lincoln king fish	
CHEF'S SELECTION OF SEASONAL SASHIMI	\$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	\$13
Served with apple cider dressing	
VEGETABLE TERRINE	\$14
Covered with cabbage, served with vegetable purée	
VEGETABLE TARTARE	\$14
Miso & olive flavoured seasonal vegetable tartare	
YU TOFU	\$15
Tofu and enoki mushroom served in hot water with seaweed flavoured soy sauce	

Main Course

MIRIN AND RED WINE BRAISED BEEF CHEEK	\$38
Braised with mirin (Japanese sweet sake) and red wine, served with braised white radish, confit carrot and mushroom, bok choy, sake cream and rice crackers	
ANGUS EYE FILLET WITH WASABI COMBINATION	\$38
Roasted Black Angus eye fillet served with beef jus, wasabi combination (wasabi cream, dressing and chopped wasabi), sliced apple and fennel, watercress, apple compote, fig compote and potato purée	
CHICKEN AND MUSHROOM MOUSSE WRAPPED WITH ROASTED LAMB RACK WITH BLACK MISO HOLLANDAISE SAUCE	\$38
Accompanied with sautéed spinach, mushroom and rosemary potatoes and mushroom crumbles and 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 sauce) sauce	
WAGYU SUKIYAKI (JAPANESE HOT POT) (Be a chef and enjoy cooking your own)	\$49
Sweet and salty soy sauce based broth and full of bold flavors straight from the hot pot with thinly sliced wagyu beef, seasonal vegetables, mushrooms, tofu, Konnyaku (gelatinous Japanese cake made from the konnyaku yam) and shirataki (Konnyaku noodle)	
SEASONAL MARKET FISH SAIKYOYAKI STYLE	\$36
Grilled miso marinated seasonal market fish, served with grilled turnips, crab and burdock steamed rice	
STEAMED KING GEORGE WHITING WITH YUZU CREAM SAUCE	\$38
Accompanied with squid ink prawn mousse, seaweed pastry, dried tomato chips and seasonal green vegetables	
TEMPURA MAIN	\$34
Lightly battered South Australian king prawn, whiting, conger eel, seasonal vegetable served with tempura dipping sauce, yuzu (Japanese citrus) chili mayo and matcha (green tea) salt	
FUSION SUSHI PLATTER	\$36
4 kinds of fusion sushi rolls, 12 pieces	
CHEF'S SELECTION OF SUSHI PLATTER (Subject to market availability)	\$36
Chef's daily selection of fresh fish of the day sushi nigiri, 14 pieces	
SUSHI NIGIRI AND ROLL PLATTER	\$34
Assorted fresh sushi nigiri (10 pieces) and rolls (4 pieces)	
SUSHI & SASHIMI BOAT	\$69
Assorted fresh sashimi, sushi & oysters platter	

Vegan Main

VEGETABLE SUSHI	\$24
Assorted vegetable sushi	
TOFU STEAK	\$22
Served with grilled eggplant and mushroom sauce	
VEGETABLE TEMPURA	\$24
Lightly battered seasonal vegetables served with macha (green tea) salt	
GRILLED VEGETABLE	\$24
Served with miso sauce	

Sushi

FISH OF THE DAY NIGIRI

\$3

Explore something new from South Australia fresh seafood **Per piece**
selected by our chefs

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

燻 : Ibushi Roll

\$18

Smoked eel, cream cheese, okra, teriyaki sauce and dukka on top

per roll

Roll Diablo

Seared marinated tuna, pickled radish, celery and chili mayonnaise

Roll Running with Bulls

Seared wagyu, pineapple, pear, pickled cucumber and house made BBQ on top

Italian Scallop Roll

Seared scallop, zucchini, marinated pumpkin and house made tomato sauce on top

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, macha nuts and cocoa crumble	
JAPANESE PLUM WINE CHOCOLATE PARFAIT (V) (GF)	\$14
Plum wine granite chocolate mousse, plum compote served with vanilla ice cream	
SOBAKO CREPE WITH CARAMELISED BANANA (V)	\$14
Sobako (Japanese buckwheat powder) crepe, caramelised banana, milk ice cream, houjicha (Japanese roasted green tea) custard cream and black sesame tuile	
MANGO AND COCONUT PANNA COTTA (GF)	\$14
Mango and coconut panna cotta served with yuzu (Japanese citrus) ice cream, coconut tuile and white chocolate sauce	
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 (POT)	\$7
LONG BLACK	\$4	MACHA	\$4
CAFFÈ LATTE	\$4	JASMINE	\$4
CAPPUCCINO	\$4	ENGLISH BREAKFAST	\$4
FLAT WHITE	\$4	EARL GREY	\$4
VIENNA COFFEE	\$4	CHAMOMILE	\$4
ICED COFFEE	\$7	PEPPERMINT	\$4
IRISH COFFEE	\$10	CHAI LATTE	\$4
KAHLUA COFFEE	\$10	HOT CHOCOLATE	\$4
BAILEYS COFFEE	\$10	ICED CHOCOLATE	\$7