

# 昇家御膳

## SHOYA SPECIAL LUNCH SET

### 昇家セット Shoya Set

小鉢  
Pickled appetizer

冷奴  
Chilled bean curd

茶碗蒸し  
Steamed savoury egg custard

刺身  
Sashimi

焼き魚  
Grilled fish fillet

天ぷら  
Assortment of tempura prawns  
and tempura

ミニうどん  
Mini udon

アイスクリーム  
Vanilla or Green Tea ice-cream

\$28.00

### 梅セット Ume Set

小鉢  
Pickled appetizer

刺身  
Sashimi

うなぎ蒲焼  
Grilled eel

茶碗蒸し  
Steamed savoury egg custard

天ぷら  
Tempura

照り焼きビーフ  
Teriyaki diced beef steak

炊き込みご飯  
Mixed steamed rice

味噌汁  
Miso soup

アイスクリーム  
Vanilla or Green Tea ice-cream

\$32.00

Each changes to the menus may  
incur a \$2.00 charge

### 竹セット Take Set

小鉢  
Pickled appetizer

刺身  
Sashimi

寿司  
Assortment sushi

茶碗蒸し  
Steamed savoury egg custard

天ぷら  
Tempura

照り焼きチキン  
Teriyaki chicken

炊き込みご飯  
Mixed steamed rice

味噌汁  
Miso soup

アイスクリーム  
Vanilla or Green Tea ice-cream

\$35.00

### 松セット Matsu Set

小鉢  
Pickled appetizer

刺身  
Sashimi

寿司  
Assortment sushi

茶碗蒸し  
Steamed savoury egg custard

ホタテとカニの揚げ物2種  
Tempura of crab & scallops Shoya style

和牛ステーキ  
Truffle sauce diced Wagyu beef steak

炊き込みご飯  
Mixed steamed rice

味噌汁  
Miso soup

アイスクリーム  
Vanilla or Green Tea ice-cream

\$38.00

昇家御膳  
SHOYA SPECIAL LUNCH SET

櫃まぶしセット  
Hitsumabushi Set

小鉢  
Pickled appetizer

茶碗蒸し  
Steamed savoury egg custard

ひつまぶし  
Chopped, grilled fresh eel over  
steam rice and sweet soy sauce

吸い物  
Seaweed soup

アイスクリーム  
Vanilla or Green Tea ice-cream

\$30.00

海鮮ちらし寿司セット  
Kaisen Chirashi Set

小鉢  
Pickled appetizer

冷奴  
Chilled bean curd

茶碗蒸し  
Steamed savoury egg custard

海鮮ちらし寿司  
Sushi rice topped with combination of  
sashimi

ミニうどん  
Mini udon

アイスクリーム  
Vanilla or Green Tea ice-cream

\$24.80

海鮮親子丼セット  
Salmon Oyako Set

小鉢  
Pickled appetizer

冷奴  
Chilled bean curd

茶碗蒸し  
Steamed savoury egg custard

サーモンいくら丼  
Sushi rice topped with salmon sashimi &  
salmon roe

ミニうどん  
Mini udon

アイスクリーム  
Vanilla or Green Tea ice-cream

\$24.80

**These three set menus are subject to  
availability and are first in first serve**

Each changes to the menus may incur a  
\$2.00 charge



**Terrine and Foam**

Pressed mixed vegetable Terrine with  
Sesame Tofu Foam

**Shira-ae**

Mashed tofu with walnut, pan fried leek,  
sweet corn and brown sugar

**Zoba**

Zucchini and tempura asparagus, served with vegetable  
dashi and wasabi ginger

**Yasai Tempura**

Assorted vegetables in a light tempura

**Seaweed Risotto w Avocado**

Fresh seaweed, soy milk, king oyster mushroom in risotto  
Deep fried avocado stuffed with beetroot and banana

**Steamed rice & Miso Soup**

**Chef's Dessert**

*\* Please notify our staff any special dietary requirements  
prior to the ordering*

**Vegetarian Lunch Course \$33.00 per person**



**Kamo Confit**

Confit to medium rare sliced duck breast with leek  
shiitake soy sauce with karashi mustard

**Vegetable Terrine**

Pressed mixed vegetable, Sesame Tofu Foam

**Sashimi**

Carefully selected and arranged for you

**Agedashi Tofu**

Rounded fried tofu and vegetables in a light soy sauce

**Yakizakana**

Grilled Fish of the Day

**Amiyaki Wagyu Karubi**

Grilled Wagyu rib eye with grated white radish, sliced onion and  
refreshing Ponzu sauce

**Steamed rice & Miso Soup**

**Chef's dessert**

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prior to the ordering*

**Wheat/Gluten Free Lunch Course \$40 per Person**



**shoya** fully licensed  
melbourne nouvelle wafū cuisine

**Petite Tempura Lobster**

Tempura Lobster tail topped with Cream cheese, Hokkaido clam, spiced miso sauce and with Witloff leaf

**Golden Perch**

Lightly grilled miso flavoured Perch topped with Tomato mousse, Foie gras, and sun dried Mullet Roe

**Assortment of Sashimi**

Carefully selected and arranged by our chef to delight your eyes and mouth

**Crab Tempura**

'Taraba' crab deep-fried in tempura style  
Green tea salt

**Wagyu Beef Steak**

Wagyu eye fillet dressed with Black truffle, Enoki, shiitake miso sauce

**Mixed Rice**

Mixed tasty steam rice with chicken, vegetables and mushrooms

**Miso Soup**

Miso soup with seaweed, tofu and chopped green onions

**Chef's Dessert**

Chef's selection of home made dessert specially arranged for you

**Shoya Business Lunch \$65.00 per person**

Only available during lunch service