



shoya fully licensed
melbourne nouvelle wafū cuisine

**“Out of those Japanese restaurants all over the world I visited,
SHOYA is amazingly authentic and makes me feel like being at home in Japan.**

**It’s no inferior to any of those competitive restaurants,
even if SHOYA stands among the quality restaurants in central Tokyo...”**

These are some of the compliments the Grandmaster Chef Kandagawa told us
during his short visit to Melbourne for a TV shoot.
He left us with a happy smile saying “See you soon...”

Then, we saw him 4 nights in a row dining at various sections of our restaurant:
BBQ, *Horigotatsu* traditional seating and twice on the sushi counter.

Shortly after his return to Japan, we received a very beautiful painting with nice wording:

“Warm hearted person gathers warm hearted people.”

WELCOME TO SHOYA

Enjoy the dining experience...

Hope this warm hearted person enjoy every dish
created by another warm hearted master-owner-chef Shigeo Nonaka,
who carefully selects all the ingredients including
500 days grain fed Wagyu beef, Berkshire black hair pork, free range chicken,
live seafood, and also exclusive rice wine from all over Japan,

We choose to use fast growing environmentally friendly bamboo chopsticks in place of
unhygienic re-usable or un-environmentally friendly bleached wooden ones.

All the stocks used here are made from scratch using bonito flakes, kelp, mushrooms, etc...
without any conventional seasonings nor MSG.

Should you have any allergic reactions or requests to any of the ingredients we use,
please notify our staff prior to ordering.
We shall do our best to cater to your needs.

Make yourself at home in SHOYA...

CHILLED APPETISERS

冷菜

Edamame	枝豆	8.50
Boiled and lightly salted young soy beans		
Broiled Duck Shoya Style	鴨ブロイヤル	18.00
Delicately cooked then thinly sliced duck breast with pinenut, chili oil, seeded mustard and tangy homemade orange soy sauce		
Wagyu Beef Tataki	牛たたき梅おろし	18.00
Lightly grilled Wagyu beef served chilled with grated plum radish, quail egg and ponzu sauce. Nice starter with any drinks		
Hotate Konbu (3 pc)	帆立の昆布巻き	30.00
Pan-fried Hokkaido scallops wrapped in konbu on top of pickled watermelon, served with shiso oil and asparagus		
Zoba	ズッキーニ蕎麦	15.00
Zucchini and tempura asparagus, served with vegetable dashi and wasabi ginger.		
Live Oyster (2 pcs)	生牡蠣	10.00
Oyster shucked to order with a choice of Mango vinegar or Ponzu (vinegar soy) sauce or just with lemon		

STEAMED APPETISERS

蒸菜

Kani Ravioli (4pc)	蟹のラビオリ風	22.00
Full-flavoured Hokkaido crab meat and olives in thin flour skin with Vinegar and basil sauce		
Chawan Mushi	茶碗蒸し	12.00
Steamed egg with chicken, prawn, shiitake mushroom and bamboo shoots. Soft and nutritious side dish for all ages		
Crab Meat & Truffle		
Chawan Mushi	カニとトリュフの茶碗蒸し	38.50
Special rich steamed egg with Hokkaido crab meat and black truffle carefully selected by the chef Something different for chawan mushi lovers		

SASHIMI

刺身

Petit Uni Sashimi Fresh Sea urchin sashimi	プチ雲丹刺 *only available when in season	22.00
Maguro Sashimi Freshly sliced tuna	鮪刺	22.00
Toro Sashimi Freshly sliced marbled tuna belly which melts in the mouth	トロ刺 Chutoro Ootoro	65.00 85.00
Salmon Sashimi Freshly sliced salmon	サーモン刺	22.00
Salmon Toro Sashimi Freshly sliced marbled salmon belly	サーモントロ刺	25.00
Hamachi Sashimi Freshly sliced kingfish Great source of healthy fish oil	ハマチ刺	22.00
White Fish Platter A trio selection of locally caught white fish	白身魚の刺身盛り合わせ	20.00
Sashimi Moriawase Generally of Tuna, Salmon and the white fish of the day	刺身盛り合わせ Entrée	19.80
Premium cuts served in our renowned ice bowl	Deluxe Entrée	28.00
Selection of fillet cuts from a variety of our freshest fish	Main	42.80
Lobster Sashimi Fresh lobster from our aquarium to be prepared a'la minute Choose the size and the head can be prepared grilled or in miso soup after enjoying the sashimi	活伊勢海老刺身	200.00 ~onwards
Special OMAKASE Sashimi Chef's selection of the premier parts from a great variety of fish, including Toro, various shellfish, Sea urchin and rare fresh wasabi when available A definite must for the sashimi lovers to share	お任せ刺身	85.00 ~onwards

DEEP FRIED DISHES

揚菜

Agedashi Yasai Tofu	揚げ出し野菜豆腐	12.00
Silken Tofu mixed with julienne vegetables, fried and served with light dashi soy sauce		
Jidori Kara Age	地鶏唐揚げ	18.50
Free-range chicken lightly flavored and deep-fried with mayonnaise and Japanese mustard on side Perfect with drinks and also every child's favorite		
Duet of Signature Tempura		16.00
Kani & Hotate Filo Age	カニとホタテのフィロ揚げ	
A whole scallop wrapped in crab meat, shiso leaf and filo pastry served with monk fish liver sauce		10.00 p/p
Nama Shii Hotate	生しいホタテ	
Mashed scallops softly surround the quail egg topped with shiitake mushroom in a gentle tempura		8.00 p/p
Tempura Moriawase	天ぷら盛り合わせ	28.50
Assortment of prawn, fish and variety of seasonal vegetables		
Hokkaido Crab Tempura	タラバ蟹の天ぷら	33.00
Whole 'Taraba' crab leg in tempura with green tea salt		

MAIN DISHES

主菜

Grilled Fish Cheek / Head

of the Day

本日の魚のかま / 頭

30.00 ~onwards

Please check for the catch of the day which can vary from Kingfish Cheek, Snapper, Swordfish, Alfonsino or Tuna. Selected by the chef, lightly salted and grilled then served with Ponzu on the side

*Check for the availability of fish cheek or whole fish heads
Allow up to 30 minutes to 1 hour depending on size

Saikyo Moromi-Yaki

ギンダラの西京もろみ焼き

35.00

Grilled, miso marinated black cod fish with chef's special moromi miso

Sous vide Salmon

低温ポーチド・サーモン

32.00

Slow cooked Tasmanian salmon with cauliflower foam, edamame salsa, salmon caviar and caramelized sweet soy sauce

Maguro Steak 120g

鮪ステーキ

30.00

Tuna fillet steak wrapped in sliced seaweed, gently pan-seared and served with our special homemade sauce

Unagi Kabayaki

うなぎの蒲焼

28.00

Whole eel grilled with a caramelized soy and mirin sauce

Mini Abalone Steak (4pc)

ミニ鮑ステーキ

32.00

Pan seared petite abalone steak with apple, onion and Sweet soy sauce to enhance its flavors

Scampi Kinokoyaki (4pc)

手長えびのきのこ焼き

42.00

Grilled scampi, split and topped with Japanese Enoki and Shiitake mushrooms with a delicate miso paste

Agenasu Dengaku

ナスと海老の雲丹味噌焼

28.00

Shallow fried eggplant topped with prawns, enoki mushrooms, sea urchin miso and gently oven baked

MAIN DISHES

主菜

Wagyu Steak 150g	和牛ステーキ	
Loin		72.00
Marbling top loin with Japanese mushrooms, red miso truffle sauce		
Eye Fillet		78.00
Premium eye fillet with Japanese mushrooms, red miso truffle sauce		
Premium Sirloin		98.00
Premium Wagyu sirloin steak served with foie gras and Japanese mushrooms, red miso truffle sauce		
* All of our Wagyu beef has been grain fed for 500 days at the contracted farm in Australia using Japanese method to ensure the best marbling possible		
Beef Spinach Soufflé (4pce)	牛タンのスフレ巻き	32.00
Ox tongue simmered over two days with wine and sake, then delicately rolled with spinach soufflé Served with a lemon basil yoghurt and a soy beef jus		
Kamo Sous vide	低温ポーチド・ダック	38.00
Slow cooked duck breast with seasonal fruits cooked three ways Yuzu pepper in caramelized sweet soy sauce		
Teriyaki Chicken	地鶏照り焼きオレンジ風味	30.00
Pan-fried free range Maryland chicken with Shoya's special sake and soy teriyaki sauce with its original orange flavor		
Kohitsuji Shoga-Yaki	仔羊しょうが焼き	32.00
Trio of Lamb cutlets cooked in a refreshing soy ginger sauce		
Cheese Pork Fillet Katsu	チーズヒレカツ	33.00
Premium pork fillet and mozzarella cheese breaded together and deep fried to be enjoyed with black sesame sauce, served with cabbage and fennel salad		
Tofu Steak	豆腐ステーキ	22.00
Twice cooked vegetable tofu steak served with bok choy, crispy enoki mushroom and truffle miso sesame sauce		

SUSHI & ASSORTMENT

握り寿司

Nigiri Sushi (1pc)

<u>Chef's Omakase Sushi</u> おまかせ握り Chef's selection of premier sushi of the day			6.50
Maguro 鮪 Freshly sliced tuna			6.50
Unagi 鰻 Grilled eel			7.00
Toro トロ Marbled tuna belly which melts in the mouth	Chutoro Ootoro	7.00 10.00	
Toro Aburi トロあぶり Flame-seared tuna toro	Chutoro Ootoro	8.00 11.00	
Salmon 鮭 Pacific Ocean Salmon fillet			5.50
Salmon Toro 鮭トロ Belly of the salmon			6.50
Salmon Toro Aburi 鮭トロあぶり Flame-seared salmon toro			7.00
White Fish of the Day 本日の白身魚 Chef's Selection of the white fish of the day			5.00
Hamachi ハマチ Very smooth texture			5.00
Hamachi Toro ハマチトロ Beautiful marbled texture of the kingfish belly			7.00
Scampi 手長えび Whole scampi			12.00
Hokki Gai ホッキ貝 Hokkaido Surf Clam			5.00
Kaki 牡蠣 Freshly shucked Tasmanian oyster			6.00
Hotate 帆立 Hokkaido Scallop fresh /seared with <i>Yuzukosho</i> (Yuzu spicy sauce)			6.50/7.50

Uni	雲丹 Sea Urchin <i>*seasonal</i>	12.00
Ikura	いくら Salmon Caviar	7.00
Tobiko	とびこ Flying fish roe	5.50

Sushi Sashimi Moriawase	寿司と刺身の盛り合わせ Assortment of sushi and sashimi selected and beautifully arranged by the chef	68.00
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THIN ROLLS (6 pcs)

細巻

Tekka Maki	鉄火巻 Tuna fillet rolls	9.50
Kappa Maki	かっぱ巻 Thinly cut cucumber rolls	5.50
Salmon Maki	サーモン巻 Salmon fillet rolls	8.00

MEDIUM ROLLS (4 pcs)

中巻き

California Maki	カリフォルニア巻 Everyone's favourite roll	10.50
Ebi-Ten Maki	えび天巻 Freshly deep-fried prawn tempura rolls	14.00
Yasai Maki	野菜巻 Vegetable salad rolls	9.00
Spicy Maki (Tuna or Salmon)	スパイシー巻 Spicy fish rolls	14.50

Please feel free to ask us about any specific sushi or sushi rolls you wish to enjoy, let it be Nigiri (sashimi on rice), Makimono (seaweed rolls) or Temaki (hand cone rolls). Our chefs are most accommodating.

Please allow some time for us to organise your orders as they are prepared upon request.

HOT NOODLE SOUPS

麺類

Hokkaido Crab Tempura

Udon / Soba 北海道産かに天ぷらうどん・そば 25.50
Udon or soba noodles with Hokkaido Taraba crab tempura

Tempura Udon / Soba 天ぷらうどん・そば 22.00
Hot udon or soba noodles with tempura vegetables and prawns

Wagyu Beef Udon / Soba 和牛肉うどん・そば 19.50
Hot udon or soba with thinly sliced Wagyu beef

COLD NOODLES

麺類

Hokkaido Crab Tempura

Zaru Udon / Zaru Soba かに天ぷらざるうどん・そば 25.50
Cold udon or soba served with Hokkaido Taraba crab tempura
with a light soy sauce dip on the side

Tempura Zaru Udon / Zaru Soba 天ぷらうどん・そば 22.00
Zaru udon or soba with assorted prawns and vegetable tempura

SALAD DISHES

菜

Green Salad グリーンサラダ 12.00
Bed of fresh green salad with tangy homemade dressing

Kaiso Salad 海草サラダ 15.50
Assorted mixed Seaweed on the top of bed of greens

Gyu Shabu Salad 牛しゃぶサラダ 18.50
Green salad topped with thinly sliced, lightly cooked beef
with special sesame sauce

RICE DISHES

飯

Gohan	ご飯	4.00
Steamed rice		
Gomoku Takikomi	五目炊込ご飯	6.00
Mixed tasty rice steamed with chicken, vegetables and mushrooms		
Uni Miso Yaki Onigiri 2pc	うに味噌焼きおにぎり	16.00
Rice balls grilled with sea urchin miso paste		
Onigiri	おにぎり 梅、おかか、さけ	7.00
A steamed rice ball; 3 flavours to choose from: sour plum, bonito flakes or salmon		
Ochazuke	お茶漬け 梅、さけ	12.00
Steamed rice in light Japanese broth with a choice of sour plum or salmon		

SOUP DISHES

汁

Miso Shiru	味噌汁	5.00
Soy bean paste (miso) soup with seaweed, tofu, and chopped green onions		
Aka Dashi	赤出汁	6.50
Red miso soup. A richer version of miso. A perfect match to sushi		
Suimono	吸い物	5.00
Traditional, clear seaweed soup with a light flavor, seafood based		
Kani Cheese Miso	こってり蟹チーズ味噌汁	12.50
Crab and cheese in miso soup Miso soup lover's must try at SHOYA		



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Tomato and Pumpkin Cold Soup

Miso petit tomato, black vinegar, and konbu tea blended together with pumpkin foam

Golden Perch

Lightly grilled miso flavored perch, tomato mousse, duck liver and sun-dried mullet roe

Hatching Ocean Egg

Steamed egg, black truffle, spinach puree and tempura scampi tail

Assortment of Sashimi

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

Hokkaido Crab Tempura

Whole 'Taraba' crab leg in tempura with green tea salt

Uzura Melody

Roasted quail thigh stuffed with quail egg and duck liver with a pinenut white soy sauce
Pan seared quail breast stuffed with truffle. Plum wine reduction

Wagyu Beef Steak

Wagyu eye fillet steak covered with black truffle, enoki, ehiiitake miso sauce;
5 grain rice pancake and poached daikon

Chef's Dessert

Chef's selection of home-made dessert

Chef's 'Classic' Omakase Course \$120.00 per person

All set menus are minimum order of per person on table



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Tomato and Pumpkin Cold Soup

Miso petit tomato, black vinegar, and konbu tea blended together with pumpkin foam

Salmon Tartar

Diced Tasmanian salmon marinated in sweet soy sauce with potato crisp and poached quail egg

Unagi Canapé

Grilled eel with miso topped with wasabi crab meat mayo, salmon caviar and black truffle

Golden Perch

Lightly grilled miso flavored perch, tomato mousse, duck liver and sun-dried mullet roe

Hatching Ocean Egg

Steamed egg with black truffle, spinach puree and tempura scampi tail

Assortment of Sashimi

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

Hokkaido Crab Tempura

Whole 'Taraba' crab leg in tempura with green tea salt

Scampi Ojiya

Pan seared scampi on Japanese style seaweed risotto with dashi

Smoked Ao-jiru Salmon

Delicately poached salmon in apple wood smoke, kale, crab miso and yuzu pepper apple sauce

Wagyu Beef Steak

Wagyu eye fillet steak covered with black truffle, enoki, shiitake miso sauce; 5 grain rice pancake and poached daikon

Chef's Dessert

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

Chef's 'New Age' Omakase Course \$150.00 per person

All set menus are minimum order of per person on table



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Tomato and Pumpkin Cold Soup

Miso petit tomato, black vinegar, and konbu tea blended together with pumpkin foam

Salmon Tartar

Diced Tasmanian salmon marinated in sweet soy sauce with potato crisp and poached quail egg

Kaki Delight

Fresh Tasmanian oyster gently steamed with sea urchin and topped with salmon caviar and seared duck liver. Tosa vinegar reduction

Hotate Konbu

Pan-fried Hokkaido scallop wrapped in tororo konbu on top of pickled watermelon, served with shiso oil

Hatching Ocean Egg

Steamed egg with black truffle, spinach puree and tempura scampi tail

Assortment of Sashimi

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

Hokkaido Crab Tempura

Whole 'Taraba' crab leg tempura with green tea salt

Duck Sous Vide

Slow cooked duck breast with seasonal fruits cooked three ways; Yuzu pepper in caramelized sweet soy sauce

Scampi Ojiya

Pan seared scampi on Japanese style seaweed risotto with dashi

Smoked Ao-jiru Salmon

Delicately poached salmon in apple wood smoke with kale, crab miso and yuzu pepper apple sauce

Wagyu Beef Steak and Bone Marrow

Wagyu eye fillet steak with red wine pear and truffle miso sauce; bone marrow mixed with black truffle, duck liver, and rosemary potato

Chef's Dessert

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

Chef's 'Premium' Omakase Course \$200.00 per person

All set menus are minimum order of per person on table



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Tomato and Pumpkin Cold Soup

Miso petit tomato, black vinegar, and konbu tea blended together with pumpkin foam

Shira-ae

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

Veg Terrine

Pressed mixed vegetable Terrine with pumpkin foam

Zoba

Zucchini and asparagus with wasabi, ginger and vegetable stock sweet soy sauce

Yasai Tempura

Assorted seasonal vegetables in a light tempura

Tofu Steak

Twice cooked vegetable tofu steak served with bok choy, crispy enoki mushroom and truffle miso sesame sauce

Seaweed Risotto w Avocado

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

Toma-piichi

Refreshingly sweet poached heirloom tomato with Japanese spirits,
served with sake peach sorbet

** Shoya Restaurant treats dietary requirements very seriously.
Our dietary courses are made specifically with dietary requirements in mind.
Therefore, the flavors may not be as rich and full flavorsome as we wish.*

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

Vegetarian Course \$120.00 per person



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Kamo Confit

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

Vegetable Terraine

Pressed mixed vegetable, Sesame Tofu Foam

Agedashi Yasai Tofu

Petite, rounded, deep fried tofu with diced vegetable,
mixed in kinoko ankake sauce

Assortment of Sashimi

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

Grilled Crab

Whole Hokkaido 'Taraba' crab leg grilled lightly for
you to enjoy its texture

Sous Vide Salmon

Slow cooked Tasmanian salmon with cauliflower foam,
edamame salsa, salmon caviar and caramelized sweet soy sauce

Amiyaki Karubi

Grilled wagyu beef rib eye with grated white radish and
sliced onions with refreshing Ponzu vinegar sauce

Rice

Steamed rice

Miso Soup

Miso soup with seaweed,
tofu and chopped green onions

Chef's Dessert

Chef's selection of homemade dessert

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Gluten Free Course \$120.00 per person



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Petite Tempura Lobster

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

Golden Perch

Lightly grilled miso flavored perch, tomato mousse, duck liver 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



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Tasting Specials (For one)

Shira-ae	\$9.00
Mashed tofu with walnut, pan fried leek, sweet corn and brown sugar	
Yuzu Ceviche	\$12.00
Fresh fish marinated in white ponzu with cucumber, yamato potato and sour plum	
Hotate Konbu	\$12.00
Pan-fried Hokkaido scallop wrapped in tororo konbu on top of pickled watermelon, served with shiso oil and asparagus	
Imo-Sushi (2 Piece)	\$15.00
Japanese 'Kohada' fish stuffed with pickled wasabi and vinegared potato. Gently seared	
Golden Perch	\$12.00
Lightly grilled miso flavored perch with tomato mousse, duck liver, and sun dried mullet roe	
Kaki Delight	\$18.00
Fresh Tasmanian oyster gently steamed with sea urchin and topped with salmon caviar and seared duck liver. Tosa vinegar reduction	
Petite Tempura Lobster	\$12.00
Tempura lobster tail topped with cream cheese, Hokkaido clam, and red miso sauce	
Hatching Ocean Egg	\$12.00
Steamed egg with black truffle, spinach puree and tempura scampi tail	
Unagi Canapé	\$12.00
Grilled eel with miso topped with wasabi crab meat mayo, salmon caviar and black truffle	
Hokkaido Crab Tempura	\$33.00
Whole 'Taraba' crab leg in tempura with green tea salt	
Wagyu Eye Fillet Shabu	\$28.00
Pickled daikon radish, asparagus, sour plum sauce and Plum wine gelee	
Tasting Wagyu Beef Steak 80gm	\$40.00/\$60.00
Wagyu eye fillet steak with black truffle, enoki, shiitake miso sauce with or without duck liver	