



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 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, Birkshire 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 your needs.

Make yourself at home in SHOYA...

CHILLED APPETISERS

冷菜

Unitama (1pc)

ウニ玉

Chef's special appetizer "The King of Eggs"
Scrambled egg with sea-urchin topped with fresh salmon
caviar

8.00

Edamame

枝豆

Boiled and lightly salted young soy beans

7.50

Broiled Duck Shoya Style

鴨ブロイヤル

Delicately cooked then thinly sliced duck breast with a pinenut,
seeded mustard, tangy homemade orange soy sauce

15.00

Wagyu Beef Tataki

牛たたき梅おろし

Lightly grilled Wagyu beef served chilled with grated plum
radish, quail egg and ponzu sauce. Nice starter with any
drinks

14.00

Hotate Tataki

帆立たたき

Trio of Hokkaido Scallops seared then served chilled with
umeboshi sour plum sauce and asparagus

19.50

Live Oyster (2 pcs)

ライブオイスター・生牡蠣 (2個)

Live oyster shucked to order with a choice of
Mango Tosazu Vinegar or Ponzu (vinegar soy) sauce or just
with lemon

10.00

SASHIMI

刺身

Petit Uni Sashimi プチ雲丹刺	Fresh Sea urchin sashimi, *only available when in season	18.00
Petit Awabi Sashimi プチあわび刺	Live petit abalone from SHOYA's aquarium	12.00
Maguro Sashimi 鮪刺	Freshly sliced tuna	21.00
Toro Sashimi トロ刺	Freshly sliced marbled tuna belly which melts in the mouth	65.00/Chutoro 85.00/Ootoro
Salmon Sashimi サーモン刺	Freshly sliced salmon	19.80
Salmon Toro Sashimi サーモントロ刺	Freshly sliced marbled salmon belly	21.80
Hamachi Sashimi ハマチ刺	Freshly sliced king fish Great source of healthy fish oil	19.80
White Fish Platter 白身魚の刺身盛り合わせ	A trio selection of locally caught white fish	20.00
Sashimi Moriawase 刺身盛り合わせ		
Entrée	Generally of Tuna, Salmon and the white fish of the day	19.80
Deluxe Entrée	Premium cuts served in our renowned ice bowl	28.00
Main	Selection of fillet cuts from a variety of our freshest fishes	42.80
Lobster Sashimi 活伊勢海老刺身	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	180.00 ~onwards
Special OMAKASE Sashimi お任せ刺身	Chef's selection of the premier parts from a great variety of fishes, including Toro, various shellfish, Sea urchin and rare fresh wasabi when available A definite must for the sashimi lovers to share	85.00 ~onwards

STEAMED DISHES

蒸菜

Kani Ravioli (4pc)

蟹のラビオリ風

Full flavoured Hokkaido crab meat in thin flour skin with a Tosazu vinegar, basil sauce

12.50

Chawan Mushi

茶碗蒸し

Steamed egg omelette with chicken, prawn, shiitake mushroom and bamboo shoots, Soft and nutritious side dish for all ages

8.50

Crab Meat & Truffle

Chawan Mushi

カニとトリュフの茶碗蒸し

Special rich steamed egg omelette with Hokkaido crab meat and black truffle carefully selected by the chef
Something different for chawan mushi lovers

38.50

Kotsu Mushi

骨蒸し

Steamed fish head - catch of the day

* Sizes and the kinds depend on availability, ask for today's special
Allow up to 1 hour depending on size

75.00
~onwards

DEEP FRIED DISHES

揚菜

Agedashi Yasai Tofu 揚げ出し野菜豆腐	Petit, rounded, deep fried tofu with diced vegetable mix in a light sweet soy sauce	9.00
Jidori Kara Age 地鶏唐揚げ	Young free-range chicken lightly flavored and deep-fried with mayonnaise and Japanese mustard on side Perfect with drinks and also every child's favorite	15.50
Kani & Hotate Fillo Age (2pc) カニとホタテのフィロ揚げ	Whole scallops wrapped up with crab meat, peril leaf and fillo pastry served with a monk fish liver sauce. Rich in the middle and light on the outer layer	16.50
Nama Shii Hotate (3pc) 生しいホタテう玉真蒸揚げ	Mashed scallops softly surround the quail egg topped with shiitake mushroom in a gentle tempura	16.50
Tempura Moriwase 天ぷら盛り合わせ	Assortment of prawn, fish and variety of seasonal vegetables tempura	24.80
Kani & Yasai Tempura Moriwase かにと野菜の天ぷら盛り合わせ	Assortment of Hokkaido crab and seasonal vegetables tempura	37.00

GRILLED DISHES

焼菜

Grilled Fish Cheek / Head of the Day

本日の魚のかま / 頭

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

30.00
~onwards

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

Amiyaki Wagyu Karubi 100g

網焼き和牛カルビ

Thinly sliced and grilled Wagyu beef rib of marbling score 9+ served on side with fresh sliced onions, shallots and grated white radish with a refreshing Japanese Ponzu vinegar sauce

42.00

Saikyo Moromi-Yaki

白身魚の西京もろみ焼き

Marinated white fish with chef's special miso, grilled to enhance its flavour to the best

25.00

Unagi Kabayaki

うなぎの蒲焼

Whole eel grilled with a caramelized soy and mirin sauce

32.00

MAIN DISHES

主菜

Tofu Steak

豆腐ステーキ

Silken bean curd steak with Shiitake and Enoki mushroom in a caramelized sake, orange and soy sauce

19.00

Maguro Steak 120g

鮪ステーキ

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

26.50

Mini Awabi Steak (4pc)

ミニ鮑ステーキ

Pan seared petit abalone steak with matching apple, onion & soy sauce to enhance its flavors

32.00

Wagyu Loin Steak 150g

和牛ステーキ

Wagyu marbling Top loin with Japanese mushrooms, red miso truffle sauce

72.00

Wagyu Eye Fillet Steak 150g

和牛アイフィレスステーキ

Premium Wagyu eye fillet steak with Japanese mushrooms, red miso truffle sauce

78.00

Wagyu Premium Sirloin Steak 150g

和牛サーロインステーキ

Premium Wagyu sirloin steak served with foie gras Japanese mushrooms, red miso truffle sauce

98.00

* 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

Ox tongue simmered over two days with wine and sake then delicately rolled with spinach soufflé. Then served with a lemon basil yoghurt and a soy beef jus

32.00

Teriyaki Chicken

地鶏照り焼きオレンジ風味

Pan-fried free range Maryland chicken with Shoya's special sake and soy teriyaki sauce with its original orange flavour

27.00

Kohitsuji Shoga-Yaki

仔羊しょうが焼きハーブソース

Trio of Lamb cutlets cooked in a refreshing herbal soy ginger sauce

26.50

Kurobuta Rosu Katsu

黒豚ロースカツ

Breaded and deep fried premium *Birkshire* black haired pork loin to be enjoyed with sweet red miso and Japanese BBQ sauce

27.50

Agenasu Dengaku

揚げナスと海老の雲丹味噌焼き田楽風

Shallow fried eggplant topped with prawns, enoki mushrooms, sea urchin miso and gently grilled.

26.50

Scampi Kinokoyaki (4pc)

スキャンピーきのこ焼き

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

32.00

Poached Salmon

低温ポーチド・サーモン

Basil crusted salmon fillet poached, topped with salmon caviar and served on a bed of lightly tossed egg noodles with black sesame and a light Monk fish liver sauce

29.50

SUSHI & ASSORTMENT

握り寿司

Nigiri Sushi (1pc)

にぎり寿司 (1カン)

Chef's Omakase Sushi

おまかせ握り

Chef's selection of premier sushi of the day **6.50**

Maguro

まぐろ

Freshly sliced tuna on top of vinegared rice **6.50**

Unagi

鰻

Grilled eel **7.00**

Toro

トロ

Smooth marbled texture of the tuna belly. 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 **4.50**

Salmon Toro

鮭トロ

Belly of the salmon **6.00**

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 of the king fish **5.00**

Hamachi Toro

ハマチトロ

Beautiful marbled texture of the king fish belly **7.00**

Scampi

手長えび

Whole scampi **8.00**

Hokki Gai

ホッキ貝

Hokkaido Surf Clam **5.00**

Kaki

牡蠣

Freshly chucked Tasmanian oyster **6.00**

Uni

雲丹

Sea Urchin **seasonal* **12.00**

Ikura

いくら

Salmon Caviar **7.00**

Tobiko

とびこ

Flying fish roe **5.50**

Hotate

帆立

Hokkaido Scallop fresh/seared with *Yuzukosho* (Yuzu spicy sauce) **6.50/7.50**

ASSORTED & ROLLED SUSHI

寿司 & 巻寿司

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, perfect sharing entrée for 2-4 people

68.00

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 flavoured fish rolls

14.50

Please feel free to advise us if there are any specified items that you may wish for, 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.

NOODLE DISHES

麺類

*SHOYA uses only real DASHI stock made from scratch

HOT NOODLE SOUPS

温かい麺

Hokkaido Crab Tempura Udon / Soba 北海道産かに天ぷらうどん・そば	Udon or soba noodles with Hokkaido Taraba crab tempura	25.50
Tempura Prawn Udon / Soba 天ぷらうどん・そば	Hot soupy udon or soba noodles with tempura vegetables and prawns	19.50
Wagyu Beef Udon / Soba 和牛肉うどん・そば	Hot soupy udon or soba with thinly sliced Wagyu beef	17.00

COLD NOODLES

冷たい麺

Hokkaido Crab Tempura Zaru Udon / Soba 北海道産かに天ざるうどん・そば	Cold udon or soba served with Hokkaido Taraba crab tempura with a light soy sauce dip on the side	25.50
Tempura Prawn Zaru Udon / Soba 天ざるうどん・そば	Zaru udon or soba with assorted prawns and vegetable tempura	19.50

* Udon noodles are the white thick wheat noodles and Soba are the thin dark buckwheat noodles

RICE DISHES

飯

Gohan

ご飯

Steamed rice

3.50

Gomoku Takikomi

五目炊込ご飯

Mixed tasty steamed rice with chicken, vegetables and mushrooms

5.50

Uni Miso Yaki Onigiri

うに味噌焼きおにぎり (2個)

Grilled rice balls with sea urchin and miso paste

12.50
2pcs.

Onigiri

おにぎり (韓国海苔巻き 1個)
梅、おかか、さけ、明太子からお選び下さい。

A steamed rice ball in 4 flavours to choose from:
sour plum, bonito flakes, salmon, spicy cod roe

6.00
per pc.

Ochazuke

お茶漬け
梅
さけ
明太子

Steamed rice in light Japanese broth with a choice of flavors:

Sour plum
Salmon
Spicy cod roe

9.00
9.00
9.00

SALAD DISHES

菜

Green Salad グリーンサラダ	Bed of fresh green salad with tangy home made dressing	9.00
Kaiso Salad 海草サラダ	Assorted mixed Seaweed on the top of the bed of greens	10.50
Gyu Shabu Salad 牛しゃぶサラダ	Green salad topped with thinly sliced lightly cooked beef with special sesame sauce	13.50
Mentai Potato Salad 明太ポテトサラダ	Mashed potato topped with spicy cod roe	9.50

SOUP DISHES

汁

*SHOYA uses only real DASHI stock made from scratch

Miso Shiru 味噌汁	Soy bean paste (miso) soup with seaweed, tofu, and chopped green onions	4.50
Aka Dashi 赤出汁	Red miso paste soup. A richer version of miso. A perfect match to sushi	6.00
Suimono 吸い物	Traditional clear seaweed soup with a light flavor, seafood based	4.50
Kani Cheese Miso こってり蟹チーズ味噌汁	Crab and cheese in miso soup Miso soup lover's must try at SHOYA	10.50

DESSERT

甘味

Kurogoma Panacotta 懐かしの黒ゴマ・パンナコッタ	Smooth black sesame panacotta dusted with soy bean and green tea powder. Richly delicious	10.50
Yaki Daifuku 焼き大福	Pan-fried Japanese pancake made from gluten rice flour with red beans, kiwi fruit and strawberries	14.50
Ice Cream (choice of 4 types) アイスクリーム4各種	Your choice of four kinds of ice cream: vanilla, green tea, red bean, or black sesame *Ice creams are all topped with red bean unless told otherwise	6.50 per pc.
Sea Urchin Cheese Cake 雲丹のチーズケーキ	A surprise mix of fresh sea urchin smothered and cooked to make the perfect and surprising cheese cake. Not overly sweet. Truly a SHOYA original	16.00
Umeshu Chocolate Cake 梅酒チョコレートケーキ	Insatiable mix of Japanese plum wine and creamy rich chocolate	14.00
Dessert Platter デザート盛合せ	Chef's choice of 3 or 4 types of our home made desserts	25.00 / 35.00
Toma-piichi とまピーチ	Refreshingly sweet poached tomato with Japanese spirits, served with <i>mochi</i> (rice puff) and red bean	15.00
SHOYA Fudge Cake とろけるチョコレートケーキ	Made from scratch with chocolate and Daiginjo sake. Filled with a decadent chocolate melt and served with vanilla ice cream	15.50
Dessert of the Day 本日のデザート	Chef specialty dessert made for the day. Check with staff for details.	14.00 ~onwards



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Golden Perch

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

Hatching Ocean Egg

Steamed egg omelette with dashi, Spinach puree, black truffle
topped with Tempura Scampi

Assortment of Sashimi

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

Uzura Melody

Roasted Quail thigh stuffed with Quail egg and foie gras with a pinenut white soy sauce
Pan seared Quail breast stuffed with truffle. Plum wine reduction

Hokkaido Crab Tempura

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

Wagyu Beef Steak

Wagyu eye fillet steak covered with
Black truffle, Enoki, Shiitake miso sauce
5 grain rice pancake and poached daikon

Suimono

Clear soup seafood based with leek and soba seed

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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Siberian Sturgeon Caviar

With premium Sake tasting

Kurogoma Udon

Onsen Quail egg, poached chicken thigh,
shallots, dry chilli and black sesame sauce

Anago Shumai

Steamed Sea eel, tofu dumpling
Japanese Ponzu and mustard

Bunka age

Pulled Ox tongue in crouton crisps with
tomato mouse and pickled wasabi

Hatching Ocean Egg

Steamed egg omelette with dashi, Spinach puree, black truffle
topped with Tempura Scampi

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

Smoked Applewood Tuna Toro

Grilled Tuna *Otoro* encased in zucchini with
Takuan, capsicum and Tamamiso

Choice of

Wagyu Beef Steak Volcano Hot Plate

Wagyu eye fillet steak with
Black truffle, Eringi mushrooms and spinach

or

Hotate Namasoy Volcano Hot Plate

Seared large Scallop with sautéed spinach, Eringi Mushrooms
& echire butter

Suimono

Clear soup seafood based with leek and soba seed

Chef's Dessert

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

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



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Siberian Sturgeon Caviar

With premium Sake tasting

Kurogoma Udon

Onsen Quail egg, poached chicken thigh,
shallots, dry chilli and black sesame sauce

Anago Shumai

Steamed Sea eel, tofu dumpling
Japanese Ponzu and mustard

Bunka age

Pulled Ox tongue in crouton crisps with
tomato mouse and pickled wasabi

Koji Kaki

Fresh shucked Pittwater Oyster with Ponzu, radish & Koji

Hatching Ocean Egg

Steamed egg omelette with dashi, Spinach puree, black truffle
topped with Tempura Scampi

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

Smoked Applewood Tuna Toro

Grilled Tuna *Otoro* encased in zucchini with
Takuan, capsicum and Tamamiso

Deluxe Sushi selection

Chef selection of deluxe Nigiri Sushi

Choice of

Wagyu Beef Steak Volcano Hot Plate

Wagyu eye fillet steak with *Foie gras*
Black truffle, Eringi mushrooms and spinach

or

Hotate Namasoy Volcano Hot Plate

Seared large Scallop with sautéed spinach, Eringi Mushrooms
& echire butter

Chef's Dessert

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

Chef's 'Premium' Omakase Course \$180.00 per person



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Shoya Vegetable Canapés Platter

-Pressed mixed vegetable Terrine with
Sesame Tofu Foam
-Poached seasonal vegetable in dried Shiitake dashi
-*Ito konnyaku* (Konjac Noodles) two ways- Mirin Shichimi &
Shiitake dashii with Ume sauce

Renkon Manju

Lotus root, bamboo shoot, fungus and edamame ball flash fried with
Shiitake sweet soy sauce, wasabi and arare rice bubbles

Green Tea Soba

Green Tea soba noodles wrapped in tofu spirals, steamed and served
with wombok, *Aosa* seaweed soup and *yuzu koshō*

Avocado Saikyo-yaki

White miso marinated avocado gently grilled and topped with
sautéed mixed greens

Yasai Tempura

Assorted seasonal vegetables in a light tempura

Cream of Red miso and Vegetable

A cream soup of seasonal vegetable and red miso
with black truffle and 5 grain rice pancake strips

Toma-piichi

Refreshingly sweet poached tomato with Japanese spirits,
served with *mochi* (rice puff) and red bean

** Shoya Restaurant treats dietary requirements very seriously,
our dietary course 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 any special dietary requirements prior to the ordering*

Vegetarian Course \$100.00 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

Assortment of Sashimi

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

Renkon Manju

Lotus root, bamboo shoot, fungus and edamame ball flash fried with
Shiitake sweet soy sauce, wasabi and arare rice bubbles

Grilled Crab

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

Poached Salmon

Lightly poached juicy Salmon encrust with
basil topped Salmon caviar

Amiyaki Karubi

Grilled wagyu beef rib eye topped 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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Wheat Free Course \$100.00 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 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



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Tasting Specials (For one)

Premium Sake tasting with Siberian Sturgeon Caviar	\$25.00
Shoya Vegetable Canapés Platter -Pressed mixed vegetable Terraine with Sesame Tofu Foam -Poached seasonal vegetable in dried Shiitake dashi - <i>Ito konnyaku</i> (Konjac Noodles) two ways- Mirin Shichimi & Shiitake dashii with Ume sauce	\$25.00
Golden Perch Lightly grilled Miso flavored perch with tomato mousse, foie gras, and sun dried mullet roe	\$12.00
Mini Kurogoma Udon Onsen Quail egg, poached chicken thigh, shallots, dry chilli and black sesame sauce	\$12.00
Smoked Applewood Tuna Toro Grilled Tuna <i>Otoro</i> encased in zucchini with Takuan, capsicum and Tamamiso	\$24.00
Petite Tempura Lobster Tempura Lobster tail topped with Cream cheese, Hokkaido clam, red miso sauce and wrapped with Witloff	\$12.00
Hatching Ocean Egg Steamed egg omelet with black truffle, spinach puree and Tempura Scampi tail	\$12.00
Venison Kyoho Medallions Pan seared Sirloin Venison Medallions on a base of steamed Eggplant with a soy Kyoho sauce	\$22.00
Uzura Melody Roasted Quail thigh stuffed with Quail egg and froi gras with a pinenut white soy sauce Pan seared Quail breast stuffed with truffle. Ume balsamic reduction	\$18.00
Avocado Saikyo-yaki White miso marinated avocado gently grilled and topped with sautéed mixed greens served with 3 flavor spice rice and pickled sides	\$22.00
Hokkaido Crab Tempura Our tantalizing fleshy Hokkaido Crab Leg Tempura served with Green tea salt and lemon	\$33.00
Tasting Wagyu Beef Steak 80gm Wagyu eye fillet steak with Black truffle, Enoki, Shiitake miso sauce with or without Foie Gras	\$40.00/\$60.00