

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

Takiawase

Poached seasonal vegetable in Shiitake dashi

Hiya Yakko

Chilled bean curd with chopped green onions
ginger and light Soy sauce

Yasai Tempura

Assorted vegetables in a light tempura

Tofu Steak

Soya bean curd steak with a tasty soy, sake and
orange caramelized sauce

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

** Please notify our staff any special dietary requirements*

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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