



Shoya 2019
Valentine's Day Menu



Classic Omakase Course
\$120.00

Demi Soup of the day

Golden Perch

Lightly grilled miso flavored perch, tomato mousse, goose 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

Duck Sous Vide

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

New Age Valentines Course
\$160.00

Demi Soup of the day

Salmon Tartar

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

Hotate Konbu

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

Avocado Crab Yuzu-miso

Hokkaido taraba crab meat, yuzu and miso wrapped with slice avocado served with salmon roe and apple jerry

Hatching Ocean Egg

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

Sashimi Ice Ball

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

Duck Sous Vide

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

Premium Valentine Course
\$200.00

Demi Soup of the day

Salmon Tartar

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

Hotate Konbu

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

Avocado Crab Yuzu-miso

Hokkaido taraba crab meat, yuzu and miso wrapped with slice avocado served with salmon roe and apple jerry

Hatching Ocean Egg

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

Premium Sashimi Ice Ball

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 with konbu seaweed risotto

Smoked Ao-jiru Salmon

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

Wagyu Steak and Bone Marrow

Wagyu eye fillet steak with red wine pear and truffle miso sauce served with bone marrow and foie gras

Chef's Dessert

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