

APPETISERS

前菜

	Live Oyster	生牡蠣	
	Freshly shucked to order with lemon and ponzu		10.00 (2pc)
shoya	Tosazu form and fresh mango on fresh oyster		7.00 (1pc)
	Kaki Delight		18.00 (1pc)
	Gently steamed with sea urchin and topped with salmon caviar, seared duck liver and vinegars reduction		
	Hotate Konbu (3pc)	帆立の昆布巻き	30.00
shoya	Pan-fried Hokkaido scallops wrapped in konbu on top of pickled watermelon, served with shiso oil and asparagus		
	Petite Tempura Lobster (1pc)	伊勢えびの天ぷら	12.00
	Tempura lobster tail topped with cream cheese, Hokkaido clam, and red miso sauce		
	Avocado Crab Catapira	アボカドとタラバのサラダ	20.00
shoya	Hokkaido taraba crab meat, yuzu and miso wrapped with slice avocado Served with salmon caviar and apple jerry		
	Golden Perch (1pc)	ゴールデンパーチ	12.00
shoya	Lightly grilled miso flavored perch with tomato mousse, duck liver, and sun dried mullet roe		
	Unagi Canapé (1pc)	うなぎカナッペ	12.00
	Grilled eel with miso topped with wasabi crab meat mayo, salmon caviar and black truffle		

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

Edamame 枝豆 8.50

Boiled and lightly salted young soy beans

Shiraae 白和え 9.00

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

Zoba フレッシュズッキーニ 15.00

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

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

Hatching Ocean Egg 手長えびの茶碗蒸し 12.00

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

shoya

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

shoya	Special OMAKASE Sashimi お任せ刺身	85.00 ~onwards
	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	
shoya	Toro Sashimi トロ刺	Ootoro 85.00 Chutoro 65.00
	Freshly sliced marbled tuna belly which melts in the mouth	
	Petit Uni Sashimi プチ雲丹刺	25.00
	Fresh Sea urchin sashimi *only available when in season	
	Maguro Sashimi 鮪刺	25.00
	Freshly sliced tuna	
	Salmon Toro Sashimi サーモントロ刺	25.00
	Freshly sliced marbled salmon belly	
	Salmon Sashimi サーモン刺	22.00
	Freshly sliced salmon	
	Hamachi Sashimi ハマチ刺	22.00
	Freshly sliced kingfish Great source of healthy fish oil	
	White Fish Platter 白身魚の刺身盛り合わせ	22.00
	A trio selection of locally caught white fish	
	Sashimi Moriawase 刺身盛り合わせ	Entrée 22.00
	Generally of Tuna, Salmon and the white fish of the day	
		Deluxe Entrée 28.00
	Premium cuts served in our renowned ice bowl	
		Premium Deluxe 42.00
	Premium cuts with Toro served in our renowned ice bowl	
		Main 48.00
	Selection of fillet cuts from a variety of our freshest fish	
	Lobster Sashimi 活伊勢海老刺身	250.00 ~onwards
	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	

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

shoya

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

shoya

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

38.00

shoya

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

35.00

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

Maguro Steak 120g

鮪ステーキ

32.00

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

32.00

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

shoya

.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

32.00

shoya

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

shoya

* 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

59.00 / 42.00

Slow cooked duck breast with seasonal fruits cooked three ways

Yuzu pepper in caramelized sweet soy sauce with or without duck liver

shoya

Teriyaki Chicken

地鶏照り焼きオレンジ風味

32.00

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

35.00

Trio of Lamb cutlets cooked in a refreshing soy ginger sauce

Pork Loin Katsu

豚ロースかつ

33.00

Premium pork loin breaded together and deep fried to be enjoyed with

black sesame, sweet miso sauce and mustard mayo,

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			8.50
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

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		

DESSERT

甘味

Kurogoma Pannacotta 懐かしの黒ゴマ・パンナコッタ 10.50

Smooth black sesame panna cotta dressed with soy bean and green tea powder. Richly delicious

Yaki Daifuku 焼き大福 14.50

Pan-fried Japanese pancake made from gluten rice flour with red beans, kiwi fruit and strawberries

Ice Cream

(choice of 4 types) アイスクリーム 4 各種 6.50 per pc.

Your choice of four kinds of ice cream:

vanilla, green tea, red bean or black sesame

*Ice creams are all topped with fruit and red bean unless told otherwise

Sea Urchin Cheese Cake 雲丹のチーズケーキ 16.00

A surprise mix of fresh sea urchin smothered and cooked to make the perfect and surprising cheese cake

Not overly sweet and truly a SHOYA original

SHOYA Fudge Cake とろけるチョコレートケーキ 18.00

Made from scratch with chocolate and seasonal hidden flavor

Filled with a decadent chocolate melt and served with vanilla ice cream

Dessert Platter デザート盛合せ 25.00 / 35.00

Chef's choice of 3 types of our homemade desserts

Toma-piichi とまピーチ 15.00

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



shoya fully licensed
melbourne nouvelle wafū cuisine

Demi soup of the day

Small soup for start of your degustation

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, ehiitake 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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Demi soup of the day

Small soup for start of your degustation

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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Demi soup of the day

Small soup for start of your degustation

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 truffle miso sauce
Served with bone marrow

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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Demi soup of the day

Small soup for start of your degustation

Shira-ae

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

Veg Terrine

Pressed mixed seasonal vegetable Terrine

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, pumpkin 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 sesame, walnut, pan fried leek, sweet corn and brown sugar	
Hotate Konbu	\$12.00
Pan-fried Hokkaido scallop wrapped in tororo konbu on top of pickled watermelon, served with shiso oil and asparagus	
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 miso cream cheese and red miso sauce on witlof leaf	
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	