

## Chef's 'Classic' Omakase Course

**Demi soup of the day**  
Small soup to start your degustation

**Prawn Miso Cheese**  
Minced prawn with Moromi miso and cream  
cheese wrapped in crispy pastry

**Tuna Tartar**  
Tuna marinated in sweet soy sauce with poppy  
seeds wrapped in seaweed with avocado  
Topped with salmon caviar, wasabi cream and  
Yuzu coulis

**Truffle Hatching Ocean Egg**  
Scampi Dashi egg custard with truffle sauce,  
scampi oil and prawn Tempura

**Assortment of Sashimi**  
Carefully selected and arranged by our chef to  
delight your eyes and mouth

**Hokkaido Crab**  
Choice of Tempura or grill

**Kōji Salmon Verde**  
Sous vide salmon fillet Shio-Kōji seasoned and  
covered with Aonori  
Abalone liver sauce on the side

**Beef Spinach Roll**  
Ox tongue tenderly stewed in port wine and  
soy sauce wrapped with spinach souffle

### **Chef's Dessert**

\$150.00 per person

+\$15 for M9 Wagyu Eye fillet steak upgrade

## Chef's 'New Age' Omakase Course

**Demi soup of the day**  
Small soup to start your degustation

**Petit Rare Salmon Steak**  
Gently seared Tasmanian salmon  
with avocado and seaweed

**Golden Perch**  
Lightly grilled Miso flavoured perch, Kabosu  
mousse, duck liver and sun-dried mullet roe

**Crab Cream Croquette**  
Smooth crab-butter infused Hokkaido crab  
béchamel crumbed with rice flour

**Truffle Hatching Ocean Egg**  
Scampi Dashi egg custard with truffle sauce,  
scampi oil and prawn Tempura

**Assortment of Sashimi**  
Carefully selected and arranged by our chef to  
delight your eyes and mouth

**Hokkaido Crab**  
Choice of Tempura or grill

**Smoked Teriyaki Salmon with Crab Ojiya**  
Sous vide salmon smoked in apple wood with  
Sansho Teriyaki sauce served with  
Japanese style seaweed risotto and crab meat

**Wagyu Beef Steak**  
Eye fillet steak (MS 9)  
Black truffle Japanese mushroom Miso sauce  
served with grilled vegetable  
and truffle mashed potato

### **Chef's Dessert**

\$180.00 per person

+\$25 for A5 Japanese Beef upgrade

# Shoya Poseidōn Omakase Course

## **Demi soup of the day**

Small soup to start your degustation

## **Tosazu Oyster**

Freshly shucked oyster with Tosazu seasonal fruit, Konbu and bottarga

## **Unagi Canapé**

Yuzu Miso glazed eel topped with Hokkaido crab salad

## **Petit Rare Salmon Steak**

Lightly seared Tasmanian salmon smooth Wasabi cream, avocado and seaweed

## **Truffle Hatching Ocean Egg**

Scampi Dashi egg custard with prawn Tempura truffle sauce and scampi oil

## **Sashimi Ice Ball**

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

## **Hokkaido Crab**

Choice of Tempura or grill

## **Smoked Kingfish Soba**

Kingfish belly Tempura on green tea Soba grated Japanese yam potato in Dashi gently smoked with apple wood

## **King Prawn & Salmon**

Grilled King prawn with Ankimo sauce & Poached salmon topped with cauliflower foam and caramelised sweet soy sauce

## **Chef's Dessert**

\$230.00 per person

\*Please notify our staff for any special dietary requirements upon ordering.

# Grand Shoya Omakase Course

## **Demi soup of the day**

Small soup to start your degustation

## **Treasure Roll**

Toro, Salmon Caviar, Foie Gras Sushi wrapped in seared Wagyu sirloin

## **Petit Saikyo Cod**

Saikyo Miso marinated black cod topped with Moromi Miso

## **Uni Tama**

Creamy Uni steamed egg custard with Foie Gras and pickled Enoki

## **Premium Sashimi Ice Ball**

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

**(Pairing: Daiginjo Sake or Mocktail)**

## **Hokkaido Crab**

Hokkaido crab leg made in to a tempura, served with green tea salt

## **Smoked Lobster**

Sous vide lobster tail with Kabosu butter sauce and Wasabi gently smoked in apple wood

## **Kagoshima Wagyu Steak**

A5 rank Japanese beef from Kagoshima prefecture Black truffle Japanese mushroom Miso sauce served with grilled vegetable and truffle mashed potato

**(Pairing: Junmai Ginjo Sake or Mocktail)**

## **Chef's Dessert**

\$260.00 per person

# Vegetarian Course

## **Demi soup of the day**

Small soup to start your degustation

## **Shira-ae**

Mashed tofu with sesame, walnut, brown sugar, seasonal vegetables and fruits

## **Veg Terrine**

Pressed vegetable Terrine

## **Shiso Cheese Boat**

Roasted Vegetables with vegan cheese, pickled Wasabi, Shiso oil with a hint of curry

## **Shoya Garden**

Delicately decorated salad with seasonal vegetables served with tomato sauce

## **Tempura Trio**

Assorted tempura of vegetables and vegan cheese wrapped in seaweed

## **Smoked Green Tea Soba**

Cold green tea Soba and Tempura  
Smoked with apple wood, served with Dashi

## **Tofu Steak**

Deep fried tofu steak wrapped in Nori  
Crispy Enoki mushroom and orange  
caramelised sweet soy sauce

## **Chef's Dessert**

\$135.00 per person

## **Demi soup of the day**

Small soup to start your degustation

## **Cured Salmon**

Fresh Tasmanian salmon topped with smooth  
Wasabi cream and salmon caviar

## **Unagi Canape**

Yuzu Miso glazed eel  
topped with Hokkaido crab salad

## **Kamo Confit**

Confit to medium rare sliced duck breast  
Red wine sauce and pine nuts

## **Truffle Hatching Ocean Egg**

Scampi Dashi egg custard with prawn Tempura  
truffle sauce and scampi oil

## **Assortment of Sashimi**

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

## **Hokkaido Crab**

Choice of Tempura or grill

## **Sous Vide Salmon**

Slow cooked Tasmanian salmon with cauliflower  
foam, Edamame salsa, salmon caviar and  
caramelised sweet soy sauce

## **Wagyu Beef Steak**

Eye fillet steak (8-9 MS) with gluten free  
caramelised sweet soy sauce  
served with sautéed mushrooms, grilled  
vegetables and truffle mashed potato

## **Chef's Dessert**

\$180.00 per person

Our dietary courses are made specifically with dietary requirements. Therefore, the flavours may not be as flavoursome as we wish.\*Please notify our staff for any special dietary requirements upon ordering.

# Gluten Free Course

10% surcharge applies on Public holidays and Sundays

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