

Shoya Festive Season Function Menu

For groups of 10 guests and above

Pre order required

Demi soup of the day

Small soup to start the course

Cured Salmon

Fresh Tasmanian salmon topped with salmon caviar
and smooth Wasabi cream

Golden Perch

Lightly grilled Miso marinated fish, Kabosu mousse, duck liver and sun-dried mullet roe

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

Assortment of Sashimi

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

Tempura Moriawase

Assortment of prawn, fish and seasonal vegetable Tempura
Served with green tea salt

Wagyu Beef Steak

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

+\$25 for A5 Japanese Beef upgrade

Chef's Dessert

\$100.00 per person

*Please notify our staff of any special dietary requirements upon pre order.

10% surcharge will apply on Sundays and Public holidays