

## Shoya Valentine's Day Lunch

### **Toro Kani Ikura Chirashi Course** (Limited, priority for pre-orders only)

#### **Cured Salmon**

Fresh Tasmanian salmon topped with salmon caviar and smooth Wasabi cream

#### **Golden Perch**

Lightly grilled Miso flavored perch, Kabosu mousse, duck liver and sun-dried mullet roe

#### **Wagyu Katsu**

Crumbed Wagyu w/Shiso oil & black garlic salt served on mashed potatoes

#### **Toro Kani Ikura Chirashi**

Toro, crab, salmon and salmon caviar over Sushi rice with pickled Wasabi

Miso soup

#### **Chef's Dessert**

\$80

### **Premium Kaisen Chirashi Course** (Limited priority for pre-orders only)

#### **Cured Salmon**

Fresh Tasmanian salmon topped with salmon caviar and smooth Wasabi cream

#### **Golden Perch**

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

#### **Wagyu Katsu**

Crumbed Wagyu w/Shiso oil & black garlic salt served on mashed potatoes

#### **Premium Kaisen Chirashi**

Combination of Sashimi over sushi rice

Miso soup

#### **Chef's Dessert**

\$85

### **Shoya Signature Lunch Course**

#### **Cured Salmon**

Fresh Tasmanian salmon topped with salmon caviar and smooth Wasabi cream

#### **Golden Perch**

Lightly grilled Miso flavored perch, Kabosu mousse, duck liver and sun-dried mullet roe

#### **Assortment of Sashimi**

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

#### **Hokkaido Crab Meat Tempura**

Crab meat and seasonal vegetable Tempura served with green tea salt and lemon

#### **Wagyu Beef Steak**

Eye fillet steak (MS 9)  
Black truffle, Enoki and Shiitake Miso sauce served with grilled vegetable and truffle mashed potato

Steamed Rice & Miso Soup

#### **Chef's Dessert**

\$65

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