

Shoya Mother's Day Lunch

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

Unagi Canapé

Grilled eel glazed with Yuzu Miso, Hokkaido crab meat and Wasabi mayo

Petit Rare Salmon Steak

Gently seared Tasmanian salmon with avocado and seaweed

Golden Perch

Lightly grilled Miso marinated fish fillet with Kabosu mousse, duck liver paté 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

\$90

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

Unagi Canapé

Grilled eel glazed with Yuzu Miso, Hokkaido crab meat and Wasabi mayo

Petit Rare Salmon Steak

Gently seared Tasmanian salmon with avocado and seaweed

Golden Perch

Lightly grilled Miso marinated fish fillet with Kabosu mousse, duck liver paté 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

\$90

Shoya Signature Lunch Course

Unagi Canapé

Grilled eel glazed with Yuzu Miso, Hokkaido crab meat and Wasabi mayo

Petit Rare Salmon Steak

Gently seared Tasmanian salmon with avocado and seaweed

Golden Perch

Lightly grilled Miso marinated fish fillet with Kabosu mousse, duck liver paté 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

Chef's Dessert

\$80

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