

A large, faint, stylized illustration of a fish, possibly a salmon or trout, is positioned in the background, spanning across the top and bottom of the page. The fish is rendered in a dark purple color, matching the text and dot. The illustration shows the fish's head, eye, scales, and fins in a detailed, line-art style.

NOY

SEAFOOD &
SUSHI BAR

MENU

STARTERS

CRISPY CHILLI SQUID	9.50	YAKITORI	8.50
Roasted garlic, spring onions, fresh chillies		Marinated chicken in soy, ginger, garlic, toasted sesame seeds	
GYOZA (4 PIECES)		PRAWNS	
Steamed Japanese dumplings, served grilled with a tasty dipping sauce		Fried with crispy Japanese breadcrumbs, mango dressing	
VEGETABLE PORK	7.50 8.00	PANKO TEMPURA	9.50 9.50
		HIRATA STEAMED BUN	8.75
LOCAL SCALLOPS	10.00	Crispy pork belly in a white fluffy Asian bun, cucumber, shredded spring onions, Japanese mayonnaise	
Searred hand-dived scallops, lemon, garlic butter		KARAAGE CHICKEN	8.50
TAKO NO SARADA (OCTOPUS SALAD)	9.50	Crispy chicken wings, spiced sesame, soy sauce	
SU marinated octopus & cucumber, chives, sesame seeds drizzled with unagi sauce		CARAMELISED STICKY BABY RIBS	9.50
		Crunchy garlic, chilli and coriander	



"Spider" Soft Shell

OYSTERS & MUSSELS

GROUVILLE BAY OYSTERS		STEAMED MUSSELS	
NATURAL	9.75 (6) 11.75 (9)	Small 8.50 Large 11.50	
Lemon, shallots, vinegar		Choice of:	
WASABI	10.75 (6) 12.75 (9)	SAKE, CHILLI, GINGER, SPRING ONION & CORIANDER	
Pickled ginger, wasabi, soy sauce		WHITE WINE, PARSLEY, SHALLOTS & GARLIC	
GRILLED	9.75 (5)	COCONUT BROTH, GREEN CHILLI & LIME LEAVES	
Garlic butter, panko breadcrumbs, spring onion, mature cheddar cheese			



Nigiri Gunkan

SIDE DISHES

STIR FRY VEGETABLES	4.50	TEMPURA VEGETABLES	5.50
FRIES	4.00	MISO SOUP	4.00
STEAMED RICE	4.00	TOFU, UNDASHI, SPRING ONION, SAKE, WAKAME	
WAKAME SALAD	5.00	SOY YAKISOBA NOODLES	
EDAMAME BEANS	4.00	VEGETABLE	6.00
SEA SALT OR CHILLI		PORK & PRAWN	7.00



Nigiri

SUSHI & SASHIMI



SPECIAL ROLLS (8 PIECES)

"DRAGON" ROLL 14.50

Black rice, gamba, cucumber, Japanese mayonnaise, avocado on top

"YOKOZUNA" MAKI 13.50

Fresh crab meat, spring onions, cucumber, wrapped with spicy tuna

"SPIDER" SOFT-SHELL 12.50

Avocado, cucumber, tobico

"VOLCANO" ROLL 14.50

King prawn, avocado, wrapped with unagi eel, mango sauce, unagi sauce

"SOY MAKI" ROLL 15.00

Beef Carpaccio, foie-gras, truffle sauce, avocado, cucumber

"SURF & TURF" ROLL 15.00

Fillet steak, char-grilled tiger prawns, spring onions, cucumber, chimichurri sauce

SOY'S SIGNATURE ROLL 17.50

Black rice, salmon & cucumber, wrapped in avocado, topped with salmon tartare, crispy daikon & gold leaf

IMPERIAL MAKI 15.00

Tempura prawn, avocado, salmon, tuna, spring onion, truffle sauce



SASHIMI (4 PIECES)

TUNA 4.50

SALMON 4.50

SABA (MARINATED MACKEREL) 3.50

SEA BASS 4.00

HAMACHI (YELLOW TAIL) 5.00

SCALLOPS 4.50

TAKO (OCTOPUS) 5.00

SUSHI EBI (PRAWN) 3.50

SASHIMI TO SHARE 19.00

12 PIECES MIXED SASHIMI

3 PIECES NIGIRI

3 PIECES NIGIRI GUNKAM



Uramaki Roll

URAMAKI ROLL (8 PIECES)

CRAZY TUNA 11.50

Spicy tartare of tuna, spring onion, cucumber

CRAZY SALMON 11.50

Spicy tartare of salmon, spring onion, cucumber

SALMON AVOCADO 11.50

CALIFORNIA MAKI 11.75

Fresh crab meat, cucumber, avocado, Japanese mayonnaise, tobiko

KAMO MAKI 13.50

Shredded aromatic crispy duck, spring onion, cucumber, unagi sauce

VEGAN ROLL 10.00

Made to your taste

"OMAKASE", CHEF'S CHOICE 32.00pp

(40 PIECES, MIN 2 pp)

Let our experienced sushi chefs surprise you with their wonderful imaginative creations.

"Be patient - it's worth it!"

NIGIRI (3 PIECES)

TUNA 4.50

SALMON 4.00

SABA (MARINATED MACKEREL) 4.00

SEA BASS 4.00

HAMACHI (YELLOW TAIL) 4.50

SCALLOPS 4.50

TAKO (OCTOPUS) 4.50

EBI (PRAWN) 3.50

NIGIRI GUNKAN (3 PIECES)

SPICY TUNA 4.50

SPICY SALMON 4.00

SEA BASS WITH SPRING ONION 4.50

SCALLOPS WITH MISO SAUCE 5.00

HOT CRISPY ROLLS

SEAFOOD MAKI 12.50

Tuna, salmon, prawn, cucumber avocado, black rice

"INARI" ROLL 11.50

Avocado, cream cheese, salmon, tobico, kabayaki

"KAIZEN" ROLL 12.50

Prawn, avocado, Japanese kabayaki sauce, bonito flakes

FUTOMAKI

TEMPURA FUTOMAKI 12.50

Prawn, tobico, cucumber, avocado, Japanese mayonnaise

CHICKEN TERIYAKI 12.50

Cucumber, spring onion, teriyaki sauce, sesame seeds

CRISPY SALMON SKIN ROLL 11.50

Avocado, cucumber, salmon skin, sake shoyu sauce



Seafood Futomaki

HOT DISHES



Ramen

RAMEN

Soy kaeshi, chicken broth, marinated soft boiled egg, home made noodles, spring onion, pickled ginger

Choice of:

'SOY' SPECIAL	15.00
Pork belly & seafood	
SIRLOIN STEAK	14.50
CHICKEN	13.50
YASAI (VEGETABLE)	11.50

SIZZLING SKILLETS

All sizzling dishes are a mild fusion of seafood stock, oriental spices, ginger, spring onion, oyster sauce, stir-fried vegetables, steamed rice

Choice of:

SCALLOPS	18.75
KING PRAWNS	17.50
GAMBAS	17.95
CHICKEN	15.50
BEEF	16.50

Whole fish (sizzling or char-grilled):

MACKEREL (SEASONAL)	17.95
BREAM	19.75
SEA BASS	23.75

SIRLOIN STEAK 19.95

Teriyaki or chargrilled served with house fries

FILLET STEAK 25.75

Teriyaki or chargrilled served with house fries

"TOKYO" BURGER 18.50

6oz prime seasoned beef, king prawns, calamari rings, Japanese mayonnaise, brioche bun, house fries

CARAMELISED STICKY BABY RIBS 18.50

Crunchy garlic, chilli and coriander served with house fries

AROMATIC CRISPY DUCK

Pancakes, spring onion, celery, cucumber, Hoisin sauce

¼ DUCK	11.75
½ DUCK	19.75
WHOLE DUCK	36.50

KATSU CURRY

Chicken, prawn or vegetable coated in crispy panko breadcrumbs, aromatic curry sauce, steamed basmati rice

Choice of:

CHICKEN	15.50
PRAWN	16.50
YASAI (VEGETABLES)	13.50

"SINGAPORE" CHILLI CRAB/LOBSTER

Hot wok of crab or lobster, chilli, garlic, ginger, coriander, spring onions, fresh lime, mint

Choice of:

WHOLE CRAB	18.75
WHOLE LOBSTER	30.50

HOT SEAFOOD WOK 37.95

Selection of seafood to include crab & lobster, chilli, ginger, spring onions, oyster sauce, steamed rice. **Lobster bib required!**



"Dragon" Special Roll

DRAUGHT

KRONENBOURG 1664	Pint 4.50	1/2 Pint 2.50
AMSTEL	Pint 4.50	1/2 Pint 2.50
STELLA CIDER	Pint 4.50	1/2 Pint 2.50

BOTTLES

ASAHI (JAPANESE)	4.50
PERONI	4.30
CORONA	4.20
GUINNESS	4.30
LIBERATION ALE	4.50
MAGNERS ORIGINAL CIDER	4.75
OLD MOUT KIWI AND LIME CIDER	4.50
OLD MOUT PASSION FRUIT AND APPLE CIDER	4.50
OLD MOUT POMEGRANATE AND STAWBERRY	4.50
CRABBIES GINGER BEER	4.75
BECKS NON ALCOHOLIC	3.50
FENTIMANS GINGER BEER NON ALCOHOLIC	3.00

WINES

SAKE 125ml 4.45

WHITE

CHARDONNAY VIN DE PAYS (FRANCE)

Carafe 19.50 250ml 6.50 175ml 4.75

SAUVIGNON BLANC, VIN DE PAYS (FRANCE)

Carafe 19.50 250ml 6.50 175ml 4.75

PINOT GRIGIO IL CAGGIO (ITALY)

Bottle 23.95 250ml 7.50 175ml 6.00

CHABLIS, DOMAINE SEGUINOT BORDET (FRANCE)

Bottle 31.50 250ml 11.50 175ml 9.50

CHARDONNAY TARIQUET (FRANCE)

Bottle 23.50

MUSCADET GALISSONNIÈRE SUR JIE (FRANCE)

Bottle 24.50

SAUVIGNON BLANC RAPAPAURA SPRINGS (N.Z)

Bottle 25.90

MACON LUGNY, LES CHARMES, CAVE DE LUGNY (FRANCE)

Bottle 28.00

SANCERRE CLOS DES BOUFFANTS (FRANCE)

Bottle 30.75

ROSÉ

CÔTES DE PROVENCE, VIN DE PAYS (FRANCE)

Carafe 21.95 250ml 6.50 175ml 4.75

WHITE ZINFANDEL, BURLESQUE (C.A)

Bottle 24.95 250ml 6.90 175ml 5.00

PINOT GRIGIO, IL CAGGIO (ITALY)

Bottle 24.95 250ml 6.90 175ml 5.00

CÔTES DE PROVENCE, ST TROPEZ (FRANCE)

Bottle 25.95

RED

MERLOT, VIN DE PAYS (FRANCE)

Carafe 19.50 250ml 6.50 175ml 4.75

SHIRAZ FALSE BAY (SOUTH AFRICA)

Bottle 23.50 250ml 6.50 175ml 5.00

MALBEC MELODIAS (ARGENTINA)

Bottle 25.50 250ml 7.00 175ml 5.50

RIOJA LA BASCULA (SPAIN)

Bottle 25.90 250ml 6.90 175ml 5.40

MERLOT, LA TENCA (CHILE)

Bottle 23.50

CHEVAL NOIR SAINT-ÉMILION (FRANCE)

Bottle 30.50

CHATEÂUNEUF DU PAPE, PIEDLONG (FRANCE)

Bottle 36.50

CHAMPAGNE & PROSECCO

CHARLES CHEVALIER
CHAMPAGNE BRUT (**HOUSE**)

Bottle 37.00 Glass 10.75

PROSECCO BRUT (ROMEO)

Bottle 23.95 Glass 7.75

PROSECCO ROSÉ (JULIET)

Bottle 24.95 Glass 7.95

LAURENT PERRIER BRUT

Bottle 49.50

LAURENT PERRIER ROSÉ

Bottle 68.50

VEUVE CLICQUOT BRUT

Bottle 59.50

APÉRITIFS

CAMPARI	3.20
APEROL SPRITZER	8.75
MARTINI (SWEET OR DRY)	3.20
CINZANO	3.20
DUBONNET (RED)	3.50
RICARD	3.50

SPIRITS

BACARDI	3.50
CANADIAN CLUB, RYE	3.50
GORDON'S DRY GIN	3.50
HENDRICKS	4.00
BOMBAY SAPPHIRE	3.80
DARK NAVY RUM & MORGAN SPICE	3.50
SOUTHERN COMFORT	3.50
VODKA (SMIRNOFF)	3.50
VODKA (GREY GOOSE)	4.50
FAMOUS GROUSE WHISKY	3.50
JAMESON IRISH WHISKEY	3.50
JACK DANIELS (BOURBON)	3.50
MALT WHISKY	4.20
COURVOISIER VA	4.00

HOT DRINKS

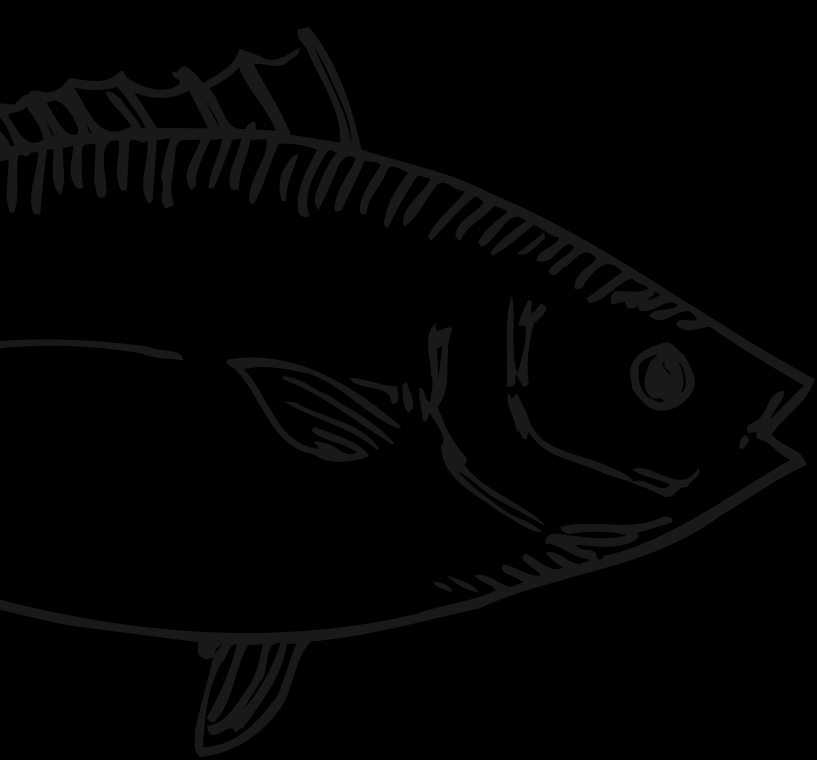
WHITE COFFEE	2.20
ESPRESSO	2.00
DOUBLE ESPRESSO	3.00
CAPPUCCINO	2.60
AMERICANO	2.20
CAFÉ LATTE	2.80
MACCHIATO	2.00
DECAFFEINATED COFFEE	2.20
HOT CHOCOLATE	2.80

TEAS BY THE POT

ENGLISH BREAKFAST, EARL GREY, FROM 2.50
DARJEELING, PEPPERMINT, RED BERRIES,
CAMOMILE, GREEN TEA, JASMINE

SOFT DRINKS

COKE, DIET COKE, LEMONADE	1/2pt 2.10 / 1pt 3.10
LIMONATA	2.70
APPLETISER	2.50
SPARKLING ELDERFLOWER	3.00
FRUIT JUICES	2.50
J20 ORANGE AND PASSION FRUIT	3.00
STILL WATER	2.50
MINERAL WATER	3.95
MIXES	1.90



ALLERGIES AND INTOLERANCES

If you have a food allergy, intolerance or sensitivity, please let your server know before you order your food. They will be able to suggest the best dishes for you.

CHARGES

All our food is freshly made to order. Some products might not be available every day.

All our prices are inclusive of 5% GST (GST No. 0019646).

There is no service charge added to your bill for tables under 8 people.

There will be a discretionary 10% service charge for parties over 8 people.

Pre order is required for parties over 10 people

