

A large, faint, stylized illustration of a fish, possibly a salmon or trout, is positioned diagonally across 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, almost woodcut-like style.

# NOY

SEAFOOD &  
SUSHI BAR

MENU

# STARTERS

<b>CRUNCHY CRAB TACO</b>	9.50	<b>YAKITORI</b>	9.50	<b>CARAMELISED STICKY BABY RIBS</b>	9.50
Tempura soft shell crab, pickled cucumber, crunchy onion, lime, sriracha mayo (spicy or not)		Marinated chicken in soy, ginger, garlic, toasted sesame seeds		Crunchy garlic, chilli, coriander	
<b>CRISPY CHILLI SQUID</b>	9.50	<b>PRAWNS</b>	9.50	<b>CARPACCIO</b> GF	9.00
Roasted garlic, spring onions, fresh chillies, sweet chilli mayo		Fried with crispy Japanese breadcrumbs, mango dressing		Assorted thin slices of fish and shellfish marinated in chef's own ponzu sauce	
<b>GYOZA (4 PIECES)</b>		<b>PANKO TEMPURA</b>		<b>KIMCHI</b> GF	9.00
Steamed Japanese dumplings, served grilled with a tasty dipping sauce		<b>HIRATA STEAMED BUN</b>	8.75	Tartare of salmon, tuna and seabass marinated in a kimchi sauce (citrus and Japanese spices)	
<b>VEGETABLE VVG</b>	8.50	Crispy pork belly in a white fluffy Asian bun, cucumber, shredded spring onions, Japanese mayonnaise			
<b>PORK</b>	9.00	<b>KARAAGE CHICKEN</b>	8.50		
<b>LOCAL SCALLOPS</b> GF	10.00	Crispy chicken wings, spiced sesame, soy sauce			
Seared hand-dived scallops, lemon, garlic butter					

# OYSTERS & MUSSELS

<b>GROUVILLE BAY OYSTERS</b>		<b>STEAMED MUSSELS</b> GF	
<b>NATURAL</b> GF	9.75 (6) 11.75 (9)	Small 9.50   Large 13.00	
Lemon, shallots, vinegar		Choice of:	
<b>WASABI</b> GF	10.75 (6) 12.75 (9)	SAKE, CHILLI, GINGER, SPRING ONION & CORIANDER	
Pickled ginger, wasabi, soy sauce		WHITE WINE, PARSLEY, SHALLOTS & GARLIC	
<b>GRILLED</b>	9.75 (5)		
Garlic butter, panko breadcrumbs, spring onion, mature cheddar cheese			

# SIDE DISHES

<b>STIR FRY VEGETABLES</b> GF/VVG	4.50	<b>TEMPURA VEGETABLES</b> VVG	5.50
<b>FRIES</b> GF/VVG	4.00	<b>MISO SOUP</b> GF/VVG	4.00
<b>STEAMED RICE</b> GF/VVG	3.50	TOFU, UNDASHI, SPRING ONION, SAKE, WAKAME	
<b>WAKAME SALAD</b> GF/VVG	5.00	<b>SOY YAKISOBA NOODLES</b>	
<b>EDAMAME BEANS</b> GF/VVG	4.50	VEGETABLE VVC	6.00
SEA SALT OR CHILLI		PORK & PRAWN	7.00



Ikura Special Roll

# SUSHI & SASHIMI



Sashimi to share

## SPECIAL ROLLS (8 PIECES)

**TAMAGOSHI** 15.50  
Salmon, crab topping, fresh mango, teriyaki, cucumber, mango sauce

**DRAGON** 14.50  
Black rice, tempura prawn, cucumber, Japanese mayonnaise, avocado on top

**SPIDER** 12.50  
Soft-shell crab, avocado, cucumber, tobiko

**VOLCANO** 14.50  
King prawn tempura, avocado, wrapped with unagi eel, mango sauce, unagi sauce

**SURF & TURF** 16.50  
Fillet steak, char-grilled tiger prawns, spring onions, cucumber, truffle sauce

**FUJI N** 15.50  
Seabass, pistachio, dehydrated olives, extra virgin olive oil

**IKURA** 17.50  
Tempura prawns, salmon tartare, ikura, spring onion, teriyaki sauce

## URAMAKI ROLL (8 PIECES) GF

**CRAZY TUNA OR SALMON** 12.50  
Spicy tartare of tuna or salmon, spring onion

**SALMON AVOCADO** 12.50  
With sesame seeds

**CALIFORNIA** 13.50  
Fresh crab meat, cucumber, avocado, Japanese mayonnaise, tobiko

**KAMO** 13.50  
Shredded aromatic crispy duck, spring onion, cucumber, unagi sauce

**VEGAN VWG** 12.50  
Made to your taste

## GUNKAN (3 PIECES)

**SEARED SALMON GF** 5.50  
Japanese mayonnaise, aubergine, tobiko

**TUNA** 5.50  
Crispy onions, teriyaki sauce, sundried tomatoes

**SCALLOPS** 6.00  
Togarashi, yuzu

**CRAB** 6.00  
Fresh crab meat, Japanese mayonnaise

## FUTOMAKI ROLLS

**CRISPY KAIZEN** 14.00  
Prawn, avocado, Japanese kabayaki sauce, bonito flakes

**TEMPURA FUTOMAKI** 12.50  
Tempura prawn, tobiko, cucumber, avocado, Japanese mayonnaise

**HOT CRISPY SHAKE MAKI** 12.50  
Salmon, cream cheese, strawberries, teriyaki sauce

## "OMAKASE", CHEF'S CHOICE

**(40 PIECES, MIN 2 pp)** 32.00pp  
Let our experienced sushi chefs surprise you with their wonderful imaginative creations  
"Be patient - it's worth it!"

## SASHIMI (4 PIECES) GF

TUNA 4.50  
SALMON 4.50  
SABA (MARINATED MACKEREL) 4.50  
SEA BASS 4.50  
HAMACHI (YELLOW TAIL) 5.00  
SCALLOPS 5.00  
TAKO (OCTOPUS) 5.00  
SUSHI EBI (PRAWN) 4.50

## SASHIMI TO SHARE GF 21.00

12 PIECES MIXED SASHIMI  
3 PIECES NIGIRI  
3 PIECES NIGIRI GUNKAM

## NIGIRI (3 PIECES) GF

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) 4.50



Soy Poke Bowl

## POKE BOWL

**SOY POKE** 15.00  
Rice, tartare of salmon, tuna, bass, avocado, cucumber, chef's wakame, edamame beans, citrus ponzu sauce served on the dish

**YASAI VEGETABLE POKE VWG** 12.50  
Rice, avocado, cucumber, chef's wakame, edamame beans, citrus ponzu sauce served on the dish

All sushi can be served with gluten free soy.

# HOT DISHES



Ramen

## 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
YASAI (VEGETABLE) <small>WVG</small>	13.50
WHOLE BREAM	19.75

Sizzling or char-grilled

## AROMATIC CRISPY DUCK

Pancakes, spring onion, celery, cucumber, hoisin sauce

¼ DUCK	13.50
½ DUCK	23.50
WHOLE DUCK	39.50

## KATSU CURRY GFC

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

Choice of:

CHICKEN	15.50
PRAWN	16.50
YASAI (VEGETABLE) <small>WVG</small>	14.50

## RAMEN GFC

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

Choice of:

'SOY' SPECIAL	16.00
Pork belly and seafood	
SIRLOIN STEAK	14.50
CHICKEN	13.50
YASAI (VEGETABLE) <small>WVG</small>	12.50

## SIRLOIN STEAK GF

Teriyaki or chargrilled served with house fries

19.95

## FILLET STEAK GF

Teriyaki or chargrilled served with house fries

25.75

## "TOKYO" BURGER GFC

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

18.50

## CARAMELISED STICKY BABY RIBS

Crunchy garlic, chilli, coriander served with house fries

18.50

## "SINGAPORE" CHILLI CRAB GF

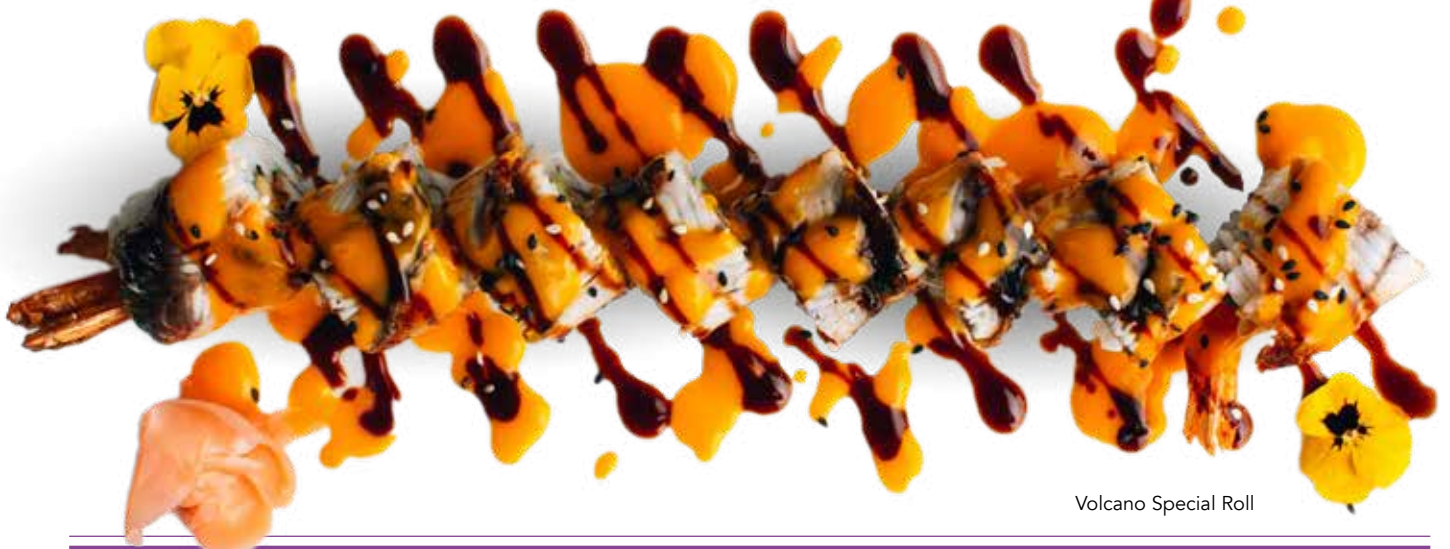
Hot wok of crab, chilli, garlic, ginger, coriander, spring onions, fresh lime, mint, served with steamed rice

18.75

## TERIYAKI FISH GF

Seared tuna or salmon, stir fry vegetables, teriyaki sauce, served with steamed rice

SALMON	17.50
TUNA	18.50



Volcano Special Roll

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## 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

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## BOTTLES

ASAHI (JAPANESE)	4.50
PERONI	4.30
CORONA	4.30
GUINNESS	4.30
LIBERATION ALE	4.75
MAGNERS ORIGINAL CIDER	4.75
OLD MOUT KIWI AND LIME CIDER	4.50
OLD MOUT PINEAPPLE AND RASPBERRY 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

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## WINES

**SAKE** 125ml 4.45

### WHITE

CHARDONNAY VIN DE PAYS (FRANCE)

**Carafe** 19.50 250ml 7.00 175ml 5.25

SAUVIGNON BLANC, VIN DE PAYS (FRANCE)

**Carafe** 19.50 250ml 7.00 175ml 5.25

PINOT GRIGIO IL CAGGIO (ITALY)

Bottle 25.00 250ml 8.50 175ml 6.50

CHABLIS, DOMAINE SEGUINOT BORDET (FRANCE)

Bottle 31.50 250ml 11.50 175ml 9.50

CHARDONNAY TARIQUET (FRANCE)

Bottle 25.50

MUSCADET GALISSONNIÈRE SUR JIE (FRANCE)

Bottle 25.50

SAUVIGNON BLANC RAPAPAURA SPRINGS (N.Z)

Bottle 27.50

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** 25.95 250ml 7.50 175ml 6.75

WHITE ZINFANDEL, BURLESQUE (C.A)

Bottle 25.95 250ml 7.50 175ml 6.50

PINOT GRIGIO, IL CAGGIO (ITALY)

Bottle 26.50 250ml 8.50 175ml 6.50

CÔTES DE PROVENCE, ST TROPEZ (FRANCE)

Bottle 27.95

### RED

MERLOT, VIN DE PAYS (FRANCE)

**Carafe** 19.50 250ml 7.00 175ml 5.25

SHIRAZ FALSE BAY (SOUTH AFRICA)

Bottle 25.50 250ml 8.50 175ml 7.50

MALBEC MELODIAS (ARGENTINA)

Bottle 27.50 250ml 8.50 175ml 7.50

RIOJA LA BASCULA (SPAIN)

Bottle 26.90 250ml 7.50 175ml 6.50

MERLOT, LA TENCA (CHILE)

Bottle 25.50

CHEVAL NOIR SAINT-ÉMILION (FRANCE)

Bottle 30.50

CHATEAUNEUF DU PAPE, PIEDLONG (FRANCE)

Bottle 36.50

## CHAMPAGNE & PROSECCO

CHARLES CHEVALIER

CHAMPAGNE BRUT (**HOUSE**)

Bottle 37.00 Glass 11.00

PROSECCO BRUT (ROMEO)

Bottle 25.95 Glass 7.75

PROSECCO ROSÉ (JULIET)

Bottle 26.95 Glass 7.95

LAURENT PERRIER BRUT

Bottle 49.50

LAURENT PERRIER ROSÉ

Bottle 68.50

VEUVE CLICQUOT BRUT

Bottle 59.50

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## APÉRITIFS

CAMPARI	3.70
APEROL SPRITZER	9.50
MARTINI (SWEET OR DRY)	3.70
CINZANO	3.70
DUBONNET (RED)	3.90
RICARD	3.90
PERNOD	3.90

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## SPIRITS

BACARDI	4.20
CANADIAN CLUB, RYE	4.20
GORDON'S DRY GIN	3.90
PINK GIN	4.20
HENDRICKS	4.40
BOMBAY SAPPHIRE	4.40
DARK NAVY RUM & MORGAN SPICE	4.20
SOUTHERN COMFORT	4.20
VODKA (SMIRNOFF)	4.20
VODKA (GREY GOOSE)	4.60
FAMOUS GROUSE WHISKY	4.20
JAMESON IRISH WHISKEY	4.20
JACK DANIELS (BOURBON)	4.20
MALT WHISKY	4.40
COURVOISIER VA	4.20

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## HOT DRINKS

WHITE COFFEE	2.60
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

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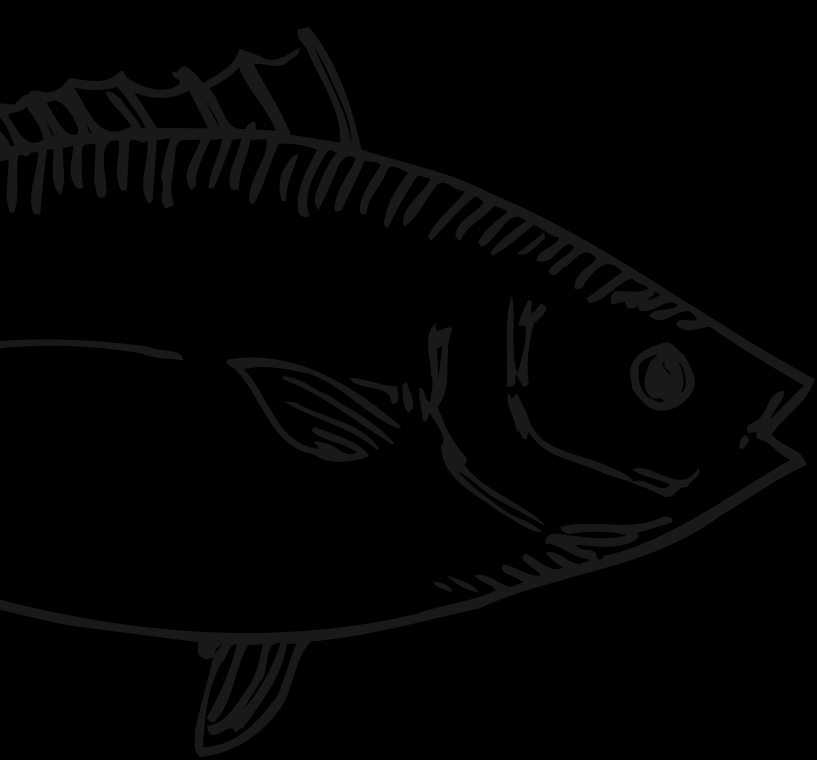
## TEAS BY THE POT

ENGLISH BREAKFAST, EARL GREY, APPLE AND GINGER, PEPPERMINT, RED BERRIES, CAMOMILE, GREEN TEA, JASMINE FROM 2.50

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## 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 - SMALL	2.50
MINERAL WATER	3.95
MIXES	1.90



**V Vegetarian**

**VG Vegan**

**VC Can be adapted to vegan**

**GF Gluten-free**

**N Contains nuts**

**GFC Can be adapted to gluten free**

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## **ALLERGIES AND INTOLERANCES**

If you have a food allergy, intolerance or sensitivity, please let your server know before you order your food. We do our best to reduce the risk of cross contamination and provide dietary and ingredients information in good faith, but we can't guarantee that any of our dishes are free from allergens and therefore do not accept liability in this respect.

## **CHARGES**

All our prices are inclusive of 5% GST (GST No. 0019646).  
10% service charge will be added to your bill for tables of 8+ people.

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All our food is freshly made to order. Some products might not be available every day.  
Pre order is required for parties over 10 people

