DRAUGHT

KRONENBOURG 1664	Pint 5.00	1/2 Pint 3.00
AMSTEL	Pint 5.00	1/2 Pint 3.00
STELLA CIDER	Pint 5.00	1/2 Pint 3.00

BOTTLES

ASAHI (JAPANESE)	5.00
ESTRELLA DAMM (SPANISH)	5.00
PERONI	5.00
CORONA	5.00
GUINNESS	5.00
LIBERATION ALE	4.75
MAGNERS ORIGINAL CIDER	5.00
OLD MOUT KIWI AND LIME CIDER	5.25
OLD MOUT PINEAPPLE AND RASPBERRY CIDER	5.25
OLD MOUT POMEGRANATE AND STAWBERRY	5.25
CRABBIES GINGER BEER	5.00
BECKS NON ALCOHOLIC	3.75
FENTIMANS GINGER BEER NON ALCOHOLIC	3.75

WINES

SAKE 125ml 6.45

WHITE

CHARDONNAY VIN DE PAYS (FRANCE)
Carafe 21.50 250ml 9.50 175ml 7.50

SAUVIGNON BLANC, VIN DE PAYS (FRANCE)
Carafe 21.50 250ml 9.50 175ml 7.50

PINOT GRIGIO IL CAGGIO (ITALY)
Bottle 28.50 250ml 11.00 175ml 8.50

CHABLIS, DOMAINE SEGUINOT BORDET (FRANCE)
Bottle 33.50 250ml 13.50 175ml 11.50

CHARDONNAY TARIQUET (FRANCE)
Bottle 28.50

MUSCADET GALISSONNIÈRE SUR JIE (FRANCE)
Bottle 28.50

SAUVIGNON BLANC RAPAPAURA SPRINGS (N.Z)
Bottle 29.50

MACON LUGNY, LES CHARMES, CAVE DE LUGNY (FRANCE)
Bottle 31.50

SANCERRE CLOS DES BOUFFANTS (FRANCE)
Bottle 33.75

ROSÉ

CÔTES DE PROVENCE, VIN DE PAYS (FRANCE
Carafe 27.95 250ml 10.50 175ml 8.75

WHITE ZINFANDEL, BURLESQUE (C.A)
Bottle 29.95 250ml 11.00 175ml 8.50

PINOT GRIGIO, IL CAGGIO (ITALY)
Bottle 29.00 250ml 11.00 175ml 8.50

CÔTES DE PROVENCE, ST TROPEZ (FRANCE)
Bottle 29.95

RED

MERLOT, VIN DE PAYS (FRANCE)
Carafe 21.50 250ml 9.50 175ml 7.50

SHIRAZ FALSE BAY (SOUTH AFRICA)
Bottle 28.50 250ml 11.00 175ml 9.50

MALBEC MELODIAS (ARGENTINA)
Bottle 30.50 250ml 10.50 175ml 9.50

RIOJA LA BASCULA (SPAIN)
Bottle 29.90 250ml 9.50 175ml 8.50

MERLOT, LA TENCA (CHILE)
Bottle 28.50

CHEVAL NOIR SAINT-ÉMILION (FRANCE)
Bottle 34.50

CHATEÄUNEUF DU PAPE, PIEDLONG (FRANCE)
Bottle 39.50

CHAMPAGNE & PROSECCO

CHARLES CHEVALIER		
CHAMPAGNE BRUT (HOUSE)	Bottle 38.00	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	

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

SPIRITS

BACARDI	4.20
CANADIAN CLUB, RYE	4.20
GORDON'S DRY GIN	3.90
PINK GIN	4.20
HENDRICKS	4.80
BOMBAY SAPPHIRE	4.40
WHITLEY NEILL GIN - QUINCE	4.60
WHITLEY NEILL GIN - RHUBARB AND GINGER	4.60
TANQUERAY GIN	4.80
DARK NAVY RUM & MORGAN SPICE	4.20
SOUTHERN COMFORT	4.20
VODKA (SMIRNOFF)	4.20
VODKA (GREY GOOSE)	5.50
FAMOUS GROUSE WHISKY	4.20
JAMESON IRISH WHISKEY	4.20
JACK DANIELS (BOURBON)	4.20
MALT WHISKY	4.40
COURVOISIER VA	4.20

HOT DRINKS

WHITE COFFEE	2.70
ESPRESSO	2.10
DOUBLE ESPRESSO	3.00
CAPPUCCINO	2.85
AMERICANO	2.40
CAFÉ LATTE	3.00
MACCHIATO	2.10
DECAFFEINATED COFFEE	2.40
HOT CHOCOLATE	3.00

TEAS BY THE POT

ENGLISH BREAKFAST, EARL GREY, APPLE AND GINGER, PEPPERMINT, LEMONGRASS AND GINGER, CAMOMILE, GREEN TEA, JASMINE, HIBISCUS	FROM 2.70

SOFT DRINKS

COKE, DIET COKE, LEMONADE (DRAUGHT) 1/2pt 2.10 / 1pt	3.10
FANTA ORANGE (330ML)	3.00
APPLETISER (330ML)	3.00
FENTIMENS PINK GRAPEFRUIT TONIC WATER	2.50
FENTIMENS CONNOISSEURS TONIC WATER	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

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.

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

SOY
SEAFOOD & SUSHI BAR

MENU

STARTERS

CARPACCIO GF 10.50
Assorted thin slices of fish and shellfish marinated in miso sauce

TATAKI
Seared tuna or salmon on a bed of fresh daikon, onion chutney, tosa soy sauce

SALMON 11.00
TUNA 11.50

CRISPY CHILLI SQUID 10.50
Roasted garlic, spring onions, fresh chillies, sweet chilli mayo

KARAAGE CHICKEN 9.50
Crispy chicken wings, spiced sesame, soy sauce

GYOZA (4 PIECES)
Steamed Japanese dumplings, served grilled with a tasty dipping sauce

VEGETABLE V/VG 9.00
PORK 9.50

PRAWNS
Fried with crispy Japanese breadcrumbs, mango dressing

PANKO 10.00
ROCK TEMPURA 10.00

CARAMELISED STICKY BABY RIBS 10.50
Crunchy garlic, chilli, coriander

KIMCHI GF 11.50
Tartare of salmon, tuna and seabass marinated in a kimchi sauce (citrus and Japanese spices)

Gyoza

NOODLES

YAKISOBA NOODLES

KING PRAWN	14.50
PORK & PRAWN	12.50
CHICKEN	11.50
YASAI (VEG)	10.50

EGG NOODLES

KING PRAWN	14.50
PORK & PRAWN	12.50
CHICKEN	11.50
YASAI (VEG)	10.50

SUSHI & SASHIMI

SPECIAL ROLLS (8 PIECES)

SOY SIGNATURE "OKAMI" 18.50
Tempura prawns, salmon tartare, salmon caviar, spring onion, teriyaki sauce

GUACAMOLE FUJI 16.50
Tempura prawn, guacamole Japanese style, cucumber, taré sauce, crispy fried leeks

AKANORI 16.50
Salmon, fresh mango, sweet potato puree, tempura wakami, teriyaki sauce

DRAGON 16.50
Tempura prawn, cucumber, Japanese mayonnaise, avocado, crispy fried leeks

SPIDER 16.00
Soft-shell crab, avocado, asparagus, Japanese mayonnaise cucumber, tobico

VOLCANO 18.00
King prawn tempura, avocado, wrapped with unagi eel, mango sauce, unagi sauce

SURF & TURF 17.50
Steak, char-grilled tiger prawns, spring onions, cucumber, truffle sauce, scallop tartare

SOY Poke Bowl

URAMAKI ROLL (8 PIECES) GF

CRAZY TUNA OR SALMON 15.00
Spicy tartare of tuna or salmon, spring onion, sriracha sauce

SALMON AVOCADO 15.00
With sesame seeds

CALIFORNIA 16.00
Fresh crab meat, cucumber, avocado, Japanese mayonnaise, tobiko

KAMO 16.00
Shredded aromatic crispy duck, spring onion, cucumber, unagi sauce

VEGAN V/VG 14.50
Made to your taste

GUNKAN (3 PIECES)

SEARED SALMON GF 7.00
Japanese mayonnaise, aubergine, tobico

FRESH SALMON 8.50
Truffle sauce, avocado, crispy fried leaks

TUNA 7.00
Crispy onions, teriyaki sauce, sundried tomatoes

SCALLOPS 8.00
Togarashi, yuzu

CRAB 8.00
Fresh crab meat, Japanese mayonnaise

FUTOMAKI ROLLS

TOKYO ROLL 16.50
Crabmeat, asparagus, salmon, chives

TEMPURA FUTOMAKI 17.00
Tempura prawn, tobico, cucumber, avocado, Japanese mayonnaise

WARM CRISPY ROLLS

SHAKE MAKI 16.00
Salmon, cream cheese, strawberries, teriyaki sauce

HARUMAKI SPRING ROLL 16.50
Salmon cream cheese, prawn, sweet chillies, chives, teriyaki sauce

CRISPY KAIZEN 16.00
Prawn avocado, Japanese kabayaki sauce, bonito flakes

All sushi can be served with gluten free soy.

"OMAKASE", CHEF'S CHOICE 35.00 per person
(40 PIECES, MIN 2 PEOPLE)
Let our experienced sushi chefs surprise you with their wonderful imaginative creations
"Be patient - it's worth it!"

SASHIMI (4 PIECES) GF

TUNA	6.00
SALMON	6.00
SABA (MARINATED MACKEREL)	6.00
SEA BASS	6.00
HAMACHI (YELLOW TAIL)	6.50
SCALLOPS	6.50
TAKO (OCTOPUS)	6.50
SUSHI EBI (PRAWN)	6.00

SASHIMI TO SHARE GF 25.50
16 PIECES MIXED SASHIMI
2 PIECES NIGIRI
2 PIECES NIGIRI GUNKAN

NIGIRI (3 PIECES) GF

TUNA	6.00
SALMON	5.50
SEA BASS	5.50
HAMACHI (YELLOW TAIL)	6.00
SCALLOPS	6.00
TAKO (OCTOPUS)	6.00
EBI (PRAWN)	6.00

POKE BOWL

SOY POKE 17.00
Rice, tartare of salmon, tuna, bass, avocado, cucumber, chef's wakame, edamen beans, citrus pongu sauce served on the dish

YASAI VEGETABLE POKE V/VG 14.50
Rice, avocado, cucumber, chef's wakame, edamen beans, citrus pongu sauce served on the dish

"Tokyo" Burger

HOT DISHES

AROMATIC CRISPY DUCK
Pancakes, spring onion, celery, cucumber, hoisin sauce

¼ DUCK 14.50
½ DUCK 25.50
WHOLE DUCK 41.50

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

Choice of:
CHICKEN 17.50
PRAWN 18.50
YASAI (VEGETABLE) V/VG 16.50

CARAMELISED STICKY BABY RIBS 19.50
Crunchy garlic, chilli, coriander served with house fries

"TOKYO" BURGER GFC 19.50
6oz prime seasoned beef, king prawns, calamari rings, Japanese mayonnaise, brioche bun, house fries

SIZZLING SKILLETS
All sizzling dishes are a mild fusion of seafood or vegetable stock, oriental spices, ginger, spring onion, oyster sauce, stir-fried vegetables and served with steamed rice

Choice of:
KING PRAWNS 18.50
CHICKEN 17.50
YASAI (VEGETABLE) V/VG 15.50

SIDE DISHES

STIR FRY VEGETABLES GF/V/VG 4.50

FRIES GF/V/VG 4.00

STEAMED RICE GF/V/VG 3.50

GOHAN GF/V/VG 4.50
SUSHI RICE WITH SESAME SEEDS

WAKAME SALAD GF/V/VG 5.50

EDAMAME BEANS GF/V/VG 4.50
SEA SALT OR CHILLI

PANKO VEGETABLES GF/V/VG 5.50

MISO SOUP GF/V/VG 4.50
TOFU, UNDASHI, SPRING ONION, SAKE, WAKAME