



# ARGYLE

IPPIN RYORI



ダイヤモンド



## ARGYLE ELIZABETH QUAY FUSION OF TWO CULTURES

Argyle is a modern Japanese restaurant in the heart of Elizabeth Quay, a vibrant waterfront precinct located in the central business district of Perth, Western Australia. It's a popular tourist destination and a focal point of entertainment, dining and recreational activities.

The design of Elizabeth Quay incorporates elements that reflect the Aboriginal culture and heritage of Western Australia. The landscaping throughout the area tells the story of the relationship between the Swan River and the local Aboriginal people. Elizabeth Quay is a space that promotes understanding, respect and appreciation for Aboriginal culture amongst both locals and visitors.

The inception of the Argyle Japanese Restaurant coincides with the closure of the internationally renowned Argyle Diamond mine in Western Australia. Japan has always been a very important market in the diamond industry, with almost 30% of the Argyle's overall pink diamond production being sold to Japan. In 2016, we saw the spectacular collaboration between Australian craftsmanship and Japanese couture. The successful collaboration between Rio Tinto and bridal house Hatsuko Endo on the runway in Tokyo showcased the most exclusive pairing of diamonds and fashion.

We immediately saw another opportunity for collaboration, this time between the historical and cultural significance of the Argyle mine through Aboriginal culture and Japanese culinary. Argyle Japanese Restaurant embodies the spirit of the Argyle pink diamond and Japanese cuisine, celebrating exceptional craftsmanship, attention to detail, refined aesthetics and the pursuit of excellence. A beautiful fusion between two cultures.



## ABURI SASHIMI MORIAWASE 炙り刺身

*Fresh sliced raw fish*

**Aburi sashimi (flamed) 9pc gf** **\$34.95**

Chef's selection 3 kind/3pc each of Kingfish, Salmon, Tuna, Snapper, topped with Ikura (salmon roe)

**Assorted sashimi (fresh) 9pc gf** **\$34.95**

Chef's selection 3 kind/3pc each of Kingfish, Salmon, Tuna, Snapper, topped with Ikura (salmon roe)

## MAKI SUSHI ROLL マキ

**Vegan maki sushi roll 8pc v gfo** **\$23.50**

wakame (seaweed), takuan (pickled radish), sansai (pickled vegetables), nametake (cooked enoki)

**Hourenso Ohitashi 4pc v gfo** **\$25.00**

steamed spinach, cabbage, inari, pickles, nori roll & spiced red miso sauce

**Soft-shell crab tempura 8pc** **\$27.00**

nori, tempura crab, mixed salad, teriyaki mayo & sesame seeds

**Ebi fry 8pc** **\$28.00**

nori, breaded deep fried prawn, mixed salad, sesame seeds & spicy mayo

**Aburi rainbow roll 8pc gf** **\$32.00**

(Flamed Chef's Selection 3 Kind of Fish)

nori, flame seared fish, mixed salad, spicy mayo, sesame seeds & Ikura (salmon roe)

## INARI SUSHI 稲荷

**Vegan inari 4pc v gf** **\$19.00**

wakame (seaweed), takuan (pickled radish), sansai (pickled vegetables), nametake (cooked enoki)

**Seafood inari 3pc** **\$19.00**

kani (crab) stick spicy mayo, ika sansai (squid salad), tako wasabi (wasabi seasoned raw octopus)

## NIGIRI SUSHI にぎり

2pc gf

<b>Shime Saba (Cured Mackerel)</b>	<b>\$12.00</b>	<b>Salmon</b>	<b>\$13.00</b>
<b>Snapper</b>	<b>\$13.00</b>	<b>King Fish</b>	<b>\$15.00</b>
<b>Tuna</b>	<b>\$15.00</b>	<b>Unagi (Eel)</b>	<b>\$16.00</b>
<b>Hotate (Scallop)</b>	<b>\$18.00</b>		



## WANMONO わんもの

### Soup



- |  |                |
|--|----------------|
| <b>Miso Shiru</b>  | <b>\$6.00</b>  |
| soybean paste soup, wakame, tofu & spring onion  |                |
| <b>Sakana to Miso Shiru</b>  | <b>\$12.00</b> |
| miso soup, fish of the day, seaweed, narutomaki (white fish paste) & spring onion            |                |
| <b>Sukiyaki</b>  | <b>\$24.00</b> |
| tofu, sweet potato noodles, thinly sliced<br>Angus sirloin beef, shimeji & shiitake mushroom |                |

## SIDE DISHES 副菜

- |                                   |                |
|-----------------------------------|----------------|
| <b>Gohan v gf</b>                 | <b>\$5.50</b>  |
| steamed rice                      |                |
| <b>Mixed pickles v gf</b>         | <b>\$5.50</b>  |
| <b>Edamame v gf</b>               | <b>\$6.00</b>  |
| <b>Wakame v gf</b>                | <b>\$6.00</b>  |
| seaweed salad                     |                |
| <b>Side salad v gfo</b>           | <b>\$6.00</b>  |
| <b>Cabbage salad vo gfo</b>       | <b>\$7.00</b>  |
| & sesame dressing                 |                |
| <b>Yaki Onigiri gf</b>            | <b>\$7.00</b>  |
| rice patty, furikake & nori       |                |
| <b>Sakana Onigiri gf</b>          | <b>\$9.00</b>  |
| fish rice patty, furikake & nori  |                |
| <b>Ika Sansai</b>                 | <b>\$10.00</b> |
| squid salad                       |                |
| <b>Takoyaki 6pc</b>               | <b>\$10.00</b> |
| octopus pancake balls             |                |
| <b>Tako Wasabi</b>                | <b>\$12.00</b> |
| wasabi seasoned raw octopus       |                |
| <b>Gohan set v gf</b>             | <b>\$12.00</b> |
| steamed rice, pickles & miso soup |                |
| <b>Curry set v gf</b>             | <b>\$12.00</b> |
| steamed rice & vegan curry        |                |
| <b>Shime Saba gf</b>              | <b>\$16.00</b> |
| cured sliced mackerel             |                |



## YAKIMONO やきもの

*Grilled dishes*

- |  |         |
|--|---------|
| <b>Shiitake Yaki</b> v gf  | \$15.00 |
| 2 grilled shiitake mushroom and spring onion skewers,<br>& kimchi red bean sauce             |         |
| <b>Yakitori</b> gfo  | \$15.50 |
| 2 grilled chicken thigh and spring onion skewers<br>& house made tare                        |         |
| <b>Gyu Yaki</b> gfo  | \$16.50 |
| 2 grilled Angus sirloin skewers, spring onion, pickles<br>& house made tare                  |         |
| <b>Yakizakana</b> gfo  | \$40.00 |
| 130g chef's choice grilled fish of the day, yasai itame,<br>wakame butter & house made sauce |         |
| <b>Yakiniku</b> gfo  | \$40.00 |
| 150g thinly sliced Wagyu beef, yasai itame<br>& yakiniku sauce                               |         |
| <b>Aus. Gyu</b> gfo  | \$42.00 |
| 250g grilled Angus sirloin steak, yasai itame,<br>wakame butter & yakiniku sauce             |         |



## AGEMONO 揚げ物

*Deep fried dishes*

- Agedashi Tofu 4pc** v gfo \$14.00  
deep fried bean curd, ginger, radish  
& tempura sauce
- Karashi Renkon** v gf \$16.00  
deep fried miso, mustard lotus root, ginger, radish,  
yasai salad & tempura sauce
- Tori Karaage** \$19.00  
deep fried chicken thigh, togarashi matcha shio  
& yasai salad
- Tori Teba** gf \$19.00  
deep fried chicken wings, yasai salad  
& house made sauce
- Yasai Tempura** v gfo \$24.00  
deep fried assorted vegetables, ginger, radish,  
yasai salad & tempura sauce
- Mixed Tempura** gfo \$28.00  
2 deep fried tiger/king prawns with assorted  
vegetables, ginger, radish, yasai salad  
& tempura sauce
- Ebi Tempura** gfo \$35.00  
deep fried tiger/king prawns, ginger, radish,  
yasai salad & tempura sauce



## TEPPANYAKI 鉄板焼き

*Cooked on iron plate*

**Nasu Agedashi** *v gfo* **\$18.00**  
sauteed fried eggplant & house made sauce

**Kinpira Renkon** *v gfo* **\$20.00**  
stir fried lotus root, yakiniku sauce, coral lettuce,  
sesame seeds, fried lotus root & spring onion

**Yasai Itame** *v gfo* **\$20.00**  
stir fried assorted vegetables & house made sauce

& marinated soy chicken **\$24.00**

& sliced Angus beef **\$26.00**

**Yaki Soba** *v gfo* **\$22.00**  
stir fried buckwheat noodles, vegetables  
& house made sauce

**Yaki Meshi** *v gfo* **\$22.00**  
stir fried rice and vegetables & house made sauce

& marinated soy chicken **\$26.00**

& sliced Angus beef **\$28.00**



*Please notify our friendly staff of all dietary requirements and allergies.*

*v vegetarian gf gluten free o options*