

The Argyle Restaurant

A la Carte Menu



ZENSAI *small entrée*

<i>Edamame</i> , sea salt. Vegan. GF / Spicy Edamame , chilli oil, ichimi. Vegan. GF	7 / 8
<i>Wakame Salad</i> , seaweed salad. Vegan. GF	8
<i>Mixed Pickles</i> , pickled vegetables. Vegan. GF	8
<i>Ika Sansai</i> , squid salad. GF	12
<i>Takoyaki</i> , Japanese ball-shaped octopus pancake, mayo, tonkatsu sauce, fish flakes. 5pcs	15
<i>Tako Wasabi</i> , salted raw octopus tossed with wasabi.	15
<i>Jalapeno Yaki</i> , deep fry Jalapeno cream cheese stuffed, tonkatsu sauce, mayo, fish flakes. 4pcs	18

SASHIMI & SUSHI

<i>Truffle Yellow Tail</i> , cured WA Kingfish, tartufata black truffle, ponzu pearls. GF	36
<i>Sashimi Platter</i> , assorted fresh fish of the day, Hokkaido scallop, wasabi and pickled ginger. GFO	42
<i>Oyster</i> , Live oyster, natural / ponzu with spicy radish. GF	half dozen 46 / dozen 84
<i>Aburi Salmon Nigiri</i> , Flamed Tasmania salmon sushi, teriyaki sauce, mayo. 3pcs GF	21
<i>Four Kinds Nigiri</i> , Raw fish nigiri sushi mix, kingfish, tuna, salmon and scallop. GFO	29
<i>Vegan Maki Sushi Roll</i> , cucumber, carrot, inari, pickles, guacamole. 6pcs Vegan. GFO	26
<i>Teriyaki Chicken Maki Sushi Roll</i> , grilled chicken thigh, avocado. 6pcs GFO	26
<i>Softshell Crab Maki Sushi Roll</i> , softshell crab tempura, avocado, spicy crabstick, panko. 6pcs	32
<i>Rainbow Ebi Maki Sushi Roll</i> , flamed assorted sashimi, prawn panko, spicy mayo. 4pcs / 8pcs	22 / 36

SALAD

<i>Small Cabbage Salad</i> , thinly slice cabbage, sesame dressing, fried shallot.	8
<i>Lettuce Salad</i> , mixed lettuce, cherry tomato, cucumber, onion, onion dressing. VO. GFO	19
<i>Teriyaki Chicken Salad</i> , grilled chicken thigh, teriyaki glaze, lettuce salad. GFO	28
<i>Teriyaki Softshell Crab Salad</i> , softshell crab tempura, teriyaki mayo, lettuce salad.	36

AGEMONO *deep fried.*

<i>Agedashi Tofu</i> , deep fry tofu, tempura sauce, spring onion. VO. GF	19
<i>Karaage</i> , deep fried chicken thigh, cabbage salad, pickles, mayo. GFO	22
<i>Nagoya Style Fried Chicken Wing</i> , house-made yaki sauce, 7 spices, cabbage salad, pickles. GFO	22
<i>Yasai Tempura</i> , assorted vegetables, cabbage salad, tempura sauce. VO	28
<i>Mixed Seafood Platter</i> , deep fried mixed of shrimp and squid, teriyaki sauce, mayonnaise.	35
<i>Ebi Tempura</i> , 5 pcs Tiger prawn, cabbage salad, tempura sauce. GFO	38

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 VO= Vegan Option GF=Gluten free GFO=Gluten free option

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YAKIMONO

<i>Shiitake Yaki</i> , two grilled shiitake mushroom skewers, tare glaze, cabbage salad. VO. GFO	15
<i>Eryngii Yaki</i> , grilled King Oyster mushroom in pieces, tare glaze, cabbage salad. VO. GFO	15
<i>Yakitori</i> , two grilled chicken thigh skewers, tare glaze. cabbage salad. GFO	17.5
<i>Ebi no Shioyaki</i> , two grilled prawn skewers, yuzu dressing, cabbage salad.	24.5
<i>Gyu-Yaki</i> , two grilled Angus steak skewers, tare glaze. cabbage salad. GFO	24.5
<i>Unagi Don</i> , rice bowl with grilled sea eel, pickles, cabbage salad. Small 190g/ Large 330g	38 / 58
<i>Yakizakana</i> , Tasmania salmon fillet 130g, pan-seared vegetables, GFO	42
<i>Wagyu Yakiniku</i> , thinly sliced Margrate River Wagyu beef, pan-seared vegetables. GFO	45
<i>Angus Gyu</i> , Angus sirloin steak 250g, pan-seared vegetables, house-made tare sauce. GFO	45
<i>Signature Toothfish Miso</i> , Low-Temperature grilled Patagonian toothfish fillet, grilled broccolini. GF	55

HOT DISHES

<i>Nasu Agedashi</i> , sauteed fried eggplant, sesame seed, pickles. Vegan. GF	19
<i>Pan Seared Broccolini</i> , fried garlic flakes. Vegan	21
<i>Argyle Ma-po Tofu</i> , mozzarella cheese, beef mince, spicy ma-po sauce.	28
<i>Miso Curry Beef Tendon</i> , diced WA Angus striploin with tendon, Japanese curry, vegetables.	42
<i>Signature Ox Tongue Miso</i> , slow cooked WA Angus Ox tongue, miso glaze.	48
	With rice and miso soup. +\$10
<i>Yaki Udon</i> , pan-seared thick wheat noodles, mixed vegetables, house-made sauce VO. GFO	24
	With teriyaki chicken +\$8
	With Angus sliced beef +\$10
	With mixed seafood +\$14

FOR KIDS

<i>Chips</i> , chicken salt, mayonnaise. GFO	12
<i>Karaage Chips</i> , deep fried chicken thigh, chips. GFO	15
<i>Udon</i> , Japanese udon noodles, tempura soup, choice of vegetable tempura or chicken karaage. VO	15
<i>Karaage / Teriyaki Rice Donburi</i> , choice of deep fried chicken thigh or teriyaki chicken. GFO	15

SOUP & RICE

<i>Steam Rice</i> VO. GFO	5.5
<i>Miso Soup</i> , tofu, seaweed, spring onion. GF.Vegan. / <i>Seafood Miso Soup</i> , fish of the day, prawn	7 / 15

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