

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 / 9
<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
<i>Katsu Chicken</i> , deep fry chicken katsu, mayo, small salad.	18

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	29
<i>Teriyaki Softshell Crab Salad</i> , softshell crab tempura, teriyaki mayo, lettuce salad.	36

For the Little Ones..

<i>Chips</i> , salt, mayonnaise. GFO	12
<i>Udon</i> , Japanese udon noodles, assorted vegetables, tempura soup.	15
<i>Teriyaki Chicken Rice Donburi</i> , steam rice with teriyaki chicken thigh. GFO	15

SASHIMI & SUSHI

<i>Truffle Yellow Tail</i> , cured WA Kingfish, tartufata black truffle, ponzu pearls. 9pcs GF	42
<i>Salmon Sashimi</i> , Tasmania salmon, 6pcs / 12pcs. GFO	24 / 42
<i>Sashimi Platter</i> , 3pcs of each tuna, WA yellow tail, Tasmania salmon, one Hokkaido scallop. GFO	45
<i>Himesuma</i> , premium tuna from Ehime, Japan. Sashimi & Nigiri GFO	small menu
<i>Aburi Salmon Nigiri</i> , flamed Tasmania salmon sushi, teriyaki sauce, mayo. 3/4/5pcs GFO	21 / 28 / 35
<i>Four Kinds Inari</i> , squid salad, seaweed salad, pickles, spicy crab sticks with sushi rice stuffed in tofu.	29
<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>Tuna Mayo Maki Sushi Roll</i> , cooked tuna, mayo, 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, fish roe. 8pcs	36

Please notify our friendly staff of all dietary requirements and allergies.
 VO= Vegan Option GF=Gluten free GFO=Gluten free option

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AGEMONO deep fried.

Agedashi Tofu , deep fry tofu, tempura sauce, spring onion. VO. GF	19
Karaage , deep fried chicken thigh, cabbage salad, mayo. GFO	22
Nagoya Style Fried Chicken Wing , house-made yaki sauce, 7 spices, cabbage salad, pickles. GFO	22
Mixed Seafood Platter , deep fried mixed of shrimp and squid, teriyaki sauce, mayonnaise.	38
Mixed Tempura , 4pcs fresh King prawns, assorted vegetables, tempura sauce.	45

YAKIMONO grilled & stir fry.

Shiitake Yaki , two grilled shiitake mushroom skewers, tare glaze, cabbage salad. VO. GFO	17
Eryngii Yaki , grilled King Oyster mushroom in pieces, tare glaze, cabbage salad. VO. GFO	15
Yakitori , two grilled chicken thigh skewers, tare glaze. cabbage salad. GFO	17.5
Gyu-Yaki , two grilled Angus steak skewers, tare glaze. cabbage salad. GFO	24.5
Ebi no Shioyaki , two grilled prawn skewers, ponzu dressing, cabbage salad. GFO	26.5
Grilled Broccolini , fried garlic flakes. Vegan.GFO	21
Nasu Agedashi , sauteed fried eggplant, sesame seed, pickles. Vegan. GF	24
Argyle Spicy Ma-po Tofu , mozzarella cheese, beef mince, house-made spicy ma-po sauce.	28
Unagi Don , rice bowl with grilled sea eel, pickles, salad. Small 190g/ Large 330g	38 / 58
Yakizakana , Tasmania salmon fillet 130g, pan-seared vegetables, GFO	42
Spicy Miso Curry Beef , slow cooked Angus brisket, Japanese curry, vegetables.	42
Wagyu Yakiniku , thinly sliced Margaret River Wagyu beef, pan-seared vegetables. GFO	45
Signature Ox Tongue Miso , slow cooked WA Angus Ox tongue, miso glaze.	48
Signature Toothfish Miso , Low-Temperature grilled Patagonian toothfish fillet, grilled broccolini. GF	55
Aus. Wagyu Steak M8-9 Scotch Fillet , serve with sides. GFO	210g / 140 320g / 200

SOUP & RICE

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

DESSERT

Mochi , mango / strawberry / matcha.	6
Ice Cream , vanilla / matcha VO. GFO / black sesame VO. GFO / Hojicha Vegan. GF.	12
Sorbet , mango / yuzu / raspberry. Vegan. GF	12
Matcha Cheese Cake	12

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