



A R G Y L E

A l a C a r t e M e n u

S e t - M n u e o n R e q u e s t

Elizabeth Quay · Perth · WA
ARGYLEBARANDRESTAURANT.COM.AU

Please note that card payments incur a service fee of 1.6%.
A surcharge of 15% applies on public holiday



S O U P & R I C E

Japanese Steam Rice	5.5
VO.GFO. steam rice, furikake.	
Miso Soup	6
Vegan. seaweed, tofu, spring onion.	
Seafood Miso Soup	15
fish of the day, prawn, squid.	

K I D S M E A L

Mini Teriyaki Chicken Don	15
salad, grilled chicken teriyaki, steam rice.	
Mini Teriyaki Salmon Don	18
salad, pan-seared salmon fillet teriyaki, steam rice.	
Chips & Karaage	18
bbq seasoning, chicken salt, karaage, mayo.	
Kids Maki Sushi Roll 6pcs choose one option below.	
cucumber / avocado / takuan(pickled radish)	12
teriyaki chicken / salmon sashimi	15

D E S S E R T

Japanese Ice Cream	12
VO. GFO. matcha / black sesame / vanilla / hojicha	
Sorbet	12
Vegan. GF. mango / yuzu / raspberry	
Matcha Cheese Cake	12
Mochi	
Strawberry / Matcha / Mango	

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SASHIMI & SUSHI

Signature Truffle Yellow Tail	46
GFO. cured kingfish, tartufata black truffle, ponzu pearls, truffle oil.	
Sashimi Platter Mix	52
GFO. 12 pieces. tuna, salmon, yellow tail kingfish.	
Tasmanian Salmon Sashimi	26 / 48
GFO. 6 / 12 pieces	
Premium Sashimi Platter Mix	98
GFO. 21 pieces, squid, akagai, hokkigai scallop, tuna, salmon, kingfish	
Tuna Maki Sushi Roll 6pcs	26
GFO. cooked tuna, mayo, cucumber, avocado.	
Vegan Maki Sushi Roll 6pcs	26
GFO. <i>Vegan</i> . cucumber, carrot, inari, pickle, avocado.	
Teriyaki Chicken Maki Sushi Roll 6pcs	26
GFO. grilled chicken thigh teriyaki, avocado.	
Spicy Rainbow Ebi Maki Sushi Roll 8pcs	36
flamed assorted sashimi, prawn katsu, avocado, takuan, spicy mayo, fish roe.	
Softshell Crab Maki Sushi Roll 6pcs	34
softshell crab tempura, cucumber, spicy crabstick, teriyaki mayo.	

Nigiri Sushi (Raw or Aburi Teriyaki)

Tasmanian Salmon	2pcs / 15	Yellow Tail Kingfish	2pcs / 16
Akagai	2pcs / 19	Hokkaido Scallop	2pcs / 20
Tuna	2pcs / 15	Himesuma Tuna	2pcs / 28
Squid	2pcs / 19	Sea Eel	2pcs / 19

GFO. Minimum order two kinds.

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AGEMONO & YAKIMONO

Nasu Agedashi	28
GFO.VO. pan fried eggplant, home-made Yaki sauce.	
Yakizakana Salmon	45
pan-seared Tasmania salmon fillet, grilled broccolini.	
'Signature' Tooth-fish Miso	55
grilled miso marinated Tooth-fish 150g.	
Spicy Miso Curry Beef	45
slow cooked Angus rib finger, Japanese spicy curry, potato, carrot.	
Wagyu Yakiniku	48
thinly sliced Margaret River Wagyu MB 7-8 bolar blade sitr fy, grilled broccolini.	
Ox Tongue Miso	48
GF. slow cooked Angus Ox tongue, miso glaze, lotus chips.	
Agedashi Tofu	26
GFO. VO. deep-fry tofu, tempura sauce, ginger, radish.	
Unagi Don 190g / 330g	small 39 / large 62
grilled sea eel, steamed rice, lettuce salad.	
Mixed Seafood Platter	39
deep fry mixed of shrimp and squid, teriyaki sauce, spicy mayo .	
Assorted Tempura Veggies	32
VO. chef's selection of mix vegetables tempura, tempura sauce with radish&ginger.	
Ebi Tempura	48
GFO. 6 pieces King prawn tempura, tempura sauce with radish&ginger.	
Saikyo Yaki Salmon Spicy Udon	45
Spicy creamy udon, mentaiko, miso glazed salmon fillet, furikake, spring onion.	

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KUSHIYAKI

Shiitake Yaki 18
GFO. VO. two grilled fresh Shiitake mushroom skewers.

Eryngii Yaki 18
GFO. VO. grilled King Oyster mushroom in pieces, tare glaze.

Yakitori 20
GFO. two grilled chicken thigh skewers, tare glaze.

Gyu Yaki 26
GFO. two grilled Angus sirloin steak skewers, salt and pepper, tare glaze.

Wagyu Yaki 40
GFO. two grilled MB8-9 Wagyu rib finger skewers, salt and pepper.

Ebi no Shioyaki 28
GFO. two grilled prawn skewers, ponzu dressing, lemon.

Grilled Broccolini 24
GFO. Vegan.fried garlic flakes.

WA Sirloin Steak 250g 75
serve with salad or chips.

L'Grow Wagyu serve with salad or chips.

MB 8/9 Scotch Fillet - 210g 140

MB 8/9 Scotch Fillet - 320g 200

Stone Axe 'Full Blood' Wagyu

MB 9+ 'Full Blood' Tomahawk 300 / KG

Size between 1.7kg - 2.5kg. Approx. 60 min to be served.

'Kagoshima' Japanese A5 Wagyu

BMS 11-12 Ribeye fillet minimum order 150g. 140 / per 100g

Sides

Chips. 12 Lettuce Salad. 12

Grilled King-Oyster 16 Grilled Broccolini 16

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SMALL DISHES

Edamame Seasalt	9
GF. <i>Vegan.</i>	
Edamame Spicy	11
GF. <i>Vegan.</i>	
Wakame Salad.	9
GF. <i>Vegan.</i> pickled seaweed.	
Mixed Pickles	9
GF. <i>Vegan.</i> pickled carrot, raddish, ginger, cucumber.	
Ika Sansai	13
GF. pickled squid salad.	
Tako Wasabi	16
salted raw octopus, fresh wasabi.	
Cabbage Salad	10
sesame dressing. fried shallots.	
Takoyaki	16
deep-fry octopus pancake, tonkatsu, mayo, bonito flakes..	
Lettuce Salad	19
GFO. <i>VO.</i> wa-fu onion dressing, mixed greens, capsicum, cherry tomato.	
Katsu Chicken	18
Deep fry chicken breast katsu, mayo, small salad.	
Karaage	22
GFO. deep-fry chicken thigh 6pcs, mayo.	
Tebasaki	19
Nagoya style fried chicken wing 6pcs..	
Jalapeno Yaki	18
Deep fry Jalapeno cream cheese stuffed, tonkatsu, mayo, bonito flakes.	

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