

## Arakawa A La Carte

### Entrées

Chef's daily selection of three mini appetizers おまかせ酒肴三点盛り		12.5
Today's catch of sashimi marinated in soy garlic vinegar 本日の鮮魚のカルパッチョ仕立て		16.8
Hot seared beef tenderloin finished with warm ginger and soy dressing 牛ヒレのタタキショウガ風味		17.5
Deep-fried tofu served on a light soy, mirin and dashi sauce 揚げだし豆腐		9.5
Grilled marinated eel with homemade sweet teriyaki sauce 鰻蒲焼き	Entrée	13.8
	Main	25.5
Fried eggplant rubbed with Japanese sour lemon and miso sauce garnished with roasted pine nuts 茄子柚子味噌田楽		10.5
Crispy fried chicken thigh marinated in garlic and soy served with lemon mayonnaise 若鶏の竜田揚げ		11.5
Sweet and sour chicken thigh drizzled with Arakawa tartare sauce 若鶏南蛮揚げタルタルソース		11.8
A trio of Japanese seaweed with prawn, scallop, octopus and cuttle fish served with vinaigrette dressing 海鮮と海草の酢の物の盛り合わせ		12.5
Deep-fried soft shell crab served on a petit salad ソフトシェルクラブ唐揚げサラダ		14.5
<b>Tasmanian Oysters</b>		
Fresh oysters served on ice with lemon soy dressing 生牡蠣 おろしポン酢添え	6 pieces	15.5
Grilled oysters with sweet miso and mayonnaise 焼き牡蠣 味噌とマヨネーズ	6 pieces	16.5
Deep fried breaded oysters served with tartare sauce 牡蠣フライ タルタルソース	6 pieces	17.5

## Mains

Australian angus sirloin(200gm) grilled to your liking, with ginger soy sauce オーストラリア産アンガスサーロインステーキ(200g) 和風ジンジャーソース	27.5
Pan-fried NZ snapper set on Japanese pesto consisting of shiso leaf, roasted pine nuts, garlic and olive oil ニュージーランド産真鯛の塩焼き	25.5
Marinated chicken teriyaki thigh, grilled, served with petit salad 若鶏の照り焼き にんにく風味	23.5
Traditional tonkatsu, breaded pork fillet, deep fried and served with sweet and sour soy sauce 豚ロースのカツレツ	22.5
Pan seared salmon with soy butter and drizzled with balsamic glaze \$26.50 タスマニアサーモンの醤油バター焼き ***	
Jumbo tiger prawns (2pc) coated in Japanese bread crumbs served with remoulade sauce and lemon wedges 大海老フライ タルタルソース	27.5
Japanese Bento Box with Chef's daily specials of mixed appetizers, tempura catch of the day, teriyaki chicken or beef, sashimi served with steamed rice and miso soup 本日のシェフ特選ディナー弁当	34.5

## Tempura Selection

Today's catch of fresh seafood and seasonal garden vegetables	
海鮮天麩羅盛り合わせ 小	Entrée 14.5
海鮮天麩羅盛り合わせ 大	Main 23.5
Tiger Prawns (3 pieces) 海老の天麩羅	23.5
Garden fresh seasonal vegetables 野菜の天麩羅盛り合わせ	11.5

All tempura selection served with soy dashi sauce, grated radish and ginger.

### Side and Salad Selection

Boiled salted soy beans 枝豆	8.0
Chilled bean curd marinated with soy sauce and ginger shallot dressing 冷奴	8.0
Japanese poached egg 温泉卵	3.5
Arakawa green salad 和風グリーンサラダ	8.0
Tuna and Japanese mizuna leaves 水菜とツナのサラダ	20.5
Warm garden fresh vegetable salad 温野菜サラダ	8.0
Steamed rice ご飯	3.0
Traditional miso soup with Silken tofu and seaweed 御味噌汁	4.5
Chinese cabbage and salted cucumber 香の物	4.5

### Noodles Selection

Soba or udon noodles in dashi hot soup with prawn and vegetable tempura 天ぷらそば 又は 天ぷらうどん	19.5
Cold Soba or udon noodle with prawn and vegetable tempura in cold dashi soup 天ざるそば 又は 天ざるうどん	18.5

### Table Self Cooking selection

(Booking only with minimum order of 2 people, priced per person)

鍋もの(御二人様より御予約にて承ります)

Sukiyaki Hot Pot – Sliced beef with vegetables in sukiyaki sauce  
served with steamed rice and pickles  
牛すき焼き お肉とお野菜、ご飯、香の物 44.5 pp

Shabu Shabu Hot Pot – Thin sliced beef and vegetables in dashi soup served with  
steamed rice and pickles served with sesame and citrus soy dipping sauces  
牛しゃぶしゃぶ お肉とお野菜、ご飯、香の物 44.5 pp

### Desserts

Wattle seed creme brulee 8.5  
クリームブリュレ ワトルシード風味

Strawberry and chocolate tower with fruit coulis 9.5  
苺とチョコレートのケーキ フルーツソース添え

Bombe Alaska, candied fruits 8.5  
ボンベアラスカ フルーツピューレとアイスクリームのメレンゲ焼き菓子

Mango and passionfruit mousse cake, berry compote 8.5  
マンゴーとパッションフルーツのムースケーキ ペリーコンポート添え

Mango Sorbet 3.5  
マンゴーシャーベット

Green tea ice cream 3.5  
抹茶アイスクリーム

Assorted seasonal fruit plate 7.5  
フルーツの盛り合わせ

**Arakawa Set Menu** 荒川御膳

Chef's selection of small appetizers

先付

Steamed egg custard soup

茶碗蒸し

Market sashimi of the day

御造り

Grilled catch of the day

本日の焼魚

**Choice of one main meal**

Marinated chicken teriyaki thigh, grilled, served with petit salad

45.5

若鶏の照り焼き にんにく風味

Australian angus sirloin (150g) grilled to your liking, served with ginger soy sauce

48.5

オーストラリア産アングスサーロインステーキ(150g)

和風ジンジャーソース

Assorted sushi combination served with soy and wasabi

45.0

お寿司の盛り合わせ

Today's catch of fresh seafood and seasonal garden vegetables tempura

46.5

served with soy dashi sauce grated radish and ginger

海鮮と野菜の天麩羅盛り合わせ

Grilled marinated eel with homemade sweet teriyaki sauce

48.5

鰻の蒲焼き

Traditional tonkatsu, breaded pork fillet, deep fried and served with

43.5

sweet and sour soy sauce

豚のロースカツレツ

Green tea ice cream

抹茶アイスクリーム