

す港 SUMINATO

Food Menu

At SUMINATO Japanese Restaurant, we aim to bring you the very best in fine, contemporary Japanese dining for a unique experience.

Our Head chef and his team seek for the best, freshest and most seasonal ingredients and use them to create masterpiece dishes. With fresh oysters served with our six special sauces, grilled lamb cutlets, and incredible desserts, SUMINATO brings a distinct, unique spin to tried and tested Japanese flavours that will satisfy your experience

Choose to order a range of your preferred individual dishes, or leave your meal in the hands of our Head chef with a banquet menu. SUMINATO can also cater to vegetarian, gluten free and 'no raw' Japanese food as requested.

*90% of dishes can be made gluten-free

*100% homemade sauces

 can be made vegetarian

Chef's Recommended Banquet Course

58 per person (minimum of 2 people)

Miso soup 味噌汁

Edamame 枝豆

Sashimi Chef's selection おさしみの盛り合わせ

Tofu and seaweed salad とうふとわかめサラダ

Beef tataki 牛たたき

Chicken karaage 鶏の唐揚げ

Grilled lamb cutlets 骨付きラムの炭火焼き

Chef's selection of sushi roll 本日のすしロール

Chef's choice of desert 本日のデザート

Chef's Recommended Banquet Course

78 per person (minimum of 4 people)

Miso soup 味噌汁

Edamame 枝豆

Sashimi Chef's selection おさしみの盛り合わせ

King fish carpaccio はまちカルパッチョ

Tofu and seaweed salad とうふとわかめサラダ

Chicken karaage 鶏の唐揚げ

Grilled squid いかのしょうゆ焼き

Grilled scallop 焼きホタテ貝

Grilled lamb cutlets 骨付きラムの炭火焼き

Chef's selection of sushi roll 本日のすしロール

Chef's choice of desert 本日のデザート

Chef's Recommendations

Misoyaki oysters みそ焼きオイスター	Grilled oyster served with Chef's special miso sauce (6pcs)	24
Kamo and nasu Hasamiyaki 鴨と茄子の挟み焼き	Grilled eggplant and duck breast marinated with Chef's special teriyaki and miso sauce	17
Salmon cream croquette サーモンクリームコロ ツケ	Deep fried bread crumbed Tasmanian salmon and white sauce patties (2pcs)	10
King fish carpaccio はまちカルパッチョ	Sliced king fish, serve with ponzu sauce, daikon, sliced chilli, herbs	19
Grilled scallop 焼きホタテ貝	Grilled scallop served with chilli mayo (3pcs)	15
Saikyoyaki fish 白身魚の西京焼き	Grilled seasonal white fish marinated with miso and yuzu, serve with home-made pickles	24
SUMINATO roll すみなとロール	Tuna, salmon, cucumber, tobiko, mayo, chilli sauce, spring onion (8pcs)	19

Sashimi さしみ

Sashimi Chef's selection おさしみの盛り合わせ	A variety of sliced fresh raw fish pieces of Chef's choices (4 types: salmon, tuna, king fish, scallops...)	29
Salmon sashimi サーモンさしみ	Sliced fresh pieces of salmon (8pcs)	17
Tuna sashimi まぐろさしみ	Sliced fresh pieces of tuna (8pcs)	18
Hamachi sashimi はまちさしみ	Sliced fresh pieces of king fish (8pcs)	19

Sushi Rolls すしロール

SUMINATO roll すみなとロール	Tuna, salmon, cucumber, tobiko, mayo, chilli sauce, spring onion (8pcs)	19
Soft shell crab roll ソフトシェルクラブロール	Crispy soft-shell crab, cucumber, tobiko, wasabi mayo, spring onion (8pcs)	19
Aburi salmon roll 炙りサーモンロール	Salmon, cucumber, avocado rolled, seared salmon, spicy mayo, spring onion (8pcs)	19
Misoyaki salmon roll サーモンの味噌焼きロール	Pan fried egg, cucumber, avocado rolled, seared salmon, Chef's special miso sauce, spring onion (8pcs)	19
Teriyaki chicken roll 照り焼きチキンロール	Teriyaki chicken, cucumber, avocado, mayo, mozzarella and baby cos lettuce (8pcs)	19
✓ Vegetable tempura roll 野菜天ぷらロール	Tempura asparagus, avocado, cucumber, pickled vegetables, ten gatsu and spring onion (8pcs)	15
Salmon hosomaki サーモンほそまき	Salmon thin rolls (8pcs)	10
Tuna hosomaki まぐろほそまき	Tuna thin rolls (8pcs)	10

✓ Avocado hosomaki アボカドほそまき	Avocado thin rolls (8pcs)	8
✓ Cucumber hosomaki かっぱまき	Cucumber thin rolls (8pcs)	8

Tapas タパス (Small Dishes)

Misoyaki oysters みそ焼きオイスター	Grilled oyster served with Chef's special miso sauce (6pcs)	24
Oysters with six flavours of sauce 生カキ六点盛り	Natural oyster served with chilly jam, lemon chilli sauce, ponzu, yuzu mayo, tataki sauce and caviar, and lemon (6pcs)	24
Original oysters 生カキ	Natural oysters served with lemon (6pcs)	20
Salmon cream croquette サーモンクリームコロ ツケ	Deep fried bread crumbed Tasmanian salmon and white sauce patties (3pcs)	10
✓ Nasu and tofu agedashi なすととうふの揚げ出 し	Deep-fried tofu and eggplant served with light soy sauce and bonito flake, grated radish on top	16
Kamo and nasu Hasamiyaki 鴨と茄子の挟み焼き	Grilled eggplant and duck breast marinated with Chef's special teriyaki and miso sauce	17
Chicken karaage 鶏の唐揚げ	Deep-fried chicken thigh served with special karaage sauce	16
Calamari カラマリ	Crunchy calamari served with wasabi mayo sauce	16
✓ Nasu dengaku なす田楽	Deep-fried eggplant topped with sweet miso sauce	14
✓ Renkon crisps 蓮根チップス	Crunchy lotus root crisps served with homemade sauce	7

✓ Potato wedges ポテトフライ	Crispy Tassie potato served with garlic parsley mayo, pickled vegetable	10
Beef tataki 牛たたき	Lightly grilled beef in special tataki sauce served with grated radish on top	18
Ebi mayo えびマヨ	Battered prawn tossed in special mayo sauce	18
King fish carpaccio はまちカルパッチョ	Sliced king fish, serve with ponzu sauce, daikon, sliced chilli, herbs	19
✓ Gyoza 餃子	Pork / vegetable gyoza (6pcs)	12
✓ Edamame 枝豆	Boiled whole soybeans seasoned with sea salt	6
✓ Assorted pickles 漬物	Assorted Japanese pickles	7
Miso soup 味噌汁	Homemade miso soup with tofu, seaweed, and spring onion	5

Salad サラダ

✓ Tofu salad 豆腐サラダ	Tofu, seaweed and mixed vegetable served with creamy sesame soy dressing	13
✓ Beetroot salad ビートルートサラダ	Blanched beetroot and mixed green leaves served with soy dressing and mayo	15

Sukiyaki (Hot Pot Dish)

Sukiyaki すきやきなべ	Wagyu beef slices, udon noodle, tofu, assorted mushroom and vegetables in homemade Sukiyaki broth	29
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Tempura 天ぷら

Assorted tempura 天ぷらの盛り合わせ	Tempura prawns and vegetables	19
Soft shell crab tempura ソフトシェルクラブ天 ぷら	Tempura soft crab served with our tempura sauce, pickled vegetable	18
✓ Vegetable tempura 野菜天ぷら	Mixed tempura vegetables served with tempura sauce	16

Meshi 飯 (Rice Dish)

Sake ikura don 鮭いくら丼	Grilled salmon, tsukemon (pickled vegetable), caviar, dry seaweed on a bed of rice	19
✓ Yasai don 野菜丼	Sautéed seasonal vegetables, tofu with miso sauce, pickles on a bed of rice	16
Yakitori don 焼き鳥丼	Grilled chicken and spring onion with yakitori sauce, pickles on a bed of rice	18

Grills グリル

Teriyaki chicken 照り焼きチキン	Grilled chicken thigh fillet served with caramelised Teriyaki sauce, julienned leeks	24
Beef steak 牛ステーキ	Eye fillet steak served with crispy locally grown potatoes, green vegetable, cocktail onion, radish, Yakiniku sauce	29
Wagyu beef steak 和牛ステーキ	Wagyu striploin steak (a marble score of 7) served with fried vegetables and three flavours of sauce (sesame miso, ginger soy, and seeded mustard)	48
Kaisenyaki (hot pan) 海鮮焼き	Mixed seafood in garlic butter, basil, sake-soy sauce served with vegetables on hot plate	28

Buta shogayaki 豚生姜焼き	Grilled slow-cooked pork belly in soy ginger sauce served with apple pureé, pickled Daikon, cocktail onion, vegetables	26
Misoyaki salmon サーモンの味噌焼き	Grilled Salmon with chef's special miso sauce, together with some homemade pickles	25
Saikyoyaki fish 白身魚の西京焼き	Grilled seasonal white fish with miso and yuzu, together with some homemade pickles	24
Grilled lamb cutlets 骨付きラムの味噌からし焼き	Grilled lamb cutlets, seeded mustard miso sauce, green vegetables (3pcs)	29
Grilled scallop 焼きホタテ貝	Grilled scallop served with chilli mayo (3pcs)	15
Grilled squid いかのしょうゆ焼き	Grilled squid served with soy-sake sauce, lemon	19

Dessert デザート

✓ Matcha cheesecake 抹茶チーズケーキ	Matcha cheesecake with fruits	11
✓ Black sesame panacotta 黒ごまパンナコッタ	Black sesame panacotta pudding with fruits	11
✓ Ice cream アイスクリーム	choice of vanilla, black sesame, matcha or our recommended red bean	1 scoop 4 2 scoops 7 3 scoops 9