

# 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**

65 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**

85 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

Calamari カラマリ

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)	26
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)	15
King fish carpaccio はまちカルパッチョ	Sliced king fish, serve with ponzu sauce, daikon, sliced chilli, herbs	22
Grilled scallop 焼きホタテ貝	Grilled scallop served with chilli mayo (3pcs)	18
Grilled squid いかのしょうゆ焼き	Grilled squid served with yakiniku sauce and lemon	14
SUMINATO roll すみなとロール	Tuna, salmon, cucumber, tobiko, mayo, chilli sauce, spring onion (8pcs)	21
Saikyoyaki fish 白身魚の西京焼き	Grilled seasonal white fish with miso and yuzu, together with some homemade pickles	26
Grilled lamb cutlets 骨付きラムの味噌から し焼き	Grilled lamb cutlets, seeded mustard miso sauce, sesame paste, green vegetables (3pcs)	30
Wagyu porterhouse 和牛サーロインステー キ	Wagyu striploin steak (a marble score of 7) served with fried vegetables, Yakiniku sauce and three flavours of dipping sauce (sesame miso, ginger soy, and seeded mustard)	56

## 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, blue fin tuna, king fish, scallops,...)	35
Salmon sashimi サーモンさしみ	Sliced fresh pieces of salmon (8pcs)	19
Tuna sashimi まぐろさしみ	Sliced fresh pieces of tuna (8pcs)	21
Hamachi sashimi はまちさしみ	Sliced fresh pieces of king fish (8pcs)	21

## 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)	21
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)	21
Aburi salmon roll 炙りサーモンロール	Salmon, cucumber, avocado rolled, seared salmon, spicy mayo, spring onion (8pcs)	21
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)	21
Teriyaki chicken roll 照り焼きチキンロール	Teriyaki chicken, cucumber, avocado, mayo, mozzarella and baby cos lettuce (8pcs)	20
✓ Vegetable tempura roll 野菜天ぷらロール	Tempura asparagus, avocado, cucumber, pickled vegetables, ten gatsu and spring onion (8pcs)	17
Salmon hosomaki サーモンほそまき	Salmon thin rolls (8pcs)	11
Tuna hosomaki まぐろほそまき	Tuna thin rolls (8pcs)	12

✓ Avocado hosomaki アボカドほそまき	Avocado thin rolls (8pcs)	10
✓ Cucumber hosomaki かっぱまき	Cucumber thin rolls (8pcs)	10

### 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)	26
Oysters with six flavours of sauce カキ六種盛り合わせ	Natural oyster served with chilly jam, lemon chilli sauce, ponzu, yuzu mayo, tataki sauce and caviar, and lemon (6pcs)	26
Original oysters 生カキ	Natural oysters served with lemon (6pcs)	22
Salmon cream croquette サーモンクリームコロ ック	Deep fried bread crumbed Tasmanian salmon and white sauce patties (3pcs)	15
✓ 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	17
Mixed Nigiri にぎり盛り合わせ	Aburi salmon nigiri, Tuna nigiri, Aburi scallop nigiri, King fish nigiri, Tamago nigiri	20
Chicken karaage 鶏の唐揚げ	Deep-fried chicken thigh served with mayo and shichimi	17
Calamari カラマリ	Crunchy calamari served with wasabi mayo sauce	18
✓ Nasu dengaku なす田楽	Deep-fried eggplant topped with sweet miso sauce	17
✓ 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	13

Beef tataki 牛たたき	Lightly grilled beef in special tataki sauce served with grated radish on top	19
Ebi mayo えびマヨ	Battered prawn tossed in special mayo sauce	19
Grilled squid いかのしょうゆ焼き	Grilled squid served with yakiniku sauce and lemon	14
King fish carpaccio はまちカルパッチョ	Sliced king fish, serve with ponzu sauce, daikon, sliced chilli, herbs	22
✓ Gyoza 餃子	Pork / vegetable gyoza (6pcs)	15
✓ Edamame 枝豆	Boiled whole soybeans seasoned with sea salt	7
✓ 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 green leaves served with creamy sesame soy dressing	15
✓ Beetroot salad ビートルートサラダ	Blanched beetroot and mixed green leaves served with soy dressing and mayo	17
Soft-shell crab salad ソフトシェルクラブ天 ぷらサラダ	Deep-fried soft-shell crab and mixed green leaves served with tobiko, soy dressing and yuzu mayo	22

### Sukiyaki (Hot Pot Dish)

Beef udon sukiyaki すきやきなべ	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	21
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	20
Fish tempura 魚介の天ぷら	Tempura seasonal fish served with matcha sea salt (small serve)	17
✔ Vegetable tempura 野菜天ぷら	Mixed tempura vegetables served with tempura sauce	18

## Meshi 飯 (Rice Dish)

Aburi salmon don 炙りサーモン丼	Aburi Salmon with mayo, teriyaki sauce, tamago, tobiko, seaweed, pickle radish on a bed of sushi rice, spring onion	23
Unagi don なぎ丼	Grilled eel rice bowl served with teriyaki sauce, tamago, seaweed, pickle radish on a bed of rice, spring onion	22
Yakitori don 焼き鳥丼	Grilled chicken and spring onion with yakitori sauce, pickles on a bed of rice	19
✔ Yasai don 野菜丼	Sautéed seasonal vegetables, tofu with miso sauce, pickles on a bed of rice	17

## Grills グリル

Teriyaki chicken 照り焼きチキン	Grilled chicken thigh fillet served with caramelised Teriyaki sauce, julienned leeks	26
Grilled beef short ribs (hot pan) 牛焼リブローズ	Grilled beef short ribs with sesame soy sauce, onion on hot plate	29
Wagyu rump steak 和牛ランプステーキ	Wagyu rump steak served with crispy locally grown potatoes, green vegetable, radish, Yakiniku sauce	35

Wagyu porterhouse 和牛サーロインステーキ	Wagyu striploin steak (a marble score of 7) served with fried potato, vegetables, Yakiniku sauce and three flavours of dipping sauce (sesame miso, ginger soy, and seeded mustard)	56
Kaisenyaki (hot pan) 海鮮焼き	Mixed seafood in garlic butter, basil, sake-soy sauce served with vegetables and bonito flake on hot plate	29
Buta shogayaki 豚生姜焼き	Grilled slow-cooked pork belly in soy ginger sauce served with apple puree, pickled Daikon, vegetables	27
Misoyaki salmon サーモンの味噌焼き	Grilled Salmon with chef's special miso sauce, together with some homemade pickles	27
Saikyoyaki fish 白身魚の西京焼き	Grilled seasonal white fish with miso and yuzu, together with some homemade pickles	26
Grilled lamb cutlets 骨付きラムの味噌からし焼き	Grilled lamb cutlets, seeded mustard miso sauce, sesame paste, green vegetables (3pcs)	30
Grilled scallop 焼きホタテ貝	Grilled scallop served with chilli mayo (3pcs)	18

## Dessert デザート

✓ Matcha cheesecake 抹茶チーズケーキ	Matcha cheesecake served with ice cream and fruits	13	
✓ Black sesame panacotta 黒ごまパンナコッタ	Black sesame panacotta pudding served with ice cream and fruits	13	
✓ Ice cream アイスクリーム	choice of vanilla, black sesame, matcha or	1 scoop	5
	yuzu sorbet	2 scoops	9
		3 scoops	12
		4 scoops	15