

# 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**

69 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**

89 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)	29
Salmon cream croquette サーモンクリームコロッ ケ	Deep fried bread crumbed Tasmanian salmon and white sauce patties (3pcs)	17
Kingfish carpaccio はまちカルパッチョ	Sliced kingfish, serve with ponzu jelly, basil dressing, daikon, sliced chilli, herbs	23
Grilled scallop 焼きホタテ貝	Grilled scallop served with chilli mayo (3pcs)	19
SUMINATO roll すみなとロール	Tuna, salmon, cucumber, tobiko, mayo, chilli sauce, spring onion (8pcs)	23
Saikyoyaki fish 白身魚の西京焼き	Grilled seasonal white fish with miso and yuzu, served with homemade pickles	29
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)	33
Kamo and nasu hasamiyaki 鴨となすのはさみ焼き	Grilled eggplant and duck breast marinated with Chef's special teriyaki and miso sauce	21
Wagyu porterhouse fillet 和牛ポーターハウスフイ レ	Wagyu porterhouse steak (a marble score of 8-9) served with fried vegetables, Yakiniku sauce and three flavours of dipping sauce (sesame miso, ginger soy, and seeded mustard). <i>*Yakiniku sauce can be served on the side upon request.</i>	69

## 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,...)	38
Salmon sashimi サーモンさしみ	Sliced fresh pieces of salmon (8pcs)	20
Tuna sashimi まぐろさしみ	Sliced fresh pieces of tuna (8pcs)	22
Hamachi sashimi はまちさしみ	Sliced fresh pieces of kingfish (8pcs)	22

## 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)	23
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)	23
Aburi salmon roll 炙りサーモンロール	Salmon, cucumber, avocado, seared salmon, spicy mayo, spring onion (8pcs)	23
Grilled beef roll 炙り牛ロール	Tempura asparagus, avocado, cucumber, seared beef, spicy mayo, yakiniku sauce, tenkasu, spring onion (8pcs)	24
Teriyaki chicken roll 照り焼きチキンロール	Teriyaki chicken, cucumber, avocado, mayo, mozzarella and baby cos lettuce (8pcs)	22
Cooked Tuna roll ツナロール	Homemade cooked tuna, avocado, cucumber, toasted sesame seeds (8pcs)	19
✓ Vegetable tempura roll 野菜天ぷらロール	Tempura asparagus, avocado, cucumber, pickled vegetables, tenkasu and spring onion (8pcs)	19
Salmon hosomaki サーモンほそまき	Salmon thin rolls (8pcs)	12
Tuna hosomaki まぐろほそまき	Tuna thin rolls (8pcs) with a choice of raw/cooked tuna	13

✓ Avocado hosomaki アボカドほそまき	Avocado thin rolls (8pcs)	11
✓ Cucumber hosomaki かっぱまき	Cucumber thin rolls (8pcs)	11

### 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)	29
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)	29
Original oysters 生カキ	Natural oysters served with lemon (6pcs)	24
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)	17
✓ 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	23
Chicken karaage 鶏の唐揚げ	Deep-fried chicken thigh served with mayo and shichimi	19
Kamo and nasu hasamiyaki 鴨となすのはさみ焼き	Grilled eggplant and duck breast marinated with Chef's special teriyaki and miso sauce	21
Saba shioyaki 焼き鯖	Grilled saba served with soy white radish and lemon	19
Calamari カラマリ	Crunchy calamari served with wasabi mayo sauce	19
✓ Nasu dengaku なす田楽	Deep-fried eggplant topped with sweet miso sauce	19

✓ Renkon crisps 蓮根チップス	Crunchy lotus root crisps served with homemade sauce	8
Beef tataki 牛たたき	Lightly grilled beef in special tataki sauce served with grated radish on top	21
Ebi mayo えびマヨ	Battered prawn tossed in special mayo sauce	19
Salmon tartare サーモンのタルタル	Diced salmon, wakame, spring onion, ponzu, chilli mayo, served with nori cracker	21
Chicken skewer 焼き鳥	Grilled chicken thigh fillet served with yakitori sauce, shichimi and lemon (3pcs)	18
Kingfish carpaccio はまちカルパッチョ	Sliced kingfish, serve with ponzu jelly, basil dressing, daikon, sliced chilli, herbs	23
✓ Gyoza 餃子	Pork/vegetable gyoza (6pcs)	17
✓ Edamame 枝豆	Boiled whole soybeans seasoned with sea salt	8
✓ Assorted pickles 漬物	Assorted Japanese pickles	8
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	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	23

## Tempura 天ぷら

with an option of adding Udon with broth (\$10)

Assorted tempura 天ぷらの盛り合わせ	Tempura prawns and vegetables	23
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	21
Fish tempura 魚介の天ぷら	Tempura seasonal fish served with matcha sea salt	21
✔ Vegetable tempura 野菜天ぷら	Mixed tempura vegetables served with tempura sauce	20

## 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	25
Unagi don うなぎ丼	Grilled eel rice bowl served with teriyaki sauce, tamago, seaweed, pickle radish on a bed of rice, spring onion	23
Teriyaki chicken don 照り焼きチキン丼	Grilled chicken fillet served with nori, teriyaki sauce, pickles on a bed of rice	21
✔ Yasai don 野菜丼	Sautéed seasonal vegetables, tofu with miso sauce, pickles on a bed of rice	19

## Grills グリル

Teriyaki chicken 照り焼きチキン	Grilled chicken thigh fillet served with caramelised Teriyaki sauce, spring onion, julienned leeks	28
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	33
Eye fillet steak ランプステーキ	Eye fillet steak served with crispy locally grown potatoes, green vegetable, radish, Yakiniku sauce	37
Wagyu porterhouse fillet 和牛ポーターハウスフ ィレ	Wagyu porterhouse steak (a marble score of 8-9) served with fried vegetables, Yakiniku sauce and three flavours of dipping sauce (sesame miso, ginger soy, and seeded mustard). <i>*Yakiniku sauce can be served on the side upon request.</i>	69

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	32
Buta shogayaki 豚生姜焼き	Grilled slow-cooked pork belly in soy ginger sauce served with apple pureé, pickled Daikon, pickled zucchini	28
Misoyaki salmon サーモンの味噌焼き	Grilled Salmon with chef's special miso sauce, together with some homemade pickles	29
Saikyo-yaki fish 白身魚の西京焼き	Grilled seasonal white fish with miso and yuzu, served with homemade pickles	29
Saba misoni (Nagayahu) 鯖の味噌焼き	Saba simmered in chef's savory-sweet miso sauce served with broccolini and pickles	29
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)	33
Grilled scallop 焼きホタテ貝	Grilled scallop served with chilli mayo (3pcs)	19
Grilled truffle scallop トリュフ帆立の炙り焼き	Grilled scallop served with yuzu truffle sauce (3pcs)	21

## Dessert デザート

✓ Black sesame cheesecake 黒ごまチーズケーキ	Black sesame cheesecake served with black sesame crumb, mixed berry compote and ice cream	15
✓ Matcha panna cotta 抹茶パannaコッタ	Matcha panna cotta served with matcha crumb, mixed berry compote and ice cream	15
✓ Ice cream アイスクリーム	choice of vanilla, black sesame, matcha or yuzu sorbet	1 scoop 5 2 scoops 9 3 scoops 12 4 scoops 15