

minamishima x chotto at home

Chilled uni chawanmushi (serves one) [GF] 24

A chilled chawanmushi with sweet corn custard. Topped with uni (sea urchin), ponzu jelly, yuzu oil and spring flowers

Ash & nori coated Mayura wagyu beef [GF] 95

Mayura signature wagyu (150g, marble score 9+) dusted in ash & nori. Served with an asparagus, zucchini and pea salad, black yuzu kosho dressing and crispy leek

Hitsumabushi 75

A type of ochazuke with eel, where a dashi broth is poured over the rice. Our hitsumabushi is designed to be eaten two ways - as an unagi don and as a dashichazuke (ochazuke). With eel from Miyazaki, rice, kinshi tamago, sansho pepper, eel sauce, dashi, and condiments

Sugiitaiyaki [GF] 42

Marinated black cod grilled in fragrant Japanese cedar wood. Served with daikon and watermelon radish pickles and broad beans

Hiyashichuuka [V] 39*

A chilled vegetarian dipping ramen with handmade ramen noodles, tomato dashi, shiso oil, nori and ten toppings (kinshitamago, pickled daikon and celtuce, soy braised mushrooms and bamboo shoot, okra, cucumber, carrot, popcorn shoots and tomato)

Kushiyaki set (16 skewers) 160*

+ Casus bamboo grill 20

A Minamishima x Yu-u collaboration.

Minamishima's Head Chef, Yoshiki Tano, formerly ran Yu-u off Flinders Lane, and one of his signature dishes was kushiyaki, or grilled skewers. This set, with optional bamboo charcoal grill, has 16 skewers in 8 flavours (two of each), including wagyu from Japan and Australia

Shio (salt) kushiyaki - chicken thigh with leek | chicken hearts
| Mayura wagyu oyster blade | Robbins Island wagyu tongue

Tare (sauce) kushiyaki - chicken oyster | tsukune | Mayura wagyu cheek
| white asparagus wrapped with A5 Kagoshima wagyu

Condiments: shichimi | tare | spring onion salt | yuzu kosho

Japanese A5 Wagyu sukiyaki (for two) [GF] 180*

+ add 100g of Japanese A5 Wagyu 50

A traditional dish of thinly sliced beef simmered in sukiyaki sauce. With Japanese A5 Wagyu from Kagoshima, onsen tamago, chrysanthemum greens, grilled onions, shirataki noodles, leek and sukiyaki sauce. Served with fragrant Japanese rice from Aomori

Seafood shabu shabu (for two) [GF] 180*

+ add 100g of Japanese A5 Wagyu 50

A luxurious shabu shabu with Champagne lobster, Hokkaido scallops, abalone, scampi, prawns, sashimi-grade fish, fresh vegetables, tofu, shabu shabu soup and sudachi ponzu

SUSHI

Nigiri Box + miso soup (for one: 12 pc) 125

(for two: 24 pc) 250

Nigiri made with the freshest local and Japanese seafood available daily including otoro, akami, scarlet prawn, uni, sea eel, abalone and scallop (subject to availability). Pre-order with 24 hours notice

Chirashizushi (for one) 65 | (for two to three) 150

Minamishima's iconic 'at home' dish - of otoro, engawa, prawn, tamago, ikura, tuna, trout, Hokkaido scallops, anago, nori, kinshi tamago, cucumber, shiitake, kanpyo and bamboo shoot

Ebi yakinasu bozushi (8 pieces) 36

Prawn, grilled eggplant and foie gras pressed sushi with dashi jelly

Kani fukusazushi (4 pieces) 39

Sansai (mountain vegetable) and crab meat sushi rice wrapped in a kinshi tamago omelette. Topped with a spanner crab meat jelly and finger lime

Futomaki (8 pieces) [V also available] 28

A large sushi roll filled with tamago, prawn, anago, cucumber, spinach, shiitake and kanpyo

Hakozushi (8 pieces) 30

Traditional, box-pressed sushi with simmered then seared anago (eel)

SIDES

Tatsuta-age (4 pieces) 15

Fried chicken done two ways - two pieces traditionally prepared with soy, mirin, sake and ginger with black salt and ichimi, and two pieces marinated in umeboshi with ume paste and plum salt

Wafu salad [V] 15

Japanese style green salad with crispy lotus root, mizuna, radishes, fig, nashi pear and a yuzu kosho dressing

Kagoshima wagyu croquette (1 piece) 15

Minced A5 wagyu and mash potato croquette with tonkatsu sauce

Miso soup 8

Made with the finest Japanese bonito flakes, funori and atsugae

Gohan 5

New season Japanese rice from Aomori prefecture (one serve)

DESSERTS

Otona banana - spring edition 18

Layered banana parfait with sponge cake, crispy quinoa, miso butterscotch coated peanuts, 70% dark chocolate and a banana cookie

Tea trio kuzumochi (3 pieces) [GF] 18

Matcha, genmaicha and houjicha kuzumochi wrapped in bamboo leaves. These mochi have a jelly like texture and a pure tea flavour

Purin [GF] 12

Japanese style creme caramel in a glass jar

Sakura purin [GF] 15

Delicate soy milk and cherry blossom custard in a glass jar

Cotton soft Japanese cheesecake (whole cake) 45

Japanese-style fluffy souffle-cheesecake with yuzu and apricot glaze. Sold as a whole cake (6 - 8 slices) for pre-order with 24 hours notice. Limited quantities available

MENU NOTES *Some cooking is required | Please provide 24 hours notice for dietary requirements

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