

JAPANESE INFUSED BAR + DINING
NEW TO PENTRIDGE

恋
おも
ち
や

FOLLOW ON INSTAGRAM
@KOITOUY.PENTRIDGE

K C A
O O U
I M
T
O
Y

SMALL PLATES

- ★ SAKE BLOODY MARY OYSTER SHOT ^{GF, NF, DF} \$16
Sake Bloody Mary Shot topped with a mignonette dressed Coffin Bay Oyster, and a shard of yuzu kosho glazed Wagyu beef
- NIKKA GIN FAIRY MARY TAKO SHOT ^{GF, NF, DF} \$16
Nahm Jim mixed with this ideal Japanese gin, indulged with a fermented chilli grilled octopus skewer
- ANGEL HAIR PASTRY TEMPURA PRAWN ^{NF, H} \$21
Angel hair pastry wrapped wasabi infused king prawn, watermelon ponzu emulsion sashimi, smoked chorizo, radish aioli, mint, shrimp oil
- KOROKKE CROQUETTE ^{NF, H} \$18
Freshly made croquette, fermented spicy sucuk sausage, sheep's cheese, chives and ginger, smoked chilli mayo (3pc)
- SAFRON KARASHI HALF SHELL SCALLOP ^{GF, NF, H} \$28
Lightly seared with karashi, reduced saffron and mirin reduction, torched umeboshi infused butter, topped with crunchy fried basil leaves, chilli crumble
- ABALONE SINGLE SHOOTER ^{GF, NF, DF} \$13
Smoked abalone, charred infused miso and pomegranate glaze, laid on a smoked paprika, cherry tomato tonkatsu sauce
- SAKANA NO KAKIAGE ^{NF, DF, H} \$24.5
Salted cod fritters, iceberg lettuce, pickled ginger, sisho leaves, chiri jamu (Vego option available)
- DIRTY CHICK RIBS ^{NF, H} \$26
Suntory glazed chicken ribs, schichimi togarashi spiced corn ribs, umeboshi butter
- SAVOURY SHIRO—AN KOI TOY STYLE ^{GF, NF, DF} \$19
White bean dip, confit garlic, caramelised pork belly crumble, puffed beef tendon
- ★ YUZU KOSHO JAGAIMO TATERS ^{GF, NF, VEG, H} \$18
Our take on this classic... is a classic! Crispy saffron potatoes, miso soffrito, topped with yuzu kosho infused herb yoghurt
- ★ YAMATO FOCACCIA TOGARASHI ^{NF, DF, H} \$14
Japanese style home made focaccia bread, grilled with our unique chilli sansho sauce
- ON THE STICK**
- ★ KOI TOY SAMPLER \$50
Chef's selection of four small plates to share
- TAKO SHICHIMI TOGARASHI ^{GF, DF, NF, H} \$15
Marinated octopus, red onion, yellow peppers, shichimi
- WAGYU SHORT RIB ^{GF, DF, NF, H} \$18
Imaculent chuck short rib Wagyu, yakitori glaze, pickled daikon, smoked paprika oil
- CHICKEN YAKITORI ^{GF, DF, H} \$12.5
Dashi soy marinated chicken thighs, cashew nuts, sesame, nanami
- KING BROWN MUSHROOM ^{GF, DF, NF, V, H} \$11
Smoked king brown mushroom, leeks, crispy enoki

FRESH

- ★ KINGFISH SASHIMI ^{GF, DF, NF, H} \$28
Yuzu kosho nahm jim, pink grapefruit segments, isot flakes nori coconut cream, red sisho
- ★ WAGYU BEEF CHUCK TARTARE ^{GF, DF, NF, H} \$29
Wagyu beef chuck, ginger, shallots, mint & coriander oil, Amarillo pepper, turmeric caramel, smoked aioli, puffed wild rice
- RARE BLUE EYE FILLET CONFIT ^{GF, DF, NF, H} \$37.5
Medium raw confit blue eye fillet, eastern aromatic herbs, yellow karei broth, chilli
- ★ YELLOWFIN TUNA CRUDO ^{GF, NF} \$29
Yellowfin sliced tuna, peach and fennel honey, Pedro Ximenez sherry mirin vinaigrette, crème fraiche, salmon caviar
- SAKE CURED OCEAN TROUT CEMEN ^{GF, DF, NF} \$32
Vanilla and sake cured ocean trout, cemen rind, sliced fresh, lemon caper savnsho roe emulsion, shaved soy cured egg yolk
- VEGETARIAN**
- POKA TOFU SUIKA ^{GF, DF, NF, V, H} \$16
Tofu, watermelon, grilled pomegranate glazed leeks nori, crunchy garlic, soy sesame dressing
- HONEYDEW MELON SASHIMI ^{GF, NF, DF, V, H} \$18.5
Sliced honeydew melon, soy, lime green chilli dressing, lime segments, padron jules, kaffir lime, yuzu coconut cream, sisho
- KYURI NO TSUKEMONO ^{GF, DF, NF, V, H} \$14.5
Pickled cucumber, ginger, fennel, topped with crunchy grilled okra, sesame seeds
- LARGE PLATES**
- RAM BACKSTRAP YAKINIKU ^{GF, DF, NF, H} \$38.5
Grilled shichimi togarashi lamb backstrap, miso and pomegranate molasses, karei cauliflower, sriracha caramel mayo
- RAM SMOKED CUTLETS SHICHIMI ^{GF, DF, NF, H} \$28
Grilled frenched lamb cutlet, spiced shichimi glaze, amarillo yellow pea puree, dried fish, rocket and red shiso, ponzu pomegranate molasses
- ★ STICKY PORK BELLY ^{GF, DF, NF} \$34
Crispy pork belly, chilli rice vinegar, yakitori glaze, nashi pear slaw, padron crunch
- YAGI RAGU KYASEROORU ROLL UPS ^{NF, H} \$34
Slow cooked hakkaku spiced goat, kinoko mushroom ragu, served with okonomiyaki thin pancakes, sumac and furikake pickled shallots, roasted tomato tonkatsu, wasabi smoked aioli
- ★ TAKO IKASUMI ^{GF, NF, H} \$33.5
Tender octopus tentacle, goats cheese mousse, squid ink molasse, wasabi gremolata, sansho bell pepper puree

- ★★ MISO GLAZED BEEF CHEEK ^{GF, NF} \$36
Slow cooked beef cheek, green peppercorn miso jus, wasabi and butter seared tricolour baby carrots, radish and confit garlic, potato velouté
- ★★ RAMEN BISQUE FIDEUA ^{NF, DF, H} \$37
Simmered bisque bonito broth, angel hair pastry, king prawn, scallop, hapuka, nori flakes, paprika oil
- ★★ SUKIYAKI CHICKEN UKON ^{DF, NF, H} \$32
Braised chicken breast, ukon karei, crunchy noodles, sherry caramelised fennel, garlic chives, wasabi oil
- CHARRED WAGYU CHUCK ROLL BABA ^{GF, DF, NF, H} \$44
Tahini miso eggplant puree, wagyu chuck roll chilli vinegar, fish soy glaze, mint relish
- ★ YAKITORI RAM & BEEF TSUKUNE ^{GF, NF, H} \$27
Seasoned fluffy lamb and beef skewered meatballs, roasted tomato tonkatsu sauce, charred shallots
- T BONE STEAK ^{GF, DF, NF} \$43
roasted tonkatsu sauce, toasted sushi rice, fried sisho, grilled tagorashi shallots

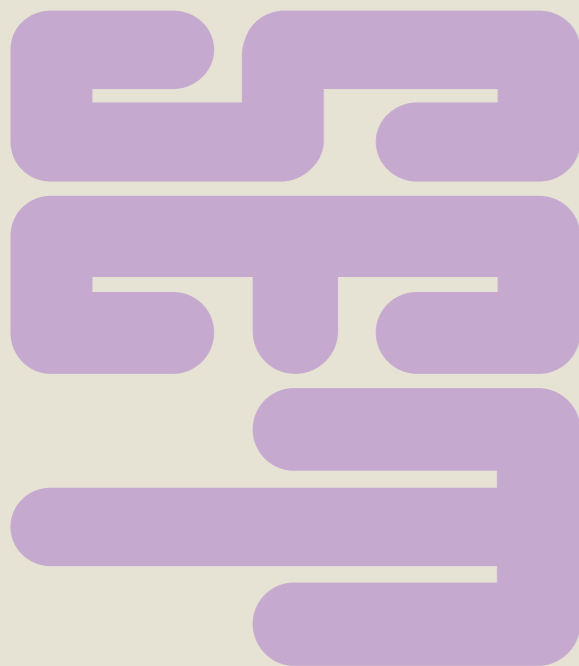
GREENS AND SIDES

- CHARRED & BAKED MISO ^{GF, DF, NF, V} EGGPLANT \$18
Smearred aonori beetroot puree, miso fried eggplant, ponzu pomegranate molasses
- EASTERN HERBS SLAW ^{GF, DF, NF, V} \$15
Red sisho, coriander, Vietnamese mint, Thai basil, wombok, cherry tomato, crunchy garlic, chilli wasabi dressing, toasted coconut
Add spanner crab + \$7
- EDAMAME ^{GF, H} \$16
Blanched and flash charred, chilli, lime fish sauce dressing, cashews sambal
- CHARRED BROCCOLINI ^{GF, NF, VEG} \$17.5
Charred broccolini, karashi soy dressing, toasted black sesame seeds, garlic aioli
- RICE \$6.5

DESSERTS

- COCONUT PANNA COTTA SMASH ^{GF, NF} \$17
Coconut vanilla bean, sour cherry coulis, mango granita, crunchy sisho
- MASTIC SAGO CANDIED ORANGE ^{GF, NF, H} \$16
Tapioca balls, sweetened coconut cream, mastic gum, condensed milk gelato, shikimi and ginger infused candied orange
- KOI TOY WAFFLE SUNDAY ^{NF, VEG, H} \$19
Crispy waffle, coconut, mango, mixed berry sorbet, chocolate mochi shards

★★ SERVED WITH RICE.
GF — GLUTEN FREE, DF — DAIRY FREE, NF — NUT FREE,
VEG — VEGETARIAN, V — VEGAN, H — HALAL



JAPANESE INFUSED BAR + DINING
NEW TO PENTRIDGE

恋
お
も
ち
や
SET MENU

FOLLOW ON INSTAGRAM
@KOITTOY.PENTRIDGE

K C A
O O U
I M
T
O
Y

S
E
T
I
C
H
I

KINGFISH SASHIMI GF, DF, NF, H
Yuzu kosho nahm jim, pink grapefruit segments, isot flakes nori coconut cream, red sisho

DIRTY CHICK RIBS NF, H
Suntory glazed chicken ribs, schichimi togorashi spiced corn ribs, umeboshi butter

KOROKKE CROQUETTE NF, H
Different from classic croquettes, fermented spicy sucuk sausage, sheep's cheese, chives and ginger, smoked chilli mayo

EASTERN HERB CRAB SLAW GF, DF, NF, H
Red sisho, coriander, Vietnamese mint, Thai basil, wombok, cherry tomato, crunchy garlic, chilli wasabi dressing, toasted coconut, spanner crab

STICKY PORK BELLY GF, DF, NF
Crispy pork belly, chilli rice vinegar, yakitori glaze, nashi pear slaw, padron crunch

SUKIYAKI CHICKEN UKON DF, NF, H
Braised chicken breast, ukon karei, crunchy noodles, sherry caramelised fennel garlic chives, wasabi oil

COCONUT PANNA COTTA SMASH GF, NF
Coconut vanilla bean, sour cherry coolie, mango granita, crunchy sisho

\$79 PP

S
E
T
N
I

KINGFISH SASHIMI GF, DF, NF, H
Yuzu kosho nahm jim, pink grapefruit segments, isot flakes nori coconut cream, red sisho

YUZU KOSHO JAGAIMO TATERS GF, NF, VEG, H
Crispy saffron potatoes, miso sofrito, topped with yuzu kosho infused herb yoghurt

SAFFRON KARASHI HALF SHELL SCALLOP GF, NF, H
Lightly torched with Karashi, reduced saffron and mirin reduction, torched umeboshi infused butter, topped with crunchy fried chilli basil crumble

DIRTY CHICK RIBS NF, H
Suntory glazed chicken ribs, schichimi togorashi spiced corn ribs, umeboshi butter

YAKITORI RAM & BEEF TSUKUNE GF, NF, H
Seasoned fluffy lamb and beef grilled skewered meatballs, roasted tomato tonkatsu sauce, charred shallots

MISO GLAZED BEEF CHEEK GF, NF
Slow cooked beef, green peppercorn miso jus, wasabi and butter seared heritage carrots, radish confit garlic, potato velouté

CHARRED BROCCOLINI GF, DF, NF, VEG, H
Charred broccolini, karashi soy dressing, toasted black sesame seed, garlic aioli

MASTIC SAGO CANDIED ORANGE NF, VEG, H
Tapioca balls, sweetened coconut cream, mastic gum, condensed milk gelato, shikimi and ginger infused candied orange

\$89 PP

S
E
T
S
A
N
F
L
E
X

KINGFISH SASHIMI GF, DF, NF, H
Yuzu kosho nahm jim, pink grapefruit segments, isot flakes nori coconut cream, red sisho

SAKANA NO KAKIAGE NF, DF, H
Salted cod fritters, iceberg lettuce, pickled ginger, sisho leaves, chilli jamu

ABALONE SHOT GF, DF, NF
Smoked abalone, charred infused miso and pomegranate glaze, smoked paprika and cherry tomato tonkatsu sauce

ANGEL HAIR PASTRY TEMPURA PRAWN NF, H
Angel hair pastry wrapped wasabi infused king prawn, watermelon ponzu emulsion sashimi, smoked chorizo, radish aioli, mint, shrimp oil

RAM SMOKED CUTLETS SHICHIMI GF, DF, NF, H
Grilled shichimi togarashi lamb backstrap, miso and pomegranate molasses, karei cauliflower, sriracha caramel mayo

CHOICE OF MAIN

RAMEN BISQUE FIDEUA NF, DF, H
Simmered bisque bonito broth, angel hair pastry, king prawn, scallop, hapuka, nori flakes, paprika oil

OR

CHARRED WAGYU SHORT RIB BABA GF, DF, NF, H
Tahini miso eggplant puree, Wagyu short rib chilli vinegar, fish soy glaze, mint relish

EDAMAME GF, H
Blanched and flash charred, chilli, lime fish sauce dressing, cashews sambal

KOI TOY WAFFLE SUNDAY NF, VEG, H
Crispy waffle, coconut, mango, mixed berry sorbet, chocolate mochi shards

CHOICE OF BEVERAGE

Selection of one of the following Koi Toy offers:

- Cocktails
- Beer on tap
- Glass of wine / bubbly
- Soft drink

\$129 PP

