



DRINKS

SPARKLING

Sutton Grange 'Fairbank' Ancestrale Sparkling Rosé 18 88
Bendigo, Vic

CHAMPAGNE

Piper-Heidsieck Cuvée Brut NV 28 165
Champagne, France

WHITE

Helm 'Classic Dry' Riesling 20 85
Canberra, ACT

Chaffey Bros 'Düfte Punkt' Field Blend 18 75
Eden Valley, SA

Gentle Folk Sauvignon Blanc 19 80
Adelaide Hills, SA

Vino Volta 'Nothing Wrong with Old Skool' Chenin Blanc 18 75
Swan Valley, WA

Carousal Pinot Gris 21 90
Alpine Valleys, Vic

Fowles 'Ladies who Shoot Their Lunch' Chardonnay 20 85
Nagambie, Vic

ROSÉ

Mulline Rosé 21 90
Geelong, Vic

RED

William Downie Cathedral Pinot Noir 20 85
Gippsland, Vic

Sentio Gamay 21 90
King Valley, Vic

Dhillon 'Accidental Red' 16 70
Macedon Ranges, Vic

Little Reddie Nebbiolo Refosco 18 75
Heathcote, Vic

Dormilona 'Tinto' Shiraz 18 75
Margaret River, WA

Athletes of Wine 'Hillside' Sangiovese 20 85
King Valley, Vic

OYOYA

SAKE

SAKE SERVICE

MASU – Just for you (100ML)

CARAFE – Better Together (180ML)

BOTTLE – Share the Love (300ML)

	MASU	CARAFE	BOTTLE
Hagi No Shiratsuyu Miyagi Urakasumi Junmai	16	30	56

Shirakawago - Sasa Nigori	18	35	65
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COCKTAILS

Matcha Moon	26
Roku Gin, honey matcha, peach, lemon, egg white	

Sakura Slam	26
Tequila, cherry blossom, lime	

Sake Colada	26
Plantation pineapple rum, sake, coconut, pineapple	

Midnight Vinyl	26
Nikka Days, cacao, jasmine tea, lemon	

Umami Old Soul	26
Nikka Days, buttery caramel, miso, walnut	

Yuzu Crush	26
Vodka, Yuzu Umesu, pomegranate, citrus	

BEER

TAP	POT	SCHOONER
Asahi <i>Super Dry</i>	11	16.5
Balter XPA	8.7	13
Hard Rated Alcoholic Orange	8.7	13

BOTTLE	
Corona	13.7
Pure Blonde	12.7
Peroni Nastro Azzurro 3.5%	13.2
Asahi <i>Super Dry</i> 0.0	11.7
Somersby Apple Cider	14.5



Super Dry
Asahi



音屋

OYOYA

Should you have any special dietary requirements or allergies, please inform your waiter. Please note: credit card payments incur a service fee of 1.15%. A 10% surcharge applies on Sundays. A 15% surcharge applies on all Public Holidays (one surcharge fee of 15% if Public Holiday falls on a Sunday). Crown practices responsible service of alcohol.



KEISAI

FUGA WAFU SARADA

Medley salad, sesame-wasabi dressing

15

SHOYUSHIO EDAMAME

Shichimi sprinkle

12

WAFU KARE KAORU ZEITAKU FURAI

Crispy fries, Japanese curry sauce, bonito flakes

12

AGEDASHI TOFU

Crispy silken tofu, soy-dashi broth, spring onion, daikon

14

MIYABI KARAAGE

Crispy marinated chicken thigh, negi-shio

22

OROSHI SOBA

Chilled soba noodles, dipping sauce

16

OYOYA

DESSERT

WARABI KINAKO, KUROMITSU

Hojicha ice cream, Kinako dust, brown sugar syrup

16

MOCCHIRI DANGO, SWEET AZUKI

Matcha ice cream, Yaki mochi, anko

16

ICE CREAM

MATCHA

6

HOJICHA

6

BLACK SESAME

6



ライブミュージック

YAKITORI

2 SKEWERS

TORI MOMO - Shiso Komi Yaki

Grilled chicken thigh, shiso

20

WAGYU - Kuro Toryufu Miso Tare

Wagyu, black truffle miso gloss, umami

40

BUTA BARA - Kokuto Shoga

Pork belly, ginger-honey gloss

30

SAKE - Yuzu Kosho Seared Atsuyaki

salmon, yuzu pepper

37

KINOKO - Toraagon Yakidare

Flamed mushrooms, tarragon

16

AIOLI

Wasabi, Miso or Kare (curry)

6

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