



ARGYLE

IPPIN RYORI



ダイヤモンド



ARGYLE ELIZABETH QUAY FUSION OF TWO CULTURES

Argyle is a modern Japanese restaurant in the heart of Elizabeth Quay, a vibrant waterfront precinct located in the central business district of Perth, Western Australia. It's a popular tourist destination and a focal point of entertainment, dining and recreational activities.

The design of Elizabeth Quay incorporates elements that reflect the Aboriginal culture and heritage of Western Australia. The landscaping throughout the area tells the story of the relationship between the Swan River and the local Aboriginal people. Elizabeth Quay is a space that promotes understanding, respect and appreciation for Aboriginal culture amongst both locals and visitors.

The inception of the Argyle Japanese Restaurant coincides with the closure of the internationally renowned Argyle Diamond mine in Western Australia. Japan has always been a very important market in the diamond industry, with almost 30% of the Argyle's overall pink diamond production being sold to Japan. In 2016, we saw the spectacular collaboration between Australian craftsmanship and Japanese couture. The successful collaboration between Rio Tinto and bridal house Hatsuko Endo on the runway in Tokyo showcased the most exclusive pairing of diamonds and fashion.

We immediately saw another opportunity for collaboration, this time between the historical and cultural significance of the Argyle mine through Aboriginal culture and Japanese culinary. Argyle Japanese Restaurant embodies the spirit of the Argyle pink diamond and Japanese cuisine, celebrating exceptional craftsmanship, attention to detail, refined aesthetics and the pursuit of excellence. A beautiful fusion between two cultures.



ABURI SASHIMI MORIAWASE 炙り刺身

Fresh sliced raw fish

Aburi sashimi (flamed) 9pc gf \$34.95

Chef's selection 3 kind/3pc each of Kingfish, Salmon, Tuna, Snapper, topped with Ikura (salmon roe)

Assorted sashimi (fresh) 9pc gf \$34.95

Chef's selection 3 kind/3pc each of Kingfish, Salmon, Tuna, Snapper, topped with Ikura (salmon roe)

MAKI SUSHI ROLL マキ

Vegan maki sushi roll 8pc v gfo \$23.50

wakame (seaweed), takuan (pickled radish), sansai (pickled vegetables), nametake (cooked enoki)

Hourenso Ohitashi 4pc v gfo \$25.00

steamed spinach, cabbage, inari, pickles, nori roll & spiced red miso sauce

Soft-shell crab tempura 8pc \$27.00

nori, tempura crab, mixed salad, teriyaki mayo & sesame seeds

Ebi fry 8pc \$28.00

nori, breaded deep fried prawn, mixed salad, sesame seeds & spicy mayo

Aburi rainbow roll 8pc gf \$32.00

(Flamed Chef's Selection 3 Kind of Fish)
nori, flame seared fish, mixed salad, spicy mayo, sesame seeds & Ikura (salmon roe)

INARI SUSHI 稲荷

Vegan inari 4pc v gf \$19.00

wakame (seaweed), takuan (pickled radish), sansai (pickled vegetables), nametake (cooked enoki)

Seafood inari 3pc \$19.00

kani (crab) stick spicy mayo, ika sansai (squid salad), tako wasabi (wasabi seasoned raw octopus)

NIGIRI SUSHI にぎり

2pc gf

Shime Saba (Cured Mackerel)	\$12.00	Salmon	\$13.00
Snapper	\$13.00	King Fish	\$15.00
Tuna	\$15.00	Unagi (Eel)	\$16.00
Hotate (Scallop)	\$18.00		



WANMONO わんもの

Soup



Miso Shiru	\$6.00
soybean paste soup, wakame, tofu & spring onion	
Sakana to Miso Shiru	\$12.00
miso soup, fish of the day, seaweed, narutomaki (white fish paste) & spring onion	
Sukiyaki	\$24.00
tofu, sweet potato noodles, thinly sliced Angus sirloin beef, shimeji & shiitake mushroom	

SIDE DISHES 副菜

Gohan v gf	\$5.50
steamed rice	
Mixed pickles v gf	\$5.50
Edamame v gf	\$6.00
Wakame v gf	\$6.00
seaweed salad	
Side salad v gfo	\$6.00
Cabbage salad vo gfo	\$7.00
& sesame dressing	
Yaki Onigiri gf	\$7.00
rice patty, furikake & nori	
Sakana Onigiri gf	\$9.00
fish rice patty, furikake & nori	
Ika Sansai	\$10.00
squid salad	
Takoyaki 6pc	\$10.00
octopus pancake balls	
Tako Wasabi	\$12.00
wasabi seasoned raw octopus	
Gohan set v gf	\$12.00
steamed rice, pickles & miso soup	
Curry set v gf	\$12.00
steamed rice & vegan curry	
Shime Saba gf	\$16.00
cured sliced mackerel	



YAKIMONO やきもの

Grilled dishes

Shiitake Yaki v gf \$15.00

2 grilled shiitake mushroom and spring onion skewers,
& kimchi red bean sauce

Yakitori gfo \$15.50

2 grilled chicken thigh and spring onion skewers
& house made tare

Gyu Yaki gfo \$16.50

2 grilled Angus sirloin skewers, spring onion, pickles
& house made tare

Yakizakana gfo \$40.00

130g chef's choice grilled fish of the day, yasai itame,
wakame butter & house made sauce

Yakiniku gfo \$40.00

150g thinly sliced Wagyu beef, yasai itame
& yakiniku sauce

Aus. Gyu gfo \$42.00

250g grilled Angus sirloin steak, yasai itame,
wakame butter & yakiniku sauce



AGEMONO 揚げ物

Deep fried dishes

Agedashi Tofu 4pc v gfo \$14.00

deep fried bean curd, ginger, radish
& tempura sauce

Karashi Renkon v gf \$16.00

deep fried miso, mustard lotus root, ginger, radish,
yasai salad & tempura sauce

Tori Karaage \$19.00

deep fried chicken thigh, togarashi matcha shio
& yasai salad

Tori Teba gf \$19.00

deep fried chicken wings, yasai salad
& house made sauce

Yasai Tempura v gfo \$24.00

deep fried assorted vegetables, ginger, radish,
yasai salad & tempura sauce

Mixed Tempura gfo \$28.00

2 deep fried tiger/king prawns with assorted
vegetables, ginger, radish, yasai salad
& tempura sauce

Ebi Tempura gfo \$35.00

deep fried tiger/king prawns, ginger, radish,
yasai salad & tempura sauce



TEPPANYAKI 鉄板焼き

Cooked on iron plate

Nasu Agedashi <i>v gfo</i>	\$18.00
sauteed fried eggplant & house made sauce	
Kinpira Renkon <i>v gfo</i>	\$20.00
stir fried lotus root, yakiniku sauce, coral lettuce, sesame seeds, fried lotus root & spring onion	
Yasai Itame <i>v gfo</i>	\$20.00
stir fried assorted vegetables & house made sauce	
& marinated soy chicken	\$24.00
& sliced Angus beef	\$26.00
Yaki Soba <i>v gfo</i>	\$22.00
stir fried buckwheat noodles, vegetables & house made sauce	
Yaki Meshi <i>v gfo</i>	\$22.00
stir fried rice and vegetables & house made sauce	
& marinated soy chicken	\$26.00
& sliced Angus beef	\$28.00



Please notify our friendly staff of all dietary requirements and allergies.
v vegetarian gf gluten free o options



DRINKS 飲み物

JAPANESE BEER

Suntory Premium Malt (Draught Beer) 5.5%vol

\$14.00

Challenged to create the best beer in the world. Carefully selected ingredients, 100% brewed in Japan. Using 100% natural water in Japan, the diamond malt and European aroma hops, the best ingredients produce a creamy foam.

Kirin Megumi 4.5%vol

\$13.00

Palate has a subtle sweetness punctuated by mild bitter notes. This crisp KIRIN beer pairs perfectly with delicate seafood or fresh sushi. The pure taste of KIRIN Megumi is 99.9% sugar free on average and preservative free, with just 2.3% carbs and 122 calories per serve.

Kirin Ichiban 5.0%vol

\$13.00

A premium Japanese beer brewed from 100% malt using the First Press method. Ichiban, meaning 'first' and 'best' in Japanese, is a distinctively smooth, and full-bodied beer from start to finish. It is the perfect accompaniment to a meal, be it Wagyu beef or spicy stir-fries.

Asahi Super Dry 5.0%vol

\$14.00

Asahi Super Dry is brewed to our authentic Japanese recipe using only the finest ingredients and latest technology to give a crisp, clean and quick finish that never lingers - we call it Super Dry taste.

Sapporo Premium 5.0%vol

\$14.00

Since 1876, Sapporo Premium has been the first beer brewed by the people of Japan. A German Pilsner style lager beer brewed with noble hops for a refined bitterness and delicate floral aromas. Golden in color with a subtle malt character and topped with a rich, creamy foam that gives way to a perfectly balanced flavor with a clean, crisp finish.

Yebisu Malt 5.0%vol

\$18.00

Born in 1890 in Tokyo, Japan. Rich and mellow premium beer brewed from 100% fine malt and select hops with Sapporo's traditional art. Yebisu is Sapporo's premium brand of beer. Yebisu piques the senses and delivers a rich and refined drinking experience.

Kyoto Beer Matcha IPA 8.5%vol

\$20.00

Kyoto-based brewery Kizakura Co is one of the first craft beer brewers in Japan. They are also one of Japan's top sake producers. This is a unique Japanese style IPA brewed with premium matcha from the Uji region in Kyoto. It has a refreshing citrus aroma from Cascade hops. A full-bodied beer with a pleasant bitterness but with refined flavor and a gentle finish.





DESSERT SAKE

Matcha no Osake 60ml 9.0%

\$12.00

*100% quality Uji Matcha, The taste is sweet but well balanced with the bitterness of Matcha, served with soda or milk on the side.
Ice cream \$6 extra.*

JAPANESE SAKE (JUG/BOTTLE)

All 200ml sake jugs served with one sake cup only.

Toyosawa Yuzu Shu 5.5%vol

Cold 200ml/1800ml

\$20 / \$140

Asahi Shuzo Kubota Junmai Daiginjo 15%vol

Cold/warm 200ml / 1800ml

\$36 / \$250

Dassai 45 16%vol 200ml / 720ml / 1800ml \$32 / \$95 / \$220

Dassai 39 16%vol 720ml

\$150

Dassai 23 16%vol 720ml

\$300

All Dassai served Cold/warm

Takahashi Shuzo Hakutake Yuzumon 10%vol

A blend of lemon juice and Japanese grown yuzu, mixed with authentic rice shochu.

Cold 720ml

\$90

Takahashi Shuzo Hakutake Umepon 13%vol

A blend of plum and Dekopon orange juice extract.

Cold 720ml

\$95

Takahashi Shuzo Hakutake Anokorono Umeshu 13%vol

Not too sweet. A refreshing sourness in this easy-to-drink plum liqueur.

Cold 720ml

\$100

WHISKY (30ML)

Jameson 40%vol

\$15

Jack Daniels 40%vol

\$15

Chita 智多 43%vol

\$18

Macallan Sherry Oak 12YO 41%vol

\$25

Yamazaki 山崎 Distiller's Reserve 43%vol

\$28

Yamazaki 山崎 12YO 43%vol

\$58

Hakushu 白州 Distiller's Reserve 43%vol

\$28

Hakushu 白州 12YO 43%vol

\$58

Hibiki 響 Harmony 43%vol

\$38





GIN (30ML)

Roku 43%vol	\$14
Bombay 40%vol	\$14
Hendricks 41.4%vol	\$16
Four Pillars Fresh Yuzu 41.8%vol	\$16

RUM (30ML)

Bacardi Superior White	\$14
Illegal Tender Spiced	\$16

VODKA (30ML)

Suntory Haku	\$14
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RED WINE

Leeuwin Estate Siblings Shiraz	\$14 / \$58
Robert Oatley Signature Pinot Noir	\$55
Vasse Felix Filius Cabernet Sauvignon	\$15 / \$64

WHITE WINE

Howard Park Sauvignon Blanc	\$14 / \$58
Howard Park Granite Ridge Riesling	\$50
Forester Estate Semillon Sauvignon Blanc	\$55
Vasse Felix Filius Chardonnay	\$60
Rosé Gerard Bertrand Cote des Roses Rosé	\$55

SPARKLING

Santa Margherita Prosecco	\$55
Oyster Bay Sparkling Brut	\$13 / \$50
Oyster Bay Sparkling Cuvée Rosé	\$50

Cocktails and mocktails on request.





SOFT DRINKS

Coke / Coke Zero / Diet Coke	\$5
Lemon / Lychee / Peach Tea	\$5
Green Tea Cold / Hot	\$5
Lemon, Lime & Bitters	\$5
Schweppes Soda Water	\$5
Schweppes Tonic Water	\$5
Schweppes Dry Ginger Ale	\$5
Schweppes Lemonade	\$5
Bundaberg Ginger Beer	\$6
Fever Tree Elderflower Tonic Water	\$7
Fresh Orange Juice	\$7
Sparkling / Mineral Water	\$10

COFFEE

Flat White / Latte / Cappuccino / Long Black / Mocha	\$5.50
Espresso Single / Double	\$5 / \$6
Hot Chocolate	\$6
Babycino	\$2
Extra Shot	\$1
Iced	\$1
Decaf	\$1
Alternative Milk	\$1





THE TALE OF ARGYLE

The design of Argyle was inspired by the Dreamtime Story of the origin of the Argyle Diamond Mine, one of the world's largest diamonds suppliers located in the remote East Kimberley Region of Western Australia. Diamonds are woven into the Dreamtime stories of the Mirriuwung and Gija traditional owners of the land.

The feature painting at the entrance of Argyle was drawn by April Nulgit. It tells the story of a place not far from the Argyle Diamond Mine. It was here that the giant Barramundi, Daiwul, swam down Bow River, during the Narrangarni or Dreamtime Creation Era. Three women were chasing Daiwul. But she was a clever fish and jumped over the fish trap that the three women had set. As Daiwul passed over the hill, her underbelly scraped the hill causing a crack to form in the hill, where the gap is shown in the painting. The scales of her underbelly were scattered across the countryside and turned into diamonds of all colours that are found there today. She also jumped over the hill located directly behind Bow River. The women went down and stood at the edge of the water at a place called Gawinyin, or Cattle Creek Rockhole, on the river south of the mine. They turned to stone, and you can still see them standing near the waterhole today.

ARGYLE

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