



IZAKAYA

PUBLICO

JAPANESE FUSION

**The Japanese word izakaya (居酒屋)
is made up of three kanji, meaning
“stay-drink-place”.**

**A spot to grab a drink, settle in,
and get comfortable.**



NAMA / RAW (6pc)

KINGFISH (GF/DF)

Ponzu Dressing / Jalapeño Salsa / Negi Oil 25

SALMON (GF/DF)

Quinoa / Fried Edamame / Yuzu Mayo / Caviar / Microgreens 25

TUNA YELLOWTAIL (GF/DF)

Bonito Flakes / Coconut Ginger Dressing / Capsicum Gremolata & Negi oil 26

MORIAWASE

SASHIMI (GF/DF) 95

Freshly Prepared Kingfish (4) /
Salmon (4) / Tuna (4) / Hokkaido
Scallop (4) / Kaki (4) (20pc)

ABURI NIGIRI (GF) 85

Avocado Salmon / Sakura Tuna /
Spiced Mango Kingfish / Miso Beef /
Karashi Asparagus (20pc)

KUSHIYAKI / SKEWERS [2PC]

YAKITORI (GF/DF)

Chicken Thigh / Tare Glaze / Sesame Seeds / Negi 14

BUTTA BARRA (GF/DF)

Pork Belly / Yuzu Miso / Fried Garlic 12

YASEI KINOKO (V/GF/DF/VG)

Shiitake & King Brown / Teriyaki Glaze 14

GYUNIKU / BEEF (GF)

Truffle Butter / Red Pepper Threads / Furikake 18

SALMON (GF/DF)

Teriyaki Glaze / Negi 18

KOZARA / SMALL PLATE

EDAMAME (V/GF)

House Dashi / Brown Butter 12

PORK GYOZA (5PC) (DF)

Ponzu / Ginger / Negi / Fried Garlic 21

VEGETABLE GYOZA (5PC) (V)

Ponzu / Ginger / Sriracha / Fried Shallots 18

HIRAMASA NORI CRISP (4)

Tataki Kingfish / Rice / Togarashi Seaweed Crisps /
Wasabi Mayo / Salmon Roe 26

OZARA / LARGE PLATE

EDAMAME FRIED RICE (V/GF)

Fried Garlic / Shallots / Brown Butter / Negi / Tamagoyaki / Kewpie Mayo 26

AHIRU MARYLAND (GF/DF)

Misoyaki Glazed Duck / Broccolini / Shiitake / Soy Yakisoba /
Furikake Seasoning 42

SAKANA NO NITSUKE (GF/DF)

Queensland Barramundi Steamed Fillet / Mirin Shoga Shoyu /
Asparagus / Black Rice 45

MISO CHILLI GARLIC PRAWNS

Aburi King Prawns / Linguine / Yuzu Kosho butter / Furikake /
Creamy Aonori Sauce 48

WARAYAKI SUTEKI (GF/DF)

Wagyu Beef MB-4 / Miso Glaze Asparagus / Kabocha Puree /
Yuzu Sesame Sauce 46

HONO NO SUTEKI – 2 SHARE (GF)

1kg Tomahawk Flambe / Broccolini / Kabocha Puree /
Sweet Potato Crisp Yuzu Sesame Sauce & Yakiniku Sauce 145

SOKUMEN / SIDES

HOUSE SALAD (V/GF/DF/VG)

Green Slaw / Cucumber / Yuzu Soy Sesame Dressing

18

BROCCOLINI GOMMAE (V/GF)

Grilled / Savoury / Savoury Nutty Sauce

19

ASPARAGUS KARASHI SUMISOAE (V/GF)

Miso Dressing / Fried Garlic

19

STEAMED RICE (V/GF/DF/VG)

TOKYO STREET FRIES (V/DF)

Shoestring Fries / Spiced Popcorn Seasoning / Fried Onions / Kewpie

6

12

DEZATO / DESSERTS

PURIN / CRÈME CARAMEL FLAN

House-made Crème Caramel / Fresh Berries / Crumbled Meringue

CHIZUKEKI / CHEESECAKE (GF)

Queensland Mango / Green Tea Ice Cream / Chocolate Flakes / Fresh Berries

22

22

KAISEKI - GROUP SET (MIN 6 PPL)

(Complimentary Rice)

SALMON TATAKI (GF)

EDAMAME (V)

MISO SOUP (V/ GF)

PORK GYOZA (DF)

KARASHI SUMISOAE (VG/ GF/ DF)

MISO HOIKORO UDON

STICKY TEBASHIO (GF/DF)

\$65pp

KAISEKI - PREMIUM SET (MIN 2 PPL)

EDAMAME (V)

SASHIMI PLATE (GF/DF)

HOUSE SALAD (V/GF)

YAKITORI (GF/DF)

YASAI GYOZA (V/DF)

YAKISOBA (V)

EDAMAME FRIED RICE (GF)

BROCCOLINI GOMAAE (V/GF)

BEEF SUTTEKI, KABOCHA PUREE (GF)

\$90pp

G LOSSARY

YUZU KOSHO - Cured fresh chilies with fermented lemon zest

TORAGASHI - Spice blend, red chili, pepper, hempseeds, sesame, poppy seeds, ground ginger, seaweed and citrus peel

GOMAAE - Sesame paste, sugar, soy, rice vinegar and dashi

ONIGIRI - Compress sushi rice balls, roasted seaweed, furikake seasoning

KYABETSU - Cabbage

HIYAYAKKO - Chilled Tofu

KARASHI-SU-MISO - Mustard & Miso Sauce

SATUMA-IMO-MASSHU - Sweet potato mashed

KARASHI SUMISOAE - Asparagus with Miso dressing

KATSUOBUSHI - Smoked and fermented skipjack Tuna

ABURI - Flambé Seared

WAKAME - Dried seaweed Flakes

YASEI KINOKO - Wild Mushroom

TEBA SHIO - Salted Chicken Wings

YUZU - Is a fruit, mixed between tangy lemon, grate fruit and sweet orange

USHI HOHO NIKU - Beef Cheek

TAMAGOYAKI - Egg Omelette

FROM THE FARM TO YOUR PLATE

Our 'Executive Chef Valentino Acuzar' takes pride in providing our customers with excellent quality food. Sourcing locally, not only to support local businesses, but to ensure that our customers get the freshest ingredients available.

OUR SEAFOOD

SALMON - Farmed in Tasmania from Huon Aquaculture

TUNA - Wild caught off the waters around Mooloolaba

KINGFISH - Farmed by Cleanseas South Australia

OUR MEAT

TOMAHAWK - Farmed in North West Cloncurry

WAGYU BEEF - From Grantham Queensland

CHICKEN - From Dinmore Queensland

OUR FRESH PRODUCE

ROOT VEGETABLES - Farmed in various part of South-East Queensland

PINEAPPLES & STRAWBERRIES - Farmed in Sunshine Coast

FRESH FRUITS - Farmed in Stanthorpe Queensland

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As Izakaya Publico is all about bringing people together and sharing delicious experiences, we will happily split bills evenly by the number of diners.

However, unfortunately cannot split by item.

1.5% credit card surcharge all to all credit card transactions.

15% surcharge applies on Public Holidays.