



# IZAKAYA

PUBLICO

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.

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## NAMA / RAW (6PC)

<b>KINGFISH</b> (GF/DF) Ponzu Dressing / Jalapeño Salsa / Negi Oil	25
<b>SALMON</b> (GF/DF) Ginger Soy Dressing / Togarashi	21
<b>TUNA YELLOW TAIL</b> (GF/DF) Bonito Flakes / Coconut Ginger Dressing / Finger Lime / Negi	26
<b>NAZO 6 "MYSTERY BOX"</b> Chef's Six Secret items specially chosen for you	45

## DAILY MORIAWASE

<b>KUSHIYAKI</b> (GF) 65 Yakitori, Butta Barra, Yasei Kinoko, MB4 Beef, Salmon (10pc)	<b>SALMON &amp; ABURI NIGIRI</b> 95 Kingfish, Salmon, Tuna, Scallop, Yaki (21pc)
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Add a 300ml bottle of specially selected sake for \$25

## KUSHIYAKI / SKEWERS [2PC]

<b>YAKITORI</b> (GF/DF) Chicken Thigh / Tare Glazed	11
<b>BUTTA BARRA</b> (GF/DF) Pork Belly / Yuzu Miso	12
<b>YASEI KINOKO</b> (V/GF/DF/VG) Shitake & Kind Brown Mushrooms / Teriyaki Glazed	14
<b>ANGUS BEEF - MB 4</b> (GF) Truffle Butter / Shallots	18
<b>SALMON</b> (GF/DF) Tare Glazed / Finger lime / Wasabi Mayo	16

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## KOZARA / SMALL PLATE

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<b>EDAMAME</b> (V/GF)	12
House Togarashi / Brown Butter	
<b>PORK GYOZA</b> (5PC) (DF)	19
Ponzu Ginger Negi / Fried Garlic	
<b>VEGETABLE GYOZA</b> (5PC) (V/DF/VG)	18
Ponzu Ginger Siracha / Dried Shallots	
<b>STICKY TEBA SHIO</b> (6PC) (GF)	18
Chicken Wings / Honey Soy Sauce / Sesame Seeds	
<b>BROCCOLINI GOMAAE</b> (V/GF/DF/VG)	18
Robata Grilled / Savory & Nutty Sesame Sauce	
<b>ABURI JAGAIMO BASKETS</b> (GF)	25
Teriyaki Salmon / Tuna Yuzu Soy / Kingfish Miso Aioli / Fish Roe / Avocado Mousse	

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## WARAYAKI TATAKI

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<b>MAGURO</b> (GF/DF)	40
Tuna / Pickled Cucumber / Black Caviar / Watermelon Crudo / Petite Herbs / Zuke-don	
<b>WAGYU SUTTEKI</b> (GF)	46
Burnt Leek / Honey Glazed Carrots / Kobocho Puree / Yuzu Sesame Sauce	

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## SOKUMEN / SIDES

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<b>KYABETSU SALADO</b> (V/GF/VG)	18
Japanese Coleslaw / Roasted Black Sesame Seeds / Yuzu Soy Dressing	
<b>TOKYO STREET FRIES</b> (V)	12
Shoestring Fries / Mix Popcorn Seasoning / Fried Onions / Kewpie Mayo	
<b>EDAMAME FRIED RICE</b> (V)	18
Fried Garlic & Shallots / Brown Butter / Negi / Tamagoyaki / Kewpie Mayo	
<b>STEAMED RICE</b> (V/GF/DF)	6

## OZARA / LARGE PLATE

<b>MATCHA TACOS</b> (6) (VG)	23
Soft Shell Tacos / Miso Glaze Wild Mushrooms / Zucchini / Greens / Sesame Dressing	
+ Teriyaki Chicken (GF) <b>6</b> + Sticky Pork Belly (GF) <b>8</b> + Succulent Beef Cheek (GF) <b>10</b>	
<b>YASEI KINOKO RAVIOLI</b> (V)	36
House-Made Pasta / Wild Mushroom Duxelles / Creamy Aonori & Miso Broth	
<b>AHIRU MARYLAND</b> (GF)	40
Misoyaki - Glazed Duck / Broccolini / Shitake / Soy Yakisoba / Fried Garlic / Dried Shallots	
<b>MADAI / SNAPPER</b> (GF)	40
Creamy Yuzu Dashi Barley / Black Bean Asparagus Salsa / Roasted Esharotto	
<b>USHI HOHO NIKU / BEEF CHEEK</b> (GF)	42
Apple Wood Smoked / Honey Glazed Carrots / Jagaimo Truffle Puree / Beef Jusu	
<b>HONO NO SUTEKI – 2 SHARE</b> (GF)	120
1kg Tomahawk Flambe / Broccolini / Kobocho Puree / Sweet Potato Crisp & Yuzu Sesame Sauce	

## DEZATO / DESSERTS

<b>KINOKO GARDEN</b> (V/GF)	22
White Chocolate Namelaka / Matcha Parfait / Berry Mousse / Fresh Berries	
<b>QUEENSLAND PINEAPPLE FRITTERS</b>	18
Matcha Ice Cream / Chocolate Sphere / Meringue Basket	



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## **KAISEKI - GROUP SET (MIN 6 PPL)**

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**RICE**  
**SASHIMI MORIAWASE** (GF)  
**EDAMAME** (V)  
**STICKY TEBA SHIO**  
**TOKYO STREET FRIES** (V-OPTIONAL)  
**SALMON TARE** (GF/DF)  
**KYABETSU SALADO** (V)  
**\$65PP**

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## **KAISEKI - PREMIUM SET (MIN 2 PPL)**

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**TATAKI KINGFISH** (GF)  
**MISO SOUP** (V)  
**PORK GYOZA** (DF)  
**CHICKEN YAKITORI** (V/DF)  
**SOY YAKISOBA** (V)  
**BEEF CHEEK MATCHA TACOS**  
**EDAMAME FRIED RICE** (GF)  
**BROCCOLINI GOMAAE** (V)  
**MADAI / SNAPPER** (GF)  
**\$90PP**

Add Pineapple fritters for \$10 per person

## GLOSSARY

- 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
- BAGA** - Burger
- TAKOSU** - Taco
- KARASHI-SU-MISO** - Mustard & Miso Dipping Sauce
- SATUMA-IMO-MASSHU** - Sweet potato mashed
- KATSUOBUSHI** - Smoked and fermented skipjack Tuna
- ABURI** - Flame Seared
- TARE** - A multipurpose glaze dipping sauce
- KOROKKE** - Croquette
- WAKAME** - Dried seaweed Flakes
- YASEI KINOKO** - Wild Mushroom
- TEBA SHIO** - Salted Chicken Wings
- YUZU** - Citrus fruit originating from East Asian Origin
- USHI HOHO NIKU** - Beef Cheek
- MADAI** - Snapper Fish Fillet

### FROM THE FARM TO YOUR PLATE

At Izakaya Publico, we're passionate about providing our guests with an unforgettable dining experience. Led by our Executive Chef Valentino Acuzar, we take pride in our commitment to quality. Sourcing locally allows us to support our community while ensuring the freshest ingredients for every dish. Our focus on locally sourced ingredients not only reflects our dedication to supporting local businesses but also highlights Chef Valentino's expertise in crafting dishes that showcase the vibrant flavours of our region whilst paying homage to modern Japanese dining.

Join us at Izakaya Publico and taste the difference that Chef Valentino and his skilful team bring to our menus.

#### OUR SEAFOOD

**TUNA** - Wild caught off the waters around Mooloolaba

**SNAPPER** - From Sunshine Coast

#### OUR MEAT

**TOMAHAWK** - Farmed in North West Cloncurry

**WAGYU BEEF** - From Grantham Queensland

**PORK** - From Dinmore Queensland

**CHICKEN** - Farmed in Toowoomba 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

**HONEY** - From Brisbane Based Beekeepers

# IZAKAYA

## PUBLICO

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.