



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)	18
Green Slaw / Cucumber / Yuzu Soy Sesame Dressing	
BROCCOLINI GOMMAE (V/GF)	19
Grilled / Savoury / Savoury Nutty Sauce	
ASPARAGUS KARASHI SUMISOAE (V/GF)	19
Miso Dressing / Fried Garlic	
STEAMED RICE (V/GF/DF/VG)	6
TOKYO STREET FRIES (V/DF)	12
Shoestring Fries / Spiced Popcorn Seasoning / Fried Onions / Kewpie	

DEZATO / DESSERTS

PURIN / CRÈME CARAMEL FLAN	22
House-made Crème Caramel / Fresh Berries / Crumbled Meringue	
CHIZUKEKI / CHEESECAKE (GF)	22
Queensland Mango / Green Tea Ice Cream / Chocolate Flakes / Fresh Berries	

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 SUTEKI, KABOCHA PUREE (GF)

\$90PP

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
- 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

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

IZAKAYA

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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.