




MAINS

Unagi Chazuke 	22.6
Broiled eel on rice served with dashi tea broth & wasabi	
Toro & Salmon Bowl 	38.8
Air flown japanese toro & tasmanian salmon glazed with nikiri sauce	
Uni Bowl 	46.8
Uni with ikura and sesame	
Ocean Dream 	62.8
Air flown japanese toro, uni, ikura and tasmanian salmon with nikiri sauce	
Ultimate Bowl 	69
Uni, wagyu, french foie gras, ikura and 63° egg	

EXTRAS


- Add **63° Onsen egg** + \$2.5
- Add **Ikura (3g)** + \$6
- Add **Salmon Sashimi (3pc)** + \$6
- **Rice Swap:** swap your rice for a salad of mixed greens + cherry tomatoes + \$1.9
- Add **Meal Set** miso soup and side salad + \$4.9
- Add **Mentaiko Mayo** + \$2.8
- Add **Uni (20g)** + \$18

 **Recommended dish**  **Dish accompanied by Hitomebore rice**

(v) vegan and vegetarian friendly

No Split Bills. A 10% surcharge applies on public holidays.

DESSERTS

Burnt Hojicha Cheesecake	9.9
Matcha Tiramisu	9.9
A perfect match of mascarpone-matcha cream and ladyfingers drenched in coffee	
Brown Sugar Boba Cake	13.6
Hojicha-infused boba molten chiffon cake	
Matcha Lava Lava (Please Allow 25min) 	17.2
A rich enticing chocolate lava cake with oozing warm matcha ganache	

BEVERAGES

Coffee

Black	4
Milk	4.2
Cold Brew	5
Iced Latte	5.2
Iced Coffee	6.2
Batch Brew	4

Teas

English Breakfast	5
Earl Grey	5
Chamomile	5
Peppermint	5
Genmaicha	5
Hojicha	5.5
Sencha	5.5
Oolong	5.5
Rose Peony	6

Matcha

Matcha Latte	6
Iced Matcha Latte	7.5
Iced Dirty Matcha Latte	7.9
Scoop Of Matcha Ice Cream	+1.5

Speciality Drinks

CALIA Chai Latte	5
Mörk Hot Chocolate	5.5
Iced Chocolate	6.8
Hojicha Latte	6
Iced Hojicha Latte	7.5
Purple Sweet Potato Latte	6
Iced Purple Sweet Potato Latte	7.5
Cat Paw Rose Latte	6.5
Iced Rose Latte	7.5
Iced Goji Berry Tea	6.5
Iced Lemon Tea	6.8

Juices 6.8

Cold Pressed Orange	
Cold Pressed Cloudy Apple	
Apple, Mandarin & Passionfruit	
Ruby Red Grapefruit	
Mango Nectar	


Sparkling Water	4.5 (250ml) 7.5 (750ml)
Sparkling Fruit Juice	3.9
blood orange	
lemon	
pomegranate and orange	
Coke	4.5
Coke No Sugar	4.5



See photos of every dish!

Go to mryum.com/caliam or scan the QR code with your phone camera.
No QR app required.





SPECIALS

The Feast (Limited / Please Allow 45min)  **100**
 1kg Australian T-bone wagyu with house made condiments
 * Recommended to share between 3-4 person

STARTERS

Salmon Sashimi (3pc)	6
Edamame (V) Soybean with Yukari & Sea Salt	7.5
Eggplant Miso Baked eggplant topped with sweet miso & sesame seed	9.9
Umami Fries  Fries coated in umami (fifth sense of flavour) seasoning	9.9
Gyoza (5pcs/10pcs) Pan fried pork gyoza with ponzu sauce	10.9/18.8
Salted Egg Yolk Chicken Deep fried marinated chicken tossed in our calia salted egg yolk sauce	12.9
Crispy Roast Pork Plate Free-range crispy roast pork with ginger sauce	14.6
Baked Scallops Baked hokkaido scallops with creamy miso sauce topped with ikura	15.9
Kingfish Kama Shioyaki (Limited / Please Allow 20min) Grilled kingfish collar with salt	16.5
Scalloped Sākuru Hokkaido scallops sliced & ponzu dressing	17.8
The King (2pcs)  Crab meat baked with miso mayonnaise	18.2
Sashimi Plate  Selection of fresh seasonal & sustainably caught fish	25.8

MAINS

Sukiyaki Bowl   <i>\$10 extra wagyu</i>	16.9
Marbled wagyu slices with mirin sauce and 63° egg	
Japanese Fried Chicken Curry Bowl 	18.5
Fried chicken, Japanese curry sauce and 63° egg	
Ochazuke Salmon 	18.9
Sustainably caught tasmanian pan fried salmon with a light dashi broth	
Crispy Roast Pork Bowl 	20.8
Free range crispy roast pork with ginger sauce and 63° egg	
Aburi Salmon 	19.6
Flamed seared salmon topped with ikura & our secret calia sauce	
Spicy Mapo Tofu 	19.6
Diced wagyu beef and tofu with spicy miso sauce and 63° egg	
O' Bara Bara 	19.8
Mix marinated diced seasonal fish & tamago	
Unagi Bowl 	23.5
Grilled eel with homemade unagi sauce and truffle egg	
Crab Udon	28.9
Crab meat on udon noodles and tamago, in a light dashi broth	
Chirashi 	29.9
Selection of fresh, sustainably caught fish	
Calia Wagyu Bowl With 63° Egg 	35.9
Australian Wagyu	79.9
Premium Air Flown A5 Japanese Wagyu	
Toro Bowl 	45.6
Air flown japanese toro glazed with nikiri sauce & toro tartare	
Kinoki Bowl 	17.6
Chef's selection of mushrooms, tofu, edamame, truffle oil & a hint of ume	