

The Argyle Restaurant

2026 New Year's Eve Set Menu

Welcome the arrival of 2026 with an exceptional evening at Argyle Japanese Restaurant. To mark the New Year, we have prepared a dedicated menu showcasing premium local produce alongside carefully sourced international ingredients. Guests can look forward to refined seafood and sashimi selections, charcoal-grilled specialties, and Argyle's signature dishes—crafted to make the final night of 2025 a distinguished dining experience.

For this occasion, we will be presenting a seven-course New Year's Eve Omakase Menu, created as an elegant conclusion to the year. The dining room will feature a warm, festive setting, with seating available for groups of two to eight. Arrangements for larger parties can be organised upon request.

Guests are invited to arrive from 6:00pm for pre-dinner drinks, with dinner service commencing at 7:00pm. At 8:20pm, service will pause to allow guests to step outside and view the Elizabeth Quay fireworks. Dinner will resume following the display, and guests are welcome to remain for the midnight fireworks. The restaurant will close at 12:30am.

Advance reservations are essential.

Bookings can be made via argylebarandrestaurant.com.au.

For enquiries, please contact us on (08) 6319 2045 or siboargyle@gmail.com.

Please advise us of any dietary requirements.

Cancellation policy applies.

Date: 31 December 2025

Time: 6:00pm – 12:30am

Pricing:

\$325 per person for the seven-course Omakase menu.

Full payment for the set menu is required upon arrival.

Drinks are offered on a consumption basis, and we kindly request that all accounts be finalised ahead of the midnight fireworks

New Year's Eve Omakase Menu

Zensai Trio | Chef's Seasonal Appetisers (To share)

- M8/9 Wagyu Beef Tataki

Sashimi Moriawase | Five Premium Cuts (To share)

- Scampi — New Zealand
- Himesuma Tuna — Ehime, Japan
- Hamachi (Yellowtail Kingfish) — South Australia
- Scallop — Hokkaido, Japan
- Arctic Surf Clam — Canada

Chawanmushi | Crab Egg Custard

- Silky steamed free-range egg custard with WA blue swimmer crab

Yakimono | Saikyo Black Cod (To share)

- Gilled Alaskan black cod, marinated 48-hours in Saikyo miso

Main Course | A5 Wagyu

- Lightly seared Japanese A5 wagyu (100g)

Shokuji | Mini Uni Don

- Sushi rice topped with premium sea urchin, salmon roe and assorted sashimi

Dessert | Matcha Cheesecake & Yuzu Sorbet

- Uji matcha cheesecake, yuzu sorbet

*Sample menu only. Subject to change without prior notice.