

snackku

- oysters** | ginger | tobiko | finger lime dressing (*pacific 8*) / (*sydney rock 8*)  
- edamame** | soy beans | pink salt 15 (*spicy 16*)  
- spanner crab toast** 2pc | yuzu butter | red radish | chives 29 
- shumai** | steamed prawn dumpling | chilli ponzu 34.5 
- misoyaki scallop** 1pc | butter | jalapeno | tobiko | shiitake 12 
- nori crisps** 4pc | tuna | kingfish | chive | shichimi sesame dressing 33.5 
- ora king salmon tacos** 2pc | yarra valley salmon caviar  avocado purée | truffle oil | lime zest 37.5

nigiri & sashimi

	nigiri 2pc	sashimi 4pc
tuna akami 	19	35.5
ora king salmon shake 	16	29
salmon belly shake toro 	17	31
kingfish hamachi 	17	30.5
kingfish belly 	19	34.5
snapper tai 	17	28
scallop hotate 	17	33.5
prawn ebi 	17	25.5
ikura salmon roe 	19	33

- sushi set** | chef's selection of nigiri 8pc 58.5  
- sashimi appetizer** | chef's selection of sashimi 10pc 55.5  
- sashimi combo** | chef's selection of sashimi 21pc 91  

elevated raw

- beef tartare** | sweet potato chips | quail parfait | egg gel | umeboshi 36 
- hiramasa kingfish** | coriander infused ponzu | jalapeño & lime kosho 35.5  
- cape grim beef tataki** | sansho | shiitake | wakame | shiso dressing 37.5
- salmon tataki** | edamame tofu puree | kizami ponzu | dill oil 29  

Sake Hamer Hall | CONNECT & SHARE | INSTAGRAM @SAKERESTAURANT
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set-menu

sake classics

141.5pp | 5 courses

- nori crisps 
hiramasa kingfish 
shumai 
popcorn shrimp 
ora king salmon 
house salad
cape grim short rib
miso soup
chefs selection dessert

chef's tasting

169pp | 7 courses

- sashimi selection 
beef tartare crisp
shumai 
glacier 51 toothfish 
house salad
cape grim tenderloin
brussels sprouts
sushi nigiri & miso soup 
gato shokora
dragon egg upgrade / 19pp

maki

- salmon avocado** | sweet soy glazed | mayonnaise | baby shiso 30.5  
- spicy tuna** | shiso | daikon | tempura crunch | chilli threads 30.5  
- brolos rock lobster** | tobiko | spicy mayonnaise | cucumber | chives 39.5  
- tensai maki** | inari tofu | avocado | shiso leave | plum paste 28.5
shiitake mushroom | cucumber   

gluten free** 

vegetarian 

vegan 

seafood sourced in Australia 

seafood sourced Internationally 

mixed 

**Gluten-Free Advisory - Kitchen with shared environment

 dishes made with **gluten-free** ingredients, **not** suitable for guests with **coeliac** disease or severe gluten allergies.
Patrons with food **allergies** or **dietary** requirements, please inform your waiter prior to ordering.
although we will endeavour to accommodate your dietary needs,
we **cannot** be held responsible for traces of allergens.

tempura & agemono

- agedashi tofu** | fried tofu | tentsuyu 29
king brown mushroom | snow pea sprouts   
- popcorn shrimp** | yuzu | chilli mayonnaise 38.5 
- vegetable tempura** | tentsuyu | daikon 35.5  
- chicken karaage** | yuzu mayonnaise 29.5 
- nasu dengaku** | eggplant | den miso 28.5   

robata

- teriyaki lamb chops** 3pc | basil miso | sesame seeds 47.5
- chargrilled fremantle octopus** | dashi mayo | lime | celery pickles | dill oil 50.5 
- pure black wagyu striploin** MS8 200g | ponzu | yakiniku sauce 130.5 
- sumibi tori** | grilled chicken | quail foie gras | spring onion relish 45.5
crispy wonton skin

larger plates

- miso glazed ora king salmon** | den miso | pickles 48  
- miso glazed glacier 51 toothfish** | den miso | pickles 69.5 
- aylesbury duck breast** | ginger & yuzu sauce | shimeji mushroom 60 
- cape grim short rib** | baby spinach | pine nuts | sesame garlic sauce 62.5 
- cape grim tenderloin** MB2+ 200g | foie gras | shio kombu butter 81

sides

- house salad** | radicchio | gem | wakame | endive | wafu dressing 19   
- steamed rice** 9   
- roasted cauliflower** | tofu sesame sauce 26.5  
- crispy brussels sprouts** | spicy vinaigrette | spring onion 26.5   
- miso soup** | spring onion | sansho | wakame 9  

10% surcharge applies on sundays - 15% surcharge applies on all public holidays
10% discretionary service charge applies to all groups of 6+