職人

SHOKUNIN

KAPPO IZAKAYA

CHARCOAL | SUSHI | SAKE | SEASONAL JAPANESE PLATES

SHOKUNIN

"For me, Shokunin is about taking pride in your craft. The menu brings that to life through quality seasonal ingredients, authentic Japanese flavours and refined technique, while keeping the experience relaxed and personal."
Culinary Director, Min Kim

RAW

Premium Sashimi, Nigiri
and Crisp Hand Rolls

FIRE

Charcoal Grill, Tare,
Miso and Smoke

SAKE

Clean Acidity, Umami and
Late-Night Energy

Chef's Selection

RECOMMENDED FOR THE TABLE

Kappo Izakaya Tasting 79
snacks, sashimi, sushi, tempura, robata, rice, dessert

Premium Charcoal Tasting 99
oyster, sashimi, chef's nigiri, toothfish, wagyu, donabe, dessert

Sake Pairing 45
seasonal japanese sake selected to match the menu progression

Menu subject to seasonal availability.

Otsumami

SMALL BEGINNING DISHES

Sydney Rock Oyster 7.5
ponzu gelee, finger lime, shiso oil

Crispy Nori & Toro Tartare I 30
bluefin tuna, wasabi soy, chive, puffed rice

Edamame 9
smoked salt, yuzu kosho butter

Kitakari Potato Salad 7
snow crab, carrot, cucumber, corn

Assorted Traditional Tsukemono 15
cucumber, burdock, radish, eggplant

Cucumber & Wakame Sunomono 16
sesame, tosazu, chilli thread

Chawanmushi A 22
spanner crab, shiitake, white soy dashi

Raw Bar

SASHIMI, COLD KAPPO PLATES

Hiramasa Kingfish A 28
yuzu soy, jalapeno, coriander seed oil

Tasmanian Salmon Belly A 27
white ponzu, apple, wasabi stem

Bluefin Tuna Tataki A 31
smoked soy, sesame, pickled daikon

Scallop Usuzukuri I 30
sudachi, kombu oil, finger lime

Snapper Sashimi I 27
shiso, tosazu, ginger flower

Toro & Caviar Temaki I 37
crisp nori, sushi rice, fresh wasabi

Seasonal Sashimi Selection M 29|47
chef's daily selection, fresh wasabi, house soy

Wagyu Yukke with Marinated Egg 32
chive, soy, garlic, pear, sesame

Menu subject to seasonal availability.

Nigiri & Temaki

CHEF BRUSHED, CLEAN AND SEASONAL

Chef's Nigiri Selection M — 33
six pieces of seasonal nigiri, brushed with house nikiri

Premium Nigiri Selection M — 58
ten pieces including bluefin, scallop, kingfish and seasonal white fish

Bluefin Tuna Flight M — 49
akami, chutoro, otoro - fresh wasabi, smoked soy

Aburi Salmon Nigiri I — 16
torched salmon belly, yuzu miso, ikura

Aburi Scallop Nigiri I — 18
hokkaido-style scallop, truffle soy, chive

Wagyu Aburi Nigiri — 19
seared wagyu, tare, kizami wasabi

Signature Rolls

PREMIUM MAKI, REFINED IZAKAYA STYLE

Spicy Tuna Roll A — 29
bluefin tuna, chilli miso, cucumber, crispy tenkasu

Toro Taku Roll I — 31
fatty tuna, pickled daikon, shiso, sesame

Salmon Avocado Roll I — 30
Tasmanian salmon, avocado, yuzu mayo, tobiko

Prawn Tempura Roll I — 28
king prawn, cucumber, spicy mayo, nori dust

A5 Nagasaki Wagyu Roll — 32
seared wagyu, foie gras miso, pickled shallot

Vegetable Futomaki — 25
asparagus, avocado, mushroom, kampyo, sesame

Hand Roll Set M — 33
toro taku, salmon avocado, prawn tempura

Omakase Sushi Supplement
Add six chef-selected nigiri to any tasting menu, featuring seasonal seafood and house nikiri

Menu subject to seasonal availability.

Agemono

FRIED, CRISP, LIGHT

Kurobuta Pork Katsu 28
milk bread, yuzu karashi, cabbage

Karaage Chicken 27
shichimi, chilli, garlic, coriander

Tempura Gotenmori I 26
5 kinds of seasonal chef selection

Creamy Crab Croquette A 28
potato, corn, milk, tonkatsu mayo

Crispy Eggplant Dengaku 25
miso glaze, sesame, spring onion

Robata

CHARCOAL GRILL

Braised Short Rib 28
saikyo miso, hajikami ginger

Glacier 51 Toothfish A 42
yuzu kosho, burnt leek, shiso

Jidori Chicken Negima 26
teriyaki tare, lemon

Charcoal King Prawns I 29
kombu butter, lemon, chilli

Wagyu Skirt Steak 48
tare, wasabi chimichurri, fried garlic

Wagyu Rib Cap 62
smoked soy, fresh wasabi, mountain pepper

Chicken Tsukune 27
egg yolk tare, sansho

Lamb Cutlet 31
miso mustard, pickled shallot, rosemary smoke

Seasonal Fish Ichiyaboshi I 42
salt, radish, lemon

Charred Broccolini 18
sesame miso, crispy shallot

Japanese Pumpkin 17
miso butter, nori, pumpkin seed

King Brown Mushroom 19
soy garlic butter, sudachi

Kappo Plates

COMPOSED SEASONAL DISHES FROM THE KITCHEN

Spanner Crab Monaka A — 28
crab salad, yuzu kosho, avocado, crisp wafer

Wagyu Gyoza — 27
black vinegar, chilli rayu, spring onion

Duck Breast — 43
sansho miso, plum, Tokyo negi

Aburi Scallop I — 39
cauliflower puree, yuzu beurre blanc, avruga

Miso Glazed Toothfish Glacier 51 A — 49
milk bread, pickled daikon, herb salad

Sake Steamed Clams A — 31
butter dashi, mitsuba, chilli

Agedashi Tofu — 21
mushroom ankake, grated daikon, ginger

Rice & Noodles

COMFORT, BUT REFINED

Wagyu Garlic Fried Rice — 36
egg, spring onion, crispy garlic

Seafood Yaki Udon A — 34
prawn, mussel, katsuo, shallot

Mushroom Kamameshi — 29
shiitake, maitake, truffle, burnt butter soy

Cold Soba — 28
sesame dipping sauce, nori, wasabi

Grilled Rice Ball with Plum Chazuke — 27
wasabi, nori, sesame, dashi

Dessert

SIMPLE, CLEAN, NOT OVERLY SWEET

Miso Caramel Custard 22
black sesame, puffed rice

Matcha Tiramisu 23
marscarpone, hojicha, cocoa

Yuzu Cheesecake 22
suachi, almond, white chocolate

Mochi Ice Cream Selection 19
seasonal flavours

Hojicha Soft Serve 20
soy caramel, kinako, roasted buckwheat

A - SEAFOOD SOURCED IN AUSTRALIA I - SEAFOOD SOURCED INTERNATIONALLY M - SEAFOOD FROM MIXED SOURCES

We Accept Payments Using All Major Credit Cards (Excluding Unionpay) And Eftpos. Please Note Visa, Mastercard & Amex Credit Card Transactions Incur A Procession Fee Of 1.8%. Debit Card (Visa & Mastercard) Transactions Incur A Procession Fee Of 1.4%, & All Eftpos Card Transactions Incur A Processing Fee Of 1.15%. International Card Transactions Incur A Processing Fee Of 3.5%. 10% Discretionary Service Chargeapplies To All Groups Of 6+.
10% Surcharge Applies On Sundays And 15% Surcharge Applies On All Public Holidays.

Menu subject to seasonal availability.

AT YOUR PACE

Your journey at Shokunin begins with lighter raw dishes and sushi, then moves through crisp plates, charcoal robata and rice. Designed for sharing and enjoying at your own pace, the menu is made to unfold naturally, with something sweet to finish.

Sushi bar

Charcoal energy

Seasonal seafood

Late night izakaya

職人

SHOKUNIN