# SAKÉ

# COLD STARTERS

**Sydney Rock Oysters |** Mandarin Vinaigrette • Citrus Pearl • Shiso Emulsion A — 9 Ea

**Taco |** Salmon Taco Or Wagyu Tartare Taco I — 15 Ea

**Nori Crisps |** Tuna • Kingfish • Shichimi • Sesame Dressing (4pcs) A — 33.5

**Hiramasa Kingfish |** Jalapeño • Lime Kosho • Coriander Infused Ponzu A — 37.5

**Snapper Usuzukuri |** Ikura • Snap Peas • Asparagus • White Soy Dressing A — 38.5

**Tuna Jamon |** Kohlrabi • Miso Sesame Mayonnaise • Radish A — 42.5

**Ocean Trout |** Shio Kombu • Garlic Crisps • Watercress Foam A — 32.5

**Smoke Scampi |** Amaebi crudo • Green Apple • Mizuna I — 45.5

# HOT STARTERS

**Edamame |** Soy Beans • Nori Salt — 14

**Miso Soup |** Abura-age • Spring Onion • Wakame • Sansho Pepper — 10

**Nasu Dengaku |** Grilled Eggplant • Dengaku Miso • Sesame • Chilli Threads — 27.5

**Chicken Karaage |** Yuzu Mayonnaise • Coriander — 32

**Shumai |** Steamed Prawn Dumplings • Spicy Ponzu (6pcs) A — 35.5

**Hotaru Ika |** Baby Squid • Cuttlefish • Aji Vinaigrette • Creamy Ponzu M — 36.5

**Popcorn Shrimp |** Tempura Prawn • Yuzu • Chilli Mayonnaise A — 39.5

**Hokkaido Scallops |** Black Pepper Mushroom Sauce • Green Asparagus I — 46.5

# ESSENTIALS

**Assorted Tempura |** Tentsuyu Dipping Sauce A — 42.5

**Brolos Rock Lobster |** Kanimiso Butter • Garlic Shoots A — 81

**Miso Glazed 'Glacier 51' Toothfish |** Hoba Leaf • Nanban Shiitake I — 81

**Ben Collison Coral Trout Shio Yaki |** Umami Broth • Woodear Mushroom • Cherry Tomatoes • Mizuna A — 65.5

**Teriyaki Gippsland Lamb Chops |** Basil Miso Sauce (3pcs) — 56.5

**Binchoyaki Dry-Aged Wollemi Duck Breast |** Dutch Carrot • Beetroot Puree • Orange Jus • Sansho — 64.5

**Takikomi Rice |** Ora King Salmon • Ikura • Green Shallots • Yuzu Zest I — 58.5

**Wagyu Beef Sukiyaki |** Napa Cabbage • Mushrooms • Broccolini • Onsen Tamago — 56.5

**200g Lockyer Valley Wagyu Striploin Mbs6+ |** Yakiniku Sauce • Shio Or Tare Seasoning — 97

**250g Blackmore Wagyu Scotch Fillet Mbs9+ |** Yakiniku Sauce • Oroshi Ponzu — 217

# SIDES

**Crispy Potatoes |** Wasabi Peas • Snow Pea Tendrils — 19

**House Salad |** Radicchio • Gem • Ginger Soy Vinaigrette — 19

**Crispy Brussels Sprouts |** Spicy Vinaigrette — 25.5

**Chargrilled Sugarloaf Cabbage |** Miso Butter • Spicy Sesame Seeds — 30.5

**Cauliflower Blossom |** Teriyaki Sauce • Dancing Itogaki — 21

**Steamed Rice** — 9

# TRADITIONAL SUSHI

| | Nigiri 2pc | Sashimi 4pc |
|---|---|---|
| **Tuna Akami A** | 18 | 32.5 |
| **Bluefin Tuna Toro I** | 54.5 | 109 |
| **Ora King Salmon I** | 17 | 30.5 |
| **Salmon Belly I** | 19 | 32.5 |
| **Kingfish A** | 17 | 30.5 |
| **Kingfish Belly A** | 19 | 32.5 |

| | Nigiri 2pc | Sashimi 4pc |
|---|---|---|
| **Sea Eel Anago I** | 18 | - |
| **Cuttlefish Ika A** | 17 | 25.5 |
| **Snapper Tai I** | 16 | 25.5 |
| **Scallop Hotate I** | 18 | 32.5 |
| **Scampi A** | 50.5 | 97 |
| Add white sturgeon I | 33.5/5g | |

**Sashimi Appetiser M**
8 Pieces | 42.5
**Sashimi Combo M**
22 Pieces | 103
**Sushi Set M**
10 Pieces | 69.5
*Pair With Dassai '23' Junmai Daiginjo 36/Glass 168/Carafe

# CONTEMPORARY SUSHI (4PCS)

**Ora King Salmon Aburi |** Spicy Daikon • White Sesame Seeds • Shiso • Ponzu — 34

**Bluefin Tuna |** Shio Kombu • Black Pepper • Chives • Nikiri Soy — 36

**Hiramasa Kingfish |** Yuzu Kosho • Furikake • Itogaki • Tosazu — 34

**Alfonsino |** Lime Juice • Yukari Salt • White Sesame • Lime Zest — 32

**Trevally |** Kizami Wasabi • Garlic Chips • Shiso Leaves — 30

# SUSHI ROLLS

**Kingfish Double Crunch |** Jalapeño Mayonnaise • Coriander • Cucumber • Tempura Crunch • Sweet Soy • Spicy Mentaiko A — 30.5

**Spicy Tuna |** Togarashi • Tempura Crunch • Chilli • Sesame Oil A — 30.5

**Spider Maki |** Fried Soft Shell Crab • Cucumber • Tobikko • Chives I — 30.5

**S Express |** Tempura Scallops • Jalapeño Mayonnaise • Cucumber • Seared Salmon • Sweet Soy I — 33.5

**Wagyu Beef |** Asparagus • Chargrilled Green Capsicum • Kizami Wasabi — 42.5

**Vegetable Roll |** Inari • Nanban Burdock • Pickled Radish • Avocado • Shiitake Furikake — 28.5

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

10% Discretionary Service Charge Applies To All Groups Of 6+. 10% Surcharge Applies On Sundays And 15% Surcharge Applies On All Public Holiday.