



SASHIMI

Tuna Umami 18

Choya umeshu, garlic soy umami

Kingfish Miso Ceviche 18

Green chilli, crispy potato

Tai Yuzu Honey 16

Onion, capers, yuzu honey, crunchy miso

Moreton Bay Bug 26

Burnt butter mayo, passion fruit jelly, vegemite croutons

Short Rib Tosazu 16

Tataki, pickled grapes, tosazu, chestnut puree, tarragon

Bonito Ceviche 17

Shiso, crispy shallot, ceviche salsa

Warm Truffle Tai 18

Shichimi, ginger, serrano chilli, truffle soy

Seared Salmon 17

Ssamjang dressing

Ocean Trout Wasabi Salsa 19

Chilli threads, yuzu, pickled wasabi salsa

Ooma Maguro Toro 59

Kurobuta Black Pork Sashimi 16

Thinly sliced pork belly, dashi jelly, mache, salty caramel sauce

Sashimi Platter 60

24 pieces of mixed traditional sashimi

TEMPURA

Red Snapper 18

Black pepper chilli vinegar

Sand Whiting 18

Curry salt, apple aioli, layu

Cuttlefish 16

Chilli de arbol, tarragon ponzu sauce

Baby Capsicum Relleno 18

King crab, feta, spicy tuna, yuzu soy sauce

Moreton Bay Bug 26

Gochigaru buttermilk, grapefruit salsa

Asparagus 11

Truffle poke sauce, edamame dip

Enoki Mushroom 9

Sokyo tempura sauce

Pumpkin Tempura 10

Poblano, rocoto sauce

Menu item and prices subject to change

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ROBATA

Beef 15

Short rib, caramelized shallots, BBQ teriyaki

Tsukune Chicken 10

Shallots, pineapple ginger sauce

Octopus 13

Peruvian glaze

King Prawn 15

Enoki, pancetta, green chilli sauce

Sirloin & Foie Gras 21

Fig, plum wine soy

Baby Corn 9

Burnt sweet soy, shichimi pepper butter

ESSENTIAL DISHES

John Dory Truffle Cabbage Cloak 32

Scorched cabbage, truffle yuzu soy

Red Snapper Aka Miso 32

Celeriac puree, king brown mushrooms, goma ponzu

Free Range Chicken Breast 27

Potato foam, plum wine, grilled negi

Lamb Chop Maple Miso 31

Maple miso, burnt baby eggplant

Grain Fed Rangers Valley Sirloin 250 grams 36

Hon shimeji mushrooms, lime black pepper jus

Wagyu +5 T-BONE 610 grams 99

Sokyo dipping sauces

Hokkaido Scallops 26

Wasabi shitake pepper sauce

Jumbo King Prawn 25

Scorched onion, flat white dashi

Cuttlefish Sake Soy 25

Asahi black, pancetta, black garlic

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NIGIRI (4 PIECES)

Tai Ceviche 15

Crispy nori, lime salsa

Bonito Tataki 16

Ginger, shallot, chilli oil, tosazu

Oyster 26

Osetra caviar, yuzu juice

Spicy Tuna Crispy Rice 20

Crispy nigiri, truffle salt, spicy mayo

Kingfish Furikake 15

Sokyo furikake, citrus paste, tosazu

Ocean Trout 16

Marinated sweet kelp, ginger, soy

Salmon Belly Aburi 18

Spicy daikon oroshi

“大間まぐろ” Ooma Maguro Toro 59

Premium Tuna Belly, blended wasabi, tamari dark soy

SUSHI ROLLS

Queensland Roll 21

Spanner crab, spicy avocado, soy paper

Tempura Roll 19

Prawn, cuttlefish tartar, squid ink tempura, shrimp oil

Japanese Barbeque Roll 19

Karubi short rib, gochijang sauce, white kimchi

Sokyo Spicy Tuna Roll 14

Cucumber, truffle chilli aioli

Ocean Trout and Avocado Roll 18

Crispy onion, creamy ponzu

Veg Roll 8

Pickled burdock root, avocado, shiso, yuzu kosho sauce

SOUP

Kyoto Clear Soup 6

Enoki mushroom, citrus drop

Misoshiru 6

Blended miso, dashi, tofu, daikon

Sokyo Spicy Bouillabaisse 23

Tofu, white miso, mixed seafood

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TRADITIONAL

NIGIRI OR SASHIMI (2 PIECES)

- Tuna** (South Australia) 9
- Ocean Trout Ikijime** (Tasmania) 8
- Salmon** (Tasmania) 8
- Kingfish** (South Australia) 7
- Paradise Prawn** (New Caledonia) 8
- Red Snapper Ikijime** (New Zealand) 7
- Sea Scallop** (Japan) 8
- Abalone Green Lip** (South Australia) 19
- Braised Sea Eel** (East China) 12
- BBQ Freshwater Eel** (Taiwan) 12
- Scampi** (New Zealand) 17
- Salmon Roe** (Ikura) 9
- Sea Urchin *Uni*** (Tasmania) 11
- Cuttlefish** (South Australia) 7
- Alfonsino *Kinme-dai*** (New Zealand) 9
- Striped Trumpeter Ikijime** (Tasmania) 9
- Sokyo Omelette** (Tamago) 6

ROLLS

- Tuna Roll** 9
- Cucumber Shiso Plum** 7
- Fatty Tuna Shallots** 18
- Mackerel *Oshizushi*** 17
- Salmon Avocado** 13

SALAD

- Edamame Soybean** 7
Edamamejio
- Mixed Greens** 6
Spicy garlic vinaigrette
- Crispy Skin Ocean Trout** 19
Mixed greens, tosazu
- Spicy Sashimi Salad** 22
Cherry tomato, cucumber, mixed seafood

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DESSERT MENU

Goma Street 12

Caramelised white chocolate, sesame ice cream

Banana Miso 13

Miso caramel, macadamia nut brittle

Tapioca 12

Red tea foam, orange air

Yamazaki Caramel Macchiato 12

Coffee ice cream, coco nibs, whisky foam

Chocolate Peanut Butter Fondant 14

Vanilla ice cream

Donatsu 13

Pineapple mascarpone filling, crème fraiche ice cream

Sokyo “Mochi Ice Cream” 9

Yatsushashi kyoto mochi, frozen strawberry milk shake

Chef’s dessert sampler 25

Chef’s selection of 4 desserts

Ice Cream 9

Sorbet 9

Fruit Sake 14

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