

SNACK & STARTER •

EDAMAME SOYBEANS Maldon sea salt	10
SPICY EDAMAME Shichimi, itogaki, nikiri soy	12
SMOKED FISH DIP Lotus chips, aonori salt	13
TUNA CRISPY RICE Spicy tuna tatare, spicy mayo, crispy hokkaido yumepirica rice	25
HOKKIADO SCALLOP Wasabi & shitake, fried leek, rayu	11ea min 3pcs
MOOLOOLABA PRAWN TOAST Karashi miso, spanner crab & cabbage, tobiko	17 2pcs
HIRAMASA KINGFISH COLLAR Miso buffalo sauce, fried eshallot, lime, coriander	15ea
WAGYU SKEWER 8+ MBS Caramelized shallot, fried eshallot, black pepper teriyaki	38 2pcs

Member discounts apply for up to and including 4 people. Menu subject to availability and change. Please be aware that our products either contain or are produced in kitchens which contain and/or use allergens. For allergen free options, please speak with your waitperson. 15% surcharge applies on public holidays. A 1% service fee will apply to all credit card transactions. The Star Entertainment Group practises the responsible service of alcohol.

SASHIMI & RAW •

PACIFIC OYSTER 7ea
Plum wine, yuzu granita, spicy ponzu min 3pcs

KIYOMI PACIFIC OYSTER 12ea
Toro, ikura, ponzu min 3pcs

SASHIMI PLATTER 92

Chef's selection 24pcs sashimi
Designed for 2 - 4 people

Extra sashimi can be added

Southern Tasmania rock lobster mp

Oscietra caviar 150

The Star exclusive 30gm

HIRAMASA KINGFISH MISO CEVICHE 25

Crispy potato, green chilli, miso ceviche

TUNA UMAMI 32

Plum wine jelly, sweet aioli, umami dressing,
garlic chips

SHIRO KING SALMON 28

Radish, yuzu kosho, shiro soy & citrus, kombu oil

WAGYU TARTARE 9+ MBS 32

Smoked oyster, soy cured yolk, tosazu, crispy nori

TEMPURA •

YASAI 21

Assorted vegetables, tentsuyu

BAY LOBSTER 45

Grapefruit salad, sambal aioli

SNAPPER 25

Coriander salad, black pepper chilli vinegar

KIYOMI OMAKASE MENU \$175 PP .

SHARE FOR 2

SMOKED FISH DIP

Lotus chips, aonori salt

HIRAMASA KINGFISH MISO CEVICHE

Crispy potato, green chilli, miso ceviche

SHIRO KING SALMON

Radish, yuzu kosho, shiro soy, citrus, kombu oil

BAY LOBSTER TEMPURA

Grapefruit salad, sambal aioli

DENGAKUMAN

Miso glazed toothfish, japanese salsa, pickled cucumber

LAMB RUMP

Warm eggplant, fennel salad, shiso chimichurri, tarragon ponzu

WAGYU FLANK 9+ MBS

Umami puree, takana, shimiji, kombu veal jus

CHEF'S PREMIUM OMAKASE SUSHI

Chef's seasonal selection

YAMAZAKI CARAMEL MACCHIATO

Coffee ice cream, cocoa nibs, whiskey foam (contains alcohol)

KIYOMI MOCHI ICE CREAM

Frozen strawberry milkshake

Member discounts apply for up to and including 4 people. Menu subject to availability and change. Please be aware that our products either contain or are produced in kitchens which contain and/or use allergens. For allergen free options, please speak with your waitperson. 15% surcharge applies on public holidays. A 1% service fee will apply to all credit card transactions. The Star Entertainment Group practises the responsible service of alcohol. KIYOG09097/20092024

SALAD & SIDE •

STEAMED RICE	6
Koshihikari rice	
MIXED LEAVES	15
Spicy garlic vinaigrette	
BROCCOLINI	15
Japanese furikake, goma ponzu, lemon	
KIPFLER POTATO	20
Bone marrow, sweet soy glaze, nori	
SWEET CORN	18
Yuzu, nori butter, chive	
KING BROWN MUSHROOM	20
Asparagus, truffle soy, lime, coriander	

SOUP •

MISOSHIRU	8
Blend miso, dashi, tofu, wakame	
SPICY SEAFOOD	29
Sambal butter, mixed seafood	
ALASKA KING CRAB NABE	75
Seasonal mushroom, oden, tofu, sambal butter	

TRADITIONAL NIGIRI OR SASHIMI •

MIN 2PCS

**NOTE: TRADITIONAL NIGIRI CONTAINS WASABI BETWEEN THE RICE AND THE FISH. NO WASABI UPON REQUEST.

TUNA South Australia	7
TORO Japan	25
SEA URCHIN Tasmania	25
CUTTLEFISH New South Wales	7
SALMON Tasmania	7
SALMON BELLY Tasmania	8
OCEAN TROUT Tasmania	7
SALMON ROE Tasmania	13
KINGFISH South Australia	7
KINGFISH BELLY South Australia	8
RED SNAPPER IKEJIME New Zealand	7
BBQ FRESHWATER EEL Taiwan	8
SCAMPI West Australia	23
PRAWN Tasmania	7
SCALLOP Japan	7
A5 KAGOSHIMA WAGYU Japan	28
KIYOMI TAMAGO	6
+ Add 5g caviar	25
KIYOMI STYLE OMAKASE NIGIRI	85
Menu subject to change based on availability	8pcs

Member discounts apply for up to and including 4 people. Menu subject to availability and change. Please be aware that our products either contain or are produced in kitchens which contain and/or use allergens. For allergen free options, please speak with your waitperson. 15% surcharge applies on public holidays. A 1% service fee will apply to all credit card transactions. The Star Entertainment Group practises the responsible service of alcohol.



KIYOMI SUSHI ROLL •

QUEENSLAND ROLL	30
Spanner crab, spicy aioli, avocado, soy paper	
SPICY TUNA ROLL	26
Tenkasu, spicy truffle mayo	
SOFTSHELL CRAB ROLL	29
Avocado, pickled daikon, tobiko, spicy aioli	
SEARED SALMON ROLL	26
Red onion, avocado, sweet soy, shiso	
WAGYU ROLL 7+ MBS	30
Wagyu deckle, pickled daikon, yakiniku sauce	
YASAI ROLL	16
Homemade pickle, asparagus, avocado, wombok, yuzu kosho	

ESSENTIAL DISHES •

DENGAKUMAN 72
Miso glazed toothfish, Japanese salsa,
pickled cucumber

WOLLEMI DUCK BREAST 59
Dry aged, radicchio, citrus, wasabi duck jus

CHICKEN 36
Shio koji marinated, yuzu kosho, miso corn,
chicken skin furikake

LAMB RUMP 40
Warm eggplant, fennel salad, shiso chimichurri,
tarragon ponzu

ROBATA •

WAGYU FLANK 9+ MBS 68
Umami puree, takana, shimiji, kombu veal jus

KING PRAWNS 55
Shellfish butter, kombu soy, lemon, fried garlic

WAGYU SCOTCH FILLET 6+ MBS 130
Spicy daikon, ponzu, wasabi, garlic chips 400gm

Member discounts apply for up to and including 4 people. Menu subject to availability and change. Please be aware that our products either contain or are produced in kitchens which contain and/or use allergens. For allergen free options, please speak with your waitperson. 15% surcharge applies on public holidays. A 1% service fee will apply to all credit card transactions. The Star Entertainment Group practises the responsible service of alcohol.