

## VEGETARIAN SELECTIONS

<b>Edamame Soybean</b> Maldon Sea Salt	12
<b>Tofu</b> Silken tofu, spicy garlic, cucumber	14
<b>Tomato Smoked Poke</b> Tomato, cucumber, smoked poke sauce	16
<b>King Brown Mushroom</b> Lime, asparagus, truffle soy, red mizuna	22
<b>Mixed Leaves</b> Sesame seeds, spicy garlic vinaigrette	17
<b>Roasted Brussel Sprouts</b> Goma dressing, furikake & chilli threads	16
<b>Crispy Sweet Corn</b> Crispy rice base, guacamole & spicy mayo	20

## KIDS SELECTIONS

<b>Edamame Soybean</b> Maldon Sea Salt	12
<b>Misoshiru</b> Blended miso, dashi, tofu, wakame	8
<b>Chicken Robata</b> Yuzu kosho, yakitori	18
<b>Beef Tenderloin</b> Wagyu tenderloin, pumpkin puree, black pepper BBQ sauce	38
<b>King Brown Mushroom</b> Lime, asparagus, truffle soy	22
<b>Tempura Roll</b> Prawn tempura, asparagus, spicy aioli	28
<b>Queensland Roll</b> Spanner crab, spicy aioli, avocado, soy paper	33
<b>Cooked Tuna Roll</b> Cooked tuna, sushi rice and nori	12
<b>Avocado Roll</b> Avocado, sushi rice and nori	8
<b>Cucumber Roll</b> Cucumber, sushi rice and nori	8
<b>Rice</b> Steamed Japanese rice	3

## KIDS DESSERTS

<b>Ice Cream</b> 2 scoops of vanilla ice cream	9
<b>Sorbet</b> 2 scoops of seasonal sorbet	9

**A surcharge of 10% will apply on Sundays and 15% on public holidays.**

Menu is subject to change, cancellation and availability. Our kitchens handle food allergens that may be unsuitable for some guests. We will endeavour to accommodate your dietary needs; however, we cannot guarantee a completely allergen free dining experience. Please advise one of our team members if you have any special dietary needs. Please note a 0.8% service fee will apply to all Visa, Mastercard, American Express. A 1.34% service fee will apply to all Alipay and WeChat Pay transactions. A 1.85% service fee will apply to all UnionPay transactions.

The Star practises the responsible service of alcohol. The Star practises the responsible service of alcohol.



## Sharing Menu | 140pp

*Available daily until 9pm | Entire table participation is required*

### A selection of Sokyo favourites to share

#### Misoshiru

Blended miso, dashi, tofu, wakame

#### Crab Sando

Spanner crab, nori mayo, shichimi salt

#### Salmon Shimeji

Salmon sashimi, olive tamari, basil

#### Prawn Tempura

Maldon Sea salt, spicy mayo

#### Wagyu Flank Steak

Shio koji marinade, wasabi & garlic ponzu

#### Mixed Leaf Salad

Spicy garlic vinaigrette

#### Chef's Sushi Selection

*Add Oscietra Caviar for 25pp*

#### Caramel Macchiato

Chocolate mousse, macadamia, hazelnut, caramel ice cream

#### Sokyo Mochi

Frozen strawberry, matcha

**\*\*Tasting menu is available every day before 9pm\*\***

**A surcharge of 10% will apply on Sundays and 15% on public holidays.**

Menu is subject to change, cancellation and availability. Our kitchens handle food allergens that may be unsuitable for some guests. We will endeavour to accommodate your dietary needs; however, we cannot guarantee a completely allergen free dining experience. Please advise one of our team members if you have any special dietary needs. Please note a 0.8% service fee will apply to all Visa, Mastercard, American Express. A 1.34% service fee will apply to all Alipay and WeChat Pay transactions. A 1.85% service fee will apply to all UnionPay transactions.

The Star practises the responsible service of alcohol. The Star practises the responsible service of alcohol.

## SNACKS & STARTERS

<b>Oysters</b> Plum wine, lime granita, spicy ponzu   <i>Min order of 3 pcs</i>	8 ea
<b>Crab Sando</b> Spanner crab, nori mayo, Shichimi salt   <i>Min order of 2 pcs</i>	14 ea
<b>Wagyu Beef Tartare</b> Tenderloin, crispy potato, lacto-fermented hot sauce   <i>Min order of 2 pcs</i>	14 ea
<b>Sashimi Platter</b> Chef's 24-piece selection   Designed for 2-4 guests   <i>Make it yours with additional sashimi</i>	90
<b>Kingfish Miso Ceviche</b> Kingfish sashimi, green chilli, crispy potato, miso	27
<b>Salmon Shimeji</b> Salmon sashimi, olive tamari, basil	28

## TEMPURA

<b>Barramundi</b> Cone Bay barramundi, tarragon ponzu	24
<b>Prawn</b> Maldon Sea salt, spicy mayo	30
<b>Shiitake Mushroom &amp; Eggplant</b> Sokyo nanbanzuke sauce, eshchallot	22

## BINCHOTAN GRILL

<b>Chicken</b> Chicken thigh, yuzu kosho, yakitori	18
<b>Beef Tenderloin</b> Pumpkin puree, black pepper BBQ	38
<b>Lamb Chop</b> Yasai zuke marinade, white goma sauce   <i>Min order of 2 pcs</i>	14 ea
<b>King Brown Mushroom</b> Asparagus, lime, truffled soy	22

## ESSENTIALS

<b>Dengakuman</b> Miso glazed Glacier 51 toothfish, pickled cucumber	85
<b>2GR Scotch Fillet MBS 9+ 350g</b>   Recommended "Medium Rare" Bincho grilled full-blood wagyu, Sokyo shiso chimichurri	240
<b>Flank Steak MBS 5+ 200g</b>   Served "Medium" Shio koji marinade, wasabi & garlic ponzu	85
<b>Wolleme Duck</b> Dry aged duck breast, capsicum salad, poblano miso, shiso salsa	65
<b>Spicy Seafood Nabe</b> Tofu, assorted seafood, sambal butter, white miso broth	38

## TRADITIONAL NIGIRI OR SASHIMI

| *Traditional nigiri contains wasabi within. Please let us know if you prefer without* |  
| *Minimum order of 2 pieces per selection*

<b>Tuna</b>	7
<b>Toro</b>	25
<b>Scampi</b>	23
<b>Salmon</b>	7
<b>Salmon Belly</b>	8
<b>Salmon Roe</b>	13
<b>Kingfish</b>	7
<b>Kingfish Belly</b>	8
<b>Red Snapper Ikijime</b>	7
<b>BBQ Freshwater Eel</b>	8
<b>Cuttlefish</b>	7
<b>Prawn</b>	7
<b>Scallop</b>	7
<b>Tomago Omelette</b>	6

*With 5 grams Oscietra Caviar* 25

## SIGNATURE NIGIRI | 4 Pieces

<b>Tuna Crispy Rice</b> Spicy tuna tartare, spicy mayo, crispy Niigata 'emi no kizuna' rice	28
<b>Kingfish Furikake</b> Sokyo furikake, yuzu kosho	28
<b>Salmon Belly Aburi</b> Spicy daikon oroshi, tosazu	32

## SIGNATURE ROLLS

<b>Spicy Tuna Roll</b> Cucumber, tenkasu, spicy truffle mayo	26
<b>Queensland Roll</b> Spanner crab, spicy aioli, avocado, mamenori soy paper	33
<b>Tempura Roll</b> Prawn tempura, asparagus, spicy aioli	28

## SIDES

<b>Edamame</b> Maldon Sea salt	12
<b>Spicy Edamame</b> Shichimi, bonito, nikiri soy	13
<b>Mixed Leaves</b> Spicy garlic vinaigrette	17
<b>Roasted Brussel Sprouts</b> Goma dressing, furikake, chilli threads	16
<b>Dan's Potato</b> Umami crème fraîche, cured ham, ponzu jelly, chives	20
<b>Misoshiru</b> Miso, tofu, dashi, daikon, wakame	8