



SHARING MENU | 135 PER PERSON

Available daily until 9pm | Entire table participation is required

A selection of Sokyo favourites to share

Add freshly shucked oysters 7 ea

Miso-shiru

Tofu, dashi, wakame

Spring Bay Mussel

Pickled papaya, Chinese donut, romesco

Maguro Tataki

Seared tuna, finger lime salsa, yuzu soy dressing

Queensland Tiger Prawn Tempura

Maldon sea salt, spicy mayo

Grain-fed Angus Short Rib

Galbi sweet soy marinade, ponzu

Uraniwa Green

Spicy garlic vinaigrette

Chef’s Selection of Sushi

Add Oscietra caviar for +25pp

Caramel Macchiato

Chocolate & coffee mousse, Grand Marnier foam, macadamia, hazelnut, caramel ice cream

Mochigome

Frozen strawberry, matcha

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SNACKS & STARTERS

|                                                                                                                                       |       |
|---------------------------------------------------------------------------------------------------------------------------------------|-------|
| <b>Freshly Shucked Oyster</b><br>Plum wine, lime granita, spicy ponzu   <i>Min order of 3 pcs</i>                                     | 7 ea  |
| <b>Spring Bay Mussel</b><br>Pickled papaya, Chinese donut, romesco   <i>Min order of 2 pcs</i>                                        | 12 ea |
| <b>Wagyu Beef Tartare</b><br>Tenderloin, crispy potato, lacto-fermented hot sauce   <i>Min order of 2 pcs</i>                         | 14 ea |
| <b>Edamame</b><br>Maldon sea salt                                                                                                     | 12    |
| <b>Spicy Edamame</b><br>Schichimi, itogaki, nikiri soy                                                                                | 13    |
| <b>Sashimi Platter</b><br>Chef's 24-piece selection  Designed for 2-4 guests<br><i>[Make it yours with additional sashimi]</i>        | 90    |
| <b>Opulent Sashimi Platter</b><br>Chef's 32-piece selection including Toro & Oyster<br><i>[Make it yours with additional sashimi]</i> | 200   |
| <b>Kingfish Miso Ceviche</b><br>Hirramasa Kingfish, Blended miso, green chilli, crispy potato                                         | 28    |
| <b>Maguro Tataki</b><br>Seared tuna, finger lime salsa, yuzu soy dressing                                                             | 30    |
| <b>Handmade Gyoza</b><br>Chicken & shiso, crispy leek, brown butter ponzu                                                             | 20    |

TEMPURA

|                                                                                 |    |
|---------------------------------------------------------------------------------|----|
| <b>Illawarra Cuttlefish</b><br>Chilli de arbol, lime, tarragon ponzu            | 24 |
| <b>Queensland Tiger Prawn</b><br>Maldon sea salt, spicy mayo                    | 30 |
| <b>Murasaki Sweet Potato</b><br>Chipotle dressing, chives                       | 18 |
| <b>Eggplant &amp; Shiitake Mushroom</b><br>Signature nanbanzuke sauce, eschalot | 21 |

BINCHOTAN GRILL

|                                                                                                  |       |
|--------------------------------------------------------------------------------------------------|-------|
| <b>Free-range Chicken</b><br>Chicken thigh, yuzu kosho, yakitori                                 | 15    |
| <b>O'Connor Grass-fed Beef</b><br>Angus tenderloin, habanero teriyaki sauce                      | 38    |
| <b>Riverina Lamb Cutlet</b><br>Yasai zuke marinade, white goma sauce   <i>Min order of 2 pcs</i> | 14 ea |

ESSENTIALS

|                                                                                      |    |
|--------------------------------------------------------------------------------------|----|
| <b>Signature Dengakuman</b><br>Miso glazed Glacier 51 toothfish, pickled cucumber    | 85 |
| <b>Grain-fed Angus Short Rib</b><br>Galbi sweet soy marinade, egg yolk, ponzu        | 60 |
| <b>Wagyu Flat Iron Steak</b><br>MBS7+, Rangers Valley, shishito pepper, amazu jus    | 79 |
| <b>Spicy Seafood Nabe</b><br>Tofu, assorted seafood, sambal butter, white miso broth | 38 |

TRADITIONAL NIGIRI OR SASHIMI

|                                                                                                                                            |                                        |
|--------------------------------------------------------------------------------------------------------------------------------------------|----------------------------------------|
| <i>[Traditional nigiri contains wasabi within. Please let us know if you prefer without]<br/>[Minimum order of 2 pieces per selection]</i> |                                        |
| <b>Tuna</b> <i>Ulladulla</i>                                                                                                               | 7                                      |
| <b>Toro</b> <i>Japan</i>                                                                                                                   | 25                                     |
| <b>Scampi</b> <i>Western Australia</i>                                                                                                     | 23                                     |
| <b>Salmon</b> <i>Tasmania</i>                                                                                                              | 7                                      |
| <b>Salmon Belly</b> <i>Tasmania</i>                                                                                                        | 8                                      |
| <b>Salmon Roe</b> <i>Yarra Valley</i>                                                                                                      | 13                                     |
| <b>Kingfish</b> <i>Western Australia</i>                                                                                                   | 7                                      |
| <b>Kingfish Belly</b> <i>Western Australia</i>                                                                                             | 8                                      |
| <b>Red Snapper Ikijime</b> <i>New Zealand</i>                                                                                              | 7                                      |
| <b>BBQ Freshwater Eel</b> <i>Taiwan</i>                                                                                                    | 8                                      |
| <b>Cuttlefish</b> <i>Illawara</i>                                                                                                          | 7                                      |
| <b>Tiger Prawn</b> <i>Queensland</i>                                                                                                       | 7                                      |
| <b>Scallop</b> <i>Hokkaido</i>                                                                                                             | 7                                      |
| <b>Tamago Omelette</b>                                                                                                                     | 6                                      |
|                                                                                                                                            | <i>With 5 grams Oscietra caviar</i> 25 |

SIGNATURE NIGIRI | 4 PIECES

|                                                                                          |    |
|------------------------------------------------------------------------------------------|----|
| <b>Tuna Crispy Rice</b><br>Spicy tuna tartare, mayo, crispy Niigata 'emi no kizuna' rice | 28 |
| <b>Umami Kingfish</b><br>Kombu cream, chive, crispy leek                                 | 28 |
| <b>Salmon Yukari</b><br>Seared salmon, wasabi salsa                                      | 32 |
| <b>Nigiri of the Day</b>                                                                 | MP |

SIGNATURE ROLLS

|                                                               |    |
|---------------------------------------------------------------|----|
| <b>Spicy Tuna</b><br>Cucumber, tenkasu, spicy truffle mayo    | 26 |
| <b>Char-grilled Salmon</b><br>Salmon, takana, yuzu kosho mayo | 28 |
| <b>Tiger Prawn Tempura</b><br>Asparagus, spicy aioli          | 28 |
| <b>Softshell Crab</b><br>Cucumber, avocado, tobiko, chive,    | 28 |

SIDES

|                                                                         |    |
|-------------------------------------------------------------------------|----|
| <b>King Brown Mushroom</b><br>Asparagus, lime, truffled soy             | 22 |
| <b>Uraniwa Green</b><br>Spicy garlic vinaigrette                        | 17 |
| <b>Fried Brussel Sprouts</b><br>Furikake, chilli threads, goma dressing | 16 |
| <b>Miso-shiru</b><br>Tofu, dashi, wakame                                | 9  |
| <b>Massigura Rice</b><br>Steamed Japanese rice                          | 3  |

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