

## SOKYO TASTING MENU 130PP

**Selection of Sokyo Style Sashimi** Tuna egg yolk, Salmon fennel, Snapper & Scallop, Nori paste

**Prawn & Shiitake Tempura** Sokyo Tempura Sauce

**Dengakuman** Miso-glazed Toothfish, Japanese salsa, Cucumber salad

**Sokyo Spicy Nabe** Tofu, White miso, Mixed Seafood

**Full Blood Wagyu MBS+9** Cauliflower & Shiitake puree, Braised Leek, Kombu Jus

**Chef's Omakase Sushi** *Add Caviar 25*

**Goma Street** Caramelised white chocolate, Sesame ice cream

## SASHIMI

**Pacific Oysters** (Minimum 3 Piece) **7ea**

Plum Wine & Lime granita, Spicy Ponzu

**Sashimi Platter** **68**

Chef Selection 24-piece Sashimi

**Kingfish Miso Ceviche GF** **24**

Green chilli, crispy potato, miso ceviche

**Salmon Shungiku** **23**

Sweet ssamjang, shiso ponzu, avocado & daikon salsa, caramelised peanuts

**Maguro Tataki** **29**

Seared tuna, carbonized leek aioli, pickled mushrooms, asparagus, smoked ponzu

## TEMPURA

**Whiting** **24**

Coriander salad, black pepper chilli vinegar

**Pumpkin** **16**

Rocoto, poblano sauce

**Shiitake & Eggplant** **18**

Sokyo Nanbanzuke sauce

**Bay Bug** **31**

Spicy mayo, Green papaya, Pomelo salad

## ROBATA

**Chicken GF** **16**

Yuzu kosho, yakitori

**Lamb Chop GF** (Minimum 2 Pieces) **16**

Charred eggplant puree, Aka Miso, Basil

**Wagyu Beef GF** **35**

Tri-Tip, Pumpkin puree, Black Pepper BBQ sauce

**King Brown Mushroom GF** **17**

Lime, Asparagus, Truffle soy

## ESSENTIAL DISHES

**Dengakuman** **67**

Miso Glazed Toothfish, Japanese salsa pickled cucumber

**Wagyu Flank Steak 200g** **85**

Shio koji marinade, wasabi, Garlic ponzu

**Maremma Duck Breast** **55**

Bincho grilled duck breast, Fermented brussel sprout, Ducksciutto, Yuzu miso

## TRADITIONAL NIGIRI OR SASHIMI

Minimum 2 pieces

*Add 5g Caviar 25*

**Tuna** (South Australia) **7**

**Toro** (Japan) **M.P.**

**Chu-Toro** (South Australia) **10**

**Ocean Trout Ikijime** (Tasmania) **6**

**Salmon** (Tasmania) **6**

**Salmon Belly** (Tasmania) **7**

**Kingfish** (South Australia) **6**

**Kingfish Belly** (South Australia) **7**

**Red Snapper Ikijime** (New Zealand) **6**

**BBQ Freshwater Eel** (Taiwan) **7**

**Prawn** (New Caledonia) **6**

**Scampi** (New Zealand) **11**

**Sea Urchin** (Tasmania) **16**

**Scallop** (Japan) **6**

**Sokyo Omelette** **6**

## SOKYO NIGIRI

**Ocean Trout Umami Sansho** **24**

Nikiri soy, sweet sansho pepper, lime

**Tai Nori** **24**

Shio kombu lime salsa, crispy Koasa "Diamond" nori

**Tuna Crispy Rice** **24**

Spicy tuna Tartare, spicy mayo, crispy Hokkaido "Yumepirica" rice

**Kingfish Furikake** **27**

Sokyo furikake, citrus paste, tosazu

**Salmon Belly Aburi** **28**

Spicy daikon oroshi

## SOKYO SUSHI ROLLS

**Queensland Roll GF** **25**

Spanner crab, spicy aioli, avocado, soy paper

**Spicy Tuna Roll** **24**

Tenkasu, Spicy truffle mayo

**Yasai Roll GF** **16**

Baby cos, Takuwan, Pickled carrot

**Tempura Roll** **25**

Prawn Tempura, asparagus, & spicy aioli

## SIDES

**Edamame Soybean GF** **12**

Maldon sea salt

**Spicy Edamame** **13**

Shichimi, nikiri soy, shaved Tuna flakes

**Mixed Leaves** Spicy garlic vinaigrette **15**

**Misoshiru GF** Blended miso, dashi, tofu, wakame **8**