

**SOKYO TASTING MENU 130PP** *(This menu is designed for the whole table)*

- Sokyo Style Sashimi** Snapper & spanner crab, Tuna red onion ponzu, Kingfish itogaki nori
- Okra & Shiitake Tempura** Sokyo Tempura sauce
- Hokkaido scallop** Pan-seared, miso butter corn, jalapeño sauce
- Dengakuman** Miso-glazed toothfish, Japanese salsa, cucumber salad
- Full Blood Wagyu MBS+9** fennel salad, kosho ceviche dressing
- Chef's Omakase Sushi** *Premium caviar 25pp*
- Goma Street** Caramelised white chocolate, sesame ice cream

**SASHIMI**

- Pacific Oysters** *(Minimum 3 Pieces)* **7ea**  
Plum wine, lime granita, spicy ponzu
- Sashimi Platter** **68**  
Chef's 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, Ducksciutto, fermented brussel sprout, yuzu miso

**TRADITIONAL NIGIRI OR SASHIMI***Minimum 2 pieces**Add 5g caviar 25*

- Tuna** (South Australia) **7**
- Toro** (Japan) **M.P.**
- 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** **15**  
Spicy garlic vinaigrette
- Misoshiru GF** **8**  
Blended miso, dashi, tofu, wakame

A surcharge of 15% applies on Public Holidays. Please be advised any group reservation of 8 guests or more will incur a 10% service charge.

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.