

SOKYO NIGIRI

Ocean Trout Umami Sansho 20
Nikiri soy, sweet sansho pepper, lime

Tai Nori 20
Shio konbu lime salsa, crispy Koasa
“Diamond” nori

Tuna Crispy Rice 20
Spicy tuna, spicy mayo, crispy Hokkaido
“Yumepirica” rice

Kingfish Furikake 18
Sokyo furikake, citrus paste, tosazu

Salmon Belly Aburi 20
Spicy daikon oroshi

“大間まぐろ”

Ooma Premium Toro M.P.
Blended wasabi, nikiri soy

SOKYO SUSHI ROLLS

Queensland Roll GF 23
Spanner crab, spicy aioli, avocado, soy paper

Spicy Tuna Roll 21
Tenkasu, spicy truffle mayo

Yasai Roll GF 14
Baby cos, takuwan, pickled carrot

Tempura Roll 21
Prawn Tempura, asparagus, & spicy aioli

GF – Gluten Free option

TRADITIONAL NIGIRI OR SASHIMI

(Minimum 2 pieces)

Tuna (South Australia) 6

Toro (Japan) M.P.

Ocean Trout Ikijime (Tasmania) 5

Salmon (Tasmania) 5

Salmon Belly (Tasmania) 6

Kingfish (South Australia) 5

Kingfish Belly (South Australia) 6

Red Snapper Ikijime (New Zealand) 5

BBQ Freshwater Eel (Taiwan) 6

Prawn (New Caledonia) 5

Scallop (Japan) 5

Abalone (South Australia) 12

Scampi (New Zealand) 10

Salmon Roe (Japan) 8

Sea Urchin (Tasmania) 15

Cuttlefish (South Australia) 5

Sokyo Omelette 5

TRADITIONAL ROLLS

Tuna Roll GF 12

Salmon Avocado Roll GF 15

Umeboshi Cucumber Shiso Roll GF 8

SASHIMI

Kingfish Miso Ceviche GF 22
Green chilli, crispy potato, miso ceviche

Salmon Shungiku 21
Sweet ssamjang, shiso ponzu, avocado & daikon salsa, caramelised peanuts

Maguro Tataki 29
Seared tuna, carbonized leek aioli, pickled mushrooms, asparagus, smoked ponzu

Seared Hokkaido Scallop 21
Itogaki nori, cucumber, rice cracker, lime Gel

Tai Goma Nori 22
Red snapper, miso cream, roasted goma nori, white shiso dressing

Beef Tataki 30 (Limited)
Nashi pear, egg yolk, katsuobushi ceviche dressing & Negi chip

Pacific Oyster 6 (Minimum 3 pieces)
Plum Wine & lime granita, spicy ponzu

Sashimi Platter 65
Chefs choice 24 pieces of mixed traditional sashimi

GF – Gluten Free option

TEMPURA

Red Snapper 23

Coriander salad, black pepper chilli vinegar

Cuttlefish 21

Chilli de arbol, tarragon ponzu sauce

Bay Bug 31

Spicy mayo, green papaya, pomelo salad

Pumpkin 14

Rocoto, poblano sauce

Shiitake and Eggplant 17

Sokyo nanbanzuke sauce

ROBATA

Wagyu Beef GF 35

Tri-tip, pumpkin puree, black pepper BBQ sauce

Chicken GF 12

Yuzu kosho, yakitori

Pork Belly GF 13 ea. (Minimum 2 skewers)

Apple & wasabi, black salt

Lamb Chop GF 14 ea. (Minimum 2 chops)

Charred eggplant purée, aka miso, basil

King Brown Mushroom GF 17

Lime, asparagus, truffle soy

Spicy Edamame 12

Shichimi nikiri soy, shaved Tuna flakes

GF – Gluten Free option

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ESSENTIAL DISHES

Kingfish \$40

Binchotan grilled, sautéed mushrooms, shiitake butter

Maremma Duck Breast 52

Roasted brussels sprout, kizami salsa verde

Dengakuman 67

Miso Glazed Toothfish, Japanese salsa pickled cucumber

Scallop Dumpling 45 (Limited)

Scampi Butter, Yuzu Foam, Shiso and Wakame

Wagyu Flank Steak 80

Shio koji marinade, Fresh Tasmanian wasabi, garlic ponzu

SALAD

Edamame Soybean GF 11

Maldon Sea Salt

Baked Potato 20

Umami Crème Fraiche, chives, cured ham, ponzu jelly

Mixed Leaves 13

Spicy garlic vinaigrette

Sashimi Salad 22

Heirloom tomato, cucumber & smoked poke sauce

SOUP

Kyoto Clear Soup 8

Enoki mushroom, citrus drop

Misoshiru GF 8

Blended miso, dashi, tofu, daikon

Sokyo Spicy Nabe GF 38

Tofu, white miso, mixed seafood

GF – Gluten Free option

Please note, a 1% credit card surcharge will apply to all credit card transactions (including where you select the 'credit' option when using a debit card). A surcharge of 15% applies on Public Holidays.

Please be advised that any group reservation for 8 persons or more will incur a 10% service fee when dining at Sokyo.