

## SOKYO TASTING MENU 130PP

*(This menu is designed for the whole table)*

### Sokyo Style Sashimi

Snapper & Prosciutto, Salmon nori paste, Seared kingfish Yuzu Kosho aioli

### 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*

### Caramel Macchiato

Coffee icecream, cacao nibs, Nikka whisky foam

### 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

**Dry-aged pork Belly** **45**

Bincho grilled pork belly, apple wasabi, pork jus

**Bone In Sirloin 700gm** **150**

Bincho grilled, soy, wasabi, ume kosho

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.

## TRADITIONAL NIGIRI OR SASHIMI

Minimum 2 pieces

Add 5g caviar 25

<b>Tuna</b> (South Australia)	7
<b>Toro</b> (Japan)	M.P.
<b>Ocean Trout Ikijime</b> (Tasmania)	6
<b>Salmon</b> (Tasmania)	6
<b>Salmon Belly</b> (Tasmania)	7
<b>Kingfish</b> (South Australia)	6
<b>Kingfish Belly</b> (South Australia)	7
<b>Red Snapper Ikijime</b> (New Zealand)	6
<b>BBQ Freshwater Eel</b> (Taiwan)	7
<b>Scampi</b> (New Zealand)	11
<b>Scallop</b> (Japan)	6
<b>Sokyo Omelette</b>	6

## SOKYO NIGIRI

<b>Ocean Trout Umami Sansho</b> Nikiri soy, sweet sansho pepper, lime	24
<b>Tai Nori</b> Shio kombu lime salsa, crispy Koasa 'diamond' nori	24
<b>Tuna Crispy Rice</b> Spicy tuna tartare, spicy mayo, crispy Hokkaido 'yumepirica' rice	24
<b>Kingfish Furikake</b> Sokyo furikake, citrus paste, tosazu	27
<b>Salmon Belly Aburi</b> Spicy daikon oroshi	28

## SOKYO SUSHI ROLLS

<b>Queensland Roll GF</b> Spanner crab, spicy aioli, avocado, soy paper	25
<b>Spicy Tuna Roll</b> Tenkasu, spicy truffle mayo	24
<b>Yasai Roll GF</b> Baby cos, takuwan, pickled carrot	16
<b>Tempura Roll</b> Prawn tempura, asparagus, & spicy aioli	25

## SIDES

<b>Edamame Soybean GF</b> Maldon sea salt	12
<b>Spicy Edamame</b> Shichimi, nikiri soy, shaved tuna flakes	13
<b>Mixed Leaves</b> Spicy garlic vinaigrette	15

S O K Y O

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