



SOKYO TASTING MENU 150PP

This menu is designed for the whole table

Sokyo Style Sashimi

Tuna & truffle egg yolk, pickled daikon, red onion

Mushroom Tempura

Shiitake with prawn, shimeji & pickled white fungi

Scallop & Ika

Pan seared scallop with cuttlefish, Japanese salsa verde

Dengakuman

Miso-glazed toothfish, Japanese salsa, cucumber salad

Short Rib

Bincho grilled short rib, galbi sauce, Japanese potato

Chef's Omakase Sushi *Premium Caviar 25pp*

Caramel Macchiato

Coffee ice cream, cacao nibs, Nikka whisky foam

SASHIMI

Pacific Oysters <i>Minimum 3 Pieces</i>	7ea
Plum wine, lime granita, spicy ponzu	
Sashimi Platter	79
Chef's selection 24-piece sashimi	
Kingfish Miso Ceviche GF	24
Green chilli, crispy potato, miso ceviche	
Ocean Trout Tartare	24
Mustard miso, red onion, chives, nori cracker	
Maguro Tataki	29
Seared tuna, carbonized leek aioli, pickled mushrooms, asparagus, smoked ponzu	
Scallop Sashimi with Jamon Iberico	28
Goma ceviche sauce, chilli, coriander	

TEMPURA

Whiting	24
Coriander salad, black pepper chilli vinegar	
Baby Corn Tempura	16
Spicy corn jam, nori salt	
Shiitake & Eggplant	18
Sokyo nanbanzuke sauce	
Bay Bug	31
Spicy mayo, green papaya, pomelo salad	

ROBATA

Chicken GF	16
Yuzu kosho, yakitori	
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	
Scallop Ravioli	45
Hokkaido scallop ravioli, scampi butter, wakame & menma, yuzu foam	
Wagyu Flank Steak 200g	85
Shio koji marinade, wasabi, garlic ponzu	
Wollemi Duck Breast	65
Foie gras, nori lime sauce, yukari dressing, myōga	
Dry-aged Pork Belly	45
Bincho grilled pork belly, apple wasabi, pork jus	
Ranger's Valley Scotch Fillet MBS+5 350g	120
Bincho grilled, soy, wasabi, ume kosho	

SOUP

Misoshiru GF	8
Blended miso, dashi, tofu, wakame	
Sokyo Spicy Nabe GF	38
Tofu, white miso, mixed seafood	

TRADITIONAL NIGIRI OR SASHIMI

Minimum 2 pieces

Add 5g caviar 25

Tuna South Australia	7
Toro Japan	22
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	8
Scampi New Zealand	11
Scallop Japan	7
Sokyo Omelette	6

SOKYO NIGIRI

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

Spicy Tuna Roll	24
Tenkasu, spicy truffle mayo	
Yasai Roll GF	16
Baby cos, takuwan, pickled carrot	
Salmon Avocado Roll	17
Yumepirika rice, koasa 'diamond' nori	
Tempura Roll	25
Prawn tempura, asparagus, spicy aioli	
Queensland Roll GF	25
Spanner crab, spicy aioli, avocado, soy paper	

SIDES

Edamame Soybean GF	12
Maldon sea salt	
Spicy Edamame	13
Shichimi, nikiri soy, shaved tuna flakes	
Baked Potato	20
Umami crème fraîche, chives, cured ham, ponzu jelly	
Mixed Leaves	15
Spicy garlic vinaigrette	

S O
K Y
O