

SASHIMI

Sashimi Platter Chef's selection 24-piece sashimi	79
Kingfish Miso Ceviche GF Green chilli, crispy potato, miso ceviche	24

TEMPURA

Whiting Coriander salad, black pepper chilli vinegar	24
Shiitake & Eggplant Sokyo nanbanzuke sauce	18

ROBATA

Chicken GF Yuzu kosho, yakitori	16
Wagyu Beef GF Tri-tip, pumpkin puree, black pepper BBQ sauce	35
King Brown Mushroom GF Lime, asparagus, truffle soy	17

ESSENTIAL DISHES

Dengakuman Miso glazed toothfish, Japanese salsa, pickled cucumber	67
Wagyu Flank Steak 200g Shio koji marinade, wasabi, garlic ponzu	85
Wollemei Duck Breast Foie gras, nori lime sauce, yukari dressing, myōga	65

TRADITIONAL NIGIRI OR SASHIMI

<i>Minimum 2 pieces</i>	<i>Add 5g caviar</i>	25
Tuna South Australia		7
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
Scallop Japan		7

SOKYO SUSHI ROLLS

Spicy Tuna Roll Tenkasu, spicy truffle mayo	24
Tempura Roll Prawn tempura, asparagus, spicy aioli	25

SIDES

Edamame Soybean GF Maldon sea salt	12
Spicy Edamame Shichimi, nikiri soy, shaved tuna flakes	13
Mixed Leaves Spicy garlic vinaigrette	15
Misoshiru GF Blended miso, dashi, tofu, wakame	8

DESSERT

Nikka Caramel Macchiato Coffee ice cream, cacao nibs, whisky foam	16
Sokyo Mochi Ice Cream GF Yatsushashi Kyoto mochi, frozen strawberry milk shake	12

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