

S O  
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We pay homage to Japanese heritage and infuse  
with a modern touch using the finest Australian produce.

We are where tradition and innovation collide.

**Chase Kojima**

**SOKYO | Ritual + Art**



**SOKYO TASTING MENU 165PP**

*This menu is designed for the whole table*

**Sokyo Style Sashimi**

Tuna & truffle egg yolk, pickled daikon, red onion

**Scallop & Ika**

Pan seared scallop with cuttlefish, Japanese salsa verde

**Pumpkin Tempura**

Butternut pumpkin, poblano sauce, Roccoto

**Dengakuman**

Miso-glazed toothfish, Japanese salsa, cucumber salad

**MS 9+ Wagyu Beef**

Bincho grilled Wagyu Beef, broccolini, aji panca miso

**Chef's Omakase Sushi *Premium Caviar 25pp***

**Nikka Whisky Macchiato**

Coffee ice cream, cacao nibs, Nikka whisky foam

**OPTIONAL DRINKS PAIRING**

**Sokyo Pairing**

Sommelier's wine & sake selection \$110 PP

<b>SASHIMI</b>	
<b>Pacific Oysters</b> <i>Minimum 3 Pieces</i>	7ea
Plum wine, lime granita, spicy ponzu	
<b>Sashimi Platter</b>	85
Chef's selection 24-piece sashimi	
<b>Kingfish Miso Ceviche GF</b>	24
Green chilli, crispy potato, miso ceviche	
<b>Maguro Tataki</b>	29
Seared tuna, carbonized leek aioli, pickled mushrooms, asparagus, smoked ponzu	
<b>TEMPURA</b>	
<b>Whiting</b>	24
Coriander salad, black pepper chilli vinegar	
<b>Baby Corn Tempura</b>	16
Spicy corn jam, nori salt	
<b>Shiitake &amp; Eggplant</b>	18
Sokyo nanbanzuke sauce	
<b>Bay Bug</b>	31
Spicy mayo, green papaya, pomelo salad	
<b>ROBATA</b>	
<b>Chicken GF</b>	16
Yuzu kosho, yakitori	
<b>Wagyu Beef GF</b>	35
Tri-tip, pumpkin puree, black pepper BBQ sauce	
<b>King Brown Mushroom GF</b>	19
Lime, asparagus, truffle soy	
<b>ESSENTIAL DISHES</b>	
<b>Dengakuman</b>	70
Miso glazed toothfish, Japanese salsa, pickled cucumber	
<b>Scallop Ravioli</b>	50
Hokkaido scallop ravioli, scampi butter, wakame & menma, yuzu foam	
<b>Wagyu Flank Steak 200g</b>	85
Shio koji marinade, wasabi, garlic ponzu	
<b>Wolleme Duck Breast</b>	65
Foie gras, nori lime sauce, yukari dressing, plum	
<b>Dry-aged Pork Belly</b>	45
Bincho grilled pork belly, apple wasabi, pork jus	
<b>Ranger's Valley Scotch Fillet MBS+5 350g</b>	120
Bincho grilled, shiso chimichurri	
<b>SOUP</b>	
<b>Misoshiru GF</b>	8
Blended miso, dashi, tofu, wakame	
<b>Sokyo Spicy Nabe GF</b>	38
Tofu, white miso, mixed seafood	

## TRADITIONAL NIGIRI OR SASHIMI

Minimum 2 pieces

Add 5g caviar 25

<b>Tuna</b> South Australia	7
<b>Toro</b> Japan	22
<b>Sea Urchin</b> Tasmania	22
<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	8
<b>Scampi</b> New Zealand	13
<b>Scallop</b> Japan	7
<b>Sokyo Omelette</b>	6

## SOKYO NIGIRI

<b>Tai Nori</b>	24
Shio kombu lime salsa, crispy koasa 'diamond' nori	
<b>Tuna Crispy Rice</b>	24
Spicy tuna tartare, spicy mayo, crispy Hokkaido 'yumepirica' rice	
<b>Kingfish Furikake</b>	27
Sokyo furikake, citrus paste, tosazu	
<b>Salmon Belly Aburi</b>	28
Spicy daikon oroshi	

## SOKYO SUSHI ROLLS

<b>Spicy Tuna Roll</b>	24
Tenkasu, spicy truffle mayo	
<b>Yasai Roll GF</b>	16
Baby cos, takuwan, pickled carrot	
<b>Salmon Avocado Roll</b>	17
Yumepirika rice, koasa 'diamond' nori	
<b>Tempura Roll</b>	26
Prawn tempura, asparagus, spicy aioli	
<b>Queensland Roll GF</b>	26
Spanner crab, spicy aioli, avocado, soy paper	

## SIDES

<b>Edamame Soybean GF</b>	12
Maldon sea salt	
<b>Spicy Edamame</b>	13
Shichimi, nikiri soy, shaved tuna flakes	
<b>Dan's Potato</b>	20
Umami crème fraîche, chives, cured ham, ponzu jelly	
<b>Mixed Leaves</b>	15
Spicy garlic vinaigrette	