

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 INDIVIDUALTASTING MENU 185PP

Our chef's curated individual dishes to provide a true Sokyo experience. Please also see our sommelier suggested wines to compliment the dishes.

Sokyo Style Sashimi (DF)
Salmon and Goma salt, pickled apple, orange ponzu NV Taittinger 'Cuvée Prestige' 32

## Mussel \& Scallop (nf)

Umami broth, shiso, tomatoes

## Green Bean Tempura (DF)

Green bean, fermented olive mayo
2021 Millton 'Te Arai Vineyard' - Chenin Blanc - Gizborne, NZ 21
Prawn (Gf, nf)
Pan seared prawn, sambal butter, wakame

## 2GR Rump Cap MBS9+ (NF)

Full blood Wagyu beef, turnip puree \& sweet-glazed carrot 2021 Jim Barry 'Lodge Hill' - Shiraz - Clare Valley, SA 18

## Chef's Omakase Sushi

Add Premium Caviar +25pp

## Caramel Macchiato

Chocolate Mousse, Macadamia \& Hazelnut, Caramel Ice Cream 2016 De Bortoli 'Noble One' - Semillon - Riverina, NSW 17

## TO START

Pacific Oysters (Ge de)
Plum wine, lime granita, spicy ponzu | Minimum 3 pcs
Crab Sando (DF)
Crab, Nori mayo \& Shichimi salt | Minimum 2pcs
Prawn San Choy Bow (DF)
Prawn Tempura, Bean sprout, Yakitori mayo \& Butter lettuce | Minimum 2pcs

## Sashimi Platter* (DF)

Chef's selection 24 pcs sashimi I Designed for 2-4 people
Kingfish Miso Ceviche (Gf, dF, NF)
Green chilli, crispy potato, miso ceviche
Tuna Sashimi (df, nf)
Apple wasabi salsa, shiso, tosazu sauce
TEMPURA
Whiting (DF, NF)
Coriander salad, black pepper chilli vinega
Enoki Mushroom (DF, NF)
Yukari red cabbage and bottarga
Sokyo nanbanzuke sauc
Bay Bug (DF, NF)
spicy mayo, green papaya, pomelo salad
ROBATA
Chicken (GF, Df, NF)
Yuzu kosho, yakitor
Wagyu Beef (GF)
Tenderloin, pumpkin puree, black pepper BBQ sauce
King Brown Mushroom (GF, DF)
Lime, asparagus, truffle soy
ESSENTIAL DISHES
Dengakuman (DF Nf
Miso glazed toothfish, Japanese salsa, pickled cucumber
Scallop Ravioli (NF)
Hokkaido scallop ravioli, scampi butter, wakame \& menma, yuzu foam
Wagyu Flank Steak 200g (DF, NF)
Shio koji marinade, wasabi, garlic ponzu
Wollemi Duck Breast (Nf)
Capsicum salad, poblano miso, shiso salsa
Dry-aged Pork Belly (DF, NF)
Bincho grilled pork belly, apple wasabi, pork jus
Stone Axe Scotch Fillet MBS9+350g (DF, NF)
Bincho grilled full-blood wagyu, Japanese shiso chimichurri
Lamb Rack MBS5+400g (NF)
Gundagai lamb rack, white goma sauce, kizami wasabi
soup
Misoshiru (GF, DF)
$\quad$ Blended miso, dashi, tofu, wakame

## TRADITIONAL NIGIRI OR SASHIMI

Minimum 2 pcs I
${ }^{* * N}$ Note: Traditional nigiri contains wasabi between the rice and the fish. No wasabi upon request
Tuna | South Australia
Toro | Japan
Sea Urchin | Tasmania 25
Cuttlefish | New South Wales 7
Salmon | Tasmania
7
$\begin{array}{ll}\text { Salmon Belly | Tasmania } & 8\end{array}$
Salmon Ro | Tasmania
13
Kingrish | South Australia
Kingfish Belly | South Australia
Red Snapper Ikijime | New Zealand

BBQ Freshwater Eel | TaiwanScampi | New Zealand3

Prawn | Tasmania

Scallop | Japan
Sokyo Omelette6
25

SOKYO NIGIRI
Tai Nori (DF, NF)
Shio kombu lime salsa, crispy koasa 'diamond' nor
Tuna Crispy Rice (dF, Nf)
Spicy tuna tartare, spicy mayo, crispy Hokkaido 'yumepirica' rice
Kingfish Furikake (GF, DF, NF)
Sokyo furikake, citrus paste, tosazu
Salmon Belly Aburi (GF, dF)

SOKYO SUSHI ROLLS
Spicy Tuna Roll (DF)
Tenkasu, spicy truffle mayo
Grilled Salmon Roll (DF)
Japanese pickled mustard , salmon, yuzu kosho mayo
Baby cos, takuwan, pickled carrot
Salmon Avocado Roll (GF, DF)
Yumepirika rice, koasa 'diamond' nori
Tempura Roll (DF)
Prawn tempura, asparagus, spicy aioli
Prawn tempura, asparagus,
Queensland Roll (GF, dF, NF)
spanner crab, spicy aioli, avocado, soy paper
SIDES
Edamame Soybean (GF, DF, NF)
Maldon sea salt
Spicy Edamame (DF)
Shichimi, nikiri soy
Dan's Potato (NF) 20
Umami crème fraîche, chives, cured ham, ponzu jelly

Spicy garlic vinaigrette
$*$ *F denotes gluten free options. DF denotes dairy-free options. For any dietary requirements, please consult your waiter for alternative menu options.**
A surcharge of $10 \%$ applies on Sundays, A surcharse of $15 \%$ applies on Public Holidays. Please note a $0.8 \%$ service fee will apply to all Visa, Mastercard,

**GF denotes gluten free options. DF denotes dair--free options. For any dietary requirements, please consult your waiter for alternative menu options. **
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American Express. A 1.34\% service fee will apply yo all Alipay and WeChat Pay transactions. A 1.85\% service fee will apply to
OKYO VEGETARIAN
damame Soybean (GF, DF, NF) ..... 12
Maldon Sea Salt14
Silken tofu, spicy garlic, cucumber ..... 16
omato Smoke Poke (GF DF)
omato Smoke Poke (GF DF)
20
tweet Corn (DF, NF)
Crispy rice, guacamole \& spicy mayo ..... 16
Cauliflower (GF, DF)
Cauliflower (GF, DF)
19
noki Mushroom Tempura (DF, Nf)
Yukari red cabbage
20
King Brown Mushroom (GF, DF)
17
Mixed Leaves ( G , D D )
Sesame seeds, spicy garlic vinaigrette ..... 16
asai Rolil (GF, DF)
asai Rolil (GF, DF)
SOKYO KIDS
damame Soybean (GF, DF, NF) ..... 12
Maldon Sea Salt ..... 8
Blended miso, dashi, tofu, wakame
19
noki Mushroom Tempura (DF, NF)
Yukari red cabbage ..... 16
Chicken Robata (GF ..... 38
Vagyu Beef (GF)
Vagyu Beef (GF)
20
King Brown Mushroom (GF, DF)

Lime, asparagus, truffle soy ..... 28
Prawn tempura, asparagus, spicy aioli ..... 30
Spanner crab, spicy aioli, avocado, soy paper
12
Una Roll
Avocado Roll ..... 8
Avocado, sushi rice and nori ..... 8
Cucumber Roll
3
Rice9
ce Cream ..... 9
2 scoops of Vanilla ice cream ..... 9
2 scoops of seasonal flavour sorbet


