

<b>SOKYO VEGETARIAN</b>		
<b>Edamame Soybean</b> (GF, DF, NF)		12
Maldon Sea Salt		
<b>Tofu</b> (GF, DF, NF)		14
Silken tofu, spicy garlic, cucumber		
<b>Tomato Smoke Poke</b> (GF, DF)		16
Tomato, cucumber, smoke poke sauce		
<b>Sweet Corn</b> (DF, NF)		20
Crispy rice, guacamole & spicy mayo		
<b>Roasted Brussel Sprouts</b> (DF)		16
Goma dressing, furikake & chilli threads		
<b>Cauliflower</b> (GF, DF)		16
Yuzu, miso, citrus vinegar		
<b>King Brown Mushroom</b> (GF, DF)		20
Lime, asparagus, truffle soy, red mizuna		
<b>Mixed Leaves</b> (GF, DF)		17
Sesame seeds, spicy garlic vinaigrette		
<b>Yasai Roll</b> (GF, DF)		16
Baby cos, takuwan, pickled carrot		

<b>SOKYO KIDS</b>		
<b>Edamame Soybean</b> (GF, DF, NF)		12
Maldon Sea Salt		
<b>Misoshiru</b> (GF)		8
Blended miso, dashi, tofu, wakame		
<b>Chicken Robata</b> (GF, DF, NF)		16
Yuzu kosho, yakitori		
<b>Wagyu Beef</b> (GF)		38
Tenderloin, pumpkin puree, black pepper BBQ sauce		
<b>King Brown Mushroom</b> (GF, DF)		20
Lime, asparagus, truffle soy		
<b>Tempura Roll</b> (DF)		28
Prawn tempura, asparagus, spicy aioli		
<b>Queensland Roll</b> (GF, DF, NF)		30
Spanner crab, spicy aioli, avocado, soy paper		
<b>Tuna Roll</b>		12
Cooked tuna, sushi rice and nori		
<b>Avocado Roll</b>		8
Avocado, sushi rice and nori		
<b>Cucumber Roll</b>		8
Cucumber, sushi rice and nori		
<b>Rice</b>		3
Steamed Japanese Rice		
<b>Ice Cream</b>		9
2 scoops of Vanilla ice cream		
<b>Sorbet</b> (DF)		9
2 scoops of seasonal flavour sorbet		

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**SOKYO INDIVIDUAL TASTING 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.

<b>Usuzukuri Sashimi</b> (DF)
Thinly sliced Snapper, white ponzu, shallot
NV Taittinger 'Cuvée Prestige' 32
<b>Mussel &amp; Scallop</b> (NF)
Umami broth, shiso, tomatoes
<b>Asparagus Tempura</b> (DF)
Green asparagus, edamame dip
2021 Millton 'Te Arai Vineyard' - Chenin Blanc - Gizborne, NZ 21
<b>Tiger Prawn</b> (GF, NF)
Pan seared prawn, sambal butter, wakame
<b>2GR Chuck Tail Flap MBS9+</b> (NF)   <b>Recommended "Medium"</b>
Full blood Wagyu beef, sweet potato, plum kosho
2021 Jim Barry 'Lodge Hill' – Shiraz - Clare Valley, SA 18
<b>Chef's Sushi Selection</b>
Add Premium Caviar +25ppp
<b>Caramel Macchiato</b>
Chocolate Mousse, Macadamia & Hazelnut, Caramel Ice Cream
2016 De Bortoli 'Noble One' – Semillon - Riverina, NSW 17

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TO START

<b>Pacific Oysters</b> (GF, DF) Plum wine, lime granita, spicy ponzu   <i>Minimum 3 pcs</i>	<b>8 ea</b>
<b>Crab Sando</b> (DF) Crab, Nori mayo & Shichimi salt   <i>Minimum 2pcs</i>	<b>14 ea</b>
<b>Prawn San Choy Bow</b> (DF) Prawn Tempura, Bean sprout, Yakitori mayo & Butter lettuce   <i>Minimum 2pcs</i>	<b>11 ea</b>
<b>Sashimi Platter*</b> (DF) Chef's selection 24 pcs sashimi   <i>Designed for 2-4 people</i> <i>* Extra traditional sashimi can be added</i>	<b>90</b>
<b>Kingfish Miso Ceviche</b> (GF, DF, NF) Green chilli, crispy potato, miso ceviche	<b>27</b>
<b>Maguro Yukke</b> (DF, NF) Tuna Sashimi, Yukke sauce, egg yolk, chives	<b>30</b>
<b>Sashimi Salad</b> (GF, DF, NF) Heirloom tomato, red onion & shiso, chilli garlic dressing	<b>25</b>

TEMPURA

<b>Whiting</b> (DF, NF) Coriander salad, black pepper chilli vinegar	<b>24</b>
<b>Shiitake &amp; Eggplant</b> (DF) Sokyo nanbanzuke sauce	<b>22</b>
<b>Bay Bug</b> (DF, NF) Spicy mayo, green papaya, pomelo salad	<b>31</b>

ROBATA

<b>Chicken</b> (GF, DF, NF) Yuzu kosho, yakitori	<b>16</b>
<b>Wagyu Beef</b> (GF) Tenderloin, pumpkin puree, black pepper BBQ sauce	<b>38</b>
<b>King Brown Mushroom</b> (GF, DF) Lime, asparagus, truffle soy	<b>20</b>

ESSENTIAL DISHES

<b>Dengakuman</b> (DF, NF) Miso glazed toothfish, Japanese salsa, pickled cucumber	<b>85</b>
<b>Wagyu Ravioli</b> (NF) Foie gras glaze, wasabi immersion, chives	<b>60</b>
<b>Wagyu Flank Steak 200g</b> (DF, NF) Shio koji marinade, wasabi, garlic ponzu	<b>85</b>
<b>Wollemi Duck Breast</b> (NF) Capsicum salad, poblano miso, shiso salsa	<b>65</b>
<b>Dry-aged Pork Belly</b> (DF, NF) Bincho grilled Kurobuta pork belly, apple wasabi, pork jus	<b>50</b>
<b>Stone Axe Scotch Fillet MBS9+ 350g</b> (DF, NF)   <b>Recommended “Medium”</b> Bincho grilled full-blood wagyu, Japanese shiso chimichurri	<b>230</b>

SOUP

<b>Misoshiru</b> (GF, DF) Blended miso, dashi, tofu, wakame	<b>8</b>
<b>Sokyo Spicy Nabe</b> (GF) Tofu, white miso, mixed seafood	<b>38</b>

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TRADITIONAL NIGIRI OR SASHIMI

*Minimum 2 pcs |*  
*\*\*Note: Traditional nigiri contains wasabi between the rice and the fish. **No wasabi** upon request.*

<b>Tuna</b>	<b>7</b>
<b>Toro</b>	<b>25</b>
<b>Cuttlefish</b>	<b>7</b>
<b>Salmon</b>	<b>7</b>
<b>Salmon Belly</b>	<b>8</b>
<b>Salmon Roe</b>	<b>13</b>
<b>Kingfish</b>	<b>7</b>
<b>Kingfish Belly</b>	<b>8</b>
<b>Red Snapper Ikijime</b>	<b>7</b>
<b>BBQ Freshwater Eel</b>	<b>8</b>
<b>Scampi</b>	<b>23</b>
<b>Prawn</b>	<b>7</b>
<b>Scallop</b>	<b>7</b>
<b>Tamago</b>	<b>6</b>
	<b>+ Add 5g caviar 25</b>

SOKYO NIGIRI

<b>Tai Nori</b> (DF, NF) Shio kombu lime salsa, crispy koasa 'diamond' nori	<b>28</b>
<b>Tuna Crispy Rice</b> (DF, NF) Spicy tuna tartare, spicy mayo, crispy Hokkaido 'yumepirica' rice	<b>28</b>
<b>Kingfish Furikake</b> (GF, DF, NF) Sokyo furikake, citrus paste, tosazu	<b>28</b>
<b>Salmon Belly Aburi</b> (GF, DF) Spicy daikon oroshi	<b>32</b>

SOKYO SUSHI ROLLS

<b>Spicy Tuna Roll</b> (DF) Tenkasu, spicy truffle mayo	<b>26</b>
<b>Grilled Salmon Roll</b> (DF) Japanese pickled mustard , salmon, yuzu kosho mayo	<b>28</b>
<b>Yasai Roll</b> (GF, DF) Baby cos, takuwan, pickled carrot	<b>16</b>
<b>Salmon Avocado Roll</b> (GF, DF) Yumepirika rice, koasa 'diamond' nori	<b>20</b>
<b>Tempura Roll</b> (DF) Prawn tempura, asparagus, spicy aioli	<b>28</b>
<b>Queensland Roll</b> (GF, DF, NF) Spanner crab, spicy aioli, avocado, soy paper	<b>30</b>

SIDES

<b>Mixed Leaves</b> (GF, DF) Spicy garlic vinaigrette	<b>17</b>
<b>Edamame Soybean</b> (GF, DF, NF) Maldon sea salt	<b>12</b>
<b>Spicy Edamame</b> (DF) Shichimi, nikiri soy	<b>13</b>
<b>Dan's Potato</b> (NF) Umami crème fraîche, chives, cured ham, ponzu jelly	<b>20</b>

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