

SOKYO VEGETARIAN

Edamame Soybean (GF, DF, NF) Maldon Sea Salt	12
Tofu (GF, DF, NF) Silken tofu, spicy garlic, cucumber	14
Tomato Smoke Poke (GF, DF) Tomato, cucumber, smoke poke sauce	16
Sweet Corn (DF, NF) Crispy rice, guacamole & spicy mayo	20
Roasted Brussel Sprouts (DF) Goma dressing, furikake & chilli threads	16
Cauliflower (GF, DF) Yuzu, miso, citrus vinegar	16
King Brown Mushroom (GF, DF) Lime, asparagus, truffle soy, red mizuna	22
Mixed Leaves (GF, DF) Sesame seeds, spicy garlic vinaigrette	17
Yasai Roll (GF, DF) Baby cos, takuwan, pickled carrot	16

SOKYO KIDS

Edamame Soybean (GF, DF, NF) Maldon Sea Salt	12
Misoshiru (GF) Blended miso, dashi, tofu, wakame	8
Chicken Robata (GF, DF, NF) Yuzu kosho, yakitori	18
Wagyu Beef (GF) Tenderloin, pumpkin puree, black pepper BBQ sauce	38
King Brown Mushroom (GF, DF) Lime, asparagus, truffle soy	22
Tempura Roll (DF) Prawn tempura, asparagus, spicy aioli	28
Queensland Roll (GF, DF, NF) Spanner crab, spicy aioli, avocado, soy paper	33
Tuna Roll Cooked tuna, sushi rice and nori	12
Avocado Roll Avocado, sushi rice and nori	8
Cucumber Roll Cucumber, sushi rice and nori	8
Rice Steamed Japanese Rice	3
Ice Cream 2 scoops of Vanilla ice cream	9
Sorbet (DF) 2 scoops of seasonal flavour sorbet	9



SOKYO TASTING MENU 185PP

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

Usuzukuri Sashimi (DF) Thinly sliced Snapper, white ponzu, shallot NV Veuve Clicquot 'Yellow Label' Reims, FRA 32
Mussel & Scallop (NF) Umami broth, shiso, tomatoes
Asparagus Tempura (DF) Green asparagus, edamame dip 2021 Shaw + Smith M3 Chardonnay Adelaide Hills, SA 28
Tiger Prawn (GF, NF) Pan seared prawn, sambal butter, wakame
2GR Chuck Tail Flap MBS9+ (NF) Recommended "Medium" Full blood Wagyu beef, sweet potato, plum kosho 2016 Rymill 'Maturation Release' Cabernet Sauvignon Coonawarra, SA 22
Chef's Sushi Selection Add Premium Caviar +25pp
Caramel Macchiato Chocolate Mousse, macadamia & hazelnut, caramel ice cream 2016 De Bortoli 'Noble One' – Semillon - Riverina, NSW 17

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Tasting menu is available every day before 9pm and entire table participation is required for this experience.
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TO START

Pacific Oysters (GF, DF)	8 ea
Plum wine, lime granita, spicy ponzu <i>Minimum 3 pcs</i>	
Crab Sando (DF)	14 ea
Crab, Nori mayo & Shichimi salt <i>Minimum 2pcs</i>	
Prawn San Choy Bow (DF)	12 ea
Prawn Tempura, Bean sprout, Yakitori mayo & Butter lettuce Minimum 2pcs	
Wagyu Beef Tartare (DF, NF)	14 ea
Tenderloin, crispy potato, lacto-fermented hot sauce Minimum 2pcs	
Sashimi Platter* (DF)	90
Chef's selection 24 pcs sashimi <i>Designed for 2-4 people</i> <i>* Extra traditional sashimi can be added</i>	
Kingfish Miso Ceviche (GF, DF, NF)	27
Green chilli, crispy potato, miso ceviche	
Maguro Yukke (DF, NF)	32
Tuna Sashimi, Yukke sauce, egg yolk, chives	
Sashimi Salad (GF, DF, NF)	25
Heirloom tomato, red onion & shiso, chilli garlic dressing	

TEMPURA

Whiting (DF, NF)	24
Coriander salad, black pepper chilli vinegar	
Shiitake & Eggplant (DF)	22
Sokyo nanbanzuke sauce	
Pumpkin Tempura (DF, NF)	19
Butternut pumpkin, poblano sauce, roccoto	

ROBATA

Chicken (GF, DF, NF)	18
Yuzu kosho, yakitori	
Wagyu Beef (GF)	38
Tenderloin, pumpkin puree, black pepper BBQ sauce	
King Brown Mushroom (GF, DF)	22
Lime, asparagus, truffle soy	

ESSENTIAL DISHES

Dengakuman (DF, NF)	85
Miso glazed toothfish, Japanese salsa, pickled cucumber	
Wagyu Ravioli (NF)	60
Foie gras glaze, wasabi immersion, chives	
Grilled Murray Cod (GF, DF, NF)	60
Jalapeño relish, sunrise lime, heirloom tomato salad	
Wagyu Flank Steak 200g (DF, NF)	85
Shio koji marinade, wasabi, garlic ponzu	
Wollemi Duck Breast (NF)	65
Capsicum salad, poblano miso, shiso salsa	
Dry-aged Pork Belly (DF, NF)	50
Bincho grilled Kurobuta pork belly, apple wasabi, pork jus	
2GR T-Bone MBS9+ 800g (DF, NF) Recommended "Medium"	380
Bincho grilled full-blood wagyu, Japanese shiso chimichurri	

SOUP

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

TRADITIONAL NIGIRI OR SASHIMI

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

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

SOKYO NIGIRI

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

SOKYO SUSHI ROLLS

Spicy Tuna Roll (DF)	26
Tenkasu, spicy truffle mayo	
Grilled Salmon Roll (DF)	28
Japanese pickled mustard , salmon, yuzu kosho mayo	
Yasai Roll (GF, DF)	16
Baby cos, takuwan, pickled carrot	
Salmon Avocado Roll (GF, DF)	24
Yumepirika rice, koasa 'diamond' nori	
Tempura Roll (DF)	28
Prawn tempura, asparagus, spicy aioli	
Queensland Roll (GF, DF, NF)	33
Spanner crab, spicy aioli, avocado, soy paper	

SIDES

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

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