

## SOKYO VEGETARIAN

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

## SOKYO KIDS

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



## SOKYO TASTING MENU 185PP

*Our chef's curated dishes to provide a true Sokyō 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

<b>Pacific Oysters (GF, DF)</b> Plum wine, lime granita, spicy ponzu   <i>Minimum 3 pcs</i>	<b>8 ea</b>
<b>Crab Sando (DF)</b> Crab, Nori mayo & Shichimi salt   <i>Minimum 2pcs</i>	<b>14 ea</b>
<b>Prawn San Choy Bow (DF)</b> Prawn Tempura, Bean sprout, Yakitori mayo & Butter lettuce   <i>Minimum 2pcs</i>	<b>12 ea</b>
<b>Wagyu Beef Tartare (DF, NF)</b> Tenderloin, crispy potato, lacto-fermented hot sauce   <i>Minimum 2pcs</i>	<b>14 ea</b>
<b>Sashimi Platter* (DF)</b> 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 (GF, DF, NF)</b> Green chilli, crispy potato, miso ceviche	<b>27</b>
<b>Maguro Yukke (DF, NF)</b> Tuna Sashimi, Yukke sauce, egg yolk, chives	<b>32</b>
<b>Sashimi Salad (GF, DF, NF)</b> Heirloom tomato, red onion & shiso, chilli garlic dressing	<b>25</b>

## TEMPURA

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

## ROBATA

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

## ESSENTIAL DISHES

<b>Dengakuman (DF, NF)</b> Miso glazed toothfish, Japanese salsa, pickled cucumber	<b>85</b>
<b>Wagyu Ravioli (NF)</b> Foie gras glaze, wasabi immersion, chives	<b>60</b>
<b>Grilled Murray Cod (GF, DF, NF)</b> Jalapeño relish, sunrise lime, heirloom tomato salad	<b>60</b>
<b>Wagyu Flank Steak 200g (DF, NF)</b> Shio koji marinade, wasabi, garlic ponzu	<b>85</b>
<b>Wollemi Duck Breast (NF)</b> Capsicum salad, poblano miso, shiso salsa	<b>65</b>
<b>Dry-aged Pork Belly (DF, NF)</b> Bincho grilled Kurobuta pork belly, apple wasabi, pork jus	<b>50</b>
<b>Stone Axe Scotch Fillet MBS9+ 350g (DF, NF)   Recommended "Medium"</b> Bincho grilled full-blood wagyu, Japanese shiso chimichurri	<b>240</b>

## SOUP

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

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

## SOKYO SUSHI ROLLS

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

## SIDES

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

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