



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.

Sokyo Style Sashimi

Salmon and Goma salt, pickled apple, orange ponzu
NV Taittinger 'Cuvée Prestige' 32

Mussel & Scallop

Umami broth, shiso, tomatoes

Green Bean Tempura

Green bean, fermented olive mayo
2019 Chateau De Chamirey 'La Mission' 1er Cru Chardonnay – Mercury, France 45

Prawn

Pan seared prawn, sambal butter, wakame

MBS 9+ Wagyu Beef

Bincho grilled Wagyu Beef, turnip puree & sweet-glazed carrot
2012 Chateau La Parde De Haute-Bailly Cabernet Blend – Pessac-Leognan, France 49

Chef's Omakase Sushi

Add Premium Caviar 25pp

Fruit Macchiato

Mango & coconut sorbet, vanilla chiffon, whisky foam
2009 Château Guiraud Premier Cru, Sauvignon Blanc Blend – Sauternes, France 45

TO START

Pacific Oysters Plum wine, lime granita, spicy ponzu <i>Minimum 3 pcs</i>	8 ea
Crab Sando Crab, Nori mayo & Shichimi salt <i>Minimum 2pcs</i>	13 ea
Prawn San Choy Bow Prawn Tempura, Bean sprout, Yakitori mayo & Butter lettuce <i>Minimum 2pcs</i>	10 ea
Sashimi Platter* Chef's selection 24 pcs sashimi <i>Designed for 2-4 people</i> <i>* Extra traditional sashimi can be added</i> <i>** We suggest NV Ruinart Blanc de Blancs Brut, Reims</i>	90
Kingfish Miso Ceviche (GF) Green chilli, crispy potato, miso ceviche	27
Tuna Sashimi Apple wasabi salsa, shiso, tosazu sauce	29

TEMPURA

Whiting Coriander salad, black pepper chilli vinegar	24
Enoki Mushroom Yukari red cabbage and bottarga	19
Shiitake & Eggplant Sokyo nanbanzuke sauce	22
Bay Bug Spicy mayo, green papaya, pomelo salad	31

ROBATA

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

ESSENTIAL DISHES

Dengakuman Miso glazed toothfish, Japanese salsa, pickled cucumber	85
Scallop Ravioli Hokkaido scallop ravioli, scampi butter, wakame & menma, yuzu foam	50
Wagyu Flank Steak 200g Shio koji marinade, wasabi, garlic ponzu	85
Wolleme Duck Breast Capsicum salad, poblano miso, shiso salsa	65
Dry-aged Pork Belly Bincho grilled pork belly, apple wasabi, pork jus	50
MBS 6+ Westholme Scotch Fillet 350g Bincho grilled, shiso chimichurri	130
Lamb rack MBS 5+ 400g Gundagai lamb rack, white goma sauce, kizami wasabi	95

SOUP

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

TRADITIONAL NIGIRI OR SASHIMI

<i>Minimum 2 pcs </i> <i>*Note: Traditional nigiri contains a bit of wasabi between the rice and the fish. No wasabi upon request.</i>	
Tuna South Australia	7
Toro Japan	25
Cuttlefish New South Wales	7
Salmon Tasmania	7
Salmon Belly Tasmania	8
Salmon Roe Tasmania	13
Kingfish South Australia	7
Kingfish Belly South Australia	8
Red Snapper Ikijime New Zealand	7
Ocean Trout Tasmania	7
BBQ Freshwater Eel Taiwan	8
Scampi New Zealand	23
Prawn Tasmania	7
Scallop Japan	7
Sokyo Omelette	6
	+ Add 5g caviar 25

SOKYO NIGIRI

Tai Nori Shio kombu lime salsa, crispy koasa 'diamond' nori	28
Tuna Crispy Rice Spicy tuna tartare, spicy mayo, crispy Hokkaido 'yumepirica' rice	28
Kingfish Furikake Sokyo furikake, citrus paste, tosazu	28
Salmon Belly Aburi Spicy daikon oroshi	32
Ocean Trout Umami Umami sancho, lime zest	28

SOKYO SUSHI ROLLS

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

SIDES

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

SOKYO VEGETARIAN

Edamame Soybean (GF) Maldon Sea Salt	12
Tofu Silken tofu, spicy garlic, cucumber	9
Tomato Smoke Poke Tomato, cucumber, smoke poke sauce	12
Sweet Corn Crispy rice, guacamole & spicy mayo	12
Cauliflower Cauliflower couscous, yuzu, miso, citrus vinegar	12
Enoki Mushroom Tempura Yukari red cabbage and bottarga	19
King Brown Mushroom (GF) Lime, asparagus, truffle soy, red mizuna	20
Mixed Leaves Sesame seeds, spicy garlic vinaigrette	17
Yasai Roll (GF) Baby cos, takuwan, pickled carrot	16

SOKYO KIDS

Edamame Soybean (GF) Maldon Sea Salt	12
Misoshiru (GF) Blended miso, dashi, tofu, wakame	8
Enoki Mushroom Tempura Yukari red cabbage and bottarga	19
Chicken Robata (GF) Yuzu kosho, yakitori	16
Wagyu Beef (GF) Tenderloin, pumpkin puree, black pepper BBQ sauce	38
King Brown Mushroom (GF) Lime, asparagus, truffle soy	20
Tempura Roll Prawn tempura, asparagus, spicy aioli	28
Queensland Roll (GF) Spanner crab, spicy aioli, avocado, soy paper	30
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
Steamed Rice Cucumber, sushi rice and nori	3
Ice Cream 2 scoops of Vanilla ice cream	9
Sorbet (DF) 2 scoops of seasonal flavour sorbet	9