



SOKYO LUNCH EXPERIENCE 70PP
This menu is designed for the whole table

Sashimi

Traditional Sashimi 6 pcs

Whiting Tempura

Coriander salad, black pepper chilli vinegar

Duck

Capsicum salad, poblano miso, shiso salsa

Mixed Leaves

Spicy garlic vinaigrette

Chirashi Zushi

Chef's selection of sashimi, sushi rice

Miso Soup

Blended miso, dashi, tofu, wakame

TO START

Pacific Oysters Plum wine, lime granita, spicy ponzu <i>Minimum 3 pcs</i>	8 ea
Sashimi Platter* Chef's selection 24 pcs sashimi <i>Designed for 2-4 people</i> <i>*Extra traditional sashimi can be added</i>	90
Kingfish Miso Ceviche (GF) Green chilli, crispy potato, miso ceviche	27

TEMPURA

Whiting Coriander salad, black pepper chilli vinegar	24
Enoki Mushroom Tempura 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
Wagyu Flank Steak 200g Shio koji marinade, wasabi, garlic ponzu	85
Dry-aged Pork Belly Bincho grilled pork belly, apple wasabi, pork jus	50

TRADITIONAL NIGIRI OR SASHIMI

Minimum 2 pcs

Add 5g caviar 25

Tuna South Australia	7
Salmon Tasmania	7
Kingfish South Australia	7
Red Snapper Ikijime New Zealand	7
Scallop Japan	7

SOKYO SUSHI ROLLS

Spicy Tuna Roll Tenkasu, spicy truffle mayo	26
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
Misoshiru (GF) Blended miso, dashi, tofu, wakame	8
Mixed Leaves Spicy garlic vinaigrette	17

DESSERT

Fruit Macchiato Mango & coconut sorbet, vanilla chiffon, whisky foam	18
Sokyo Mochi Ice cream (GF) <i>Minimum 2 pcs</i> Frozen Strawberry Mochi	7 ea

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

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
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

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