SOKYO FAVOURITES
| 185 PER PERSON |

Add freshly shucked oysters (A) for $8ea

Sashimi Platter (M)
Chef's selection of mixed traditional sashimi

Hiramasa Kingfish Ceviche (A)
Blended miso, green chilli, crispy potato

Tiger Prawn Tempura (I)
Shellfish salt, chilli aioli

Riverina Lamb Cutlet
Yasai zuke marinade, white goma

2GR Wagyu Flat Iron Steak MBS7+
Shishito pepper, amazu jus

Uraniwa Green
Spicy garlic vinaigrette

Chef's Selection of Sushi (A)
Add Oscietra caviar (I) for $25pp

Caramel Macchiato
Chocolate & coffee mousse, Grand Marnier foam,
macadamia, hazelnut, caramel ice cream (contains alcohol)

Seafood origin: (A) - Australia, (I) - Imported, (M) – Mixed

A surcharge of 10% will apply on Sundays and 15% on public holidays.

Menu is subject to change, cancellation and availability. Our kitchens handle food allergens that may be unsuitable for some guests. We will endeavour to accommodate your dietary needs; however, we cannot guarantee a completely allergen free dining experience. Please advise one of our team members if you have any special dietary needs. The Star practises the responsible service of alcohol.