



SOKYO FAVOURITES
SEVEN COURSES | 185 PER PERSON

Add freshly shucked oysters 7 ea

Market Fresh Sashimi Platter

Chef's choice of mixed traditional sashimi

Hiramasa Kingfish Ceviche

Blended miso, green chilli, crispy potato

Queensland Tiger Prawn Tempura

Maldon sea salt, spicy mayo

Riverina Lamb Cutlet

Yasai zuke marinade, white goma

Wagyu Flat Iron Steak

MBS7+, Rangers Valley, shishito pepper, amazu jus

Uraniwa Green

Spicy garlic vinaigrette

Chef's Selection of Sushi

Add Oscietra caviar +25pp

Caramel Macchiato

Chocolate mousse, coffee & Grand Marnier foam,
macadamia & hazelnut, caramel ice cream

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. Please note a 0.8% service fee will apply to all Visa, Mastercard, American Express. A 1.34% service fee will apply to all Alipay and WeChat Pay transactions. A 1.85% service fee will apply to all UnionPay transactions. The Star practises the responsible service of alcohol.