



SOKYO FESTIVE FAVOURITES MENU \$185pp

Wine & sake pairing: \$140pp (90ml)

Sashimi Platter

Chef's choice of mixed traditional sashimi
NV Veuve Clicquot 'Yellow Label' Brut, FRA \$35/Gl

Kingfish Miso Ceviche

Green chilli, crispy potato, miso ceviche

Barramundi Tempura

Cone Bay barramundi, tarragon ponzu
2022 William Fevre Chablis, FRA \$32/Gl

Prawn

Pan seared prawn, sambal butter, wakame

Flank Steak

Shio koji marinade, wasabi, garlic ponzu
2018 Rymill 'Maturation Release' Cabernet Sauvignon, AUS \$21/Gl

Mixed Leaves

Spicy garlic vinaigrette

Chef's Selection of Sushi

Fukuju Blue Junmai, JPN \$36/Gl

Caramel Macchiato

Chocolate mousse, macadamia & hazelnut, caramel ice cream
2009 Chateau Giraud Sauternes, FRA \$38/Gl

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.