



## **SOKYO SHARING MENU** **SEVEN COURSES | 155 PER PERSON**

*Add freshly shucked oysters 7 ea*

### **Maguro Tataki**

Seared tuna, finger lime salsa, yuzu soy dressing

### **Hiramasa Kingfish Ceviche**

Blended miso, green chilli, crispy potato

### **Illawarra Cuttlefish Tempura**

Chilli de arbol, lime, tarragon ponzu

### **Riverina Lamb Cutlet**

Yasai zuke marinade, white goma

### **Grain-fed Angus Short Rib**

Galbi sweet soy marinade, egg yolk, ponzu

### **Uraniwa Leaves**

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.