



AUSTRALIA'S  
WINE LIST OF  
THE YEAR  
AWARDS

**BRINGING TOGETHER THE FLAVOURS OF JAPAN  
WITH THE CULTURE OF SYDNEY**

**SOKYO | RITUAL + ART**



## Signature Cocktails

<b>Chasing Kojima 2.0</b> – Chase Kojima's Passion for Tradition & Innovation Yuzu saké, pink grapefruit, lemongrass, elderflower	<b>29</b>
<b>Sokyo Sakura</b> – Represents Hope & Renewal Suntory Roku gin, lychee, Sakura blossom & rose tea cordial, soda	<b>30</b>
<b>Ringo Spritz</b> – Light, Crisp & Aromatic Apple liqueur, apple infused dry vermouth, crispy apple, soda	<b>24</b>
<b>Mango Lychee Caipiroska</b> – Refreshingly Sweet Vodka, Mango and Lychee syrup, Mango jelly	<b>28</b>
<b>Sokyo Gimlet</b> – Herbal, Refreshing & a Kick Kaffir lime infused Hendricks, lemongrass syrup, lime juice, shichimi salt	<b>30</b>
<b>Sokyo's Yuzushu</b> – Represent our Love for Yuzu Yuzu, Sake	<b>20</b>
<b>Love Clover</b> – Boozy & Flavourful Gin, Framboise liqueur, Strawberry, Egg whites, soda	<b>28</b>

## Classics

<b>Spicy Tommys Margarita</b> – Straight Up or On the Rocks Herradura reposado tequila, lime juice, spiced agave	<b>35</b>
<b>Yuzu Collins</b> – Refreshing and Citrusy Yuzu liqueur, yuzu syrup, soda	<b>24</b>
<b>Japanese Old Fashioned</b> – Smooth, Mellow and Clean Your choice of finest Japanese whisky, yuzu syrup and bitters	
▪ <b>Suntory Toki</b> Blended, Japan	<b>34</b>
▪ <b>Chita Grain</b> Single Malt, Japan	<b>52</b>
▪ <b>Yamazaki 'Distillers Reserve</b> Single Malt, Japan	<b>60</b>

## Zero Alcohol

<b>Yuzu Breeze</b> Yuzu, cranberry juice, soda	<b>18</b>
<b>Lychee Spritz</b> Lychee, Sakura Blossom and rose tea cordial, soda	<b>18</b>
<b>Passionfruit Fizz</b> Passionfruit syrup with fresh passionfruit, soda	<b>18</b>

## Soft Drinks

<b>Coke   Coke Zero   Diet Coke</b>	<b>7.5</b>
<b>Fever-Tree   Tonic   Soda   Lemonade   Ginger Ale   Ginger Beer</b>	<b>7.5</b>
<b>Red Bull</b>	<b>9</b>
<b>Juice</b> - Orange, Pineapple, Grapefruit, Cranberry	<b>8</b>
<b>Water</b> - Purezza Still/Sparkling	<b>6pp</b>

## Beer

<b>Draught</b>			<b>Alc/Vol.</b>		
Kirin Ichiban	Pale Lager	Japan	5.0%	425ml	<b>14</b>
Sapporo	Lager	Japan	4.9%	285ml	<b>13</b>
				550ml	<b>18</b>
<b>Bottle</b>					
Asahi Super Dry	Lager	Japan	5.0%	330ml	<b>14</b>
Hitachino Nest	White Ale	Japan	5.0%	330ml	<b>18</b>
Heineken Zero	Lager	Holland	0%	330ml	<b>8</b>

## Cider

<b>Apple</b>					
Young Henry's		Newtown, NSW		375ml	<b>14</b>

## Sake - Small Format

180 ML Format				Bottle
<b>Kunizakari 'Saika'</b> Notes of tropical fruit, banana and melon combine with a smooth mouthfeel and a crisp, dry finish.	Daiginjo	Aichi	Dry	<b>38</b>
<b>Kenbishi 'Kuromatsu' (warm on request)</b> Complex, Creamy, Umami, Long Finish	Honjozo	Hyogo	Dry	<b>48</b>
250 ML Format				Bottle
<b>Dewazakura 'Saku'</b> Clear, light bodied with a hint of herb on the nose, elegant on the palate with a delicate dry finish.	Junmai Sparkling Sake	Yamagata	Dry	<b>58</b>
300 ML Format				Bottle
<b>Takara Seishu "Mio"</b> Ripe pear lift with delicate sweetness.	Sparkling Sake	Kyoto	Medium Sweet	<b>48</b>
<b>Sayuri "Little Lilly"</b> Slightly cloudy, lychee and coconuts.	Nigori/ Unfiltered	Yamagata	Sweet	<b>38</b>
<b>Tengumai' Ishikawa'</b> Rich and Complex	Yamahai/ Junmai	Ishikawa	Dry	<b>58</b>
<b>Houraisen "Beshi" (warm on request)</b> Earthy spicy nose, creamy rich and long.	Tokubetsu Junmai	Aichi	Medium Dry	<b>68</b>
<b>Amanoto</b> Beautiful purity with subtle yeast complexity on the nose. Elegant and fruity but powerful on the palate with a crisp clean finish with zesty citrus.	Junmai Ginjo	Akita	Medium Dry	<b>78</b>
<b>Amanoto 'Junkara'</b> Hints of yeast and nice floral character on the nose, its smooth and clean with a crisp dry finish.	Junmai	Akita	Dry	<b>68</b>
<b>Dewazakura "Dewasansan"</b> Peach soft and deep flavoured with zingy acidity. Clean and fresh finish.	Junmai Ginjo	Yamagata	Medium Dry	<b>75</b>
<b>Tamanohikari Bizen Omachi 'Gold'</b> Full bodied with delicately balanced flavours of peach and pear.	Junmai Daiginjo	Kyoto	Medium Dry	<b>66</b>
<b>Asahi Shuzo Dassai "39"</b> Light and balanced with delicate, bright fruit flavours and a mild acidity.	Junmai Daiginjo	Yamaguchi	Dry	<b>58</b>

The Star practices the responsible service of alcohol. For any dietary requirements, please consult your waiter for alternative menu options. GF denotes gluten free options. DF denotes dairy-free options. A surcharge of 10% applies on Sundays, A surcharge of 15% applies on Public Holidays. 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. Guests must be aged 18 years or over to enter the casino.

# Sake

## 720 ML Format Bottle

<b>Heiwa Shuzo 'Tsuruume' Yuzushu</b> Yuzu infused Sake with a zesty, citrus, tart character and refreshing finish.	Yuzu infused Junmai	Wakayama	Sweet	<b>138</b>
<b>Mukai Shuzo 'Red Rice'</b> Smoked, earthy character with enticing notes of rhubarb and berries.	Red Rice Junmai	Kyoto	Medium Dry	<b>188</b>
<b>Tsukinokatsura 'Iwai 80'</b> Full Bodied, Creamy and Complex	Junmai	Kyoto	Medium Dry	<b>198</b>
<b>Otokoyama "Man Mountain"</b> Crisp and refreshing with gentle acidity.	Tokubetsu Junmai	Hokkaido	Dry	<b>88</b>
<b>Yoshinogawa Minamo</b> Floral, Clean and Elegant with a crisp dry	Junmai Daiginjo	Nigata	Dry	<b>288</b>
<b>Amanoto '35'</b> Crisp, Clean, Elegant, Fragrant and Floral	Junmai Daiginjo	Akita	Medium Dry	<b>328</b>
<b>Asahi Shuzo "Kubota Hekiju"</b> Sweet notes on nose, textural and well balanced.	Junmai Daiginjo	Nigata	Dry	<b>98</b>
<b>Fukuchiyo Shuzo 'Nabeshima'</b> Fragrant pear and fennel, elegant and delicate finish.	Junmai Ginjo	Fukuoka	Medium Dry	<b>168</b>
<b>Kunizakari 'Gahoujin'</b> Fresh apple on nose, creamy texture with fruit sweetness on palate. Long and clean finish.	Junmai Daiginjo	Aichi	Dry	<b>388</b>
<b>Kidoizumi Shuzo 'Hakugyokuko'</b> Honeydew melon, lychee and spice on the palate which gives sweetness followed by refreshing, lingering acidity and robust dryness.	Junmai Ginjo/ NAMA	Chiba	Medium Dry	<b>188</b>
<b>Hourisen Arcadia Kijoshu</b> Pear, apple, creamy texture, elegant and clean finish.	Junmai Daiginjo	Aichi	Medium Dry	<b>3700</b>
<b>Houraisen 'Arcadia Kimoto'</b> Enomoursly complex, clean acidity and rounded mouthfeel with crisp finish.	Junmai Daiginjo	Aichi	Medium Dry	<b>3000</b>
<b>Houraisen Akai Red Rice</b> Fresh berries and cherry	Red Rice Junmai	Aichi	Medium Dry	<b>248</b>
<b>Houraisen 'Maka'</b> Elegant, Fruity Soft Structure, Clean Acidity.	Junmai Daiginjo	Aichi	Medium Dry	<b>588</b>
<b>Houraisen 'Gin'</b> Floral aromas, complex, creamy, white.	Junmai Daiginjo	Aichi	Medium Dry	<b>450</b>

The Star practices the responsible service of alcohol. For any dietary requirements, please consult your waiter for alternative menu options. GF denotes gluten free options. DF denotes dairy-free options. A surcharge of 10% applies on Sundays, A surcharge of 15% applies on Public Holidays. 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. Guests must be aged 18 years or over to enter the casino.

## Sake

720 ML Format				Bottle
<b>Asahi Shuzo Dassai '23'</b> One taste explains it all.	Junmai Daiginjo	Yamaguchi	Medium Dry	<b>350</b>
<b>Asahi Shuzo Dassai 'Beyond'</b> Most premium sake in the world sweet spicy notes with an incredible balance.	Junmai Daiginjo	Yamaguchi	Medium Dry	<b>1650</b>
<b>Fukuju 'Green'</b> Medium body with notes of stonefruits and clean, refreshing finish.	Junmai	Kobe	Dry	<b>140</b>
<b>Fukuju 'Blue'</b> Fukuju's flagship-a perfect balance between aroma, texture and flavour.	Junmai Ginjo	Kobe	Medium Dry	<b>180</b>
<b>Fukuju 'Gold'</b> Elegant and creamy with subtle characteristics of lychee and melon.	Junmai Daiginjo	Kobe	Medium Dry	<b>295</b>
<b>Shichida 'Yamadanishiki'</b> Silky and luscious, with notes of toasted almonds and green mango.	Junmai Daiginjo	Saga	Medium Dry	<b>279</b>
<b>Chiyo Shuzo 'Shades of Grey'</b> Distinctive minerality, lovely freshness	Tokubetsu Junmai	Nara	Dry	<b>200</b>

## Sake – Large Format

1.8Lt Format				Carafe 280ml	Bottle
<b>Nanbu Bijin 'Southern Beauty'</b> <b>(warm on request)</b> Light, tangerine and sugar plum.	Tokubetsu Junmai	Iwate	Dry	<b>35</b>	<b>210</b>
<b>Hakkaisan 'Eight Peeks'</b> <b>(warm on request)</b> Silky, aromas of pear and plum.	Junmai Ginjo	Niigata	Dry	<b>58</b>	<b>348</b>
<b>Yoshinogawa 'Gensen Karakuchi'</b> <b>(warm on request)</b> Dry and clean, with hints of citrus.	Futsushu	Niigata	Dry	-	<b>280</b>
<b>Kubota Manju 'Ten Thousand Ways'</b> Luxurious, kisses of chestnuts and cocoa.	Junmai Daiginjo	Niigata	Medium Dry	-	<b>900</b>
<b>Houraisen 'Bi' Beauty</b> Gentle acidity and delicate fruit driven flavours.	Junmai Daiginjo	Aichi	Medium Dry	-	<b>468</b>
<b>1992 Kyokuho 'Hattan' Koshu (Aged Sake)</b> Caramel notes, lead into a mocha coffee and nougat, smoky finish.	Junmai Daiginjo	Hiroshima	Dry	-	<b>420</b>

The Star practices the responsible service of alcohol. For any dietary requirements, please consult your waiter for alternative menu options. GF denotes gluten free options. DF denotes dairy-free options. A surcharge of 10% applies on Sundays, A surcharge of 15% applies on Public Holidays. 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. Guests must be aged 18 years or over to enter the casino.

## Koshu – Aged Sake

Golden brightness, aged aroma of dry fruit and spices. Overall rich and powerful creamy texture with sweetness and umami.

720 ML Format					Bottle
2005	Dewazakura 10 Y/O	Junmai Yamahai	Yamagata	Medium Dry	190
1991	Kidoizumi Shuzo 'Kokin'	Junmai Ginjo Yamahai	Chiba	Medium Dry	585
1976	Kidoizumi Shuzo 'New AFS'	Junmai Ginjo Yamahai	Chiba	Dry	670

## Shōchū

Japanese distilled beverage less than 45% alcohol by volume. It is typically distilled from rice (kome), barley (mugi), sweet potatoes (satsuma-imo), buckwheat (soba), or brown sugar (kokutō).

			60ml	720ml
<b>Hombo Shuzo Gensyu Yakusugi</b>	Sweet Potato	Kagoshima	25	290

## Umeshu

Umeshu is a traditional Japanese liqueur made from ume fruit. A perfect balance between ume extract and alcohol is achieved by aging the whole fruit with the stone still inside.

			90ml	650ml
<b>Houraisen Kanjuku</b>		Aichi	24	190
A perfumed nose, with flavours of rose petal, marzipan and apricot. Richly textured, bright acidity and great length.				
<b>Choya 'Ume' Single year</b>		Osaka	20	160
Traditional homemade style, classic balance of sweetness and acidity.				
<b>Choya 'Shiso' Herb</b>		Osaka	22	176
Aroma and taste of ume with slight shiso after tones and a hint of bitterness.				
<b>Choya Honey</b>		Osaka	22	180
Made from ume fruits, cane spirit and honey. It has a wider but softer sweetness and richness of honey.				
<b>Choya 'Green Tea' Uji</b>		Osaka	21	176
A blend of Japanese ume fruit & Kyoto Uji's premium green tea leaves.				
<b>Choya 'Black rum' Kokuto</b>		Osaka	24	192
A blend of Japanese ume fruit with brown sugar, black rum & black vinegar to create a rich, sweet and slightly smoky taste.				

The Star practices the responsible service of alcohol. For any dietary requirements, please consult your waiter for alternative menu options. GF denotes gluten free options. DF denotes dairy-free options. A surcharge of 10% applies on Sundays, A surcharge of 15% applies on Public Holidays. 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. Guests must be aged 18 years or over to enter the casino.



# Wine by the Glass

## Champagne & Sparkling

NV	Riva Dei Frati	Prosecco	Veneto, Italy	<b>19</b>
NV	Taittinger 'Cuvée Prestige'	Chardonnay/ Pinot Noir/ Meunier	Reims, France	<b>32</b>

## White

2020	Kanta by Egon Müller	Riesling	Adelaide Hills, SA	<b>16</b>
2021	Alois Lagedert	Pinot Grigio	Alto Adige, Italy	<b>23</b>
2020	Millton 'Te Arai Vineyard'	Chenin Blanc	Gisborne, NZ	<b>21</b>
2022	Craggy Range 'Te Muna'	Sauvignon Blanc	Martinborough, NZ	<b>21</b>
2020	Coldstream Hills	Chardonnay	Yarra Valley, VIC	<b>19</b>
2021	Lerida Estate 'Cullerin'	Chardonnay	Canberra District, ACT	<b>23</b>

## Rosé & Red

2018	Domaine de Triennes	Cinsault Blend	Provence, France	<b>18</b>
2021	Coldstream Hills	Pinot Noir	Yarra Valley, VIC	<b>20</b>
2018	Craggy Range 'Te Kahu'	Merlot Blends	Hawkes Bay, NZ	<b>19</b>
2013	Rymill 'Maturation Release'	Cabernet Sauvignon	Coonawarra, SA	<b>22</b>
2020	Andrew Thomas 'Sweetwater'	Shiraz	Hunter Valley, NSW	<b>23</b>
2019	Catena Zapata	Malbec	Mendoza, Argentina	<b>19</b>

## Dessert

2020	Alasia	Moscato d'Asti	Piedmont, Italy	<b>16</b>
2016	De Bortoli 'Noble One'	Botrytis Semillon	Riverina, NSW	<b>17</b>
NV	Stanton Killeen 12yr	Muscat	Rutherglen, Vic	<b>19</b>

# Premium Wine by the Glass



At Sokyo, we strive to offer our guests wines in the best condition. As the ancient art of winemaking meets the newest technology from Coravin®, we bring premium wines to your glass every time.

## Whites

---

2018	Xavier Monnot 'Les Duressees' 1er Cru	Chardonnay	Monthelie, France	<b>47</b>
2019	Chateau De Chamirey 'La Mission' 1er Cru	Chardonnay	Mercury, France	<b>45</b>
2016	Domaine Guiberteau Saumur Blanc	Chenin Blanc	Loire Valley, France	<b>43</b>

## Reds

---

2018	Rippon 'Old Vines'	Gamay	Central Ortago, NZ	<b>37</b>
2012	Chateau La Parde De Haut-Bailly	Cabernet Blend	Pessac-Leognan, France	<b>49</b>
2004	Penfolds Bin 95 Grange		Multi-Regional, AU	<b>368</b>

## Dessert

---

2009	Château Guiraud Premier Cru	Sauvignon Blanc Blend	Sauternes, France	<b>45</b>
------	-----------------------------	-----------------------	-------------------	-----------

## Digestives

Amaro Averna	Sicily, Italy	12
Amaro Montenegro	Bologna, Italy	12
Fernet Branca	Milan, Italy	12
Pimm's No1	Kent, England	12

## Cognac

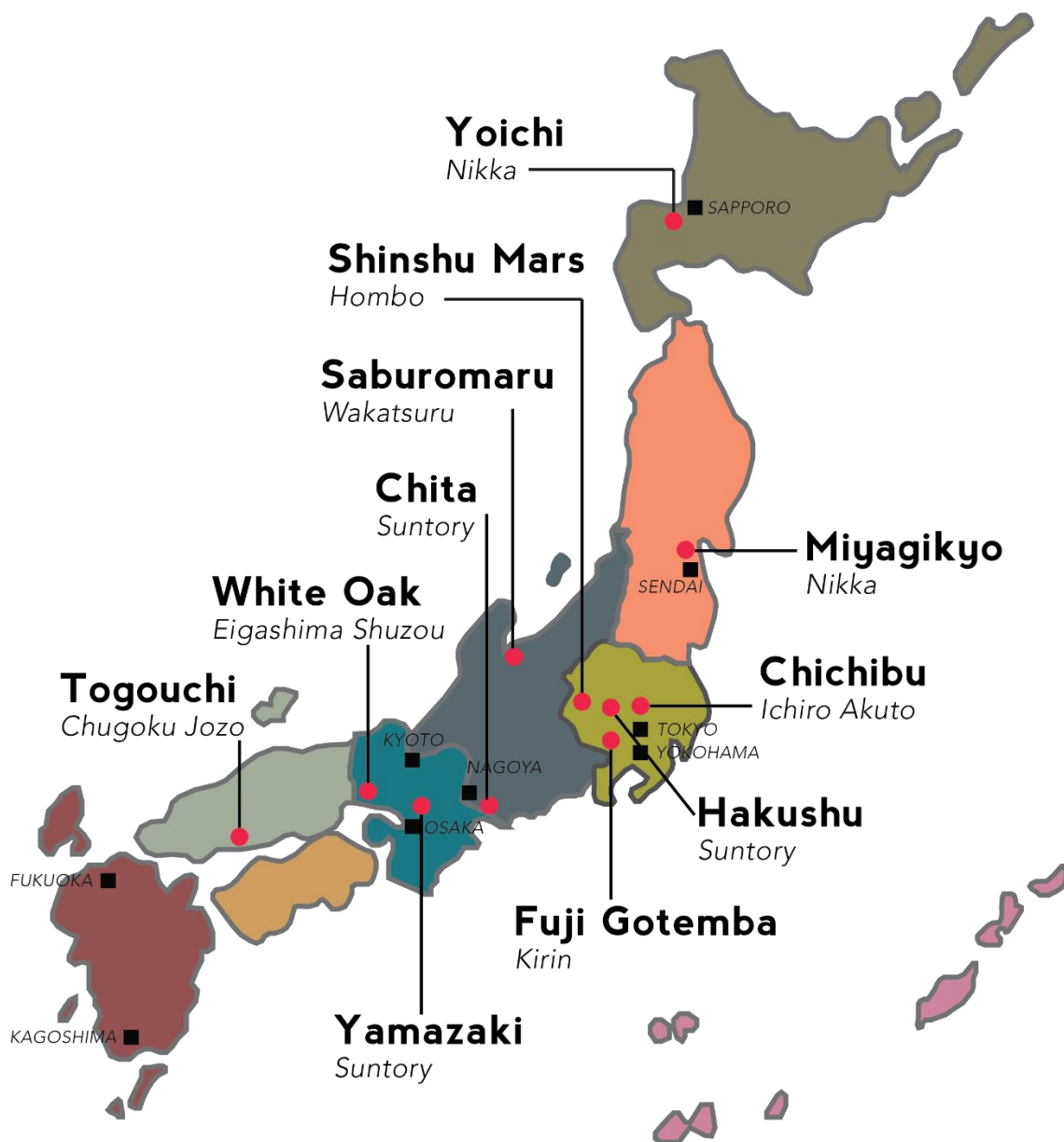
Hennessy VS	Cognac, France	16
Hennessy VSOP	Cognac, France	19
Hennessy XO	Cognac, France	39
Hennessy Paradis Imperial	Cognac, France	300
Louis XIII de Remy Martin	Cognac, France	450

## Gin

Suntory Roku	New World Gin, Japan	16
Nikka Coffey Gin	New World Gin, Japan	20
Four Pillars Rare Dry	New World Gin, Australia	18
Monkey 47	Germany	20
Hendricks	New World Gin, Scotland	17
Bombay Sapphire	London Dry Gin, England	15
Plymouth	Plymouth Gin, England	14
Plymouth Sloe	Plymouth Gin, England	16
Ambrosian Gin	New World Gin, Australia	20
Wa Gin	New World Gin, Australia	27

# Japanese Whisky

Tradition & innovation are at the core of Japanese whisky, with a reputation gained through a persistent drive towards perfection.



The Star practices the responsible service of alcohol. For any dietary requirements, please consult your waiter for alternative menu options. GF denotes gluten free options. DF denotes dairy-free options. A surcharge of 10% applies on Sundays, A surcharge of 15% applies on Public Holidays. 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. Guests must be aged 18 years or over to enter the casino.

## Japanese Whisky

Suntory Toki	Blended, Japan	<b>17</b>
Chita Grain	Single Malt, Japan	<b>26</b>
Royal Suntory	Blended, Japan	<b>48</b>
Suntory Millenium	Blended, Japan	<b>100</b>
Green Monkey Ceramic	Blended, Japan	<b>250</b>
Watami 12yr	Single Malt, Japan	<b>80</b>
Akashi Single Malt	Single Malt, Japan	<b>18</b>
Tokinoka Blended	Blended, Japan	<b>18</b>
Ichiro's Malt & Grain	Blended, Japan	<b>23</b>
Taketsuru 25yr	Single Malt, Japan	<b>250</b>
Yamazaki 'Distillers Reserve'	Kyoto, Japan	<b>30</b>
Yamazaki 12yr	Kyoto, Japan	<b>50</b>
Yamazaki 18yr	Kyoto, Japan	<b>180</b>
Yamazaki 25yr	Kyoto, Japan	<b>720</b>
Yamazaki limited edition 2017	Kyoto, Japan	<b>100</b>
Yamazaki Mizunara 18yr	Kyoto, Japan	<b>380</b>
Hakushu 'Distillers Reserve'	Mt.Kaikomagatake, Japan	<b>30</b>
Hakushu 12yr	Mt.Kaikomagatake, Japan	<b>60</b>
Hakushu 18yr	Mt.Kaikomagatake, Japan	<b>270</b>
Hakushu 1991	Mt.Kaikomagatake, Japan	<b>180</b>
Hakushu 1981	Mt.Kaikomagatake, Japan	<b>200</b>
Hibiki Harmony	Blended, Japan	<b>35</b>
Hibiki 17yr	Blended, Japan	<b>185</b>
Hibiki 21yr	Blended, Japan	<b>145</b>
Hibiki 30yr	Blended, Japan	<b>650</b>
Nikka 'From the Barrel'	Blended, Japan	<b>22</b>
Nikka Pure Malt	Blended, Japan	<b>30</b>
Nikka Coffee Grain	Blended, Japan	<b>25</b>
Karuizawa 10yr	Miyota, Japan	<b>125</b>
Karuizawa 12yr	Miyota, Japan	<b>160</b>
Karuizawa 17yr	Miyota, Japan	<b>200</b>

The Star practices the responsible service of alcohol. For any dietary requirements, please consult your waiter for alternative menu options. GF denotes gluten free options. DF denotes dairy-free options. A surcharge of 10% applies on Sundays, A surcharge of 15% applies on Public Holidays. 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. Guests must be aged 18 years or over to enter the casino.

## Scotch Whisky

Macallan 12yr Double Cask	Speyside	18
Macallan Rare Cask 2020	Speyside	50
Glenfiddich 15yr	Speyside	18
Glenfiddich 21yr	Speyside	45
Glenmorangie 10yr	Highland	15
Glenmorangie Signet	Highland	30
Ardberg Supernova	Islay	45
Lagavulin 16yr	Islay	20
Laphroig 10yr	Islay	16
Laphroig 30yr	Islay	220
Chivas 18yr	Multi-region	20
Chivas Royal Salute Blue	Multi-region	35
Chivas 25yr	Multi-region	60
Johnnie Walker Black	Multi-region	15
Johnnie Walker Tiffany Blue	Multi-region	40

## Irish Whisky

Jameson Original	Cork County	13
Jameson Red Breast 12yr	Cork County	20

## Sour Mash

Jack Daniel's Gentlemen Jack	Lynchburg, Tennessee	15
Jack Daniel's Single Barrel	Lynchburg, Tennessee	18

## Rye

Canadian Club 12yr	Ontario, Canada	15
Rittenhouse	Louisville, Kentucky	16

## Bourbon

Woodford Reserve	Kentucky	15
Basil Hayden's	Nelson County, Kentucky	14
Jim Beam Small Batch	Nelson County, Kentucky	15

The Star practices the responsible service of alcohol. For any dietary requirements, please consult your waiter for alternative menu options. GF denotes gluten free options. DF denotes dairy-free options. A surcharge of 10% applies on Sundays, A surcharge of 15% applies on Public Holidays. 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. Guests must be aged 18 years or over to enter the casino.

## Rum

Bundaberg	Australia	12
Bacardi	Puerto Rico	15
Diplomatico Reserva Exclusiva	Venezuela	15
Ron Zacapa Centenario	Guatemala	18
Appleton Estate 21yr	Jamaica	28
English Harbour 5yr	Barbuda	16

## Tequila

Herradura Silver	Amatitan, Mexico	14
Herradura Reposado	Amatitan, Mexico	14
Don Julio Blanco	Jalisco, Mexico	14
Don Julio Reposado	Jalisco, Mexico	16
Don Julio 1942	Jalisco, Mexico	55

## Vodka

Skyy	Wheat, USA	15
Belvedere Pure	Rye, Poland	17
Grey Goose	Wheat, France	16
Grey Goose VX	Wheat, France	30
Nikka Coffey Vodka	Corn, Japan	20





# Food Menu

## TO START

<b>Pacific Oysters</b>	8 ea
Plum wine, lime granita, spicy ponzu   <i>Minimum 3 pcs</i>	
<b>Crab Sando</b>	13 ea
Crab, Nori mayo & Shichimi salt   <i>Minimum 2pcs</i>	
<b>Prawn San Choy Bow</b>	10 ea
Prawn Tempura, Bean sprout, Yakitori mayo & Butter lettuce   <i>Minimum 2pcs</i>	
<b>Sashimi Platter*</b>	90
Chef's selection 24 pcs sashimi   <i>Designed for 2-4 people</i> <i>* Extra traditional sashimi can be added</i>	
<b>Kingfish Miso Ceviche (GF)</b>	27
Green chilli, crispy potato, miso ceviche	
<b>Tuna Sashimi</b>	29
Apple wasabi salsa, shiso, tosazu sauce	

## TEMPURA

<b>Whiting</b>	24
Coriander salad, black pepper chilli vinegar	
<b>Enoki Mushroom</b>	19
Yukari red cabbage and bottarga	
<b>Shiitake &amp; Eggplant</b>	22
Sokyo nanbanzuke sauce	
<b>Bay Bug</b>	31
Spicy mayo, green papaya, pomelo salad	

## ROBATA

<b>Chicken (GF)</b>	16
Yuzu kosho, yakitori	
<b>Wagyu Beef (GF)</b>	38
Tenderloin, pumpkin puree, black pepper BBQ sauce	
<b>King Brown Mushroom (GF)</b>	20
Lime, asparagus, truffle soy	

## ESSENTIAL DISHES

<b>Dengakuman</b>	85
Miso glazed toothfish, Japanese salsa, pickled cucumber	
<b>Scallop Ravioli</b>	50
Hokkaido scallop ravioli, scampi butter, wakame & menma, yuzu foam	
<b>Wagyu Flank Steak 200g</b>	85
Shio koji marinade, wasabi, garlic ponzu	
<b>Wolleme Duck Breast</b>	65
Capsicum salad, poblano miso, shiso salsa	
<b>Dry-aged Pork Belly</b>	50
Bincho grilled pork belly, apple wasabi, pork jus	
<b>MBS 6+ Westholme Scotch Fillet 350g</b>	130
Bincho grilled, shiso chimichurri	
<b>Lamb rack MBS 5+ 400g</b>	95
Gundagai lamb rack, white goma sauce, kizami wasabi	



## TRADITIONAL NIGIRI OR SASHIMI

Minimum 2 pcs

Add 5g caviar **25**

<b>Tuna</b>   South Australia	7
<b>Toro</b>   Japan	25
<b>Cuttlefish</b>   New South Wales	7
<b>Salmon</b>   Tasmania	7
<b>Salmon Belly</b>   Tasmania	8
<b>Salmon Roe</b>   Tasmania	13
<b>Kingfish</b>   South Australia	7
<b>Kingfish Belly</b>   South Australia	8
<b>Red Snapper Ikijime</b>   New Zealand	7
<b>Ocean Trout</b>   Tasmania	7
<b>BBQ Freshwater Eel</b>   Taiwan	8
<b>Scampi</b>   New Zealand	23
<b>Prawn</b>   Tasmania	7
<b>Scallop</b>   Japan	7
<b>Sokyo Omelette</b>	6

## SOKYO NIGIRI

<b>Tai Nori</b>	28
Shio kombu lime salsa, crispy koasa 'diamond' nori	
<b>Tuna Crispy Rice</b>	28
Spicy tuna tartare, spicy mayo, crispy Hokkaido 'yumepirica' rice	
<b>Kingfish Furikake</b>	28
Sokyo furikake, citrus paste, tosazu	
<b>Salmon Belly Aburi</b>	32
Spicy daikon oroshi	
<b>Ocean Trout Umami</b>	28
Umami sancho, lime zest	

## SOKYO SUSHI ROLLS

<b>Spicy Tuna Roll</b>	26
Tenkasu, spicy truffle mayo	
<b>Grilled Salmon Roll</b>	28
Japanese pickled mustard , salmon, yuzu kosho mayo	
<b>Yasai Roll (GF)</b>	16
Baby cos, takuwan, pickled carrot	
<b>Salmon Avocado Roll</b>	20
Yumepirika rice, koasa 'diamond' nori	
<b>Tempura Roll</b>	28
Prawn tempura, asparagus, spicy aioli	
<b>Queensland Roll (GF)</b>	30
Spanner crab, spicy aioli, avocado, soy paper	

## SIDES

<b>Edamame Soybean (GF)</b>	12
Maldon sea salt	
<b>Spicy Edamame</b>	13
Shichimi, nikiri soy	
<b>Dan's Potato</b>	20
Umami crème fraîche, chives, cured ham, ponzu jelly	
<b>Mixed Leaves</b>	17
Spicy garlic vinaigrette	

The Star practices the responsible service of alcohol. For any dietary requirements, please consult your waiter for alternative menu options. GF denotes gluten free options. DF denotes dairy-free options. A surcharge of 10% applies on Sundays, A surcharge of 15% applies on Public Holidays. 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. Guests must be aged 18 years or over to enter the casino.