SOKYO

## SMALL BITES

**Edamame** — **10**
Maldon sea salt (GF, NF, DF)

**Pacific oyster | min 3pc** — **7.5 ea**
Plum wine & lime granita, spicy ponzu (GF, NF, DF, A)

**Fish Tartare | min 2pc** — **9 ea**
Wasabi Crème fraiche, Yuzu Gel (NF, A)

**Pork Belly Sushi | min 2pc** — **12 ea**
Tonkatsu curry sauce, apple wasabi, gel & pickle (DF, NF)

## SOKYO ENTRÉE SASHIMI

**Tasmanian salmon ceviche** — **26**
Heirloom tomato, red onion, coriander emulsion (NF, DF, A)

**Hiramasa kingfish ceviche** — **28**
Miso ceviche dressing, green chilli, crispy potato (GF, NF, DF, A)

**Sashimi platter 20 pc** — **86**
Chef's selection 20 pc sashimi | designed for 2-4 people (NF, DF, M)

**The opulent platter 28 pc** — **210**
Chef's selection 28 pc sashimi, includes toro and oyster (NF, DF, M)

**Oscietra caviar 30g** — **220**
Coriander crème fraîche, chive (NF, I)

## TEMPURA

**Eggplant** — **20**
Sokyo Nanbanzuke glaze, red chilli, aonori salt (NF, DF)

**Chicken karaage** — **20**
Spicy Mayo, lemon (NF, DF)

**Kisu** — **22**
Whiting fish, coriander salad, tarragon ponzu (NF, DF, I)

## MAINS

**Binchoyaki spring chicken** — **42**
Umami nori butter, charred baby capsicum, fermented chilli oil (NF)

**Miso-glazed Tasmanian salmon** — **48**
Jalapeno salsa, ginger lime cucumber (NF, DF, A)

**Dry-aged Wollemi duck breast** — **70**
Honey-glazed duck, Yukari jus, pickled, pureed and jellied plum (DF, NF)

**Kidman wagyu bone-in sirloin steak 400g** — **95**
Black pepper tare, burnt eggplant puree, negi shio (NF)

**Kiwami wagyu Scotch fillet MBS9 200g / 400g** — **100 / 180**
Garlic ponzu, umami butter and shiso chimichurri, chips (NF)

## RAW BAR / TRADITIONAL SASHIMI OR SUSHI

**MIN 2 PIECES (NF, DF, GF, M)**

| | |
|---|---|
| **Tuna \|** Australia | **7** |
| **Salmon \|** Tasmania | **6** |
| **Kingfish \|** South Australia | **7** |
| **Red snapper \|** New Zealand | **7** |
| **Ocean trout \|** Tasmania | **7** |
| **Salmon belly \|** Tasmania | **8** |
| **Kingfish belly \|** South Australia | **8** |
| **Scallop \|** Hokkaido | **12** |
| **Scampi \|** Western Australia | **21** |
| **Toro \|** Japan | **24** |

## SOKYO STYLE SET SUSHI

**Tuna crispy rice 4pc** **26**
Spicy tuna tartare, spicy mayo, Emi no kizuna rice (GF, NF, DF, A)

**Ocean trout umami sansho 4pc** **26**
Umami sansho paste, lime (NF, DF, A)

**Salmon belly aburi 4pc** **26**
Spicy daikon, sesame, chive (GF, NF, DF, A)

**Sokyo traditional 7 pc nigiri** **68**
Toro, tuna, salmon, kingfish, snapper, ocean trout, scallop (GF, NF, DF, M)

## SOKYO SUSHI ROLLS

**Hosomaki** **12**
Avocado or cucumber, Emi no Kizuna rice (DF, GF, NF, V)

**Salmon avocado roll** **22**
Emi no Kizuna rice (GF, DF, NF, A)

**Spicy tuna roll** **24**
Tenkasu, spicy truffle mayo (DF, NF, A)

**Tempura roll** **26**
Prawn tempura, asparagus, spicy aioli (DF, NF, I)

## SALAD / SIDES

**Mixed leaves** **16**
Spicy garlic vinaigrette (GF, NF, DF)

**Roasted Brussels sprouts** **18**
Goma ponzu, pumpkin seeds (NF, DF)

**Sokyo Caesar Salad** **20**
Grilled cos lettuce, parmesan negi mayo, furikake, candied bacon (NF)

## SOUP

**Miso Soup** **7**
Blended miso, dashi, tofu, wakame (DF, NF, I)

*VG – Vegan | GF – Gluten Free | DF – Dairy Free | V – Vegetarian | NF – Nut free*

*Seafood Origin | A – Australian Origin | I – Imported Origin | M – Mixed Origin*

*The Star Club discounts do not apply at this venue. Members of The Star Club are eligible to earn Casino Dollars and Tier Points as well as redeem Casino Dollars upon presentation of current Membership Card. Menu subject to availability and change. Please be aware that our products either contain or are produced in kitchens which contain and/or use allergens. For allergen free options, please speak with your waitperson. The Star Brisbane practises the responsible service of alcohol.*