Sokyo is an exquisite bridge between Japanese culinary tradition and delicious, modern innovation. It is where time-honoured Tokyo craftsmanship meets Brisbane's gastronomic adventurousness. It is where the finest Australian produce meets the renowned skillset of the Sokyo team. For a Japanese dining experience as excitingly modern as it is beautifully traditional, meet us at Sokyo. Where Ritual Meets Art.

SOKYO | Ritual + Art

SOKYO SIGNATURE MENU 165 PP

Edamame
Maldon sea salt (GF, NF, DF)

Fish Tartare
Wasabi Crème fraiche, yuzu gel (NF, A)

Seafood Ceviche
Heirloom tomato, red onion, coriander emulsion (NF, DF, A)

Kisu Tempura
Whiting fish, coriander salad, tarragon ponzu (DF, NF, I)

Miso-glazed Tasmanian Salmon
Jalapeño salsa, ginger lime, cucumber (DF, NF, A)

MBS9 Scotch Steak
Grilled to your liking, house salad, fries (NF)

Chef's selection sushi
(NF, DF, M)

Sokyo mochi ice cream
Matcha ice cream, Kyoto matcha powder (NF, GF)

Caramel macchiato
Caramel mousse, cookie, coffee ice cream, whiskey foam (NF)

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

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

Please be advised, a surcharge of 10% applies on both Saturdays and Sundays, and 15% on public holidays.

Members of The Star Club are eligible to earn Casino Dollars and Tier Points or 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.

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