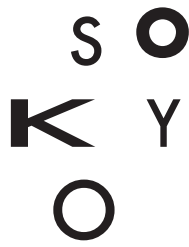


S O
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Sokyo is an exquisite bridge between Japanese culinary tradition and delicious, modern innovation.

It is where time-honoured Tokyo craftsmanship meets Brisbane's gastronomic adventurousness. It is where the finest Australian produce meets the renowned cheffing skills 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 SHARED TASTING MENU 100PP

WINE & SAKE PAIRINGS AVAILABLE

Available daily until 9pm | Minimum two people | Entire table participation is required

Edamame

Maldon Sea Salt

Seafood Tartare

Wasabi Crème Fraiche, Yuzu Gel

Kentucky-Style Fried Oyster

Lime Shiso Tartare

Salmon Sashimi

Wasabi, Nikiri Soy

Kisu Tempura

Whiting Fish, Coriander Salad, Tarragon Ponzu

Binchoyaki Spring Chicken

Umami Nori Butter, Charred Baby Capsicum, Fermented Chilli Oil

Roasted Brussel Sprouts

Goma Ponzu, Pumpkin Seed

Chef's Selection Sushi

+ 25pp to Add 5gm Caviar on Sushi

Sokyo Mochi Ice Cream

Frozen Strawberry Milkshake Ice Cream & Black Sesame Ice Cream



SOKYO SHARED SIGNATURE MENU 150PP

WINE & SAKE PAIRINGS AVAILABLE

Available daily until 9pm | Minimum two people | Entire table participation is required

Seafood Tartare

Wasabi Crème Fraiche, Yuzu Gel

Wagyu Tartare

Wagyu Fat Emulsion, Egg Yolk Cream

Salmon Ceviche

Heirloom Tomato, Red Onion, Coriander Emulsion

Kisu Tempura

Whiting Fish, Coriander Salad, Tarragon Ponzu

Miso Glazed Tasmanian Salmon

Jalapeno Salsa, Ginger Lime Cucumber

Chauvel Wagyu Rump Cap Steak

Wasabi Salsa Verde, Black Garlic Teriyaki, White Cabbage

+ 25pp Upgrade to

Kiwami Scotch Fillet MBS 9 & Mushroom Robata

Chef's Selection Sushi

+ 25pp to Add 5gm Caviar on Sushi

+ 45pp to Add Toro, Chu Toro & Salmon Belly

Sokyo Mochi Ice Cream

Frozen Strawberry Milkshake Ice Cream

Caramel Macchiato

Caramel Mousse Cookie Coffee Ice Cream Whisky Foam

TO START | SNACKS

- Edamame** (GF, DF, NF) **10**
Maldon Sea Salt
- Pacific Oyster** (GF, DF, NF) (minimum 3pc) **7**
Plum Wine & Lime Granita, Spicy Ponzu
- Pacific Oyster & Toro** (GF, DF, NF) (minimum 3pc) **12**
Spicy Daikon, Yuzu Honey Gel
- Kentucky-Style Fried Oyster** (NF)(minimum 2pc) **10**
Lime Shiso Tartare
- Wagyu Tartare** (NF) (minimum 2pc) **15**
Wagyu Fat Emulsion, Egg Yolk Cream
+ 25pp to Add 5gm Caviar

SOKYO SASHIMI

- Hiramasa Kingfish Ceviche** (DF, GF, NF) **28**
Miso Ceviche Dressing, Green Chilli, Crispy Potato
- Tasmanian Salmon Ceviche** (DF, NF) **26**
Heirloom Tomato, Red Onion, Coriander Emulsion
- Sashimi Platter** (DF,NF) **88**
Chef's Selection 24pcs Sashimi | Designed for 2 – 4 people
- The Opulent Platter** (DF, NF) **200**
Chef's Selection 32pcs Sashimi – Including Toro & Oyster
- Oscietra Caviar 30gm** (NF) **175**
Brioche, Wasabi Crème Fraiche, Chive

TEMPURA

- Kisu** (NF, DF) **22**
Whiting Fish, Coriander Salad, Tarragon Ponzu
- Shiitake & Eggplant** (NF, DF) **18**
Sokyo Nanbanzuke Sauce
- Moreton Bay Bug** (NF, DF) **45**
Witlof Salad, Truffle Spicy Aioli

(GF): Gluten Free

(DF): Dairy Free

(NF): Nut Free

ESSENTIAL

- Binchoyaki Spring Chicken** (NF) **42**
Umami Nori Butter, Charred Baby Capsicum,
Fermented Chilli Oil
- Miso Glazed Tasmanian Salmon** (DF, NF) **60**
Jalapeno Salsa, Ginger Lime Cucumber
- Dry Aged Wollemi Duck Breast** (DF, NF) **68**
Honey Glazed Duck, Yukari Jus, 3 textures of plum –
Pickled, Puree & Jelly
- Chauvel Wagyu Rump Cap Steak** (NF) **65**
Wasabi Salsa Verde, Black Garlic Teriyaki, White
Cabbage
- Stockyard Kiwami Wagyu Scotch Fillet MBS9
400g** (NF) **159**
With condiments of Garlic Ponzu, Umami Butter &
Shiso Chimichurri

SALAD AND VEGETABLES

- Mixed Leaves** (GF, DF, NF) **14**
Spicy Garlic Vinaigrette
- King Brown Mushroom** (GF, DF, NF) **20**
Broccolini, Lime, Truffle Poke Dressing
- Roasted Brussel Sprout** (DF, NF) **18**
Goma Ponzu, Pumpkin Seed

SOUP

- Miso Soup** (GF, DF, NF) **7**
Blended Miso, Dashi, Tofu, Wakame

TRADITIONAL NIGIRI OR SASHIMI

(GF, DF, NF)

Minimum 2pcs of Each

| | | |
|--|--------------------------|-----------|
| Tuna | <i>Ulladulla</i> | 7 |
| Toro | <i>Japan</i> | 24 |
| Salmon | <i>Tasmania</i> | 7 |
| Salmon Belly | <i>Tasmania</i> | 8 |
| Kingfish | <i>South Australia</i> | 7 |
| Kingfish Belly | <i>South Australia</i> | 8 |
| Scampi | <i>Western Australia</i> | 21 |
| Scallop | <i>Hokkaido</i> | 8 |
| Red Snapper | <i>New Zealand</i> | 7 |
| Ocean Trout | <i>Tasmania</i> | 7 |
| Cuttlefish | <i>Coffs Harbour</i> | 7 |
| Add 5g Oscietra Caviar to Sushi | | 25 |

SOKYO NIGIRI

Tuna Crispy Rice (GF, DF, NF) **28**

Spicy Tuna Tartare, Spicy Mayo, Emi no Kizuna Rice

Ocean Trout Umami Sansho (DF, NF) **28**

Umami Sansho Paste, Lime

Salmon Belly Aburi (GF, DF, NF) **28**

Spicy Daikon, Sesame, Chives

Spicy Scallop Aburi (GF, DF, NF) **28**

Spicy Mayo, Chilli Dressing

Sokyo Traditional 7pc Nigiri (GF, DF, NF) **65**

Toro, Tuna, Salmon, Kingfish, Snapper, Ocean Trout, Scallop

SOKYO SUSHI ROLL

Spicy Tuna Roll (DF, NF) **25**

Tenkasu, Spicy Truffle Mayo

Salmon Avocado Roll (GF, DF, NF) **22**

Emi no Kizuna Rice

Tempura Roll (DF, NF) **26**

Yasai Roll (GF, DF, NF)

Baby Cos, Avocado, Asparagus, Pickled Vegetables

Snap, Share & Tag Your Moments
@sokyo.brisbane

Please note public holidays incur a 15% surcharge. Saturday & Sunday incur a 10% surcharge. Card payment surcharges apply. We endeavour to accommodate dietary requirements and food allergies, however, cannot guarantee against traces of allergens. For any dietary requirements or allergies please speak with your waitperson. Menu is subject to availability and change. The Star Brisbane practises the responsible service of

