



Saké puts its signature super-fusion stamp on Delicious Month Out

Monday, 26 April 2021: It's a delicious day out daily at Saké Restaurant & Bar Hamer Hall but the contemporary Japanese restaurant is dialling up its signature super-fusion stamp for Delicious Month Out this May.

Saké is offering a sushi masterclass & izakaya-style dinner on Thursday 20th May at 6pm. Guests make their own sushi followed by a fun izakaya-style dinner with matching drinks.

On Arrival
Toki Highball

Tuna sashimi pizza
Collector 'Shoreline' Rosé

Scallop katsu bao
Hitachino Nest White Ale

Chargrilled tofu and bacon
Tengumai 'Umajun' Inmai

Double cheese and prawn maki roll
Dewazakura 'Dewa Sansan' Junmai Ginjo

Selection of Mochi for dessert
Nakano BC Umeshu

The following evening, Friday 21st May at 6pm, guests can dial up the extravagance with a sushi masterclass followed by an elegant seven-course omakase dinner – a traditional menu which is left to the Chef to design – paired with premium drinks. The super luxe menu includes:

Sunomono

Blue swimmer crab | seared scallop, asparagus, shiitake, cherry tomato with tosazu jelly and kimizu
Dassai 23 Junmai Daiginjo – Yamaguchi, Japan

Sashimi

Tuna sashimi | classic sashimi akami, chu toro, otoro
2014 Louis Roederer Vintage Rosé – Reims, Champagne, France

Agemono

King crab tempura | coriander-infused amazu ponzu
2017 Pressing Matters 'R9' Riesling – Coal River Valley, TAS

Mushimono

Steamed Glacier 51 Toothfish kaburamushi | mushroom ankake
2018 Jean Defaix 'Les Lys' Premier Cru Chablis -Burgundy, France

Yakimono

Wagyu steak | soy glaze, kizami wasabi, fried leek, dehydrated shiitake
2017 Shaw and Smith 'Balhannah' Shiraz – Adelaide Hills, South Australia

Sushi

Deluxe nigiri | scampi foie gras, toro, wagyu uni
Hanabusa Junmai Daiginjo Genshu Nama – Mie, Japan

Amaimono

Chocolate and caramel miso tart
Choya Kokuto Umeshu – Osaka, Japan

Bookings: [Saké Restaurant & Bar.](#)

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