

sushi bar

	nigiri 2pc	sashimi 4pc
tuna akami	16	28
saikou salmon shake	14	26
salmon belly shake harami	14	26
kingfish hiramasa	14	24
kingfish belly hiramasa harami	14	26
snapper tai	14	24
scallop hotate	16	28
cuttlefish ika	12	22
wagyu	16	-
eel anago	14	-

sashimi combo
12 pieces | 56
24 pieces | 98
add oscietra caviar tin for 170/30g

sushi set
10 pieces | 62

sushi rolls

dragon ash roll | salmon two ways | spicy mayonnaise | crispy onion 28

dynamite | spicy tuna | pickled daikon | shiso 26 GF DF

spider maki | soft-shell crab | daikon paper | yuzu mayo | red kosho 27 GF DF

prawn tempura | avocado | spicy mayonnaise | tobiko 28 DF

vegetable roll | asparagus tempura | sweet tofu
konbu paper | nori kosho 22 DF V Y

Credit cards incur a processing fee of Visa & Mastercard 1.7%. Amex 2.7%
Debit and EFTPOS card incur a processing fee of 0.95%.
External payment Apps incur additional fees.
10% discretionary service charge applies to all groups of 6+.
10% surcharge applies on Sundays, 15% on public holidays.

chef's selection

185pp | min 2 people

nori crisps | lobster taco
newstyle sashimi
shumai | popcorn shrimp
miso glazed toothfish | house salad
tajima wagyu striploin | brussels sprouts
dragon egg

sake classics

135pp | min 2 people

nori crisps | hiramasa kingfish
shumai | popcorn shrimp
salmon shio yaki
tajima wagyu striploin | brussels sprouts
black sesame tiramisu

upgrade to a dragon egg for an additional 19pp

set menus must be ordered for the whole table

cold starters

oysters | mandarin vinaigrette | citrus pearl | shiso emulsion 8.50 each GF DF

nori crisps | tuna | kingfish | shichimi | sesame dressing 29 DF

lobster taco | celery mayonnaise | wasabi furikake 18 DF

wagyu tartare | nashi pear | sesame leaf | sweet potato tartlet 26 DF

hiramasa kingfish | lime & jalapeño kosho | coriander infused ponzu 29 GF DF

new style sashimi | salmon | snapper | scallop | hot sesame oil | ponzu 42 GF DF

hot starters

miso soup | tofu | spring onion | wakame 9 GF DF

yaki edamame | konbu oil | furikake 13 DF V V

shumai | steamed prawn dumplings | spicy ponzu 29 DF

king prawn tempura | tentsuyu 12 each DF

popcorn shrimp | royal red prawn | yuzu | chilli mayonnaise 34 DF

chicken karaage | yuzu mayonnaise 28 GF DF

robata

king brown mushroom skewers | yuzu soy | coriander 18 2pc GF DF V

baby octopus | shallot oil | chives | furikake 24 GF DF

chicken wing skewers | chive | shichimi 24 2pc GF DF

wagyu skewers | sesame soy 42 2pc GF DF

mains

miso glazed 'glacier 51' toothfish | den miso | pickles 72 GF DF

wollemi duck breast binchoyaki | candied davidson plum |
plum jus | charred shallot 52 GF DF

tajima wagyu striploin 250g | konbu nori salt 89 GF DF

wagyu fried rice | soft steamed egg | shichimi | nori 44 GF DF

lobster fried rice | brolos rock lobster | tobiko 46 GF DF

sides

cucumber pickles | sesame seeds | chilli threads 12 GF DF V Y

nasu dengaku | grilled eggplant | nori miso 22 GF DF V Y

crispy brussels sprouts | spicy vinaigrette 20 GF DF V Y

house salad | radicchio | gem | ginger soy vinaigrette 19 GF DF V Y

steamed rice 9 DF GF V

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GF gluten free DF dairy free V vegan Y vegetarian

patrons with food allergies or dietary requirements, please inform your waiter prior to ordering.
although we will endeavor to accommodate your dietary needs,
we cannot be held responsible for traces of allergens.