

sushi bar

	nigiri 2pc	sashimi 4pc
tuna akami	18	32
ora king salmon shake	15	28
salmon belly shake toro	16	30
kingfish hamachi	14	27
kingfish belly	18	32
snapper tai	14	27
scallop hotate	16	30
prawn ebi	13	21
ikura salmon roe	18	32
nz scampi	36	56

- sushi set | chef's selection of nigiri (8 piece) 54 GF
- sashimi appetiser | chef's selection of sashimi (10 piece) 48 GF
- sashimi combo | chef's selection of sashimi (21 pieces) 88 GF

sushi rolls

- salmon avocado | sweet soy glazed | mayonnaise | baby shiso 26 GF
- spicy tuna | shiso | daikon | tempura crunch | chilli threads 28 GF
- brolos rock lobster | tobiko | spicy mayonnaise | cucumber | chives 35 GF
- shiro maki | snapper | cucumber | chives | plum paste | dancing bonito 26 GF
- vegetable roll | avocado | green beans | cucumber | mixed salad masago arare rice cracker's 24 GF V Y

cold starters

- sydney rock oysters | wakame | ginger | tobiko | finger lime dressing 9 (each) GF
- nori crisps 4pc | tuna | kingfish | chive | shichimi sesame dressing 32
- ora king salmon tacos 2pc | salmon roe | avocado purée | truffle oil | lime zest 38
- hiramasa kingfish | coriander infused ponzu | jalapeño & lime kosho 34 GF
- blue reef coral trout ceviche | coriander | cucumber | jalapenos cherry tomatoes | lemon lime dressing 37 GF
- king george whiting sashimi | cucumber pickles nori puree | tosazu | salmon roe | kombu oil 37
- grass fed beef tataki | sansho | shiitake | wakame | shiso dressing 35

set menu

sake classics

- elevated, iconic dishes
- 135pp | 5 courses
- nori crisps | hiramasa kingfish
- shumai | popcorn shrimp
- miso glazed salmon | house salad
- cape grim short rib | miso soup
- chefs selection dessert
- dragon egg upgrade | 19 pp

chef's tasting menu

- elegant, chef's signature selections
- 155pp | 7 courses

- sashimi selection | beef tataki | shumai
- matsukasa nz alfonsino | house salad
- fragrant duck breast | brussels sprouts
- sushi nigiri & miso soup
- mont blanc
- dragon egg upgrade | 19 pp

sake pre-theatre

- fast, flowing flavours
- 89pp

- hiramasa kingfish
- daily sushi roll
- beef tataki
- chicken karaage
- shumai | lamb chop

- free flow set menu
- served within 30 minutes

- all set menus available
- 30 minutes before kitchen closure

GF gluten free V vegetarian Y vegan

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

credit card payments will incur a 1.7% to 2.7% fee | debit cards and eftpos incur a processing fee of 0.95% | 10% surcharge applies on sunday | 15% surcharge applies on all public holiday | 10% discretionary service charge applies to all groups of 6+

hot starters

- edamame | soy beans | pink salt 13 (spicy 14) GF V
- miso soup | spring onion | sansho | wakame 8 GF V
- nasu dengaku | eggplant | den miso 26 GF V Y
- agedashi tofu | fried tofu | tentsuyu king brown mushroom | snow pea sprouts 27 GF V Y
- shumai | steamed prawn dumpling | chilli ponzu 30
- popcorn shrimp | yuzu | chilli mayonnaise 34
- vegetable tempura | tentsuyu | daikon 31 V Y
- arare-crusted east gippsland flathead | crispy rice puff batter | spicy sesame dipping sauce 32 GF
- snow crab tempura 6pc | amazu ponzu | jalapeno dressing 36
- chicken karaage | yuzu mayonnaise 32 GF
- sansho quail katsu | ruby grapefruit miso fennel slaw | pomelo | micro parsley 32

mains

- miso glazed glacier 51 toothfish | den miso | pickles 74
- matsukasa nz alfonsino | shimeji mushroom aosa nori | umeshu beurre blanc sauce 52
- chargrilled fremantle octopus | eggplant puree salt bush | shiso daikon pickles 46
- miso glazed ora king salmon den miso | pickles 48
- teriyaki lamb chops 3pc basil miso | sesame seeds 43
- cape grim short rib baby spinach | pine nuts | sesame garlic sauce 56 GF
- fragrant duck breast | ginger & yuzu sauce | shimeji mushroom 56 GF
- icon wagyu striploin MB9+ 200g | ponzu | yakiniku sauce 120 GF

sides

- house salad | radicchio | gem | wakame | endive | wafu dressing 18 GF V Y
- pickled cherry tomatoes | corn puree shiso buds | shio kombu 25 V Y
- broccolini | tare | dancing bonito 23 GF V
- crispy brussels sprouts | spicy vinaigrette | spring onion 23 GF V Y
- steamed rice 8 GF V Y

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