

## exclusive now

**bluefin tuna toro** sushi nigiri 2pc 25

**bluefin tuna toro** sashimi 4pc 45

**bluefin tuna tacos** 2pc | shaved truffles | avocado purée 45

**scampi** sushi nigiri | foie gras 2pc 56

*toro the prized, marbled belly of the tuna, with rich and buttery texture, revered for its melt-in-your-mouth texture, at its best in winter*

## 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

### 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 | 19pp

### 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*

## sushi bar

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

**sushi set** | chef's selection of nigiri (8 piece) 54 <sup>GF</sup>

**sashimi appetiser** | chef's selection of sashimi (10 piece) 48 <sup>GF</sup>

**sashimi combo** | chef's selection of sashimi (21 pieces) 88 <sup>GF</sup>

## sushi rolls

**salmon avocado** | sweet soy glazed | mayonnaise | baby shiso 26 <sup>GF</sup>

**spicy tuna** | shiso | daikon | tempura crunch | chilli threads 28 <sup>GF</sup>

**brolos rock lobster** | tobiko | spicy mayonnaise | cucumber | chives 35 <sup>GF</sup>

**shiro maki** | snapper | cucumber | chives | plum paste | dancing bonito 26 <sup>GF</sup>

**vegetable roll** | avocado | green beans | cucumber | mixed salad  
masago arare rice cracker's 24 <sup>GF V Y</sup>

## cold starters

**sydney rock oysters** | wakame | ginger | tobiko | finger lime dressing 9 (each) <sup>GF</sup>

**nori crisps** 4pc | tuna | kingfish | chive | shichimi sesame dressing 32

**hiramasa kingfish** | coriander infused ponzu | jalapeño & lime kosho 34 <sup>GF</sup>

**blue reef coral trout ceviche** | coriander | cucumber | jalapenos  
cherry tomatoes | lemon lime dressing 37 <sup>GF</sup>

**king george whiting sashimi** | cucumber pickles  
nori puree | tosazu | salmon roe | kombu oil 37

**grass fed beef tataki** | sansho | shiitake | wakame | shiso dressing 35

<sup>GF</sup> gluten free <sup>V</sup> vegetarian <sup>Y</sup> 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) <sup>GF V</sup>

**miso soup** | spring onion | sansho | wakame 8 <sup>GF V</sup>

**nasu dengaku** | eggplant | den miso 26 <sup>GF V Y</sup>

**agedashi tofu** | fried tofu | tentsuyu  
king brown mushroom | snow pea sprouts 27 <sup>GF V Y</sup>

**shumai** | steamed prawn dumpling | chilli ponzu 30

**popcorn shrimp** | yuzu | chilli mayonnaise 34

**vegetable tempura** | tentsuyu | daikon 31 <sup>V Y</sup>

**arare-crusted east gippsland flathead** | crispy rice puff batter |  
spicy sesame dipping sauce 32 <sup>GF</sup>

**snow crab tempura** 6pc | amazu ponzu | jalapeno dressing 36

**chicken karaage** | yuzu mayonnaise 32 <sup>GF</sup>

**sansho quail katsu** | ruby grapefruit miso  
fennel slaw | pomelo | micro parsley 32

## mains

**miso glazed glacier 51 toothfish** | den miso | pickles 74

**nz crispy 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 <sup>GF</sup>

**fragrant duck breast** | ginger & yuzu sauce | shimeji mushroom 56 <sup>GF</sup>

**icon wagyu striploin** MB9+ 200g | ponzu | yakiniku sauce 120 <sup>GF</sup>

## sides

**house salad** | radicchio | gem | wakame | endive | wafu dressing 18 <sup>GF V Y</sup>

**pickled cherry tomatoes** | corn puree  
shiso buds | shio kombu 19 <sup>V Y</sup>

**broccolini** | tare | dancing bonito 23 <sup>GF V</sup>

**crispy brussels sprouts** | spicy vinaigrette | spring onion 23 <sup>GF V Y</sup>

**steamed rice** 8 <sup>GF V Y</sup>

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