

exclusive now

bluefin tuna toro sushi nigiri 2pc 28

bluefin tuna toro sashimi 4pc 50

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

scampi sushi nigiri | foie gras 2pc 40

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

crispy nz alfonso | 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

dietary requirements cannot be accommodated

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

sushi set | chef's selection of nigiri 8pc 54 ^{GF}

sashimi appetizer | chef's selection of sashimi 10pc 48 ^{GF}

sashimi combo | chef's selection of sashimi 21pc 88 ^{GF}

sushi rolls

salmon avocado | sweet soy glazed | mayonnaise | baby shiso 26

spicy tuna | shiso | daikon | tempura crunch | chilli threads 28

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 ^V

cold starters

sydney rock oysters | wakame | ginger | tobiko | finger lime dressing 9 (each) ^{GF}

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

hiramasa kingfish | coriander infused ponzu | jalapeño & lime kosho 34 ^{GF}

blue reef coral trout ceviche | coriander | cucumber | jalapenos
cherry tomatoes | lemon lime dressing 37

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

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

^{GF} gluten free ^V vegetarian ^V 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.

We accept payments using all major credit cards (excluding UnionPay) and EFTPOS. Visa and Mastercard credit and debit payments will incur a 1.7% processing fee. All EFTPOS card 1.2% processing fee. AMEX 2.7% processing fee. 10% surcharge applies on Sundays. 15% surcharge applies on all public holidays. A 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 ^V

nasu dengaku | eggplant | den miso 26 ^{GF} ^V ^V

agedashi tofu | fried tofu | tentsuyu
king brown mushroom | snow pea sprouts 27 ^{GF} ^V ^V

shumai | steamed prawn dumpling | chilli ponzu 30

popcorn shrimp | yuzu | chilli mayonnaise 34

vegetable tempura | tentsuyu | daikon 31 ^V ^V

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

umeshu beurre blanc crispy alfonso
shimeji mushroom | aosa nori 52

chargrilled fremantle octopus | eggplant puree
salt bush | shiso daikon pickles 46 ^{GF}

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 ^V ^V

pickled cherry tomatoes | corn puree
shiso buds | shio kombu 19 ^V ^V

broccolini | tare | dancing bonito 23 ^V

crispy brussels sprouts | spicy vinaigrette | spring onion 23 ^{GF} ^V ^V

steamed rice 8 ^{GF} ^V ^V

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