

## 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 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  
chicken karaage  
shumai  
lamb chop  
house salad

*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 

sashimi appetizer | chef's selection of sashimi 10pc 48 

sashimi combo | chef's selection of sashimi 21pc 88 

## 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   
shiro maki | snapper | cucumber | chives | plum paste | dancing bonito 26   
vegetable roll | avocado | green beans | cucumber | mixed salad  
masago arare rice cracker's 24   

## cold starters

sydney rock oysters | wakame | ginger | tobiko | finger lime dressing 9 (each)   
nori crisps 4pc | tuna | kingfish | chive | shichimi sesame dressing 32  
hiramasa kingfish | coriander infused ponzu | jalapeño & lime kosho 34   
grass fed beef tataki | sansho | shiitake | wakame | shiso dressing 35  
ora king salmon tacos 2pc | ikura | avocado purée | truffle oil | lime zest 38

 gluten free  vegetarian  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)    
miso soup | spring onion | sansho | wakame 8    
nasu dengaku | eggplant | den miso 26     
agedashi tofu | fried tofu | tentsuyu  
king brown mushroom | snow pea sprouts 27     
shumai | steamed prawn dumpling | chilli ponzu 30  
teriyaki lamb chops 3pc | basil miso | sesame seeds 43  
popcorn shrimp | yuzu | chilli mayonnaise 34  
vegetable tempura | tentsuyu | daikon 31    
chicken karaage | yuzu mayonnaise 32 

## mains

miso glazed glacier 51 toothfish | den miso | pickles 74  
miso glazed ora king salmon den miso | pickles 48  
cape grim short rib baby spinach | pine nuts | sesame garlic sauce 56   
fragrant duck breast | ginger & yuzu sauce | shimeji mushroom 56   
icon wagyu striploin MB9+ 200g | ponzu | yakiniku sauce 120 

## sides

house salad | radicchio | gem | wakame | endive | wafu dressing 18     
broccolini | tare | dancing bonito 23    
crispy brussels sprouts | spicy vinaigrette | spring onion 23     
steamed rice 8   

## dessert

dragon egg coconut mousse | raspberry paste  
meringue | miso caramel 31  
goma salted 70% south american chocolate mousse  
caramelised white chocolate | sesame ice cream 19  
houjicha cream dange mascarpone  
anglaise | sake poached pear 19  
japanese montblanc sweet potatoes | puffed rice | sesame tuile 22  
ice cream & sorbet (single scoop) green tea ice cream  
sesame ice cream | yuzu sorbet | mango sorbet 8