

sushi bar

	nigiri 2pc	sashimi 4pc
tuna akami	16	28
ora king 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
tajima wagyu	16	-
sea eel anago	14	-

sashimi combo
12 pieces | 56
24 pieces | 98

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 | wasabi tobiko | yuzu mayo | red kosho 27 GF DF

skull island tiger prawn | avocado | miso mayonnaise | nori tenkasu 28 DF

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

chef's selection

185pp | min 2 people

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

sake classics

135pp | min 2 people

nori crisps | hiramasa kingfish
shumai | popcorn shrimp
salmon miso yaki
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

Sydney rock oysters | mandarin vinaigrette | shiso emulsion 8.50 each GF DF

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

sunomono | wakames | sesame tofu | shiso vinaigrette 22 GF DF Y

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

brolos rock lobster taco | celery mayonnaise | wasabi furikake 18 DF

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

hiramasa kingfish DB | pickled fennel | 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 Y V

roasted abrolhos islands scallops | shitake rice | mentaiko mayonnaise 28 DF

clarence river baby octopus | shallot oil | chives | furikake 24 DF

shumai | steamed prawn dumplings | spicy ponzu 29 DF

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

chicken karaage | yuzu mayonnaise 28 GF DF

seasonal vegetable tempura | sesame leaves | japanese sweet potato | kabocha
pumpkin | renkon | eggplant 29 DF V Y

binchoyaki

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

QLD aged coral trout shio yaki | dried shrimp butter | harissa oil 54 GF

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

tajima wagyu striploin mb6+ 250g | konbu salt 80 GF DF

riverine beef short rib mb2+ 300g | slow cooked lyakiniku soy 59 DF

2GR wagyu denver cut mb9+ 200g | shiso sudachi salsa 85 GF DF

2GR wagyu ribeye mb9+ 550g | wasabi chimichurri 220 GF

sauces for an additional 5

wasabi chimichurri, yakiniku soy, dried shrimp butter

sides

house salad | radicchio | gem | ginger soy vinaigrette 19 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

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

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

steamed rice 9 DF GF V

Credit cards incur a processing fee of Visa & Mastercard or Amex 1.8%
Debit card (Visa & Mastercard) transactions incur a processing fee of 1.4% and EFTPOS 1.15%
International cards incur a processing fee of 3.5%.
10% discretionary service charge applies to all groups of 6+.
10% surcharge applies on Sundays, 15% on public holidays.

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.

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