

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

elegant, chef's signature selections

165pp | 7 courses

sashimi selection

beef tataki
shumai

blue reef coral trout
house salad

fragrant duck breast
brussels sprouts

sushi nigiri & miso soup

basque cheesecake

dragon egg upgrade | 19pp

sake pre-theatre

fast, flowing flavours

89pp

hiramasa kingfish

chicken karaage

shumai

lamb chop
house salad

daily sushi roll

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 ^{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 24
masago arare rice cracker's ^{GF V V}

cold starters

sydney rock oysters | ginger | tobiko | finger lime dressing 9 (each) | 45 (½ doz) ^{GF}

tuna tartare | wasabi rice crisps | avocado | red grapefruit | basil mayo 38 ^{GF}

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

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

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

ora king salmon tacos 2pc | ikura | avocado purée | truffle oil | lime zest 38

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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 V}

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

shumai | steamed prawn dumpling | chilli ponzu 30

teriyaki lamb chops 3pc | basil miso | sesame seeds 43

slipper lobster tempura 36
finger limes | pomegranate vinaigrette

popcorn shrimp | yuzu | chilli mayonnaise 34

vegetable tempura | tentsuyu | daikon 31 ^{V V}

chicken karaage | yuzu mayonnaise 32 ^{GF}

mains

miso glazed glacier 51 toothfish | den miso | pickles 74

miso glazed ora king salmon | den miso | pickles 48

blue reef coral trout | corn dashi butter | pickled tomatoes 54

cape grim short rib | baby spinach | pine nuts | sesame garlic sauce 56 ^{GF}

fragrant duck breast | ginger & yuzu sauce | shimeji mushroom 56 ^{GF}

southern ranges tenderloin MB2+ 200g | foie gras | shio kombu butter 76

icon wagyu striploin MB9+ 200g | ponzu | yakiniku sauce 120 ^{GF}

sides

house salad | radicchio | gem | wakame | endive | wafu dressing 18 ^{GF V V}

broccolini | tare | dancing bonito 23 ^{GF V}

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

steamed rice 8 ^{GF V V}

^{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.

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