

## 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

glacier 51 toothfish  
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

wagyu brisket  
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 <sup>GF</sup>

sashimi appetizer | chef's selection of sashimi 10pc 48 <sup>GF</sup>

sashimi combo | chef's selection of sashimi 21pc 88 <sup>GF</sup>

## sushi rolls

salmon avocado | sweet soy glazed | mayonnaise | baby shiso 27 <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>

tensai maki | inari tofu | avocado | shiso leave | plum paste 25  
shiitake mushroom | cucumber <sup>GF V V</sup>

## cold starters

sydney rock oysters | ginger | tobiko | finger lime dressing 9 (each) | 45 (½ doz) <sup>GF</sup>

tuna tartare | wasabi rice crisps | avocado | red grapefruit | basil mayo 38 <sup>GF</sup>

nori crisps 4pc | tuna | kingfish | chive | shichimi sesame dressing 30

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

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

ora king salmon tacos 2pc | yarra valley salmon caviar  
avocado purée | truffle oil | lime zest 38

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## 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 V</sup>

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

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 <sup>V V</sup>

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

## mains

miso glazed glacier 51 toothfish | den miso | pickles 74

miso glazed ora king salmon | den miso | pickles 48

skull island chargrilled prawns 3pc | white soy yuzu butter | pomelo 46

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>

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

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 V</sup>

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

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

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

<sup>GF</sup> gluten free\*\*   <sup>V</sup> vegetarian   <sup>V</sup> vegan

\*\*Gluten-Free Advisory - Kitchen with shared environment

<sup>GF</sup> dishes made with **gluten-free** ingredients, **not** suitable for guests with **coeliac** disease or severe gluten allergies. 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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