

# 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 | 19 pp

## 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 

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 27                                                                                                                                                             |
| 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                                                                                                                                              |
| tensai maki         | inari tofu   avocado   shiso leave   plum paste 25                                                                                                                                                                                                                                             |
|                     | shiitake mushroom   cucumber    |

# cold starters

|                       |                                                                                                                                                     |
|-----------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------|
| sydney rock oysters   | ginger   tobiko   finger lime dressing 9 (each)   45 (½ doz)   |
| tuna tartare          | wasabi rice crisps   avocado   red grapefruit   basil mayo 38  |
| nori crisps           | 4pc   tuna   kingfish   chive   shichimi sesame dressing 30                                                                                         |
| hiramasa kingfish     | coriander infused ponzu   jalapeño & lime kosho 34             |
| grass fed beef tataki | sansho   shiitake   wakame   shiso dressing 35                                                                                                      |
| ora king salmon tacos | 2pc   yarra valley salmon caviar<br>avocado purée   truffle oil   lime zest 38                                                                      |

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# 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 27                                                                                                                                                                                                                                                           |
| king brown mushroom     | snow pea sprouts          |
| 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                                                                                         |
| chicken karaage         | yuzu mayonnaise 32                                                                                                                                                                              |

# 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  |
| fragrant duck breast             | ginger & yuzu sauce   shimeji mushroom 56          |
| southern ranges tenderloin       | MB2+ 200g   foie gras   shio kombu butter 76                                                                                            |
| rangers valley wagyu striploin   | MS9+ 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                                                       |

 gluten free\*\*  vegetarian  vegan

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

 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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