

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

southern ranges tenderloin
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

fragrant duck breast
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 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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