

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

*pair with Dassai '23' Junmai Daiginjo 35/glass 140/carafe

sushi rolls

dragon ash roll | aburi salmon | spicy mayonnaise | crispy onion 28
spicy tuna | pickled daikon | sesame leaf | chilli furikake 26
spider maki | soft-shell crab | tosazu daikon | avocado | cucumber 27
QLD tiger prawn | avocado | miso mayonnaise | nori tenkasu 28
vegetable roll | asparagus tempura | sweet tofu
konbu paper | nori kosho 22

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

hot starters

miso soup | tofu | spring onion | wakame 9

edamame | konbu oil | furikake 13

roasted abrolhos islands scallops | shitake rice | mentaiko mayonnaise 28

clarence river baby octopus | shallot oil | chives | furikake 27

shumai | steamed prawn dumplings | spicy ponzu 29

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

*pair with Hakugyokuko Junmai Ginjo Yamahai Nama 21/glass 81/carafe

chicken karaage | yuzu mayonnaise 28

seasonal vegetable tempura | sesame leaf | japanese sweet potato | pumpkin | renkon | eggplant 29

agedashi tofu | crispy tofu | snow pea sprouts | baby king oyster mushrooms 24

binchoyaki

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

*pair with Ine Mankai Red Rice Junmai 23/glass 90/carafe

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

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

icon crossbred wagyu striploin mb6+ 250g | konbu salt 80

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

2GR wagyu denver cut mb9+ 200g | shiso sudachi salsa 90

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

sauces for an additional 5

wasabi chimichurri, yakiniku soy, dried shrimp butter

sides

house salad | radicchio | gem | ginger soy vinaigrette 19

nasu dengaku | grilled eggplant | nori miso 22

crispy brussels sprouts | spicy vinaigrette 20

wagyu fried rice | soft steamed egg | shichimi | nori 44

lobster fried rice | brolos rock lobster | tobiko 46

steamed rice 9

cold starters

sydney rock oysters | mandarin vinaigrette | shiso emulsion 8.50 each

hiramasa kingfish | lime & jalapeno kosho | coriander infused ponzu 29

*pair with Toyo Bijin Junmai Ginjo 'Jundouichizu' 17/glass 65/carafe

cucumber pickles | sesame seeds | chilli threads 12

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

brolos rock lobster taco | celery mayonnaise | wasabi furikake 18

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

new style sashimi | salmon | snapper | scallop | hot sesame oil | ponzu 42

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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.

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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