

cold starters

- sydney rock oysters** | cucumber vinaigrette | citrus pearl | shiso emulsion 9 (each)
- nori crisps** | tuna | kingfish | togarashi | sesame dressing 30
- taco** | salmon taco or wagyu tartare taco 13 (1pcs)
- hiramasa kingfish** | lime & jalapeño kosho | coriander infused ponzu 37
- scampi sashimi** | squid ink cracker | baby cucumber | finger lime (2pcs) 28
- tuna carpaccio** | miso ceviche dressing | nashi pear 37
- new style sashimi** | salmon | snapper | scallops | hot sesame oil | ponzu 43
- wagyu beef tartare** | finger lime | wasabi stem | mentaiko crisp | sesame ginger soy dressing 42

hot starters

- miso soup** | laburaage | spring onion | wakame | sansho pepper 9
- edamame** | soybeans | nori salt 13
- roasted abrolhos islands scallops** | shiitake rice | mentaiko mayonnaise | nori crisp 28
- nasu dengaku** | grilled eggplant | den miso | sesame | chilli threads 25
- shumai** | steamed banana prawn dumplings | spicy ponzu 30
- popcorn shrimp** | royal red prawn | yuzu | chilli mayonnaise 34
- chicken karaage** | nori mayonnaise 29
- grilled fremantle octopus** | roasted miso capsicum | pickled daikon 32

mains

- vegetable tempura** | tentsuyu sauce 30
- miso glazed 'glacier 51' toothfish** | hoba leaf | nanban shiitake 74
- ben collison coral trout shio yaki** | umami broth | woodear mushroom | cherry tomatoes | mizuna 56
- brolos rock lobster** | crustacean butter | garlic shoots 72
- teriyaki gippsland lamb chops** | basil miso 45
- binchoyaki dry-aged wollemi duck breast** | nanban shimeji | edamame puree | citrus tare 56
- 200g o'connor beef tenderloin superior MB5+** | wasabi mustard jus | buckwheat puree | chargrilled eschallots 86
- 200g ranger valley wagyu striploin MB5+** | yakiniku sauce | shio or tare seasoning 90
- 250g blackmore wagyu scotch fillet MB9+** | yakiniku sauce | oroshi ponzu 195
- 800g ranger valley wagyu Tbone MB7+** | wasabi chimichurri | sesame dressing | yakiniku sauce 350

sides

- crispy potatoes** | wasabi peas | snow pea tendril 18
- house salad** | radicchio | gem | endive | ginger soy vinaigrette 18
- crispy brussels sprouts** | kimchi vinaigrette 23
- chargrilled sugarloaf cabbage** | miso butter | spicy sesame seeds 22
- steamed rice** 8

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sushi bar

	nigiri 2p	sashimi 4p
tuna akami	16	30
blue fin tuna toro	50	100
ora king salmon shake	15	28
salmon belly shake toro	16	29
kingfish hamachi	14	27
kingfish belly	16	28
sea eel anago	16	
snapper tai	14	23
cuttlefish ika	14	21
scallop hotate	14	27
scampi	46	90

sashimi combo | chef's selection of sashimi (22 pieces) 98

sushi set | chef's selection of nigiri (10 pieces) 62

sashimi appetiser | chef's selection of sashimi (8 pieces) 39

sushi rolls

- kingfish double crunch** | jalapeño mayonnaise | coriander | cucumber | tempura crunch | sweet soy | spicy masago 29
- spicy tuna** | togarashi | tempura crunch | chilli & sesame oil 29
- chirashi maki** | sashimi | sesame leaf | tamago | ebi | burdock | cucumber | ikura 29
- spider maki** | fried soft-shell crab | cucumber | tobiko | chives 29
- s express** | tempura scallops | jalapeno mayonnaise | cucumber | seared salmon | witlof | unagi sauce 30
- vegetable roll** | inari | pickled radish | nanban burdock | avocado | shiitake furikake 25

saké classics

- nori crisps | hiramasa kingfish
- shumai | popcorn shrimp
- salmon yaki
- riverine beef short rib MB2+
- house salad
- pavlova
- 135pp
- matching sake | 80pp*
- upgrade dessert to dragon egg | 19pp

chef's tasting menu

- wagyu beef sashimi | spanner crab tart
- paspaley pearl meat ceviche
- miso glazed 'glacier 51' toothfish
- chef's selection nigiri
- ranger valley wagyu striploin MB5+
- crispy brussels sprout
- lemon myrtle meringue shard
- 185pp
- premium matching beverage | 165pp*
- upgrade dessert to dragon egg | 19pp
- all set menus must be ordered for the whole table*

We accept payments using all major credit cards (excluding UnionPay) and EFTPOS. Please note Visa, Mastercard and AMEX credit card transactions incur a processing fee of 1.8%. Debit card (Visa & Mastercard) transactions incur a processing fee of 1.4%, and all EFTPOS card transactions incur a processing fee of 1.15%. International card transactions incur a processing fee of 3.5%. 10% discretionary service charge applies to all group of 6+ 10% surcharge applies on Sundays, and 15% surcharge applies on all public holidays.