

snakku

- oysters** | ginger | tobiko | finger lime dressing (*pacific 8*) / (*sydney rock 8*) 
- edamame** | soy beans | pink salt 14 (*spicy 15*)  
- spanner crab toast** 2pc | yuzu butter | red radish | chives 29
- shumai** | steamed prawn dumpling | chilli ponzu 31
- misoyaki scallop** 1pc | butter | jalapeno | tobiko | shiitake 12
- nori crisps** 4pc | tuna | kingfish | chive | shichimi sesame dressing 32
- ora king salmon tacos** 2pc | yarra valley salmon caviar | avocado purée | truffle oil | lime zest 36

nigiri & sashimi

	nigiri 2pc	sashimi 4pc
tuna akami	19	33
ora king salmon shake	16	29
salmon belly shake toro	17	31
kingfish hamachi	15	28
kingfish belly	19	33
snapper tai	15	28
scallop hotate	17	31
prawn ebi	14	22
ikura salmon roe	19	33

- sushi set** | chef's selection of nigiri 8pc 56 
- sashimi appetizer** | chef's selection of sashimi 10pc 52 
- sashimi combo** | chef's selection of sashimi 21pc 90 

elevated raw

- beef tartare** | sweet potato chips | quail parfait | egg gel | umeboshi 36 
- hiramasa kingfish** | coriander infused ponzu | jalapeño & lime kosho 32 
- grass fed beef tataki** | sansho | shiitake | wakame | shiso dressing 36
- salmon tataki** | edamame tofu puree | kizami ponzu | dill oil 29 

all visa, mastercard, and amex **credit card** transactions incur a processing fee of 1.8%
debit card (visa & mastercard) 1.4% - **eftpos** 1.15% - **international cards** 3.5%.
10% surcharge applies on sundays- 15% surcharge applies on all public holidays
10% discretionary service charge applies to all groups of 6+

set-menu

sake classics

- 139pp | 5 courses
- nori crisps
- hiramasa kingfish
- shumai
- popcorn shrimp
- glacier 51 toothfish
- house salad
- cape grim short rib
- miso soup
- chefs selection dessert

chef's tasting

- 169pp | 7 courses
- sashimi selection
- beef tartare crisp
- shumai
- glacier 51 toothfish
- house salad
- southern ranges tenderloin
- brussels sprouts
- sushi nigiri & miso soup
- basque cheesecake
- dragon egg upgrade / 19pp*

maki

- salmon avocado** | sweet soy glazed | mayonnaise | baby shiso 29 
- spicy tuna** | shiso | daikon | tempura crunch | chilli threads 29 
- brolos rock lobster** | tobiko | spicy mayonnaise | cucumber | chives 36 
- shiro maki** | snapper | cucumber | chives | plum paste | dancing bonito 27 
- tensai maki** | inari tofu | avocado | shiso leave | plum paste 26
- shiitake mushroom | cucumber   

 gluten free**  vegetarian  vegan

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tempura & agemono

- agedashi tofu** | fried tofu | tentsuyu 29
- king brown mushroom | snow pea sprouts   
- popcorn shrimp** | yuzu | chilli mayonnaise 35
- vegetable tempura** | tentsuyu | daikon 32  
- chicken karaage** | yuzu mayonnaise 33 
- nasu dengaku** | eggplant | den miso 28   

robata

- chicken tsukune** 3pc | yuzu miso | mizuna | lemon 27
- teriyaki lamb chops** 3pc | basil miso | sesame seeds 45
- chargrilled fremantle octopus** | dashi mayo | lime | celery pickles | dill oil 49
- rangers valley wagyu striploin** MS9+ 200g | ponzu | yakiniku sauce 125 

larger plates

- miso glazed glacier 51 toothfish** | den miso | pickles 68
- fragrant duck breast** | ginger & yuzu sauce | shimeji mushroom 59 
- cape grim short rib** | baby spinach | pine nuts | sesame garlic sauce 59 
- o'connor angus tenderloin** MB2+ 200g | foie gras | shio kombu butter 78

sides

- house salad** | radicchio | gem | wakame | endive | wafu dressing 19   
- steamed rice** 9   
- roasted cauliflower** | tofu sesame sauce 25  
- crispy brussels sprouts** | spicy vinaigrette | spring onion 25   
- miso soup** | spring onion | sansho | wakame 9  

**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.