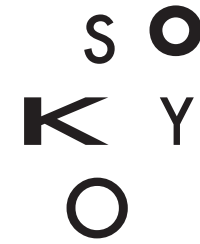


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Sokyo is an exquisite bridge between Japanese culinary tradition and delicious, modern innovation. It is where time-honoured Tokyo craftsmanship meets Brisbane's gastronomic adventurousness. It is where the finest Australian produce meets the renowned cheffing skills of the Sokyo team. For a Japanese dining experience as excitingly modern as it is beautifully traditional, meet us at Sokyo. Where Ritual Meets Art.

**SOKYO | Ritual + Art**

Please note, The Star Club discounts do not apply at this venue. Members of The Star Club are eligible to earn Casino Dollars and Tier Points as well as redeem Casino Dollars upon presentation of current Membership Card. Menu subject to availability and change. Please be aware that our products either contain or are produced in kitchens which contain and/or use allergens. For allergen free options, please speak with your waitperson. A 15% surcharge applies on public holidays. Please note a 0.8% service fee will apply to all Visa, Mastercard and American Express. The Star Brisbane practises the responsible service of alcohol. SOKYB08980/180924



**SOKYO SIGNATURE SHARING MENU 160PP**

**Available daily until 9pm | Minimum two people |  
Entire table only**

**Toothfish Korokke**

Daikon Pickles

**Steak Tartare**

Wagyu Fat Hash Brown

**Kingfish Miso Ceviche**

Green Chilli, Crispy Potato, Lime

**Kisu Tempura**

Whiting Fish, Coriander Salad, Black Pepper Amazu

**Dengakuman**

Miso Glazed Toothfish, Japanese Salsa,  
Pickled Cucumber

**Wagyu Striploin 3+**

Wasabi Sauce, Grilled Cabbage  
+ Upgrade 25pp  
Kiwami Scotch Fillet 9+, Japanese Chimichurri

**Chef's Selection Sushi**

+ Upgrade 45pp  
Deluxe Selection, Adding Toro & Scampi

**Sokyo Mochi Ice Cream**

Frozen Strawberry Milkshake Ice Cream

**Caramel Macchiato**

Caramel Mousse, Coffee Ice Cream, Whisky Foam

## **TO START**

<b>Pacific Oyster</b> (minimum 3pc) Plum Wine & Lime Granita, Spicy Ponzu	<b>7</b>
<b>Kingfish Miso Ceviche</b> Green Chilli, Crispy Potato, Lime	<b>24</b>
<b>Toothfish Karokke</b> (3pc) Yuzu Kosho Ranchl, Daikon Pickles	<b>16</b>
<b>Wagyu Tartare &amp; Caviar</b> (2pc) Crispy Potato, Katsuobushi Cream	<b>34</b>
<b>A5 Wagyu</b> (single serve) Egg Yolk, Garlic Chips, Gold Leaf	<b>28</b>
<b>Hokkaido Scallop &amp; Wagyu Bresaola</b> Corn Salsa, Bonito Mayo, Herb Oil & White Soy	<b>29</b>
<b>Salmon Tataki</b> Fennel Pickle, Bincho Aioli, Shiso & Butter Ponzu	<b>28</b>
<b>Sashimi Platter</b> (24pc) Chef's Selection 24pcs Sashimi, Designed For 2-4 People, Extra Sashimi Can Be Added	<b>88</b>

## **TEMPURA**

<b>Snapper</b> Coriander Salad, Tarragon Ponzu	<b>24</b>
<b>Shiitake &amp; Eggplant</b> Sokyo Nanbanzuke Sauce	<b>18</b>
<b>Moreton Bay Bugs</b> Grapefruit Salad, Pickled Ginger Mayo	<b>45</b>

## **ROBATA 120G**

<b>Chicken</b> Yuzu Kosho, Yakitori Sauce	<b>26</b>
<b>Margra Lamb Loin</b> Umeboshi, Mint	<b>34</b>
<b>Stockyard 9+ Kiwami Flank Steak</b> Shio Koji Marinade, Wasabi, Lime	<b>42</b>
<b>Kurobuta Pork Belly 'Char Siu'</b> Sticky Glazed Pork Belly, Wasabi Apple Pickle, Witlof	<b>36</b>

## **ESSENTIAL**

<b>Dengakuman</b>	<b>74</b>
Miso Glazed Toothfish, Japanese Salsa, Pickled Cucumber	
<b>Coral Trout</b>	<b>58</b>
Miso Sweetcorn, Soy Pickled Maitake, Spring Onion	
<b>Wollemi Duck Breast</b>	<b>58</b>
Brussels Sprout, Goma Dare, Furikake	
<b>Wagyu Striploin 3+</b>	<b>62</b>
Wasabi Sauce, Grilled Cabbage	
<b>Stockyard 9+ Kiwami Scotch Fillet</b>	<b>145</b>
Bincho Grilled Full-blood Wagyu, Japanese Shiso Chimichurri	

## **SALAD AND VEGETABLES**

<b>Edamame</b>	<b>10</b>
Maldon Sea Salt	
<b>Spicy Edamame</b>	<b>12</b>
Shichimi, Nikiri Soy	
<b>Mixed Leaves</b>	<b>14</b>
Spicy Garlic Vinaigrette	
<b>Smashed Cucumber</b>	<b>16</b>
Whipped Tofu, White Onion Sesame Dressing, Shiso	
<b>Grilled King Brown &amp; Maitake Mushrooms</b>	<b>22</b>
Lime, Truffle Poke Dressing	
<b>Sokyo Panzanella</b>	<b>22</b>
Burrata, Coopers Shoot Tomatoes, Crispy Rice, Sesame	

## **SOUP**

<b>Miso Soup</b>	<b>7</b>
Blended Miso, Dashi, Tofu, Wakame	
<b>Spicy Seafood Miso Soup</b>	<b>14</b>
Chilli Butter, Mixed Seafood, Wakame	

## TRADITIONAL NIGIRI OR SASHIMI

Minimum 2pcs of Each

<b>Tuna</b>	<b>7</b>	<b>Scampi</b>	<b>21</b>
<b>Toro</b>	<b>24</b>	<b>BBQ Eel</b>	<b>8</b>
<b>Cuttlefish</b>	<b>7</b>	<b>Prawn</b>	<b>7</b>
<b>Salmon</b>	<b>7</b>	<b>Scallop</b>	<b>7</b>
<b>Salmon Belly</b>	<b>8</b>	<b>Red Snapper</b>	<b>7</b>
<b>Kingfish</b>	<b>7</b>	<b>Ocean Trout</b>	<b>7</b>
<b>Kingfish Belly</b>	<b>8</b>		

## SOKYO NIGIRI

<b>Tuna Crispy Rice</b>	<b>28</b>
Spicy Tuna Tartare, Spicy Mayo, Hokkaido Rice	
<b>Tai Nori</b>	<b>28</b>
Shio Kombu Lime Salsa, Crispy Nori	
<b>Kingfish Furikake</b>	<b>28</b>
Sokyo Furikake, Yuzu Lime Kosho	
<b>Ocean Trout Umami Sansho</b>	<b>28</b>
Umami Sansho Paste, Lime	
<b>Salmon Belly Aburi</b>	<b>28</b>
Spicy Daikon, Sesame, Chives	
<b>Spicy Scallop Aburi</b>	<b>28</b>
Spicy Mayo, Chilli Dressing	

## SOKYO SUSHI ROLL

<b>Queensland Roll</b>	<b>30</b>
Queensland Spanner Crab, Spicy Aioli, Soy Paper	
<b>Spicy Tuna Roll</b>	<b>25</b>
Tenkasu, Spicy Truffle Mayo	
<b>Salmon Avocado Roll</b>	<b>22</b>
Yumepirika Rice, Koasa 'Diamond' Nori	
<b>Tempura Roll</b>	<b>26</b>
Prawn Tempura, Asparagus, Spicy Aioli	
<b>Yasai Roll</b>	<b>15</b>
Baby Cos, Avocado, Asparagus, Pickled Vegetables	

## SOKYO DELUXE NIGIRI 3PCS

**Toro, Salmon Belly, Scampi**

## SOKYO DELUXE NIGIRI 5PCS

**Toro, Kingfish Belly, Scampi, Salmon Belly, Scallop**

## SOKYO DELUXE NIGIRI 7PCS

**Toro, Unagi, Salmon Belly, Kingfish Belly, Scampi, Scallop, Kinmedai**