

## TRADITIONAL NIGIRI OR SASHIMI

Minimum 2 pcs |

\*\*Note: Traditional nigiri contains wasabi between the rice and the fish. **No wasabi** upon request.

Tuna	7
Salmon	7
Kingfish	7
Red Snapper Ikijime	7
Scallop	7
+ Add 5g caviar	25

## SOKYO SUSHI ROLLS

<b>Spicy Tuna Roll (DF)</b> Tenkasu, spicy truffle mayo	26
<b>Tempura Roll (DF)</b> Prawn tempura, asparagus, spicy aioli	28
<b>Queensland Roll (GF, DF, NF)</b> Spanner crab, spicy aioli, avocado, soy paper	33

## SOKYO VEGETARIAN

<b>Edamame Soybean (GF, DF, NF)</b> Maldon Sea Salt	12
<b>Tofu (GF, DF, NF)</b> Silken tofu, spicy garlic, cucumber	14
<b>Tomato Smoke Poke (GF, DF)</b> Tomato, cucumber, smoke poke sauce	16
<b>Cauliflower (GF, DF)</b> Cauliflower couscous, yuzu, miso, citrus vinegar	16
<b>Roasted Brussel Sprout (DF)</b> Goma dressing, furikake & chilli threads	16
<b>King Brown Mushroom (GF, DF)</b> Lime, asparagus, truffle soy, red mizuna	22
<b>Mixed Leaves (GF, DF)</b> Sesame seeds, spicy garlic vinaigrette	17
<b>Yasai Roll (GF, DF)</b> Baby cos, takuwan, pickled carrot	16

## DESSERT

<b>Caramel Macchiato</b> Chocolate Mousse, Macadamia & Hazelnut, Caramel Ice Cream	18
<b>Sokyo Mochi Ice cream (GF, NF)   Minimum 2 pcs</b> Frozen Strawberry Mochi	7 ea

Menu is subject to change without notice due to produce seasonality and availability. GF denotes gluten free options. DF denotes dairy-free options. Our kitchens handle food allergens that may be unsuitable for some guests, we will endeavour to accommodate your dietary needs, however we cannot guarantee a completely allergen free dining experience. Please advise one of our friendly team members if you have any special dietary needs. A surcharge of 10% applies on Sundays, A surcharge of 15% applies on Public Holidays. Please note a 0.8% service fee will apply to all Visa, Mastercard, American Express. A 1.34% service fee will apply to all Alipay and WeChat Pay transactions. A 1.85% service fee will apply to all UnionPay transactions. The Star practices the responsible service of alcohol. Guests must be aged 18 years or over to enter the casino.



Where Tokyo meets Sydney

We pay homage to Japanese cuisine and infuse it with a modern touch using the finest Australian produce

We are where tradition and innovation collide

**SOKYO | Ritual + Art**

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## SOKYO LUNCH EXPERIENCE 70PP

Our chef's curated dishes to provide a true sharing experience to the whole table.

### Miso Soup (GF, DF)

Blended miso, dashi, tofu, wakame

### Sashimi (GF, DF, NF)

Traditional Sashimi 6 pcs

### Chicken Karaage (DF, NF)

Japanese fried chicken, yuzu kosho mayo, lime

### Duck (NF)

Capsicum salad, poblano miso, shiso salsa

### Mixed Leaves (GF, DF)

Spicy garlic vinaigrette

### Chirashi Zushi (DF, NF)

Chef's selection of sashimi, sushi rice

## TO START

### Pacific Oysters (GF, DF)

Plum wine, lime granita, spicy ponzu | *Minimum 3 pcs*

8 ea

### Sashimi Platter\* (DF)

Chef's selection 24 pcs sashimi | *Designed for 2-4 people.*

\* *Extra traditional sashimi can be added*

90

### Kingfish Miso Ceviche (GF, DF, NF)

Green chilli, crispy potato, miso ceviche

27

## TEMPURA

### Whiting (DF, NF)

Coriander salad, black pepper chilli vinegar

24

### Shiitake & Eggplant (DF)

Sokyo nanbanzuke sauce

22

## ROBATA

### Chicken (GF, DF, NF)

Yuzu kosho, yakitori

18

### Wagyu Beef (GF)

Tenderloin, pumpkin puree, black pepper teriyaki sauce

38

### King Brown Mushroom (GF, DF)

Lime, asparagus, truffle soy

22

## ESSENTIAL DISHES

### Dengakuman (DF, NF)

Miso glazed toothfish, Japanese salsa, pickled cucumber

85

### Wagyu Flank Steak 200g (DF, NF)

Shio koji marinade, wasabi, garlic ponzu

85

### Dry-aged Pork Belly (DF, NF)

Bincho grilled pork belly, apple wasabi, pork jus

50

### Wollemi Duck Breast (NF)

Capsicum salad, poblano miso, shiso salsa

65

## SOUP

### Misoshiru (GF, DF)

Blended miso, dashi, tofu, wakame

8

## SIDES

### Edamame Soybean (GF, DF, NF)

Maldon sea salt

12

### Mixed Leaves (GF, DF)

Spicy garlic vinaigrette

17

### Rice

Steamed Japanese Rice

3