



THE STAR

## Media Release

# SOKYO INTRODUCES A TOKYO-INSPIRED TAKE ON SYDNEY'S ICONIC SUNDAY BRUNCH

*Think yuzu-infused pastries, wasabi-infused Bloody Marys and a DJ pumping from 12pm*

Famed for its creative take on modern Japanese cuisine, **Sokyo at The Star Sydney** is introducing its own twist on Sunday Brunch from **Sunday 5th December**, just in time for those summer get-togethers.

The introduction of the Sunday Brunch comes off the back of Sokyo unveiling the next phase of its evolution since it opened its doors post-lockdown - with refreshed interiors and an extension of the esteemed Japanese restaurant's dinner and cocktail menu. Dedicated to making every meal a ceremonial moment, Executive Chef Chase Kojima challenged himself to bring the same Japanese traditional techniques he's known and loved for to one of Sydney's favourite mealtimes.

The result is a unique brunch experience unlike anywhere else in the city. From 11:30am-3:00pm each Sunday, brunch goers will be able to enjoy an a la carte menu of Sokyo's best signature breakfast dishes, unique cocktails and a vibrant, party atmosphere.

Those feeling peckish will be able to order from a range of yuzu, black sesame and matcha-infused pastries, while those looking for a heartier meal can choose from dishes such as *Steak and Eggs*, a shio koji-marinated flank steak served with hayashi rice covered in a lightly folded omelette; Sokyo's iconic *Dengakuman* miso-glazed toothfish with Yumepirica rice and Japanese pickles; and a breakfast-appropriate take on the traditional Japanese okonomiyaki pancake aptly named the *Sokyonomiyaki* served with bacon, black pepper teriyaki, poached eggs, dried bonito flakes and a lashing of kewpie mayonnaise.

To pair with the menu, Behzad 'Behz' Nvaziri, The Star's award-winning cocktail connoisseur, has also created a series of Tokyo-inspired takes on the most quintessential brunch cocktails. This includes:

- *The Yuzu Mimosa* - 125ml champagne topped with 15ml lemon juice, 15ml yuzu juice and 20ml simple syrup
- *The Sokyo Bloody Mary* - 45ml Ketel One vodka, shaken with 15ml lemon juice, 15ml yuzu juice, 30ml Bloody Mary Tabasco mix, 45ml tomatino juice, 4 dashes of hot sauce and a hefty pinch of wasabi-infused salt, all poured into a highball glass filled with ice and garnished with a wasabi salt rim and slice of fried bacon



- *A Bloody Margarita* - 45ml spicy tequila, 45ml tomatino juice, 20ml lime juice and 10ml agave syrup shaken and double strained into a glass and garnished with a wasabi salt rim and cherry tomato

Diners will also have the option of a 90-minute bottomless brunch, with unlimited Signature Mimosas, Bloody Marys or Sparkling Wine available for \$55 per person.

To complete the experience, Sokyo will have a resident DJ entertaining the crowd, while a calligrapher will also be onhand creating bespoke monogrammed artworks for guests.

For the full Sokyo Sunday Brunch menu or to make a booking, head to:  
<https://www.star.com.au/sydney/eat-and-drink/signature-dining/sokyo>

**Sokyo**  
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