

SASHIMI

Sashimi Platter Chef's selection 24-piece sashimi	85
Kingfish Miso Ceviche GF Green chilli, crispy potato, miso ceviche	24
Pacific Oysters Minimum 3 Pieces Plum wine, lime granita, spicy ponzu	7 ea

TEMPURA

Whiting Coriander salad, black pepper chilli vinegar	24
Baby Corn Spicy corn jam, nori salt	16
Shiitake & Eggplant Sokyo nanbanzuke sauce	18
Bay Bug Spicy mayo, green papaya, pomelo salad	31

ROBATA

Chicken GF Yuzu kosho, yakitori	16
Wagyu Beef GF Tri-tip, pumpkin puree, black pepper BBQ sauce	35
King Brown Mushroom GF Lime, asparagus, truffle soy	19

ESSENTIAL DISHES

Wagyu Flank Steak 200g Shio koji marinade, wasabi, garlic ponzu	85
Dengakuman Miso glazed toothfish, Japanese salsa, pickled cucumber	85
Dry Aged Pork Belly Bincho grilled pork belly, apple wasabi, pork jus	50

TRADITIONAL NIGIRI OR SASHIMI

Minimum 2 pieces	Add 5g caviar 25
Tuna South Australia	7
Salmon Tasmania	6
Kingfish South Australia	6
Red Snapper Ikijime New Zealand	6
Scallop Japan	7

SOKYO SUSHI ROLLS

Spicy Tuna Roll Tenkasu, spicy truffle mayo	24
Tempura Roll Prawn tempura, asparagus, spicy aioli	26
Queensland Roll Spanner crab, spicy aioli, avocado, soy paper	26

SIDES

Edamame Soybean GF Maldon sea salt	12
Mixed Leaves Spicy garlic vinaigrette	15
Misoshiru GF Blended miso, dashi, tofu, wakame	8

DESSERT

Nikka Caramel Macchiato Coffee ice cream, cacao nibs, whisky foam	16
Sokyo Mochi Ice Cream GF Yatsushashi Kyoto mochi, frozen strawberry milk shake	12

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