



## **SOKYO FESTIVE SHARING MENU \$185pp**

*Wine & sake pairing additional \$140pp (100ml)*

*Enhance your experience by adding Pacific Oysters \$8ea*

### **Sashimi Platter**

Chef's choice of mixed traditional sashimi  
*Veuve Clicquot NV Champagne, Reims, FRA \$35*

### **Kingfish Miso Ceviche**

Green chilli, crispy potato, miso ceviche

### **Barramundi Tempura**

Cone Bay barramundi, tarragon ponzu  
*2022 William Fevre Chablis, Bourgogne, FRA \$32*

### **Prawn**

Pan seared prawn, sambal butter, wakame

### **Flank Steak**

Shio koji marinade, wasabi, garlic ponzu  
*2018 Rymill 'Maturation Release' Cabernet Sauvignon, Coonawarra, AUS \$21*

### **Mixed Leaves**

Spicy garlic vinaigrette

### **Chef's Selection of Sushi**

*Fukuju Green Junmai, JPN \$36*

### **Caramel Macchiato**

Chocolate mousse, macadamia & hazelnut, caramel ice cream  
*2009 Chateau Guiraud, Bordeaux, FRA \$38*

**A surcharge of 10% will apply on Sundays and 15% on public holidays.**

Menu is subject to change, cancellation and availability. 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 team members if you have any special dietary needs. 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 practises the responsible service of alcohol.