TRADITIONAL NIGIRI OR SASHIMI

| Minimum 2 pcs per selection |

Note: Traditional nigiri contains wasabi between the rice & fish. No wasabi available upon request.

Tuna	7	7
Salmon	7	7
Kingfish	7	7
Red Snapper Ikijime	7	7
Scallop	7	7
	+ Add 5g caviar 2	5
SIGNATURE ROLLS		
Spicy Tuna Roll (DF) Cucumber, tenkasu, spicy truffle mayo	2	6
Tempura Roll (DF) Prawn tempura, asparagus, spicy aioli	2	8
Queensland Roll (GF, DF, NF) Spanner crab, spicy aioli, avocado, mamenori soy paper	3.	3
VEGETARIAN SELECTIONS		
Edamame Soybean (GF, DF, NF) Maldon Sea Salt	1:	2
Tofu (GF, DF, NF) Silken tofu, spicy garlic, cucumber	1.	4
Tomato Smoke Poke (GF, DF) Tomato, cucumber, smoke poke sauce	1.	6
Roasted Brussel Sprout (DF) Goma dressing, furikake & chilli threads	1	6
King Brown Mushroom (GF, DF) Lime, asparagus, truffle soy, red mizuna	2	2
Mixed Leaves (GF, DF) Sesame seeds, spicy garlic vinaigrette	1	7
Yasai Roll (GF, DF) Baby cos, takuwan, pickled carrot	1.	6
DESSERT		
Caramel Macchiato Chocolate, coffee & Grand Marnier mousse, macadamia, hazelnut, caram (contains alcohol)	1: el ice-cream	8
Sokyo Mochi (GF, NF) Minimum 2 pcs Frozen strawberry & matcha	7e	⊋ O

Menu is subject to change, availability and cancellation. GF denotes gluten free options. DF denotes dairy-free options. NF denotes nut-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 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 UnionPay transactions. The Star practises the responsible service of alcohol.



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



SHARING MENU 70pp

| Entire table participation is required |

Misoshiru (GF, DF)

Blended miso, dashi, tofu, wakame

Sashimi (GF, DF, NF)

Chef selection

Chicken Karaage (DF, NF)

Japanese fried chicken, yuzu kosho mayo, lime

Wollemi Duck (NF)

Capsicum salad, poblano miso, shiso salsa

Mixed Leaves (GF, DF)

Spicy garlic vinaigrette

Chirashi Sushi (DF, NF)

Chef's selection of sashimi, sushi rice

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TO START

Pacific Oysters (GF, DF)	8e
Plum wine, lime granita, spicy ponzu Minimum 3 pcs Sashimi Platter* (DF, NF)	90
Chef's selection 24 pcs sashimi Designed for 2-4 people * Extra traditional sashimi can be added	
(ingfish Miso Ceviche (GF, DF, NF) Green chilli, crispy potato, miso ceviche	27
EMPURA	
Barramundi (DF) Cone bay barramundi, tarragon ponzu	24
Shiitake & Eggplant (DF) Sokyo nanbanzuke sauce, eschalot	22
Prawn (DF, NF) Maldon sea salt, spicy mayo	30
BINCHOTAN	
Chicken (GF, DF, NF) Yuzu kosho, yakitori	18
Beef Tenderloin (GF) Wagyu Tenderloin, pumpkin puree, black pepper BBQ sauce	38
(ing Brown Mushroom (GF, DF) Lime, asparagus, truffle soy	22
.amp Chop (GF, DF, NF) Yasai zuke marinade, white goma sauce Minimum 2 pcs	1 4 e
ESSENTIAL DISHES	
Dengakuman (рғ, мғ) Miso glazed Antarctic toothfish, pickled cucumber	85
Nagyu Flank Steak 200g (р.г., р.г.) Shio koji marinade, wasabi & garlic ponzu	85
Dry-aged Kurobuta Pork (DF, NF) Pickled apple wasabi, yukari sauce, burnet leaves	50
Ory-aged Wollemi Duck (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

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