

S O  
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Sokyo is an exquisite bridge between Japanese culinary tradition and delicious, modern innovation.

It is where time-honoured Tokyo craftsmanship meets Brisbane's gastronomic adventurousness. It is where the finest Australian produce meets the renowned cheffing skills of the Sokyo team. For a Japanese dining experience as excitingly modern as it is beautifully traditional, meet us at Sokyo. Where Ritual Meets Art.

**SOKYO | Ritual + Art**

## TO START

<b>Pacific Oyster</b>	<b>7</b>
Plum Wine & Lime Granita, Spicy Ponzu	
<b>Kingfish Miso Ceviche</b>	<b>24</b>
Green Chilli, Crispy Potato, Lime	
<b>Hokkaido Scallop &amp; Wagyu Bresaola</b>	<b>29</b>
Salsa, Coriander, Bonito & Sesame Dressing	
<b>Salmon &amp; Sweet Ssamjang</b>	<b>28</b>
Pickled Daikon & Avocado, Caramelized Peanut, Shiso Dressing	
<b>Sashimi Platter 24pc</b>	<b>88</b>
Chef's Selection 24pcs Sashimi, Designed For 2-4 People, Extra Sashimi Can Be Added	
<b>A5 Wagyu</b>	<b>28</b>
Egg Yolk, Garlic Chips, Gold Leaf	

## TEMPURA

<b>Snapper</b>	<b>24</b>
Coriander Salad, Tarragon Ponzu	
<b>Squid</b>	<b>24</b>
Ichimi Salt, Black Pepper, Chilli Vinegar	
<b>Shiitake &amp; Eggplant</b>	<b>18</b>
Sokyo Nanbanzuke Sauce	
<b>Moreton Bay Bugs</b>	<b>45</b>
Grapefruit Salad, Pickled Ginger Mayo	

## ROBATA 120g

<b>Chicken</b>	<b>26</b>
Yuzu Kosho, Yakitori Sauce	
<b>Margra Lamb Loin</b>	<b>34</b>
Umeboshi, Mint	
<b>Stockyard 9+ Kiwami Flank Steak</b>	<b>42</b>
Shio Koji Marinade, Wasabi, Lime	
<b>King Prawns (2pc)</b>	<b>36</b>
Yuzu Butter, Lemon	

## ESSENTIAL

<b>Dengakuman</b>	<b>74</b>
Miso Glazed Toothfish, Japanese Salsa, Pickled Cucumber	
<b>Wollemi Duck Breast</b>	<b>58</b>
Brussels Sprout, Goma Dare, Furikake	
<b>Wagyu Striploin 3+</b>	<b>62</b>
Wasabi Sauce, Grilled Cabbage	
<b>Stockyard 9+ Kiwami Scotch Fillet</b>	<b>145</b>
Bincho Grilled Full-blood Wagyu, Japanese Shiso Chimichurri	

## **SALAD AND VEGETABLES**

<b>Edamame</b>	<b>10</b>
Maldon Sea Salt	
<b>Spicy Edamame</b>	<b>12</b>
Shichimi, Nikiri Soy	
<b>Mixed Leaves</b>	<b>14</b>
Spicy Garlic Vinaigrette	
<b>Grilled King Brown &amp; Maitake Mushrooms</b>	<b>22</b>
Lime, Truffle Poke Dressing	
<b>Smashed Cucumber</b>	<b>16</b>
Whipped Tofu, White Onion Sesame Dressing, Shiso	

## **SOUP**

<b>Miso Soup</b>	<b>7</b>
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## TRADITIONAL NIGIRI OR SASHIMI

Minimum 2pcs

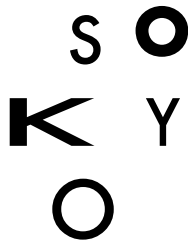
<b>Tuna</b>	<b>7</b>
<b>Toro</b>	<b>24</b>
<b>Cuttlefish</b>	<b>7</b>
<b>Salmon</b>	<b>7</b>
<b>Salmon Belly</b>	<b>8</b>
<b>Kingfish</b>	<b>7</b>
<b>Kingfish Belly</b>	<b>8</b>
<b>Scampi</b>	<b>21</b>
<b>BBQ Eel</b>	<b>8</b>
<b>Prawn</b>	<b>7</b>
<b>Scallop</b>	<b>7</b>
<b>Sokyo Tamago</b>	<b>6</b>
<b>Red Snapper</b>	<b>7</b>
<b>Ocean Trout</b>	<b>7</b>

## SOKYO NIGIRI

<b>Tuna Crispy Rice</b>	<b>28</b>
Spicy Tuna Tartare, Spicy Mayo, Hokkaido Rice	
<b>Tai Nori</b>	<b>28</b>
Shio Kombu Lime Salsa, Crispy Nori	
<b>Kingfish Furikake</b>	<b>28</b>
Sokyo Furikake, Yuzu Lime Kosho	
<b>Ocean Trout Umami Sansho</b>	<b>28</b>
Umami Sansho Paste, Lime	
<b>Salmon Belly Aburi</b>	<b>28</b>
Spicy Daikon, Sesame, Chives	
<b>Spicy Scallop Aburi</b>	<b>28</b>
Spicy Mayo, Chilli Dressing	
<b>Sokyo Deluxe Nigiri 3pcs</b>	<b>55</b>
Toro, Salmon Belly, Scampi	
<b>Sokyo Deluxe Nigiri 5pcs</b>	<b>72</b>
Toro, Kingfish Belly, Scampi, Salmon Belly, Scallop	
<b>Sokyo Deluxe Nigiri 7pcs</b>	<b>89</b>
Toro, Unagi, Salmon Belly, Kingfish Belly, Scampi, Scallop, Kinmedai	

## SOKYO SUSHI ROLL

<b>Queensland Roll</b>	<b>30</b>
Queensland Spanner Crab, Spicy Aioli, Soy Paper	
<b>Spicy Tuna Roll</b>	<b>25</b>
Tenkasu, Spicy Truffle Mayo	
<b>Salmon Avocado Roll</b>	<b>22</b>
Yumepirika Rice, Koasa 'Diamond' Nori	
<b>Tempura Roll</b>	<b>26</b>
Prawn Tempura, Asparagus, Spicy Aioli	
<b>Yasai Roll</b>	<b>15</b>
Baby Cos, Avocado, Asparagus, Pickled Vegetables	



## **SOKYO SIGNATURE TASTING MENU 160PP**

**Minimum two people**

### **Kingfish Miso Ceviche**

Green Chilli, Crispy Potato, Lime

### **Snapper Tempura**

Coriander Salad, Black Pepper, Chilli Vinegar

### **Tiger Prawn**

Sambal Butter, Wakame

### **Dengakuman**

Miso Glazed Toothfish, Japanese Salsa,  
Pickled Cucumber

### **Wagyu Steak**

Wasabi Sauce, Grilled Cabbage  
+ Upgrade 25pp

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

+ Upgrade 45pp

### **Sokyo Mochi Ice Cream**

Frozen Strawberry Milkshake Ice Cream

### **Caramel Macchiato**

Chocolate Mousse, Coffee Ice Cream, Whisky Foam

Please note, The Star Club discounts do not apply at this venue. Members of The Star Club are eligible to earn Casino Dollars and Tier Points as well as redeem Casino Dollars upon presentation of current Membership Card. Menu subject to availability and change. Please be aware that our products either contain or are produced in kitchens which contain and/or use allergens. For allergen free options, please speak with your waitperson. A 15% surcharge applies on public holidays. Please note a 0.8% service fee will apply to all Visa, Mastercard and American Express.

The Star Brisbane practises the responsible service of alcohol. SOKYB08980/160824