

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

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

TEMPURA

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

ROBATA 120g

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

ESSENTIAL

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

SALAD AND VEGETABLES

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

SOUP

Miso Soup	7
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TRADITIONAL NIGIRI OR SASHIMI

Minimum 2pcs

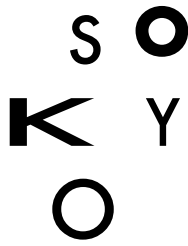
Tuna	7
Toro	24
Cuttlefish	7
Salmon	7
Salmon Belly	8
Kingfish	7
Kingfish Belly	8
Scampi	21
BBQ Eel	8
Prawn	7
Scallop	7
Sokyo Tamago	6
Red Snapper	7
Ocean Trout	7

SOKYO NIGIRI

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

SOKYO SUSHI ROLL

Queensland Roll	30
Queensland Spanner Crab, Spicy Aioli, Soy Paper	
Spicy Tuna Roll	25
Tenkasu, Spicy Truffle Mayo	
Salmon Avocado Roll	22
Yumepirika Rice, Koasa 'Diamond' Nori	
Tempura Roll	26
Prawn Tempura, Asparagus, Spicy Aioli	
Yasai Roll	15
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, Taragon Ponzu

Tiger Prawn

Sambal Butter, Wakame

Dengakuman

Miso Glazed Toothfish, Japanese Salsa,
Pickled Cucumber

Wagyu Striploin 3+

Wasabi Sauce, Grilled Cabbage
+ 25pp Upgrade to 9+ Kiwami Scotch Fillet,
Japanese Chimichurri

Chef's Selection Sushi

+ 45pp Upgrade to Deluxe Selection
including Toro and Scampi

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. SOKYB08980/181024