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
Salmon		7
Kingfish		7
Red Snapper Ikijime		7
Scallop		7
	+ Add 5g caviar	25
SIGNATURE ROLLS		
Spicy Tuna Roll Cucumber, tenkasu, spicy truffle mayo		26
Tempura Roll Prawn tempura, asparagus, spicy aioli		28
Queensland Roll Spanner crab, spicy aioli, avocado, mamenori soy paper		33
VEGETARIAN SELECTIONS		
Edamame Soybean Maldon Sea Salt		12
Tofu Silken tofu, spicy garlic, cucumber		14
Tomato Smoke Poke Tomato, cucumber, smoked poke sauce		16
Roasted Brussel Sprout Goma dressing, furikake & chilli threads		16
King Brown Mushroom Lime, asparagus, truffle soy, red mizuna		22
Mixed Leaves Sesame seeds, spicy garlic vinaigrette		17
Yasai Roll Baby cos, takuwan, pickled carrot		16
DESSERT		
Caramel Macchiato Chocolate, coffee & Grand Marnier mousse, macadamia, hazelnut, caram (contains alcohol)	el ice-cream	18
Sokyo Mochi Minimum 2 pcs Frozen strawberry & matcha		7e



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

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.



SHARING MENU 70pp

| Entire table participation is required |

Misoshiru

Blended miso, dashi, tofu, wakame

Sashimi

Chef selection

Chicken Karaage

Japanese fried chicken, yuzu kosho mayo, lime

Wollemi Duck

Capsicum salad, poblano miso, shiso salsa

Mixed Leaves

Spicy garlic vinaigrette

Chirashi Sushi

Chef's selection of sashimi, sushi rice

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TO START

Pacific Oysters	8ea
Plum wine, lime granita, spicy ponzu Minimum 3 pcs Sashimi Platter*	90
Chef's selection 24 pcs sashimi Designed for 2-4 people * Extra traditional sashimi can be added	
Kingfish Miso Ceviche Green chilli, crispy potato, miso ceviche	27
TEMPURA	
Barramundi Cone bay barramundi, tarragon ponzu	24
Shiitake & Eggplant Sokyo nanbanzuke sauce, eschalot	22
Prawn Maldon Sea salt, spicy mayo	30
BINCHOTAN	
Chicken Yuzu kosho, yakitori	18
Beef Tenderloin Wagyu Tenderloin, pumpkin puree, black pepper BBQ sauce	38
King Brown Mushroom Lime, asparagus, truffle soy	22
Lamp Chop Yasai zuke marinade, white goma sauce Minimum 2 pcs	1 4 ea
ESSENTIAL DISHES	
Dengakuman Miso glazed Antarctic toothfish, pickled cucumber	85
Wagyu Flank Steak 200g Shio koji marinade, wasabi & garlic ponzu	85
Dry-aged Kurobuta Pork Pickled apple wasabi, yukari sauce, burnet leaves	50
Dry-aged Wollemi Duck	65
Capsicum salad, poblano miso, shiso salsa	
SOUP	
Misoshiru Blended miso, dashi, tofu, wakame	8
SIDES	
Edamame Soybean Maldon Sea salt	12
Mixed Leaves Spicy garlic vinaigrette	17
Rice Steamed Japanese rice	3