



CHRISTMAS DAY SPECIALS

Lobster Sashimi Platter 800

Chef selection of 12 sashimi
Including southern rock lobster, toro, scampi and caviar

Sokyo Smoked Pork Rib and Dan's Potato 85

Smoked pork rib, Sokyo dry rub, calamansi ponzu
Dutch potato, jamon iberico, bacon creme

Blackforest 25

Chocolate choux, hukambi chocolate ice cream, morello cherries

Suggested Wine Selection:

NV Veuve Clicquot 'Yellow Label' Brut, Reims, FRA 200
2023 Penfolds Bin 51 Riesling Eden Valley, AUS 115
2021 Shaw & Smith Shiraz Adelaide Hills, AUS 140

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 | 140pp

Available daily until 9pm | Entire table participation is required

A selection of Sokyo favourites to share

Misoshiru

Blended miso, dashi, tofu, wakame

Crab Sando

Spanner crab, nori mayo, shichimi salt

Salmon Shimeji

Salmon sashimi, olive tamari, basil

Prawn Tempura

Maldon Sea salt, spicy mayo

Wagyu Flank Steak

Shio koji marinade, wasabi & garlic ponzu

Mixed Leaf Salad

Spicy garlic vinaigrette

Chef's Sushi Selection

Add Oscietra Caviar for 25pp

Caramel Macchiato

Chocolate mousse, macadamia, hazelnut, caramel ice cream

Sokyo Mochi

Frozen strawberry, matcha

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SNACKS & STARTERS

Oysters Plum wine, lime granita, spicy ponzu <i>Min order of 3 pcs</i>	8 ea
Crab Sando Spanner crab, nori mayo, Shichimi salt <i>Min order of 2 pc</i>	14ea
Wagyu Beef Tartare Tenderloin, crispy potato, lacto-fermented hot sauce <i>Min order of 2 pcs</i>	14ea
Sashimi Platter Chef's 24-piece selection Designed for 2-4 guests <i>Make it yours with additional sashimi</i>	90
Kingfish Miso Ceviche Kingfish sashimi, green chilli, crispy potato, miso	27
Salmon Shimeji Salmon sashimi, olive tamari, basil	28

TEMPURA

Barramundi Cone Bay barramundi, tarragon ponzu	24
Prawn Maldon Sea salt, spicy mayo	30
Shiitake Mushroom & Eggplant Sokyo nanbanzuke sauce, eshchallot	22

BINCHOTAN GRILL

Chicken Chicken thigh, yuzu kosho, yakitori	18
Beef Tenderloin Pumpkin puree, black pepper BBQ	38
Lamb Chop Yasai zuke marinade, white goma sauce <i>Min order of 2 pcs</i>	14ea
King Brown Mushroom Asparagus, lime, truffled soy	22

ESSENTIALS

Dengakuman Miso glazed Glacier 51 toothfish, pickled cucumber	85
2GR Scotch Fillet MBS 9+ 350g Recommended "Medium Rare" Bincho grilled full-blood wagyu, Sokyo shiso chimichurri	240
Flank Steak MBS 5+ 200g Served "Medium" Shio koji marinade, wasabi & garlic ponzu	85
Wollemei Duck Dry aged duck breast, capsicum salad, poblano miso, shiso salsa	65
Spicy Seafood Nabe Tofu, assorted seafood, sambal butter, white miso broth	38

TRADITIONAL NIGIRI OR SASHIMI

| *Traditional nigiri contains wasabi within. Please let us know if you prefer without* |
| *Minimum order of 2 pieces per selection*

Tuna	7
Toro	25
Scampi	23
Salmon	7
Salmon Belly	8
Salmon Roe	13
Kingfish	7
Kingfish Belly	8
Red Snapper Ikijime	7
BBQ Freshwater Eel	8
Cuttlefish	7
Prawn	7
Scallop	7
Tomago Omelette	6
	<i>With 5 grams Oscietra Caviar</i>
	25

SIGNATURE NIGIRI | 4 Pieces

Tuna Crispy Rice Spicy tuna tartare, spicy mayo, crispy Niigata 'emi no kizuna' rice	28
Kingfish Furikake Sokyo furikake, yuzu kosho	28
Salmon Belly Aburi Spicy daikon oroshi, tosazu	32

SIGNATURE ROLLS

Spicy Tuna Roll Cucumber, tenkasu, spicy truffle mayo	26
Queensland Roll Spanner crab, spicy aioli, avocado, mamenori soy paper	33
Tempura Roll Prawn tempura, asparagus, spicy aioli	28

SIDES

Edamame Maldon Sea salt	12
Spicy Edamame Shichimi, bonito, nikiri soy	13
Mixed Leaves Spicy garlic vinaigrette	17
Roasted Brussel Sprouts Goma dressing, furikake, chilli threads	16
Dan's Potato Umami crème fraîche, cured ham, ponzu jelly, chives	20
Misoshiru Miso, tofu, dashi, daikon, wakame	8

VEGETARIAN SELECTIONS

Edamame Soybean Maldon Sea Salt	12
Tofu Silken tofu, spicy garlic, cucumber	14
Tomato Smoked Poke Tomato, cucumber, smoked poke sauce	16
King Brown Mushroom Lime, asparagus, truffle soy, red mizuna	22
Mixed Leaves Sesame seeds, spicy garlic vinaigrette	17
Roasted Brussel Sprouts Goma dressing, furikake & chilli threads	16
Crispy Sweet Corn Crispy rice base, guacamole & spicy mayo	20

KIDS SELECTIONS

Edamame Soybean Maldon Sea Salt	12
Misoshiru Blended miso, dashi, tofu, wakame	8
Chicken Robata Yuzu kosho, yakitori	18
Beef Tenderloin Wagyu tenderloin, pumpkin puree, black pepper BBQ sauce	38
King Brown Mushroom Lime, asparagus, truffle soy	22
Tempura Roll Prawn tempura, asparagus, spicy aioli	28
Queensland Roll Spanner crab, spicy aioli, avocado, soy paper	33
Cooked Tuna Roll Cooked tuna, sushi rice and nori	12
Avocado Roll Avocado, sushi rice and nori	8
Cucumber Roll Cucumber, sushi rice and nori	8
Rice Steamed Japanese rice	3

KIDS DESSERTS

Ice Cream 2 scoops of vanilla ice cream	9
Sorbet 2 scoops of seasonal sorbet	9

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