

#### 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 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** 

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Spicy garlic vinaigrette

# Chirashi Sushi

Chef's selection of sashimi, sushi rice

# 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
<b>Tempura Roll</b> Prawn tempura, asparagus, spicy aioli	28
<b>Queensland Roll</b> Spanner crab, spicy aioli, avocado, mamenori soy paper	33

# **VEGETARIAN SELECTIONS**

<b>Edamame Soybean</b> Maldon Sea Salt	12
<b>Tofu</b> Silken tofu, spicy garlic, cucumber	14
Tomato Smoke Poke Tomato, cucumber, smoked poke sauce	16
Roasted Brussel Sprout Goma dressing, furikake & chilli threads	16
<b>King Brown Mushroom</b> 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, caramel ice-cream (contains alcohol)

**Sokyo Mochi** | Minimum 2 pcs Frozen strawberry & matcha 7ea

18

# **TO START**

Pacific Oysters Plum wine, lime granita, spicy ponzu   Minimum 3 pcs	8ea
Sashimi Platter*	90
Chef's selection 24 pcs sashimi   Designed for 2-4 people * Extra traditional sashimi can be added	
Kingfish Miso Ceviche	27
Green chilli, crispy potato, miso ceviche	
TEMPURA	
Barramundi	24
Cone bay barramundi, tarragon ponzu	
Shiitake & Eggplant Sokyo nanbanzuke sauce, eschalot	22
Prawn	30
Maldon Sea salt, spicy mayo	
BINCHOTAN	
Chicken	18
Yuzu kosho, yakitori	
Beef Tenderloin	38
Wagyu Tenderloin, pumpkin puree, black pepper BBQ sauce	
King Brown Mushroom	22
Lime, asparagus, truffle soy	1 4
Lamp Chop Yasai zuke marinade, white goma sauce   Minimum 2 pcs	1 <b>4</b> 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 Capsicum salad, poblano miso, shiso salsa	65

## SOUP

Misoshiru Blended miso, dashi, tofu, wakame

## **SIDES**

Edamame Soybean Maldon Sea salt	12
<b>Mixed Leaves</b> Spicy garlic vinaigrette	17
<b>Rice</b> Steamed Japanese rice	3

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