

## traditional

	nigiri 2p	sashimi 3p
tuna ×	11	20
saikou salmon ×	10	18
hiramasa kingfish ×	8	14
snapper - line caught nz ×	10	18
ocean trout ×	9	17
scallop ×	10	20
scampi ×	17	34
eel ×	10	-
cuttlefish ×	7	12
salmon roe ×	11	22
salmon belly aburi ×	8	-
prawn ×	10	20
toro (upon availability) ×	MP	MP
kingfish belly sunazuri ×	9	-
omelette	6	10

**sashimi moriawase** small 16 piece 54 | large 26 piece 82

**sushi moriawase** small 10 piece 39 | large 18 piece 72

## maki mono sushi rolls

**dragon ash** seared scampi | salmon | cucumber | crispy onion | ponzu × 25

**snapper tempura roll** asparagus | pickled ginger | avocado 19

**rainbow** tuna | salmon | kingfish | prawn | shiso | tosazu × 21

**ebi ten** prawn tempura | asparagus | spicy mayo | sesame seeds 19

**soft shell crab** avocado | daikon | ponzu 23

**spicy tuna** chilli | mayo | shichimi | amai soy 19

**negi hama** kingfish | scallion | yuzu kosho | garlic miso | yuzu soy 20

**tuna avo** avocado | bonito flakes | sesame 20

**vegetable roll** avocado | cucumber | inari | shiso × 10

## sushi bar

**kingfish tartar** hiramasa kingfish | yuzu miso | garlic wafer | caviar × 27

**tuna ceviche** lemon dressing | coriander | jalapeño chilli  
tomato | crunchy fried onion × 24

**snapper white soy** snapper slices | lime | chives | white soy dressing 19

**yellowfin tuna** pickled tomato | tofu | truffle oil ponzu | crispy potato 21

**new styles** salmon | snapper | scallop | ikura × 35

**new styles** tofu | tomato | cucumber (v) × 18

**hokkaido scallop** cucumber | honey yuzu | aji amarillo | mustard seed × 26

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## saké classics

**kingfish jalapeño** yuzu soy | jalapeño | coriander × 23

**popcorn shrimp tempura** creamy spicy sauce 21

**miso caramelized black cod** den miso | kai lan | rice crisp × 42

**chicken karaage** japanese curry aioli | tomato salsa × 17

**scampi tempura** katafi | wasabi pea puree | shiso red wine vinegar 40

**short rib robata** akamiso | spring onions × 18

## cold starters

**pacific oysters** ginger white soy | rice vinegar | japanese peach 5

**new england lobster toast** yuzu kosho mayonnaise | salmon roe 9

**wagyu shortrib carpaccio** ponzu | ginger | chives | new style oil × 22

**chilled spanner crab salad** carrot tuile | cucumber | udon | mentaico mayo 25

**green leaf salad** chilli garlic dressing | sesame oil | roasted white sesame × 14

**wasabi salad** watercress | chikuwa | tempura flakes | wasabi dressing 20

**cured ocean trout soba salad** pickled kyuuri | sesame oil wakame 19

## tempura

**seasonal vegetables** flavored salts | house dip (v) 20

**cone bay barramundi** granny smith apple aioli 24

**southern calamari** ginger lime espuma 28

**salt & pepper bugtails** spicy mayonnaise | black pepper amazu 37

## robata

japanese binchotan charcoal grill, 2 skewers

**green asparagus** ×  
soy glaze | dried tuna flakes 18

**charred corn** × (v)  
shiso butter spice 12

**black angus yakiniku** × 18  
balsamic shoyu | pink peppercorn

**brined pork belly** ×  
braised daikon | grated ginger 12

**baby beetroot** (v)  
feta yogurt | momotaro tomato relish 15

**U8 king prawn** ×  
pancetta | enoki mushroom 22

**jidori chicken negima** ×  
tokyo scallion 12

**japanese eggplant** ×  
niku chicken miso 10

**lamb chop**  
wasabi chimichurri 20

**king brown mushroom** ×  
pancetta | nori 18

**Lunch** 11am - 3pm **Bar Menu** 3pm - 5pm **Dinner** 5pm - 11pm  
× Gluten Free (V) vegetarian. items may contain traces of nuts

We do not assess a surcharge for card transactions. A 10% surcharge applies on all public holidays.  
All groups of 8+ incur a 10% service charge. Menu subject to change and availability.

## hot starters

**steamed edamame** flavoured salts | nori dust × 9

**miso soup** tofu | spring onion | wakame | sansho pepper × 7

**steamed prawn shumai** momiji ponzu (6p) 19

**crispy brussels sprouts** kimchi vinaigrette × 16

**dynamite hokkaido scallops** negi | masago | mentaico mayo × 20

**wagyu tobanyaki** rangers valley mb5+ | slow cooked egg  
apple ginger sauce × 34

## mains

**frosty kobe fried rice** foie gras | shichimi | jidori egg × 32

**duck bincho-yaki** beetroot | candied yuzu | watercress | sansho × 42

**roasted young spatchcock** fermented lemon miso | japanese seven spice 31

**wagyu tenderloin** shimeji mushrooms | eschallots  
mushroom puree | creamy ponzu × 48

**crispy skin cone bay baramundi** cauliflower puree  
kuzu sauce | crispy rice × 34

**pan seared ocean trout confit** fennel purée | nori dust | beetroot purée × 38

**binchotan charred lamb** parsnip cream | yoghurt crisps | amazu veal jus 29

## chef's menus

**signature dishes** 88pp

edamame | kingfish jalapeño | steamed prawn shumai  
eggplant robata | ocean trout soba salad | popcorn shrimp  
wagyu teriyaki | house salad & miso soup | yuzu tart  
• with matching sake 143pp •

**new classics** 110pp

pacific oysters | hokkaido scallop | wagyu shortrib carpaccio  
jidori chicken negima | lamb chop robata | ocean trout confit  
crispy brussels sprouts | frosty kobe fried rice | dragon egg  
• with matching sake 185pp •

**omakase** 125pp

daily chef's selection

- chef's menus must be ordered for the whole table -