

sushi bar

	nigiri 2pc	sashimi 4pc
tuna akami	12	22
saikou salmon shake	10	18
salmon belly shake toro	12	24
kingfish hamachi	12	20
eel unagi	10	-
prawn ebi	14	24
snapper tai	10	18
salmon roe ikura	14	22
scallop hotate	12	34
flying fish roe tobiko	7	-
omelette tamago	6	10

sashimi combo | chefs selection of sashimi (18 pieces) 49

sushi set | chef's selection of nigiri (10 pieces) | tamago | classic thin roll (6 pieces) | miso soup 49

sashimi appetiser | chefs selection of sashimi (8 pieces) 22

sushi rolls

seared salmon | cream cheese | pickled daikon | baby cos 19

kingfish double crunch | jalapeño mayonnaise | coriander | cucumber | tempura crunch | sweet soy | spicy masago 21

spicy tuna | togarashi | tempura crunch | chilli & sesame oil 19

spider maki | fried soft shell crab | cucumber | spicy tobiko | chives 21

popcorn roll | tempura shrimp | spicy mayonnaise | cucumber | tobiko | avocado 21

spanner crab | cucumber | tobiko | avocado 23

nixon | grilled eel | cream cheese | cucumber | tempura crunch | jalapeño mayonnaise | avocado 24

s express | tempura scallops | jalapeno mayonnaise | cucumber | seared salmon | witlof | unagi sauce 24

vegetable roll | braised eggplant tempura | pickled radish | shiitake 16

patrons with food allergies or dietary requirements, please inform your waiter prior to ordering. although we will endeavor to accommodate your dietary needs, we cannot be held responsible for traces of allergens.

all credit card transactions incur a processing fee of 1.0% to 1.5%
all debit cards incur a processing fee of 0.5% to 1.0%
a 10% service charge applies to all groups of 10+ | a 15% surcharge applies on all public holidays

dietary menu

gluten free

dairy free

vegaterian

vegan

Please note that some dishes may need to be modified

cold starters

nori crisps | tuna | kingfish | togarashi | sesame dressing 12

white-soy snapper | radish | baby chives | truffle & white soy dressing 23

hiramasa kingfish | lime & jalapeño kosho | coriander infused ponzu 23

tuna ceviche | sweet potato | charred corn | jalapeño | spicy lemon dressing 28

oysters | wakame dressing | spicy ponzu | shiso salsa 33

new style sashimi | salmon | snapper | scallop | hot sesame oil | ponzu 38

grass fed beef tataki | tomato | garlic chips | ginger soy dressing 29

mushroom ceviche | shiitake | king brown | capsicum | jalapeño dressing 18

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EARN & USE QANTAS POINTS

USE POINTS: For every 4000 points used, you will enjoy \$20 off your bill
USE POINTS: Earn 2 points for every \$1 spent

TERMS & CONDITIONS APPLY VISIT QANTAS.ROCKPOOLDININGGROUP.COM.AU FOR MORE INFORMATION

FREQUENT FLYER

hot starters

miso soup | aburage | spring onion | wakame | sansho pepper 6

edamame | soy beans | nori salt 9

nasu miso | grilled eggplant | den miso | coriander | chilli threads 16

agedashi tofu | shimeji mushroom | ginger | daikon sprout 14

vegetable tempura | tentsuyu dipping sauce 18

scallops | wasabi & watercress dressing | parsnip puree | beetroot crisp 35

shumai | steamed prawn dumplings | spicy ponzu 21

popcorn shrimp | yuzu | chilli mayonnaise 26

chicken karaage | spicy miso | sour wasabi dip 19

grilled shiokoji chicken | yuzu kosho | ponzu | jalapeño daikon | crispy onion 24

spicy pork gyoza | pickled cabbage 25

mains

mushroom hot pot | assorted mushrooms | tofu | shiitake broth 28

tempura fish | jalapeño salsa | chilli mayonnaise 32

scampi tempura | amazu ponzu | red onion | jalapeño 38

miso glazed 'glacier 51' toothfish | den miso | pickled diakon 58

buta no kakuni | braised pork belly | onsen egg | hot mustard 29

roasted pork belly | spicy lemon dressing | kimchi | garlic shoots 38

crispy skin chicken | moromiyaki | lemon teriyaki 34

teriyaki lamb chop | basil miso | rosemary dengaku 38

pan seared duck breast | crispy onion | sansho pepper soy 39

cape grim short rib bo ssam | baby gem | pickles | tabayan sauce | confit garlic 46

200g tajima wagyu strip loin | crispy potato | yakiniku tare | ponzu 75

sides

corn | chives | kombu butter 10

house salad | radicchio | gem | tomato | wafu dressing 14

seaweed salad | assorted seaweed | ginger dressing | ginger chips 14

broccolini | tare | dancing bonito 14

wasabi & pepper vegetables | shiitake | asparagus | baby corn | bok choy 16