

sushi bar

	nigiri 2pc	sashimi 3pc
tuna akami	16	26
saikou salmon shake	10	18
salmon belly shake harami	12	24
kingfish hiramasa	12	20
eel unagi	10	-
omelette tamago	6	10
kingfish belly hiramasa harami	9	-
snapper tai	10	18
salmon roe ikura	14	22
scallop hotate	12	20
prawn ebi	14	24
scampi tenaga ebi	17	39
cuttlefish ika	7	12
alfonsino kinmedai	11	21
wagyu	16	-

sashimi moriawase

small (16 pieces) 54 | large (26 pieces) 82

sushi moriawase

small (10 pieces) 39 | large (18 pieces) 72

sushi rolls

dragon ash | salmon two ways | mentaiko mayonnaise | garlic chips 23

dynamite | spicy tuna | pickled daikon | shiso 22

spider maki | soft-shell crab | avocado | daikon | ponzu 24

prawn tempura | banana prawns | masago | arare 22

kingfish jalapeño | kingfish | yuzu kosho | ponzu gel | tenkasu 22

vegetable roll | asparagus tempura | sweet tofu | soybean paper | yuzu gel 17

daily specials available

lunch bento box available 49pp

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% | all EFTPOS no charge | 10% service charge applies to all groups of 8+ | 10% surcharge applies on Sunday | 15% surcharge applies on all public holidays

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.

set menus

chef's omakase

6 course | 69pp

8 course | 119pp

beverage matching available at an additional price

chef's new classics

nori crisps | hiramasa kingfish

new style wagyu | popcorn shrimp

miso glazed toothfish | house salad

cape grim short rib bo ssam | miso soup

yuzu mousse

upgrade to a dragon egg for an additional \$15pp

99pp | min 2 people

set menus must be ordered for the whole table.

set menus last orders
lunch | 1.30pm
dinner | 9.30pm

cold starters

oysters | ginger | finger lime | tobiko 33

nori crisps | tuna | kingfish | negi | togarashi | sesame dressing 24

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

white-soy snapper | sesame | chives | white-soy dressing 23

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

tuna & tofu ceviche | endive | miso & yuzu dressing | sweet potato crunch 24

new style wagyu | hot sesame oil | shiso ponzu | mustard leaf tempura 29

robata

aka miso lamb chop | wasabi chimichuri 24 2pc

kurobuta pork belly skewers | okra | spicy teriyaki | yuzu mustard 16 2pc

rangers valley wagyu skewers | sesame glaze | bok choy 20 2pc

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hot starters

edamame | soy beans | nori powder 9

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

nasu dengaku | grilled eggplant | den miso 19

agedashi tofu | negi | dancing bonito | kombu broth 15

assorted tempura | tentsuyu dipping sauce 24

steamed prawn dumpling | shumai | wari ponzu 21

popcorn shrimp | chilli mayonnaise | yuzu dressing 26

panko sand whiting | japanese salsa 26

chicken karaage | yuzu mayonnaise 19

pan seared gyoza | pork & kimchi | ponzu 25

mains

miso glazed 'glacier 51' toothfish | den miso | pickles 58

barramundi shio yaki | chargrilled cos lettuce | kombu butter | nori | umeboshi puree 32

teriyaki spatchcock | shredded cos lettuce | lime | arare 35

berkshire pork cutlet | ginger koji | okinawa sauce 37

duck bincho yaki | compressed pear & melon | fennel leaves | beetroot puree 40

tajima wagyu strip loin 200g | kombu | nori 75

cape grim short rib bo ssam | baby gem lettuce | pickled cabbage | spicy spinach | confit garlic | tabayan sauce 46

wagyu fried rice | poached egg | shichimi | nori 36

sides

crispy brussel sprouts | kimchi vinaigrette 19

house salad | radicchio | gem | wakame | endive | ginger soy vinaigrette 14

steamed broccolini | goma miso ponzu | tuna flakes 16

charred baby corn | kombu butter | shichimi 22

asparagus | truffle miso butter | tuna flakes 20

EARN & USE QANTAS POINTS

FREQUENT FLYER

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