



# melbourne cup 2019

*the Rocks*

**oyster with onion salsa**

**smoked cured salmon**  
apple ponzu | apple salad

**grass fed beef tataki**  
sesame dressing | red onion | dried shiitake mushroom | bean sprout

**bugtail tempura**  
amazú ponzu | baby coriander | pink peppercorn | red onion

**kingfish misoyaki**  
denmiso | pickled onion

**zabaton wagyu teriyaki**  
teriyaki sauce | cauliflower puree | chives | fried leek

**house salad**  
wafu dressing | tomato | furikake | daikon

**chef dessert selection**

**\$129pp**

**@sakerestaurant #sakemelbournecup**