

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 (22 pieces) 68

sushi set | chef's selection of nigiri (10 pieces) | miso soup 42

sashimi appetiser | chefs selection of sashimi (8 pieces) 26

sushi rolls

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

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%
all EFTPOS no charge. "Tap and Go" incurs debit/credit card fee
a 10% discretionary service charge applies to all groups of 10+
10% surcharge applies on Sunday
15% surcharge applies on all public holidays
A \$2 fee will be charged for extra sauces and ginger

set menus

chef's omakase

7 course | 119pp

beverage matching available at an additional price

chef's new classics

nori crisps | hiramasa kingfish

rangers valley beef tataki | popcorn shrimp

salmon shio yaki

cape grim short rib bo ssam

goma

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

min 2 people | 99pp

sake favourites lunch

with a glass of wine or beer

min 2 people | 60pp

available monday to thursday

set menus must be ordered for the whole table

set menu last orders

lunch | 1.30pm

dinner | 9.30pm

cold starters

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

lobster tacos | mentai mayonnaise | passion fruit kimizu | wasabi tobiko 18

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

smoked ocean trout sashimi | yuzu basil pesto 26

oysters | wakame dressing | spicy ponzu | shiso salsa 5.5 (each)

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

rangers valley strip loin beef tataki | smoked dashi soy | parmesan 32

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

abrolhos island scallops | karasumi & yuzu kosho | yuzu white soy dressing 28

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

roasted scallops | shiitake | rice | mentai mayonnaise | yuzu zest | nori 20

shumai | steamed prawn dumplings | spicy ponzu 21

popcorn shrimp | yuzu | chilli mayonnaise 26

chicken karaage | mentai mayonnaise 19

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

spicy pork gyoza | pickled cabbage 25

ebi toast | prawn | lemon mayonnaise | tobiko | aonori | lemon zest 22

mains

scampi tempura | amazu ponzu | red onion 38

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

teriyaki lamb chop | basil miso 38

berkshire pork loin | teriyaki pepperberry | apple wasabi 42

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 yakiniku tare 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

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