

starters

COOL	seaweed salad 5 different kinds of seaweed with bonito infused vinaigrette	11
	sashimi tacos (2pc) tuna and salmon sashimi filled baby tacos with chilled tomato salsa matched with Kozaemon Junmai 'sake shots'	15
	sashimi appetiser 7 pieces of sashimi with wasabi & soy	17
	beef tataki seared tenderloin with garlic chips, snow peas sprouts & tataki sauce	17
	tuna avocado salad with shiso & bubuarare (crunchy rice croutons) tossed in mustard soy	18
	wagyu new style thin slices of wagyu beef lightly seared with hot oil and finished with ginger, chives and yuzu soy	22
	snapper white soy thin snapper sashimi slices topped with sesame seeds, chives, yuzu juice and a white soy dressing	18
	spicy tuna salad (tuna ceviche) lemon dressing, finished with baby coriander, jalapeno chili, tomato and crunchy fried onion	22

HOT	edamame lightly salted soy beans in the pod	8
	salt & pepper tofu crispy fried tofu pieces with chilli & spring onion	11
	panko rice balls soy bean & bamboo, shiitake mushroom balls with wasabi mayonaise	10
	butterfish lettuce cups 4 pieces of grilled miso-marinated butterfish in lettuce cups	12
	crispy chicken kara-age fried chicken pieces served with salsa & sauces	15
	steamed prawn dumplings 6 pieces of Chinese-inspired shumai with spicy ponzu	16
	chicken wing gyoza (3) garlic chive pork mince stuffed wings, crispy fried with dipping sauce	14
	kushi katsu fried panko crumbed pork belly with tonkatsu sauce and hot mustard	9
	crispy skin pork belly bites with edamame puree, sweet cabbage, yuzu pepper and reduced balsamic teriyaki sauce	15
	nasu miso grilled Japanese eggplant, sweet den miso and sesame seeds	9

Kushiyaki (grilled skewers)

2 skewers per serve accompanied by classic teriyaki or spicy anticucho sauce

chicken	8
beef	10
eggplant	6
zucchini	6
pork belly	9

main

miso-butterfish miso marinated butterfish grilled with pickled radish	27
beef teriyaki grainfed beef sirloin cooked medium rare, served on sautéed shiitake and buckwheat with yakiniku sauce.	28
chicken teriyaki plump cornfed breast fillet finished with sweet teriyaki sauce on bok choy and spring onions	25
miso-cream scallops pan-seared scallops, baby corn, asparagus, shiitake mushrooms & yuzu miso cream	29
assorted tempura prawns, fish & seasonal vegetables with tentsuyu dipping sauce	28
popcorn shrimp bite-sized prawn tempura pieces tossed with creamy spicy sauce	25
grilled scampi grilled green tea salted scampi on daikon ribbon salad with yuzu dressing	32
scampi tempura crunchy tempura scampi tails with sweet ponzu, coriander and jalapeno slices	32
crispy butterfish unkake fried fish pieces in thickened hot broth with shiitake, carrot, bamboo and ginger	20
seafood teriyaki prawns, scallops, kingfishfish, salmon and cuttlefish flash fried and pan tossed with sauce & spring onion	28

salads

green salad mesculin mix, frisée lettuce, daikon tsuma & house dressing	10
shiitake mushroom salad greens, grilled shiitake mushrooms & spicy lemon dressing	19
sake steamed chicken thigh fillet steamed with sake served chilled with cucumber, tomato and sesame soy dressing	16

rice & soups

steamed rice	3
miso soup tofu, spring onion & wakame	5
salmon shiitake miso with spring onion, tofu and wakame	9
scampi miso whole scampi, daikon batons, spring onion & sansho pepper	12

please note:

- * please inform your server of any dietary requirements, eg. gluten free
- * all seafood is subject to availability & seasonality
- * tamari (gluten-free) & low-sodium soy are available on request
- * menu items may contain traces of nuts
- * credit card transactions incur a \$1.10 surcharge
- * saké gift vouchers & private dining rooms are available
- * **please ask about our banquet menus**



sushi & sashimi

sashimi combo classic-style sashimi with soy & wasabi (18 pieces)	45
sushi set chef's selection of nigiri (10 pieces), tamago, classic thin roll (6 pieces) & miso soup	45
sashimi appetiser 7 pieces of sashimi with wasabi & soy	16
kingfish jalapeno Hiramasa kingfish, yuzu soy, thin jalapeno slices & coriander	20
aburi sushi selection 5 kinds of seared nigiri sushi	25
tartare daily tartar of freshly chopped sashimi with wasabi soy	17
snapper white soy thin snapper sashimi slices topped with sesame seeds, chives, yuzu juice and a white soy dressing	18
spicy tuna salad (tuna ceviche) lemon dressing, finished with baby coriander, jalapeno chili, tomato and crunchy fried onion	22

		nigiri sushi (slice on rice) 2 pieces per serve	sashimi (mp = market price) 4 pieces per serve
tuna	(akami)	9	19
	(chu toro)	mp	mp
	(toro)	mp	-
salmon	(shake)	7	15
salmon belly	(shake toro)	9	19
kingfish	(buri)	6	13
whiting	(kisu)	7	15
eel	(unagi)	9	-
prawn	(ebi)	9	19
bonito	(katsuo)	7	15
cuttlefish	(ika)	6	13
butterfish	(suzuki)	7	15
snapper	(tai)	8	17
salmon roe	(ikura)	10	21
horse mackerel	(aji)	6	13
scallop	(hotate)	9	19
scampi		16	-
flying fish roe	(tobiko)	6	-
omelette	(tamago)	4	9

sushi maki

	hand rolls	cut rolls
salmon avocado salmon, cucumber, avocado & mayo with chives & sesame seeds	7	13
tuna avocado tuna, avocado, mayo, cucumber & tempura crunch with black & white sesame seeds	8	14
dynamite spicy tuna, shredded onion & cucumber with spicy tobiko	8	14
salmon skin crispy smoked salmon skin, salmon, cucumber & mayo with sesame seeds	7	13
philadelphia salmon, cream cheese, avocado, cucumber & chives with tempura crunch	7	14
spider maki fried soft-shell crab, cucumber & mayo with spicy tobiko, chives & ponzu	10	17
nixon grilled eel, cream cheese, cucumber & tempura crunch with jalapeno mayo	-	16
counter attack panko kingfish, lettuce, daikon and jalapeno mayo with baby coriander and spicy bulldog miso sauce	-	14
crunch n cream fresh ebi, crunch, philli and jalapeno mayo rolled in avocado with sweet soy and chive oil	-	13
S expresss tempura scallops, spicy mayonaise, cucumber, seared salmon, witlof and sweet sauce	-	15

kids' menu

baby bento box served with a juice	15
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rice cake, edamame, sushi omelette, potato salad & seasonal fruit

plus a choice of one of the following:

- * chicken teriyaki
- * fish tempura

dessert

chocolate fondant with white-sesame ice-cream warm chocolate pudding with sesame ice-cream & black sesame tuile	15
banana harumaki banana, shiso and caramel spring rolls, raspberry apple dipping sauce	13
deconstructed russian cream buttermilk panna cotta, raspberry jelly raspberry sauce & toasted coconut	12
green tea cheese cake matcha cheese cake with crunchy biscuit base with vanilla fruit jelly	13
white-sesame ice-cream per scoop	3
green-tea ice-cream per scoop	3

Saké Restaurant & Bar

contemporary japanese cuisine

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