



banquet

Saké Restaurant & Bar
contemporary japanese cuisine
12 Argyle Street The Rocks Sydney NSW 2000
Tel *61(2) 9259 5656 **Fax** *61(2) 9241 1613
hello@sakerestaurant.com.au
www.sakerestaurant.com.au

set menus

* one set menu per table only; each menu must be ordered by a minimum of two people

no raw

\$60 p/h sharing menu

edamame

lightly salted soybeans in the pod

panko rice balls

soy bean, bamboo & shiitake mushroom rice balls with wasabi aioli

miso butter lettuce

miso marinated butterfish in lettuce cups with den miso and fried katafi

chicken karage

crispy fried chicken with spicy sauces and salsa's

beef teriyaki

grass fed beef sirloin cooked medium rare on sautéed shitake and buckwheat with matsuzaka sauce.

green salad

mesculin mix, frisee lettuce, shredded daikon and hanna dressing

sushi rolls

mixture of prawn tempura and softshell crab sushi rolls

miso soup

dashi based white miso soup with wakame seaweed, scallions and tofu

dessert

buttermilk panna cotta, raspberry jelly, raspberry sauce & toasted coconut

signature dishes

\$88 p/h sharing menu

edamame

lightly salted soybeans in the pod

shumai

chinese inspired steamed prawn dumplings with ponzu dipping sauce

panko rice balls

soy bean, bamboo & shiitake mushroom rice balls with wasabi aioli

kingfish Jalapeno

hiramasa kingfish, yuzu soy, thin slices of jalapeno chili and coriander

miso butterfish

sweet miso marinated butterfish grilled and wrapped in bamboo with sweet pickled radish and den miso sauce

popcorn shrimp

bite sized prawn tempura pieces tossed with a creamy spicy sauce

beef teriyaki

grass fed beef sirloin cooked medium rare on sautéed shitake and buckwheat with matsuzaka sauce.

daikon salad

crispy daikon radish, cucumber and tomato with sesame vinaigrette

miso soup and rice

dashi based white miso soup with wakame seaweed, scallions and tofu

steamed short grain rice

dessert

buttermilk panna cotta, raspberry jelly, raspberry sauce & toasted coconut