

starters

COOL	tuna tasting plate for 2 tuna avocado sushi rolls, tuna tataki salad with white dressing & tuna tacos with Kozaemon Junmai 'sake shots'	33
	seaweed salad 5 different kinds of seaweed with bonito infused vinaigrette	14
	sashimi tacos (2pc) tuna and salmon sashimi filled baby tacos with chilled tomato salsa matched with Kozaemon Junmai 'sake shots'	17
	beef tataki seared tenderloin with garlic chips, snow peas sprouts & tataki sauce	20
	wagyu new style thin slices of wagyu beef lightly seared with hot oil and finished with ginger, chives and yuzu soy	27
	ocean trout tasting plate for 2 tasting plate of ocean trout served 5 different ways: cured, smoked, seared, ceviche and sashimi - highlighting the beauty of this fish with Kozaemon Junmai 'sake shots'	44

HOT	+ edamame lightly salted soy beans in the pod	8
	+ salt & pepper tofu crispy fried tofu pieces with chilli & spring onion	12
	butterfish lettuce cups 4 pieces of grilled miso-marinated butterfish in lettuce cups	14
	crispy chicken kara-age fried chicken pieces served with salsa & sauces	16
	steamed prawn dumplings 6 pieces of Chinese-inspired shumai with spicy ponzu	17
	tonkatsu cups 4 pieces of panko-fried pork belly & spring-onion bites, served in lettuce cups with mustard miso and Japanese barbecue sauce	16
	steamed beef dumplings tasty steamed beef, ginger and chive dumplings with spicy sour dipping sauce	17

Kushiyaki (grilled skewers)

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

chicken	10
beef / or wagyu 7+	11 / 15
eggplant	6
zucchini	6
pork belly	10

mains

ocean trout pan-seared ocean trout served with edamame purée & Asian mushrooms tossed in butter soy	33
kingfish yuan yaki grilled hiramasa kingfish marinated in soy, mirin and sake with hints of ginger and lemon, finished with sweet soy sauce	31
beef teriyaki grainfed beef sirloin / or wagyu 7+ cooked medium rare, served on sautéed shiitake and buckwheat with yakiniku sauce.	32 / 39
chicken teriyaki plump breast fillet finished with sweet teriyaki sauce on bok choy and spring onions	29
+ miso-cream scallops pan-seared scallops, baby corn, asparagus, shiitake mushrooms & yuzu miso cream	31
pan seared ocean barramundi cove bay ocean barramundi pan seared and finished with butter soy on sweet yuzu ponzu buckwheat and tomato salsa	31
popcorn shrimp bite-sized prawn tempura pieces tossed with creamy spicy sauce	29
scampi tempura crunchy tempura scampi tails with sweet ponzu, coriander and jalapeno slices	36
+ salt and pepper bug tails crispy fried bug tail meat pieces tossed in salt and pepper seasoning with a side of yuzu pepper mayonnaise and lime squeeze	36
assorted tempura prawns, fish & seasonal vegetables with tentsuyu dipping sauce	29
tempura pieces a la carte	
avocado (2 pieces)	6
prawns (2 pieces)	14
mushrooms - shiitake, shimeji, enoki (1 piece each)	6
ocean barramundi (2 pieces)	8

please note:

- * a 10% service charge applies to all groups of 10+
- * 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
- + gluten free
- * menu items may contain traces of nuts
- * credit card transactions incur a \$1.30 surcharge
- * saké gift vouchers & private dining rooms are available
- * please ask about our banquet menus



salads

green salad mesclun mix, frisée lettuce, daikon tsuma & house dressing	11
chirashi salad yuzu-dressed sashimi pieces, crunchy salad mix, thin noodles, sliced sushi omelette & flying fish roe, topped with daikon tsuma & tempura crunch	25
spicy tuna sashimi salad tuna sashimi pieces and crunchy cucumber matched with greens and spicy ponzu dressing	25

rice & soups

+ steamed rice	4
+ miso soup tofu, spring onion & wakame	5
+ scampi miso whole scampi, daikon, spring onion & sansho pepper	13
tempura udon thick udon noodles in a classic steaming hot broth with spring onion, shiitake mushroom, a vegetable tempura cake (kakiage)	25

sushi & sashimi

+ sashimi combo classic-style sashimi with soy & wasabi (18 pieces)	47
sushi set chef's selection of nigiri (10 pieces), tamago, classic thin roll (6 pieces) & miso soup	47
sashimi appetiser 8 pieces of sashimi with wasabi & soy	18
kingfish jalapeno Hiramasa kingfish, yuzu soy, thin jalapeno slices & coriander	22
+ aburi sushi selection 5 kinds of seared nigiri sushi	27
+ scallop tiradito scallop sashimi dressed in yuzu and lemon juice, finished with coriander and chilli dots	26
tuna ceviche lemon dressing, finished with baby coriander, jalapeno chili, tomato and crunchy fried onion	24

		nigiri sushi (slice on rice) 2 pieces per serve	sashimi (mp = market price) 4 pieces per serve
tuna	(akami)	10	19
	(chu toro)	14	28
	(o-toro)	20	40
salmon	(shake)	8	16
salmon belly	(shake toro)	11	20
kingfish	(hamachi)	7	14
whiting	(kisu)	8	16
eel	(unagi)	10	-
prawn	(ebi)	10	20
bonito	(katsuo)	8	16
cuttlefish	(ika)	7	14
snapper	(tai)	9	18
salmon roe	(ikura)	11	22
scallop	(hotate)	10	20
scampi		17	34
flying fish roe	(tobiko)	7	-
omelette	(tamago)	4	10

sushi maki

	hand rolls	cut rolls
+ salmon avocado salmon, cucumber, avocado & mayo with chives & sesame seeds	8	14
tuna avocado tuna, avocado, mayo, cucumber & tempura crunch with black & white sesame seeds	9	15
dynamite spicy tuna, shredded onion & cucumber with spicy tobiko	9	15
prawn tempura roll prawn-tempura pieces rolled inside out with spicy mayonnaise, spicy tobiko & cucumber	11	18
philadelphia salmon, cream cheese, avocado, cucumber & chives with tempura crunch	8	15
spider maki fried soft-shell crab, cucumber & mayo with spicy tobiko, chives	11	18
nixon grilled eel, cream cheese, cucumber & tempura crunch with jalapeno mayo rolled inside out with avocado	-	22
S expresss scallops, spicy mayo, cucumber, seared salmon, witlof and sweet sauce	-	22
kingfish double crunch kingfish, jalapeno mayo, coriander, cucumber, tempura crunch (inside and out) finished with sweet soy and spicy masago	-	15

Saké Restaurant & Bar

contemporary japanese cuisine

www.sakerestaurant.com.au