

## sushi bar

	nigiri 2pc	sashimi 4pc
tuna akami	12	22
ora king salmon shake	10	18
kingfish hiramasa	12	18
snapper tai	10	18
scallop hotate	12	24
prawn ebi	8	15

**sashimi moriwase**  
small (10 pieces) 33 | large (21 pieces) 55

**nigiri moriwase**  
(8 pieces) 29

## makimono sushi rolls

**salmon avocado** shiso | sweet soy glazed | mayonnaise 19 GF\* OF NG E\*

**spicy tuna** shiso | daikon | tempura crunch | chilli threads 19 GF\* OF NG E\*

**vegetable roll** eggplant tempura | radish | sesame 15 GF\* OF NG V SE\*

## raw

**nori crisps** tuna | kingfish | chive | shichimi sesame dressing 12 2pc M SE S

**white soy snapper** sesame | chives | white-soy dressing 19 OF\* NG SE\*

**hiramasa kingfish** coriander infused ponzu | jalapeño & lime kosho 23 GF OF\* NG

**grass fed beef tataki** sansho | shiitake | wakame | shiso dressing 26 OF\* M\* SE\*

## set menus

### take no hana

99pp | min 2 people

nori crisps | hiramasa kingfish  
beef tataki | popcorn shrimp  
miso glazed ora king salmon | house salad  
cape grim short rib | miso soup  
chefs selection dessert

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

set menus must be ordered for the whole table  
set menus last orders lunch 2pm | dinner 8pm

\* - can be modified

GF - gluten free V - vegetarian

OF - onion free E - contains egg

NG - no garlic D - contains dairy

N - contains nuts S - contains shellfish

SE - contains sesame M - contains mushroom

please follow instructions and guidelines to keep us COVID safe  
payments will be taken at the table - contactless preferred

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  
10% discretionary service charge applies to all groups of 10+  
10% surcharge applies on Sundays | 15% surcharges applies on all public holidays

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.

CONNECT & SHARE | INSTAGRAM @SAKERESTAURT  
FACEBOOK @SAKERESTAURANT | #SAKERESTAURANT

## snacks

**edamame** soy beans | nori powder 8 GF OF NG V

**katsu chicken bao panko crumb** | japanese tartare sauce 10 1pc MD SE S N E

**katsu fish bao panko crumb** | japanese tartare sauce 10 1pc MD SE S N E

## small

**agedashi tofu** fried tofu | tentsuyu | bonito threads | ginger 15 GF OF NG V\*

**nasu dengaku** eggplant | den miso 18 GF OF NG V SE\*

**vegetable tempura** tentsuyu | daikon 18 OF NG V M\*

**chicken karaage** spicy miso | yuzu mayonnaise 19 GF\* OF E\* SE\*

**pan seared gyoza** pork | ginger soy 19 MS

**steamed prawn dumpling shumai** chilli ponzu 21 E S

**popcorn shrimp** yuzu | chilli mayonnaise 26 OF\* NG\* E\* S

## large

**seasonal white fish tempura** tentsuyu | japanese tartare sauce 32 OF\* NG E\*

**fragrant duck breast** ginger & yuzu sauce | shimeji mushroom 38 GF OF\* NG\* M\*

**miso glazed salmon** den miso | pickles 38 GF OF NG

**cape grim short rib** baby spinach | pine nuts | sesame garlic sauce 46 GF\* N\* OF\* NG\* SE\*

## to add

**house salad** radicchio | gem | wakame | endive | wafu dressing 14 GF\* OF\* NG\* V SE\*

**broccolini** tare | dancing bonito 15 GF\* OF\* NG V\*

**miso soup** spring onion | sansho | wakame 6 GF OF\* NG V\*

**steamed rice** 5