

## 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

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

**sashimi combo** | chef's selection of sashimi (22 pieces) 68  



**sashimi appetiser** | chef's 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  

**s express** | tempura scallops | jalapeno mayonnaise | cucumber | seared salmon | witlof | unagi sauce 24  

**vegetable roll** | braised eggplant tempura | pickled radish | shiitake 16   

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 8+  
10% surcharge applies on Sunday  
15% surcharge applies on all public holidays  
A \$2 fee will be charged for extra sauces and ginger

## platters

**standard platter 150**

10 pcs nigiri

10 pcs sashimi

**3 rolls:** salmon & avocado, spicy tuna, cucumber hosomaki

**deluxe platter 250**

20 pcs nigiri

20 pcs sashimi

**5 rolls:** salmon & avocado, spicy tuna, cucumber hosomaki, kingfish double crunch, vegetable, tuna hosomaki

**premium platter 350**

30 pcs nigiri

30 pcs sashimi

**6 rolls:** salmon & avocado, spicy tuna, cucumber hosomaki, kingfish double crunch, tuna & avocado, tuna hosomaki, vegetable roll

For orders please email

[catering@sakerestaurant.com.au](mailto:catering@sakerestaurant.com.au)

24hrs notice for orders are required

pick up from 12 Argyle Street, The Rocks

## cold starters

**nori crisps** | tuna | kingfish | togarashi | sesame dressing 24 

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

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



**mushroom ceviche** | shiitake | king brown | capsicum |

jalapeño dressing 18    



**tuna ceviche** | watermelon | charred corn | jalapeño |

spicy lemon dressing 28 

**new style sashimi** | salmon | snapper | scallops | hot sesame oil | ponzu 38  




**crispy japanese tostadas** 5  


## hot starters

**miso soup** | aburage | spring onion | wakame | sansho pepper 6  

**edamame** | soy beans | nori salt 9    

**agedashi tofu** | shimeji mushroom | ginger | daikon sprout 14     

**vegetable tempura** | tentsuyu dipping sauce 18   

**shumai** | steamed prawn dumplings | spicy ponzu 21 

**popcorn shrimp** | yuzu | chilli mayonnaise 26 

**chicken karaage** | mentai mayonnaise 19  

**spicy pork gyoza** | pickled cabbage 25 


## mains

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

**teriyaki lamb chop** | basil miso 38  





**toothfish tempura** | amazu ponzu | red onion 38

**pan seared duck breast** | crispy onion | sansho pepper soy 39  

**200g tajima wagyu striploin** | yakiniku tare 75  

## sides

**corn** | chives | kombu butter 10    

**steamed rice** 6    

**house salad** | radicchio | gem | wakame | endive | ginger soy vinaigrette 14    

**seaweed salad** | assorted seaweed | ginger dressing | ginger chips 14    

**brussels sprouts** | kimchi vinaigrette 14    

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