














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
 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    

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