



dining

Saké Restaurant & Bar
contemporary japanese cuisine
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starters

COOL	chilled baby spinach with bean sprouts, bonito flakes & wari ponzu	8
	spicy miso chips with diced tuna & salmon sashimi, coriander & kogichun miso	9
	tomato ceviche cucumber, Spanish onion, sweet potato & coriander	9
	salmon tartare with chives & wasabi soy	15
	daikon salad cucumber, tomato & sesame vinaigrette	10
	sashimi appetiser 5 pieces of sashimi with wasabi & soy	15
	beef tataki seared tenderloin with garlic chips, chives, radish & tataki sauce	15
	tuna avocado salad with shiso & bubuarare tossed in mustard soy	17
	chilled tofu with ginger, spring onions, soy & bonito flakes	9

HOT	edamame lightly salted soy beans in the pod	8
	crispy fried white bait with lemon, salt & yuzu aioli	12
	salt & pepper tofu crispy fried tofu pieces with chilli & spring onion	11
	nasu miso grilled eggplant, sweet den miso & sesame seeds	10
	panko rice balls soy bean & bamboo, shiitake mushroom balls with wasabi aioli	9
	butterfish lettuce cups 4 pieces of miso-marinated butterfish in lettuce cups	12
	crispy chicken karage spicy, fried chicken pieces served with salsa & sauces	15
	steamed prawn dumplings 6 pieces of Chinese-inspired shumai with spicy ponzu	12

kushiyaki (grilled skewers)

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

prawn	12
cuttlefish	8
chicken	8
beef	11
eggplant	4
zucchini	4

kushiage (fried skewers)

2 skewers per serve of breadcrumb (panko)-coated pieces with sauce & mustard

pork & onion	8
salmon & avocado	9
lotus root & minced prawn	5
chicken & spring onion roll	8
prawn	12
asparagus	7

main

miso-butterfish miso marinated butterfish grilled with pickled ginger & lime	25
chicken teriyaki juicy thigh fillet with sweet teriyaki sauce & spring onion	25
beef teriyaki beef sirloin cooked medium rare, served with daikon radish, chive & yakiniku sauce	26
butter-soy salmon grilled, crispy skinned New Zealand salmon with butter soy & lemon	29
miso-cream scallops pan-seared scallops, baby corn, asparagus, shiitake mushrooms & yuzu miso cream	29
spicy garlic prawns sautéed prawns, baby corn, asparagus & shiitake mushrooms with spicy garlic sauce	29
spicy garlic vegetables sautéed seasonal vegetables with spicy garlic sauce	17
assorted tempura prawns, fish & seasonal vegetables with tentsyu dipping sauce	28
popcorn shrimp bite-sized prawn tempura pieces tossed with creamy spicy sauce	26
grilled scampi split whole scampi with lemon & green-tea salt & daikon tsuma	32

salads

green salad mesculin mix, frisée lettuce, daikon tsuma & sesame soy	10
shiitake mushroom salad greens, grilled shiitake mushrooms & spicy lemon	17
tuna sashimi salad seared tuna, greens & sesame soy	28
spicy salmon salad sashimi salmon, greens & spicy sesame ponzu	28

rice, soups & noodles

steamed rice	3
miso soup tofu, spring onion & wakame	5
clear soup prawn, mushroom & mitsuba	9
scampi miso whole scampi, spring onion & sansho pepper	15
zaru soba chilled buckwheat noodles with yakumi & dipping sauce	20

sushi & sashimi

sashimi combo classic-style sashimi with soy & wasabi (15 pieces)	45
sushi set chef's selection of nigiri (8 pieces), tamago, classic thin roll (6 pieces) & miso soup	45
tartare trio tuna with wasabi soy, salmon with ponzu & kingfish with ceviche dressing	21
kingfish jalapeno Hiramasa kingfish, yuzu soy, thin jalapeno slices & coriander	20
butterfish new-style South Australian butterfish ponzu, ginger & chives seared with hot oil	18
tuna tataki seared tuna, garlic chips, daikon sprouts & ponzu	22

		nigiri sushi (slice on rice) 2 pieces per serve	sashimi (mp = market price) 4 pieces per serve
tuna	(akami)	9	18
	(chu toro)	mp	mp
	(toro)	mp	mp
salmon	(shake)	7	14
salmon belly	(shake toro)	9	18
kingfish	(buri)	6	12
whiting	(kisu)	7	14
eel	(unagi)	9	
prawn	(ebi)	9	18
bonito	(katsuo)	7	14
cuttlefish	(ika)	6	12
butterfish	(suzuki)	7	14
snapper	(tai)	8	16
salmon roe	(ikura)	10	20
horse mackerel	(aji)	6	12
scallop	(hotate)	9	18
scampi		16	
flying fish roe	(tobiko)	6	
omelette	(tamago)	4	8

sushi maki

hand rolls cut rolls

salmon avocado salmon, cucumber, avocado & mayo with konbu, chives & sesame seeds	7	13
tuna avocado tuna, avocado, mayo, cucumber & tempura crunch with black & white sesame seeds	8	14
ebi ten prawn tempura, cucumber, mayo & extra crunch with red tobiko	9	13
dynamite spicy tuna, shredded onion & cucumber with spicy tobiko	8	13
salmon skin crispy smoked salmon skin, salmon, cucumber & mayo with sesame seeds	7	13
philadelphia salmon, cream cheese, avocado, cucumber & chives with tempura crunch	7	14
spider maki fried soft-shell crab, cucumber & mayo with spicy tobiko, chives & ponzu	10	17
nixon grilled eel, cream cheese, cucumber & tempura crunch with avocado	-	13
vege maki avocado, tamago, daikon sprouts & cucumber rolled with katsura daikon	7	13

kids' menu

baby bento box served with a juice	15
rice cake, edamame, sushi omelette, potato salad & seasonal fruit plus a choice of one of the following: * chicken teriyaki * crispy fried chicken * kingfish - grilled or tempura	

dessert

chocolate fondant with white-sesame ice-cream warm chocolate pudding with sesame ice-cream & black sesame tuile	15
matcha bombe alaska green-tea ice-cream wrapped in sponge & meringue, baked & served with white-chocolate sauce	15
deconstructed russian cream buttermilk panna cotta, raspberry jelly & raspberry coconut salad	13
green-apple mille-feuille green-apple mousse with layers of crispy thin pastry & vanilla-bean sauce	13
cheese platter a selection of Australian & imported cheeses served with walnut bread & lavosh	24

Tea & coffee

tea one pot per serve	4.5
organic japanese genmaicha this distinctive tea is blended from sencha & roasted brown rice	
organic japanese houjicha light & refreshing, this roasted flat-leaf tea has a mild smoky flavour	
organic japanese kukicha this light green tea features a fragrant & refreshingly mild flavour with subtle kelp undertones	
organic serenity a relaxing blend of chamomile, aromatic hibiscus, rose petals & citrus, this soothing tea calms nerves & promotes restful sleep	
coffee	3.5

please note:

- * 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
- * menu items may contain traces of nuts
- * credit card transactions incur a \$1.10 surcharge
- * saké gift vouchers & private dining rooms are available
- * **please ask about our banquet menus**