Sodewa Sake Bar

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Small.

MISO 6
White miso in traditional fish stock, shallot, wakame (GF)

EDAMAME 6
Soybeans with sea salt (GF, VG)

SPICY EDAMAME 7
Soybeans with sea salt and shichimi (GF, VG)

CABBAGE SALAD 13.5
Crunchy cabbage, sesame dressing, fried onion and nori (GF, V)

TSUKEMONO 11
Japanese style pickled Daikon (GF, V)

AGEDASHI 15
Fried tofu in soy fish stock, ginger, leek, nori

SHIITAKE AGEDASHI 16
Fried tofu in shiitake mushroom stock, ginger, leek, nori (GF, VG)

STEAMED RICE 6
Imported Japanese rice

HOKKAIDO SCALLOP (I) 16
(x2)
Imported scallops, French onion, flying fish roe, chive with PONZU mayo

CRISPY CHICKEN GYOZA 14
(x4) Chicken, curry & cheese

KARAAGE FRIED CHICKEN 18.5
Our famous lolipoped fried chicken
(GF)

WAGYU BEEF TATAKI 27
Seared Wagyu beef, fried leek, French onion, chive with YUZU PONZU
(GF)

PORK BELLY 24
Slow-braised Adelaide Plains pork, leek, threaded chilli, a touch of sansho
(GF)

YAKITORI CHICKEN 23
Grilled skewered chicken thigh in house blend YAKITORI sauce with pickled radish, shallot and shichimi

Raw Bar.

ASSORTED SASHIMI (M) 46.5
Salmon, kingfish, tuna and Three fish of the day

TUNA CEVICHE (A) 21
Our Japanese style Tuna ceviche, ginger, shallot and rice crisps
(GF)

SESAME KINGFISH (A) 20
Kingfish, sweet soy, chive, sesame, sesame sauce

Sushi Nigiri.

Please let us know if you prefer "NO" wasabi.

ABURI SALMON NIGIRI (M) 31
(x6)
Seared salmon with Aburi sauce, shallot, and flying fish roe

ASSORTED NIGIRI (A) 32
Salmon, kingfish, tuna and Three Chef's Selections

VEGETABLE TEMPURA 35
Seasonal vegetables and mushrooms with shiitake ginger dipping sauce
(V)

SAKE SALMON (A) 43.5
"en papillote" YUAN style salmon, mushrooms, fried onion, beans with miso vinegar sauce
(GF)

BEEF SHORT RIB 62.5
Slow cooked MB3 Angus short rib in SUKIYAKI master stock, with KIMIZU-egg yolk sauce and chilli NAMASU pickles
(GF)

Dessert.

SAMPLE PLATE 18
Trio of desserts (GF)

ICE CREAM 16
House made ice cream with KINAKO and AZUKI (GF)

*GF-GLUTEN FREE *V-VEGETARIAN *VG-VEGAN
Please note that some fried items are prepared in a shared fryer with products containing gluten, fish and other animal products. Cross-contact may occur.

YES, WE HAVE GF SOY
15% surcharge on public holiday

BYO WINE ONLY.
Corkage $30 per Bottle apply