

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 10

Japanese style pickled vegetable (GF, V)

AGEDASHI 14

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

SHIITAKE AGEDASHI 15

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 14.5

(x5) Chicken, curry & cheese

KARAAGE FRIED CHICKEN 18.5

Our famous lolipoped fried chicken
(GF)

WAGYU BEEF TATAKI 25

Seared Wagyu beef, fried leek, French onion,
chive with YUZU PONZU
(GF)

PORK BELLY 23

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

YAKITORI CHICKEN 22

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) 20

Our Japanese style Tuna ceviche,
ginger, shallot
and rice crisps
(GF)

SESAME KINGFISH (A) 19.5

Kingfish, sweet soy, chive, sesame,
sesame sauce

Sushi Nigiri.

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

ABURI SALMON NIGIRI (M) 30

(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 59.5

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 15

House made ice cream with KINAKO, AZUKI and
whipped MATCHA cream (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

Card transaction will incur a surcharge.

15% surcharge on public holiday

BYO WINE ONLY.

Corkage \$30 per Bottle apply