

# Sodewa Sake Bar

Follow Us



## 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 14.5

(x5) Chicken, curry & cheese

## KARAAGE FRIED CHICKEN 18.5

Our famous lolipoped fried chicken  
(GF)

## WAGYU BEEF TATAKI 26

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) 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) 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 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 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

15% surcharge on public holiday

BYO WINE ONLY.

Corkage \$30 per Bottle apply