

S O R E N Z O

Contemporary Japanese Dining

Set Menu

\$80 p.p

Sashimi tartare || *Diced sashimi with barley-miso dressing, onion, coriander and dill on seaweed crackers*

Sashimi aemono || *Chef's selection of sashimi, kale, snow pea, capsicum with soy & horseradish*

Tuna tataki || *Seared tuna with sesame in a blended dressing of soy, coriander, shallots, onion, and a hint of chili*

Wagyu gyoza || *Made in-house, MS7+ wagyu beef, shallots, onion, coriander, pan fried and fresh leek*

Miso prawn || *Broiled black tiger prawn with subtle sweet saikyo miso and guacamole*

Sirloin || *MS7+ 200g of wagyu beef sirloin with amayaki*

Omakase || *Chef's selection of ice cream and sorbet with seasonal fruit, petit cake and crumble*

* (v) = vegetarian, (gfo) = gluten free option available. If you have dietary requirements, please ask a staff member for assistance

10% surcharge applies on Sunday & Public holidays

Cold Starter

Raw

- Pacific oyster (minimum 2) || *Bonito & soy based vinegar / red wine based vinegar (gfo)* **(per piece) 4.5**
- Kingfish carpaccio || *Thinly sliced kingfish topped with baby coriander, sesame seeds and white soy vinegar* **15**
- Salmon gravlax || *Cured Tasmanian salmon with avocado mousse, basil oil and lotus root crisps (gf)* **17**
- Tuna tataki || *Seared tuna with sesame in a blended dressing of soy, coriander, shallots, onion, and a hint of chili* **19**
- Sashimi tartare || *Diced sashimi with barley-miso dressing, onion, coriander and dill on seaweed crackers* **20**
- Beef carapaccio || *Thinly sliced MS7+ wagyu beef with seasonal fruits, quinoa, dressed with yuzu & pepper kosho* **23**

Salad

- House pickles || *Pickled vegetables with pink vinegar (v)* **6**
- Goma-ae salad || *Blanched spinach with green beans and sesame dressing (v)* **9**
- Garden salad || *Avocado, tomato, cucumber and mixed-leaves with soy vinaigrette / yuzu vinaigrette (v)(gfo)* **13**
- Sashimi aemono salad || *Chef's selection of sashimi, kale, snow pea, capsicum with soy & horseradish* **19**

Sushi Bar

Traditional

Sushi (2 pieces) / Sashimi (3 pieces)

Salmon / Kingfish / Snapper	8	/	11
Tuna / Scallop / Salmon belly	9	/	13
Sea Urchin	12	/	18
Scampi	16	/	24
Eel	9		
Salmon roe	10		
Steamed black tiger prawn	10		

Lobster / Abalone || Available only with reservations **M.P**

Omakase

Sushi || *Chef's selection 6 / 9 / 20 pieces* **23 / 34 / 76**

Sashimi || *Chef's selection 9 / 15 / 21 / 35 pieces* **29 / 49 / 68 / 114**

Roll

Vegetarian || *Avocado, cucumber, carrot and dried tofu (v)* **13**

Salmon and avocado || *Fresh salmon, avocado, sesame seeds and mayo (gf)* **15**

Spicy tuna || *Raw tuna, cucumber, chili powder, sesame oil, tempura crisps* **16**

Teriyaki chicken || *Teriyaki chicken, avocado, sweet soy, tartare sauce* **17**

Soft shell crab || *Deep-fried soft shell crab, cucumber, flying fish roe and mayo* **17**

Tempura prawn || *Deep-fried prawn, cucumber, avocado, sweet soy, spicy mayo, and tempura crisps* **18**

Grilled salmon || *Steamed prawn, avocado, cucumber, seared salmon, onion, shallots, sweet soy and mayo* **18**

Spanner crab || *Steamed spanner crab mixed with mayo, avocado, flying fish roe* **20**

Mini roll || *Salmon / Raw Tuna / Avocado / Cucumber (gf)* **7 / 9 / 5 / 5**

Hot Starter

- Miso soup || *Three different types of Japanese fermented beans, seaweed, shallots and tofu* **5**
- Edamame || *Plain soy beans with maldon salt / Spicy soy beans with truffle oil (v)* **6 / 7**
- Agedashi tofu || *Fried tofu in a soy based broth with bonito flakes (v)(gfo)* **12**
- Miso eggplant || *Roasted eggplant with miso paste, aonori, sesame and sunflower seeds (v)* **12**
- Crispy squid || *Fried squid with fresh chili and yuzu mayonnaise* **15**
- Panko oyster || *Crumbed fried oyster with tartare sauce* **16**
- Miso scallop || *Pan fried Japanese scallops with miso cream sauce, asparagus, salmon roe and tomatoes* **17**
- Wagyu gyoza || *Made in-house, MS7+ wagyu beef, shallots, onion, coriander, pan fried and fresh leek* **17**
- Karage chicken || *Chicken thigh fillet marinated in soy, ginger, garlic, fried and served with mayonnaise* **18**
- Soft shell crab || *Crispy soft shell crab served with wasabi mayonnaise* **19**

Tempura

- Vegetables (4 / 7 pieces) || *Assorted vegetables with salt and soy broth (v)* **12 / 19**
- Black tiger prawn (minimum 2) || *Black tiger prawn with salt and soy broth (per piece)* **8**
- Chef's selection (6 pieces) || *Assorted vegetables, 2 pieces of black tiger prawn with salt and soy broth* **26**
- Seafood (6 pieces) || *Assorted seafood served with salt and soy broth* **27**
- King crab || *Freshly caught king crab served with yuzu & pepper kosho mayonnaise* **29**

Classics

Miso prawn (minimum 3) || *Broiled black tiger prawn with subtle sweet saikyo miso and guacamole* (per piece) **9**

Teriyaki chicken || *Pan fried chicken thigh fillet with steamed vegetables (gfo)* **25**

Twice cooked pork belly || *Roasted pork belly with pineapple in honey soy marinade, served with chili miso* **28**

Smoked salmon || *Tasmanian salmon fillet smoked in-house, served with spicy miso and steamed vegetables (gf)* **29**

Teriyaki salmon || *Pan fried tasmanian salmon fillet with steamed vegetables (gfo)* **29**

Spicy pork ribs || *500g slow cooked pork ribs with garlic soy and chili sauce* **35**

Black cod || *Marinated in a subtle-sweet miso, broiled and a side of steamed vegetables* **39**

Robata (Charcoal Grilled)

Chicken yakitori (minimum 2) || *Chicken thigh fillet skewer brushed with sweet soy and chili spice (gfo)* (per skewer) **6**

Wagyu kushiyaki (minimum 2) || *Wagyu beef skewer brushed with sweet soy and chili flakes (gfo)* (per skewer) **9**

Lamb cutlets (minimum 3) || *Mushroom soy marinated lamb cutlet and house pickles* (per piece) **9**

Sirloin || *MS7+ 200g of wagyu beef sirloin with amayaki (gfo)* **47**

Scotch fillet || *MS7+ 300g of wagyu beef scotch fillet with amayaki (gfo)* **69**

Dessert

Ice cream || *Miso caramel / Green tea / Azuki* **8**

Sorbet || *Yuzu / Passionfruit & chili* **9**

Omakase || *Chef's selection of ice cream and sorbet with seasonal fruit, petit cake and crumble* **25**

Digestifs

Japanese old fashioned || *'Classic reinvented,' Nikka 'coffey grain' whisky, maraschino and crème de cacao stirred with aromatic bitter* **24**

XO martini || *'with a touch of almond', Mount gay rum XO, Kahlua, Frangelico, Amaretto Di saroono and orgeat(Almond) syrup shaken with one espresso shot* **21**

Choya kokuto umeshu || *Steeped with mineral-rich black sugar, aromatic notes of dark chocolate, dried figs* **11**

Choya umeshu aged 3 years || *Rich aroma suggestive of fine brandy, complex and pleasant finish* **18**

Hibiki harmony whisky || *Honeylike sweetness, candied orange peel, white chocolate and subtle, long finish with mizunara oak* **28**

Coffee & Tea

Coffee || *Espresso / Flat white / Latte / Cappuccino / Macchiato / Long black / Hot chocolate* **4**

Tea || *Sencha green tea / Genmai green tea / English breakfast / Earl grey / Chamomile / Peppermint / Chai* **5**