L LARGE DISH S SMALL DISH 菜 VEGETARIAN

サラダ salads

POTATO SALAD

生野菜サラダ GARDEN SALAD 菜 S 12
Fresh garden green from baby lettuce, tomato, asparagus to cucumber.

ポテトサラダ POTATO SALAD 菜 S 12
Japanese style mashed potato with garden green salad.

きのこサラダ KINOKO SALAD 菜 S 19
Different kinds of fresh mushrooms, topped with special homemade dressing.

酢の物 vinegared dishes
SUNOMONO

SEAFOOD SUNOMONO

うざく酢の物
UZAKU SUNOMONO S 15
A grilled eel with seaweed and cucumber, topped with sweet vinegar sauce.

海草酢の物
KAISO SUNOMONO 菜 S 18
Different kinds of seaweed dressed with traditional Japanese vinegar sauce.

海鮮酢の物
SEAFOOD SUNOMONO S 22
A mixture of fresh seafood including salmon, scallops and tiger prawns served with rice vinegar sauce.

スープ soups

ASARI MISO SOUP

味噌汁 MISO SOUP 4
A traditional soup made from soy bean paste, with bean curd, wakame seaweed and shallots.

浅利味噌汁 ASARI MISO SOUP 9
A special traditional miso soup with stock of clams.

御吸い物 OSUIMONO 12
Traditional seafood clear soup with prawn and vegetables.

鉢 small dishes
KOBACHI

枝豆 EDAMAME 菜 S — 7
Boiled fresh young soybeans. Sprinkled with salt.

冷奴 HIYAYAKKO 菜 S — 10
Chilled tofu served with shallots, ginger and shaved bonito flakes.

お漬物 OTSUKEMONO 菜 S — 13
Combination of 5 kinds of Japanese pickles.

生し巻きむ子 DASHIMAKI TAMAGO S — 10
Lightly sweetened egg omelets. (3 pcs)

生牡蠣 NAMAGAKI S — 18
½ dozen fresh Tasmanian pacific oysters. Served with citrus soy sauce.

和牛たたき WAGYU TATAKI S — 18
Seared Kobe Cuisine Wagyu striploin beef, sliced and served with citrus soy sauce.

和牛刺身 WAGYU SASHIMI S — 18
Thin slices of Kobe Cuisine Wagyu (MB6) beef sashimi.

APPETIZER PLATTER

前菜盛り合わせ
APPETIZER PLATTER S — 18
Assorted tasting appetizers from our menu including fresh oyster with ponzu sauce, simmered pork with sweet soy, soft shell crab with shiso sauce, crab croquette and edamame.

蒸し物 steamed dishes
MUSHIMONO

HOTATE SYUMAI

茶碗蒸し CHAWANMUSHI S — 11
Savoury egg custard with tender pieces of chicken, prawn and vegetables, steamed to perfection.

ピピ酒蒸し PIPIS SAKAMUSHI S — 17
Steamed pipis with Japanese sake.

土瓶蒸し DOBINMUSHI S — 16
Steamed clear soup with chicken, Asian mushrooms, scallop and shrimp in a clay pot.

帆立貝シュマイ HOTATE SYUMAI S — 18
Home-made steamed scallop dumpling syumai.
Served with ponzu sauce.

煮物 simmered dishes

NIMONO

野菜炊き合わせ
YASAI TAKIAWASE 菜 S 15
Simmered vegetables with stock and soy sauce.

豚角煮
BUTA KAKUNI S 20
Slowly simmered pork belly with sweet soy sauce
to a very tender and soft texture.

蛸柔らか煮
TAKO YAWARAKANI S 22
Tenderly simmered octopus with light soy sauce.

和牛筋の八丁煮
WAGYU SUJI HATTYOUNI S 28
Slow-simmered wagyu beef tendon with dark soy sauce
and sake to a soft texture.

雲丹小鍋 UNI KONABE S 21
Sea urchin hotpot with tofu, egg, rice noodle and seaweed.

WAGYU SUJI HATTYOUNI

朴葉焼き HOUBAYAKI

table-grill dishes with magnolia leaf

キノコ 菜 S
ASSORTED MUSHROOMS 28
Enoki, shiimeji, oyster mushroom, shiitake
and eringi.

和牛 S
WAGYU BEEF 35
Kobe Cuisine striploin MB6, 100g

海鮮 S
ASSORTED SEAFOOD 32
Alaskan king crab, salmon, prawn, and scallops.

WAGYU HOUBAYAKI

焼き物 grilled/sautéed dishes
YAKIMONO

餃子 GYOZA [S] 15
6 Pan-fried Japanese pork dumplings served with spicy dipping sauce.

和牛ランプたたき焼き WAGYU RUMP TATAKI YAKI [S] 20
Seared South Qld wagyu rump beef, served with ponzu sauce, grated daikon and garlic chips.

焼き鳥 YAKITORI [S] 13
2 Skewered chicken pieces grilled with teriyaki sauce.

TOFU KENCHIN RENKON HASAMAYAKI

豆腐けんちん蓮根挟み焼き
TOFU KENCHIN RENKON HASAMIYAKI [柔] [S] 15
Stacked tofu and vegetables with lotus root sautéed with thickened light soy sauce.

茄子田楽 NASU DENGAKU [柔] [S] 18
Grilled eggplant with 2 kinds of delicious miso paste.

海老アボカド焼き
EBI AVOCADO YAKI [S] 25
2 Grilled king prawns with creamy mayonnaise and avocado.

ぎんだら西京焼き
GINDARA SAIKYO YAKI [S] 25
Grilled marinated black cod with special miso sauce.

烏賊照り焼き IKA TERIYAKI [L] 21
Whole squid sautéed with teriyaki sauce.

鳥照り焼き CHICKEN TERIYAKI [L] 28
Grilled chicken maryland with teriyaki sauce.

GINDARA SAIKYO YAKI

鴨照り焼き DUCK TERIYAKI [L] 38
Sautéed NSW Pepe's duck breast with teriyaki sauce.

鮭照り焼き SALMON TERIYAKI [L] 29
Pan-fried Atlantic salmon with teriyaki sauce (well-done).

魚塩焼き SAKANA SHIOYAKI [L] Market price
Chef's recommended fish of the day slow grilled with salt in a traditional way.

鰻蒲焼 UNAGI KABAYAKI [L] 28
Whole grilled eel with special sweet soy sauce.

海鮮鉄板 TEPPAN SEAFOOD [L] 45
Sautéed assorted seafood including Queensland king prawn, Alaskan king crab, Tasmanian salmon, Japanese scallops with garlic butter sauce and served on a hot plate.

和牛ランプステーキ WAGYU RUMP STEAK [L] 39
220g of Kobe Cuisine wagyu rostbiff rump steak grilled to your preference with teriyaki sauce or garlic jus.

和牛ステーキ WAGYU STEAK [L] 58
All time SONO's favourite Kobe Cuisine wagyu striploin steak MB6 220g grilled to your preference with teriyaki sauce or garlic jus.

WAGYU STEAK

揚げ物 deep-fried dishes
AGEMONO

揚げ出し豆腐 AGEDASHI TOFU [S] 12
Crisply deep-fried tofu served in a mushroom broth.

鳥唐揚げ CHICKEN KARA AGE [S] 18
Japanese style deep-fried chicken.

KANI CREAM KOROKKE

蟹クリームコロッケ
KANI CREAM KOROKKE [S] 15
Deep-fried croquettes made with cream and crab meat.

たらば蟹唐揚げ
TARABA KANI KARAAGE [S] 14
Deep-fried Alaskan king crab (100g).
A traditional way of enjoying king crab.
Great with sake.

ズッキーニ豆腐けんちん鋳込み揚げ
ZUCCHINI TOFU KENCHIN IKOMIAGE [菜] [S] 15
Zucchini stuffed with tofu and vegetables, steamed then deep-fried with tempura batter, served with soy dipping sauce.

トンカツ TONKATSU [L] 25
Crumbed loin pork cutlet, deep-fried to golden brown colour.

牡蠣フライ KAKI HURAI [S] 19
Deep-fried crumbed South Australia pacific oysters.

ソフトシェルクラブ
唐揚げと紫蘇ソース
SOFT SHELL CRAB KARAAGE
WITH SHISO SAUCE [S] 18
Crisply deep-fried soft shell crab served with shiso leaves salsa and vinegar sauce.

野菜天麩羅
VEGETARIAN TEMPURA [菜] [S] 17
Selections of vegetables deep-fried in tempura batter.

海老天麩羅
EBI TEMPURA [S] 23
Tiger prawns deep-fried in tempura batter.

天麩羅盛り合わせ 32
TEMPURA MORIAWASE [L]
Assorted vegetables, fish and tiger prawns deep-fried in tempura batter.

TEMPURA MORIAWASE

伊勢海老
TASMANIAN LOBSTER market price

Enjoy with one of the choices below:

- Grilled with avocado & mayonnaise
- Tempura
- Sashimi

鍋物 pot-cooking dishes

NABEMONO

(minimum 2 orders, lunch time not available)

和牛すき焼き

WAGYU SUKIYAKI 43/per person

Thinly sliced wagyu beef and fresh vegetables cook in traditional sukiyaki sauce (sweet soy based).

和牛しゃぶしゃぶ

WAGYU SHABU SHABU 43/per person

Thinly sliced wagyu beef and fresh vegetables cooked in traditional shabu shabu hot broth, comes with 2 kinds of dipping sauces (sesame and vinegar soy).

園海鮮鍋

SONO KAISEN NABE 58/per person

Assorted fresh seafood including Alaskan king crab, salmon, king prawn, calamari, and vegetables cooking in hot seafood broth.

麺類、ご飯物 rice, noodle dishes

MENRUI, GOHANMONO

御飯 STEAM RICE 3.5

御茶漬け OCHAZUKE

Rice in soup with choice of 2 flavours:

鮭	grilled salmon	18
梅干	pickled plum	18

きのこうどん／そば KINOKO UDON OR SOBA 22

Mixed mushroom noodle soup. Choice of udon or soba.

天麩羅うどん／そば TEMPURA UDON OR SOBA 22

Thick white noodle soup topped with assorted tempura.

天ざるうどん／そば TENZARU UDON OR SOBA 22

Chilled noodles with tempura. Choice of udon or soba.

鍋焼きうどん NABEYAKI UDON 26

Udon cooked in a small pot, topped with chicken, vegetables, egg, fish cake and a crispy tempura prawn and eggplant.

コース料理 COURSES

膳コース 95/per person

ZEN COURSE
(minimum 2 orders)

前菜３点盛り	Zensai (3)
刺身盛り合わせ	Assorted sashimi
白身魚の桜蒸し、銀餡かけ	Steamed white fish with enoki mushroom and cherry leaves
和牛ほう葉味噌焼き	Wagyu steak grilled on magnolia leaf
ロブスター２色揚げ	Deep-fried lobster with tea leaves and wonton skin
鴨と海老のほたて黄身酢掛け	Duck and prawn in yolk vinegar sauce
握り寿司、巻き寿司	Assorted sushi
アサリ汁	Miso soup with clams
ミニデザートプラッター	Dessert platter

桜コース 65/per person

SAKURA COURSE

前菜３点盛り	Zensai (3)
刺身盛り合わせ	Assorted sashimi
里芋まんじゅう、かに餡かけ	Taro ball and crab meat sauce
鴨と海老の黄身酢掛け	Duck and prawn in yolk vinegar sauce

CHOICE OF MAIN:

和牛ランプステーキ	Wagyu rump steak
天麩羅盛り合わせ	Assorted tempura
寿司盛り合わせ	Assorted sushi

味噌汁	Miso soup
デザート	Dessert

寿司

SUSHI BAR MENU

刺身と寿司の盛り合わせ
Sashimi and sushi combination platter

大 LARGE 82
小 SMALL 48

刺身 SASHIMI

刺身盛り合わせ ASSORTED SASHIMI PLATTER

大 LARGE (24 pieces) 48
小 SMALL (12pieces) 28

A LA CARTE SASHIMI

		SMALL (5 pcs)	LARGE (9 pcs)
まぐろ	TUNA	20	32
鮭	SALMON	17	28
はまち	KING FISH	19	30
かじき	SWORD FISH	17	28
鯛	SNAPPER	22	33
キングドーリー	KING DORY	22	32
あら	HAPUKA/GROUPER	22	32
ほうぼう	GURNARD	17	28
北寄貝	ARC SHELL CLAM	19	30
ホタテ貝	SCALLOPS	19(4)	30 (8)
いか	SQUID	17	28
たこ	OCTOPUS	17	28
まぐろ中トロ	TUNA CHU TORO	33	56
雲丹	SEA URCHIN	28(30g)	43(60g)
伊勢海老	LOBSTER (WHOLE) (Including lobster miso soup)	M/P	

寿司 SUSHI

寿司盛り合わせ ASSORTED SUSHI PLATTER

大 LARGE(15 pieces)	45
小 SMALL(8 pieces)	26

ちらし寿司 CHIRASHI SUSHI 38

Assorted fresh sashimi on bed of sushi rice served in a bowl. Miso soup included.

握り寿司 NIGIRI SUSHI

(vinegared rice with raw fish on top, 2 pcs / serve)

TUNA SUSHI

まぐろ	TUNA	9
鮭	SALMON	8
はまち	KING FISH	8.5
かじき	SWORD FISH	8
鯛	SNAPPER	9
キングドーリー	KING DORY	8.5
あら	HAPUKA/GROUPER	8.5
ほうぼう	GURNARD	8.5
北寄貝	ARC SHELL CLAM	9
ホタテ貝	SCALLOPS	9
いか	SQUID	8
たこ	OCTOPUS	8
とびこ	FLYING FISH ROE	10
かき	OYSTER	13
いくら	SALMON ROE	14
スキャンピー	SCAMPI	15
まぐろ中トロ	TUNA CHU TORO	18
雲丹	SEA URCHIN	19

あぶり寿司 FLAME-SEARED SUSHI

(2 piece/serve)

鮭トロ	SALMON BELLY	10
はまちトロ	KING FISH BELLY	10
かじきトロ	SWORDFISH BELLY	10
鮪中トロ	TUNA BELLY	19
帆立貝	SCALLOP	12

太巻 LARGE ROLLS (4 pieces per serve)

カリフォルニアロール CALIFORNIA ROLL 13
Crab meat, prawn, egg omelette, cucumber, avocado, mayonnaise, flying fish roe.

スパイシーツナ巻 SPICY TUNA ROLL 13
Fresh tuna, avocado, cucumber and Japanese chili paste.

海老天巻 PRAWN TEMPURA ROLL 14
Tempura king prawn and mayonnaise.

鮭天麩羅巻 SALMON TEMPURA ROLL 14
Tempura salmon and mayonnaise.

ソフトシェルクラブ巻

SOFT SHELL CRAB ROLL 15
Deep-fried soft shell crab, avocado and mayonnaise.

細巻 SMALL ROLLS

(6 pieces per serve)

かっぱ巻	Cucumber roll	7
干瓢巻	Kampyou roll	7
納豆巻	Fermented bean roll	7
御新香巻	Pickled radish roll	7
アボカド巻	Avocado roll	7.5
鉄火巻	Tuna roll	8
鮭巻	Salmon roll	8
鮭アボカド巻	Salmon & avocado roll	9
海老アボカド巻	Prawn avocado roll	9.5
梅紫蘇巻	Pickled plum & shiso leaves roll	11

PRAWN AVOCADO ROLL

手巻 HAND ROLLS (cone-shaped, 1 piece)

アボカド	Avocado hand roll	7.5
ベジタリアン	Vegetarian hand roll	8
海老サラダ	Prawn salad hand roll	8.5
鮭アボカド	Salomon & Avocado hand roll	9
カリフォルニア	California hand roll	10
スパイシーツナ	Spicy tuna hand roll	10
鰻	Grilled eel hand roll	10
海老天麩羅	Prawn tempura hand roll	10
海老天麩羅いくら	Prawn tempura & salmon roe hand roll	13.5
雲丹	Sea urchin hand roll	17

PRAWN SALAD HAND ROLL