



SATSUKI

INSPIRING  
FOOD

A decorative horizontal line with a pink cherry blossom icon on the left side. The line is composed of two parallel lines, with the top line being red and the bottom line being black.

BYO Alcohol (Wine Only) - 4.50 / Bottle  
BYO Cake - 5.00 / Per Cake

## SAKE

( Junmai )

**Kimoto Junmai** 8.00 / 100ml

きもと

Region: Akita

Brewery: Taiheizan

Serve: Cold / Warm

Alcohol: 15%

**Bishonen** 8.00 / 100ml

美少年

Region: Kumamoto

Brewery: Bishonen

Serve: Cold / Warm

Alcohol: 15%

( Junmaiginjo )

**Chogetsu Junmaiginjo** 12.00 / 100ml

澄月

Region: Akita

Brewery: Taiheizan

Serve: Cold / Warm

Alcohol: 15%

**Kubota Kouju** 10.00 / 100ml

紅寿

Region: Nigata

Brewery: Kubota

Serve: Cold / Warm

Alcohol: 15%

( Junmai Daiginjo )

**Gogaihin Nama Genshu** 18.00 / 100ml

号外品

Region: Gifu

Brewery: Watanabe

Serve: Cold / Warm

Alcohol: 16.5%

## BEER

**Sapporo Draff On Tap** 11.00 / 400ml

サッポロ生ビール

**Asahi Super Dry** 7.00 / Bottle

アサヒスーパードライ

**Sapporo** 7.50 / Bottle

サッポロビール瓶

**Orion Beer Can** 10.00 / 500ml

オリオンビール

**Kirin Ichiban Shibori** 8.50 / Bottle

キリン一番搾り

## SOMETHING FRUITY

**Apple Cider** 9.00 / Bottle

アップルサイダー

**Gold Plum Wine** 6.50 / Glass

梅酒

**Peach "Chuhai"** 8.50 / 330ml

ピーチ酎ハイ

Sweet Peach Flavour Spirits Liquor

**Yoikigen Yuzu Mint Wine** 8.00 / 60ml

ヨイキゲン柚子ミント酒

Okayama Yuzu Citrus Wine

## WINE

### White Wine

Howard Park SBS 8.00 / Glass  
Margaret River WA 38.00 / Bottle

Flametree, Chardonnay 9.00 / Glass  
Margaret River WA 42.00 / Bottle

Antichello Pinot Grigio 8.00 / Glass  
Veneto Italy 38.00 / Bottle

Castle Rock Skywalk 8.00 / Glass  
Riesling 35.00 / Bottle  
Porongurup WA

Momo Sauvignon Blanc 9.50 / Glass  
(Organic) 38.00 / Bottle  
Marlborough NZ

### Red Wine

Rochford Latitude Pinot Noir 8.00 / Glass  
Yarra Valley VIC 38.00 / Bottle

Arlewood Cabernet Merlot 9.00 / Glass  
Margaret River WA 42.00 / Bottle

### Sparkling Wine

Verv Andreola Prosecco 40.00 / Bottle  
Italy Veneto

## NON ALCOHOLIC

Lychee Tea ライチティー 3.5

White Grape Juice 白ブドウ 3.5

Melon Soda メロンソーダ 4.0

Ramune Water ラムネウォーター 3.5

Lemon Lime & Bitters 4.5  
レモンライムビターズ

S Pellegrino Sparkling Water (750ml) 6.00  
スパークリングウォーター

Coke コカ・コーラ 2.90

Coke Zero コーラゼロ 2.90

Sprite スプライト 2.90

Orange Juice オレンジジュース 4.00

## TEA

Green Tea "Sencha" 煎茶 5.00

Brown Rice Tea 玄米茶 5.00

## SATSUKI MONTHLY SPECIAL DISH

38°C Slow Cooked Salmon

19.00

38度低温調理サーモン

*38 Degrees Slow Cooked Salmon, Ikura, Shio Konbu, Soy Sauce, Parsley Oil*

House Smoked Salmon Creamy "Korokke" Croquette

4.00 (1PCS 40g)

スモークサーモンのコロッケ

*House Smoked Salmon Croquette, Spiced "Mentai", Japanese Mayonnaise, Fresh Green*

## MONTHLY SPECIAL DRINK

### SAKE

9 White Bodaimoto

12.50 (100ML)

*Region: Okayama*

*Brewery: Gozenshu*

*Serve: Cold/Hot*

*Alcohol: 17%*

### BEER

Echigo Beer

10.00 (500ML)

### WINE

Oyster Bay Rose

30.00 (Bottle)

*Newzeland*

## SATSUKI SET MENU

55.00 Per Person (Entire Table only)

With Choice of JP Beer Or Wine By Glass Or 3 Types Of Sake

### Wagyu Beef Tataki 和牛タタキ

MS5 Wagyu Beef Tataki / Tosazu Soy & Rice Wine Vinegar Dress / Edamame

OR

### Sashimi Of The Day - 12 Pieces 刺身

Combination of Sashimi

OR

### Chirashi Sushi ちらし寿司

Scattered Sushi / Selected Sashimi

OR

### Agedashi Tofu 揚げ出し豆腐

Deep Fried Tofu / Bonito Soy Broth / Grated Radish / Nori Seaweed

OR

### Salmon Tartar サーモンタタキ

Salmon Tartar / "Onesen" Poached Egg / Wonton Crisp

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### 'Chyashu' Pork Belly & Smoked Egg チャーシューとスモークエッグ

Soy Braised Pork Belly Slices (Warm Serve) / Smoked Soft Boiled Egg & Mayo / Chili Oil / Cabbage Salad

OR

### Assorted Vegetables Tempura 野菜の天ぷら

Assorted Vegetables Tempura / Soy & Mirin "Tentsuyu Broth"

OR

### Wagyu Beef Hamburg Steak & Tempura Prawn 和牛ハンバーグ

Wagyu Beef Mince Patty / "Dengaku" Glazed Miso / Prawn Tempura

OR

### Grilled Fremantle Octopus フリーマントルタコ

Tender Char Grilled Fremantle Octopus / Garlic Panko / Soy Mustard Dress

OR



### Scallop "Nanban" 帆立の南蛮風

Tempura Hokkaido Scallops / Soy Vinegar / Lotus Chiips / Chilli Mayo & Powder

Rice & Miso Soup Come With Main Course

Finish With A Scoop Of Green Tea Ice Cream

## COLD BAR

**Sashimi Of The Day 12PCS 22.00**  

刺身の盛り合わせ

*Assorted Sashimi / Please ask One of Staff*

**Salmon Sashimi 9PCS 18.00**   

サーモン刺身

*Fresh Salmon Sashimi*

**Tuna Sashimi 9PCS 21.00**   




マグロ刺身

*Tuna Sashimi*

**Spicy Tuna Tataki 19.00**   

ピリピリ味噌鰯タタキ

*Spicy Miso Marinated Tuna Tataki / Daikon / Sesame Seed / Chilli Powder / Miso*

**Salmon Tartar 17.00**   

サーモンスツク

*Salmon Tartar Sashimi / Onsen Egg / Wonton Crisp / Scallop / Tobiko*

**Sushi Roll Of The Day 12.00**  

本日の巻きずし

*Sushi Roll Of The Day*

**Deep Fried Sushi Roll 11.00**  

まき寿司天ぷら

*Tempura Fried Sushi Roll*

**Wagyu Beef Tataki 18.00**   


和牛タタキ

*MS5 Wagyu Beef Tataki / Rice Wine Vinegar Dress / Edamame*

**Chirashi Sushi 19.00**  

ちらし寿司

*Scattered Sushi / Selected Sashimi*


**Wagyu Beef "Temari" Sushi 8.00 (2PCS) Ex 4.00 (1PCS)** 

和牛手まり寿司

*Waygu Beef Ball-Shaped Sushi, Salted Cucumber, "Uni" Sea Urchin Butter,*



*"Sanshou" Pepper, "Nitsume" Soy & Mirin Reduction*

## OCEANS

Scallop "Nanban" 18.00   

帆立の南蛮風

*Tempura Hokkaido Scallops / Soy Vinegar / Lotus Chiips / Chilli Mayo & Powder*

Roasted Eel 25.00   

鰻の蒲焼

*Roasted Eel / Sanshou Pepper / Arrare / Nitusme Soy Reduction*

Grilled Fremantle Octopus 19.00   

フリーマントルタコ

*Tender Char Grilled Fremantle Octopus / Garlic Panko / Soy Mustard Dress*

Char Grilled "Saba" Mackerel 19.00   

炭火焼き塩サバ





*Char Grilled Mackerel / Grated Radish / Smoked Soy Sauce*

Miso Braised Salmon, Scallop, Corn Puree 18.50   

タスマニアサーモン、味噌バターとホタテ

*Miso Braised Tasmanian Salmon / Sweet Corn Puree / Grilled "Hokkaido" Scallop / Lime*

## Paddock

Terayaki Chicken 16.00    

とつとつ照り焼きチキン

*Teriyaki Chicken / Sesame Seeds / Beans Sprouts*

"Nagoya" Spicy Chicken "karaage" 15.00    

名古屋風チキンから揚げ

*Spiced Chicken Karaage / Crispy Ginger / Sanshou Pepper*

"Chyashu" Pork Belly & Smoked Egg 16.00  

チャーシューとスモークたまご

*Soy Braised Pork Belly Slices (Warm Serve) / Smoked Soft Boiled Egg & Mayo / Chilli Oil / Cabbage Salad*

Deep Fried Eggplant With Dengaku Miso 14.00  

田楽ナス

*"Dengaku" Eggplant/Glazed Miso/Chicken Mince/Pine Nuts*

Wagyu Beef Hamburg Steak & Tempura Prawn 18.50  

和牛ハンバーグ

*Wagyu Beef Mince Patty / "Dengaku" Glazed Miso / Prawn Tempura*

## GARDEN

Tofu Salad With Wonton Crisp 14.00 

豆腐サラダ

Tofu / Fresh Green Salads / Wakame / Ginger / Daikon / Soy Dress

Sashimi Seafood Salad With "Gari" Tempura 16.80 

刺身シーフードサラダ

Sashimi Mix / Fresh Green Salads / Wakame / Crispy Ginger / Daikon / Soy Dress

Assorted Vegetables Tempura 16.00 

Ex Prawn Tempura 3.00/PCS


野菜の天ぷら

Assorted Vegetables Tempura / Soy & Mirin "Tentsuyu Broth"

"Agedashi" Tofu 12.00 

揚げ出し豆腐

Agedashi Tofu / Nori / Tentsuyu Dip / Arrare / Daikon

Edamame Combo, "Yuzu & Wasabi 8.00 

ホースト枝豆二種

Edamame / Yuzu Pepper + Wasabi

## SIDES

Mini "Tonkotsu" Ramen, Bonito Flakes 8.50

ミニ豚骨ラーメン

Tonkotsu Pork Ramen Noodle / Bonito Flake / Nori

Assorted Pickleds 7.50

漬物の盛り合わせ

Assorted Pickles / Plum / Radish / Cucumber

"Kamaboko" Steamed Fish Cake (Cold) 9.00

蒲鉾

Steamed Fish Cake / Smoked Soy Sauce / Wasabi

Miso Soup 味噌汁 2.50

Steam Rice ご飯 3.50

Upgrade To "Soboro Chicken Rice" +\$1.50

## DESSERT

Chocolate Fondant 8.00

チョコレートのフォンダン

Chocolate Fondant

Black Sesame Tiramisu 10.00

黒ゴマのティラミス

Black Sesame Tiramisu / Sesame Tuile

Sorbet Duo "Yuzu" & Mango 8.00

柚子とマンゴーのシャーベット

"Yuzu" & Mango Sorbet / Mango Granita / Sweet Red Beans

 Red Wine  White Wine  Beer  Sake

\*RECOMMENDATION ONLY\*

(Extra Conbiment 50 Cents)