

saikou

RESTAURANT & BAR

SMALL PLATES

LARGE PLATES

EDAMAME (DF, V) ★	8
KARAAGE CHICKEN (DF) ★ Yuzu Mayo & Togarashi	19
YAKITORI CHICKEN SKEWERS ★ Marinated Chicken Skewers, Torched Mozzarella & Togarashi	16
KIMCHEESE RICE BALLS (V) Sweet Soy & Spicy Rice, Kimchi, Mozzarella, Sweet Chilli & Kewpie Mayo	17
TEMPURA CAULIFLOWER (DF, V) Maple Gochujang Glaze, Pickled Radish & Lemon	18
TAKOYAKI Kewpie, Okonomiyaki Sauce, Spring Onion & Bonito	17
STICKY PORK BELLY BAO BUNS Braised pork belly, smashed cucumber & slaw	18
GYOZA (DF, V ON REQUEST) Handmade Potsticker Dumplings - Ask For Todays Flavour	17
AGEDASHI TOFU ★(V) Fried Tofu, Mushroom Dashi, Nori & Crispy Leek	16

RAW PLATES

SUSHI OF THE DAY (DF) ★ Ask Staff for Todays Options	POA
SASHIMI (DF) ★ Thinly Sliced Selection of Fresh Seafood with Ponzu, Wasabi & Pickled Ginger	(6 PC) 24
VENISON TATAKI (DF) ★ Black Pepper Crust, Tare, Ume Plum Vinegar & Perilla	17

SAIKOU SHARE PLATTER \$60

Karaage Chicken, Rice Balls, Katsu Prawns & Tempura
Fries to share between 4-6 people

Please let our staff know if you have
any dietary requirement

300G RIBEYE ★ Miso Béarnaise, Tare & Rice Wine Pickled Onions	45
RED WINE TERIYAKI LAMB ★ Braised Lamb Shoulder, Smoked Cauliflower Purée & Garlic Furikake	38
SEARED TUNA STEAK (DF) ★ Dashi Broth, Wasabi Avocado Cream, Spring Onion Oil & Fried Leek	29

CHEFS CHOICE \$60PP

3 small plates, 1 large plate and a side to share chosen
by the Chefs
(minimum 2 people & the whole table needs to be on
chefs choice)

BIT ON THE SIDE

JAPANESE 'CAESAR' Iceberg, Sesame Dressing, Chilli Oil, Fried Onion & Parmesan	16
WOK FRIED VEG ★ Seasonal Greens, Kombu Butter & Furikake	17
SOBA NOODLE SALAD Edamame, Radish, Carrot & Apple Miso Vinaigrette	14
TEMPURA FRIES ★ Tonkatsu Sauce, Kewpie Mayo & Garlic Salt	10
STEAMED RICE ★	6
JAPANESE SLAW ★	6

SAIKOU SWEETS

MATCHA PANNA COTTA ★ Strawberries, Sweetened Coconut Cream & Black Sesame Crisp	17
YUZU MERINGUE CHEESECAKE Yuzu Cheesecake, Torched Meringue & Black Doris Plum Sorbet	18