

## STARTER

<b>Spicy Edamame</b> Seasoning with sichimi, soy and dancing bonito	<b>8</b>
<b>Edamame</b> Seasoning with soy and dancing Bonito	<b>7</b>

## SIDE & SOUPS

<b>Sashimi Salad</b> Mixed greens with assorted sashimi and Tiradito sauce	<b>18</b>
<b>Sear Scallop Salad</b> Sliced Hokkaido scallop seared with house made seafood oil, green salad.	<b>17</b>
<b>Miso Soup (GF)</b> Miso soup with, daikon and Negi	<b>6</b>
<b>Spicy Miso Soup</b> Spicy miso with nappa cabbage and dice Salmon	<b>8</b>
<b>Green Salad</b> Mixed green leaves with shiro soy dressing	<b>8</b>

## HOT ENTREE

<b>Agay Dashi Tofu</b> 4 piece Fried tofu with dashi soy sauce, Daikon oroshi, ginger oroshi and Negi	<b>9</b>
<b>Pork Dumpling</b> House made Pork dumpling with gyoza sauce (dipping sauce)	<b>15</b>
<b>Hokkaido Scallop on Shell</b> 4 piece Pan sear Hokkaido scallops with black pepper dashi and micro mache	<b>18</b>

## SASHIMI & NIGIRI (GF) *gluten free soy available*

<b>Nigiri</b>	<b>(4 pcs)</b>	<b>Sashimi (4 slices)</b>
King fish	13	12
Tuna	15	15
Snapper	12	11
Salmon	13	12

<b>Seared Nigiri</b>	
4 piece Salmon Belly nigiri seared with seafood oil	16
4 piece Hokkaido scallop nigiri seared with seafood oil	16

<b>Toro</b> (Subject to availability)	<b>4 pcs</b>	<b>8 pcs</b>	<b>12 pcs</b>
Toro Sashimi	17	30	45
Toro Nigiri	17	30	45
Toro Carpaccio	24		
Toro Carpaccio with chargarlic dressing, seedless jalapino and micro coriander			

## TEMAKI (HAND ROLLS)

<b>Karaage</b> Karaage chicken, spicy mayonnaise, kuro tenkatsu and avocado	<b>9</b>
<b>Prawn Tempura</b> Prawn tempura spicy mayonnaise and avocado	<b>9</b>
<b>Salmon</b> Salmon, spicy mayonnaise and avocado	<b>9</b>
<b>Tuna Tartar</b> Tuna tartar, spicy mayonnaise, kuro tenkatsu and avocado	<b>10</b>
<b>Soft-shell crab</b> Soft shell crab, spicy mayonnaise and avocado	<b>10</b>

## RK SAN CLASSICS

<b>Cigar with Tuna</b> Sashimi grade dice tuna in a pastry shell, nori, Malto ASh and spicy mayo accompanied with saké shot	<b>12</b>
<b>Cigar with Salmon</b> Sashimi grade dice Salmon in a pastry shell, nori, Malto ASh and spicy mayo accompanied with saké shot	<b>11</b>
<b>Maguro Hana</b> (4 pieces) floral shaped tuna, spicy mayonnaise on bed of Crispy sushi rice and micro shiso	<b>13</b>
<b>Snapper Ceviche (GF)</b> snapper ceviche with Tiradito and house made crispy chips	<b>18</b>
<b>Tuna Ceviche (GF)</b> Tuna ceviche with Tiradito and house made crispy chips	<b>19</b>

## CARPACCIO

<b>Wagyu Carpaccio</b> Wagyu Carpaccio seared with smoky sesame oil, yuzu soy dressing, ginger stick,chives and crispy garlic	<b>19</b>
<b>Kingfish Carpaccio</b> Sliced kingfish with char garlic dressing, seedless chilli stick and micro coriander	<b>19</b>
<b>New Style Salmon</b> Salmon sear with smoky sesame oil and truffle ponzu with salmon roe	<b>21</b>
<b>New style Combo</b> Salmon and snapper sear with smoky sesame oil and truffle ponzu with salmon roe	<b>21</b>
<b>Tuna Tataki</b> Sesame coat lightly sear Tuna with Soba salad	<b>21</b>

## MAKIMONO SUSHI ROLLS

<b>Vegetarian Roll (V)</b> Cucumber, enoki tempura and beetroot marinated daikon (8 piece)	<b>16</b>
<b>Kaarage Roll</b> Kaarage chicken,cucumber, spicy mayonnaise and kuro tenkatsu (8 piece)	<b>18</b>
<b>Maki Tempura</b> Fresh Assorted sashimi grade fish and avocado roll tempura (8 piece)	<b>19</b>
<b>Tuna Roll</b> Tuna Tartar, spicy mayonnaise Avocado, Kuro, tenkatsu (8 piece)	<b>20</b>
<b>Spider Roll</b> Tempura soft shell crab, cucumber wrap with nori and beetroot amazu daikon (8 piece)	<b>21</b>
<b>Prawn Roll</b> Tempura prawn, cucumbr, spicy mayonnaise and kuro tenkatsu (8 peice)	<b>21</b>
<b>Seared Salmon Roll</b> Seared salmon and cucumber with creamy ponzu crispy eshollot and micro herbs (8 piece)	<b>22</b>

## PLATTERS

<b>Nigiri Plater (GF) gluten free soy available</b>	
12 pieces Chef's Selection Nigiri with Gari and wasabi	32
16 pieces chef's Selection Nigiri with Gari and Wasabi	39
Fish belly of the day (8 pcs / 12 pcs / 16 pcs)	28 / 43 / 52

<b>Sashimi Platter (GF) gluten free soy available</b>	
12 pieces Chef's Selection fresh Sashimi of the day	29
12 pieces Sashimi Salmon only	29
12 pieces Sashimi Tuna only	36
16 pieces Chef's selection sashimi of the day	39
20 pieces Chef's Selection sashimi of the day	47

<b>Nigiri &amp; Maki Platter</b> Chef's selection 8 piece nigiri and 8 piece seared salmon roll	<b>47</b>
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## TEMPURA

<b>Popcorn Prawn</b> Dice prawns tempura with spicy yuzu mayo and green salad	<b>16</b>
<b>Karaage Chicken</b> Garlic soy marinated chicken with spicy yuzu mayo	<b>17</b>
<b>Squid Tempura</b> Squid Tempura with jalapeno sauce	<b>18</b>
<b>Nasu Dengaku (V)</b> Eggplant with caramelized miso and crispy eggplant skin	<b>16</b>
<b>Prawn Tempura</b> prawn tempura with house made tempura sauce	<b>24</b>

## ROBATA

<b>Corn Robata (V,GF)</b> Corn Robata seasoning with garlic butter	<b>9</b>
<b>King Brawn Mushroom (V)</b> Grilled king brown mushroom with truffle soy dressing and chilli thread	<b>15</b>
<b>Pork Skewer (2 piece) (GF)</b> Pork robata with tiradito and house made crispy chips	<b>16</b>
<b>King Fish Collar</b> King fish Collar Robata with daikon salad	<b>13</b>
<b>Squid Robata</b> Grilled Squid with dashi Miso and crispy Enoki chips	<b>18</b>
<b>Lamb Robata</b> Lamb skewers with house made BBQ sauce and salad	<b>18</b>
<b>Beef Robata</b> Beef skewers with house made BBQ sauce and salad	<b>18</b>

## MAINS

<b>Braised Pork Belly</b> 36 hr Sous vide pork belly with carrot puree, dashi ginger glaze, popped pork skin and cumin crumb.	<b>29</b>
<b>Steam Snapper</b> Snapper, with Nappa cabbage, creamy truffle, sichimi and chilli thread.	<b>29</b>
<b>Miso Butter Salmon (GF)</b> Salmon with seasonal vegetables and miso butter sauce.	<b>29</b>
<b>Lamb Cutlet Sekuwa</b> Cumin, coriander and yoghurt marinated lamb cutlet with smoky eggplant puree and miso butter	<b>29</b>

## KIDS MENU

<b>Fish &amp; Chips Fried</b> Fish & Chips Fried white fish and chips with mayo or tomato ketchup.	<b>15</b>
<b>Chicken and Chips</b> Karaage chicken and chips with mayo or tomato ketchup	<b>15</b>
<b>Mini maki for kids</b>	
Salmon Roll 8 piece	10
Tuna Roll 8 piece	10
Cucumber Roll 8 piece	9
Avocado Roll 8 piece	9

<b>Dessert</b> Ice-cream with chocolate sauce and topping	<b>8</b>
<b>Yuki</b> Yuzu parfait, pistachio ice-cream and yogurt foam	<b>13</b>



## SEVEN COURSE DEGUSTATION MATCHING WINE

*\$110pp minimum 2 people*

### Sashimi of the day

Chef selection Sashimi with Gari and Wasabi

*2014 Villa Teresa Pinot Grigio (Organic), Veneto, Italy*

Intense, delicate smell and find flavours. Well-balanced body

### Wagyu carpaccio

Thinly slice wagyu sear with sesame oil flame, yuzu soy dressing crispy garlic

*2014 Willespie Margaret River Red, WA*

48% Cabernet Sauv, 36% Merlot, 16% Cabernet Franc. Fragrance nose Showing nice development with loam. The palate is rich and ripe with great structure and balance.

### Cigar of the day

Crispy brick pastry tube fill up Sashimi grade Tuna or salmon tartar underneath Malto Ash accompanied with sake.

### Maguro Hana

(4 pieces) floral shaped tuna, spicy mayonnaise on bed of Crispy sushi rice and micro siso

*2017 Terres de Saint Louis Rose, Provence, France*

An expressive, harmonious rose wine

### Karaage chicken

Garlic soy marinated chicken with spicy yuzu mayo

*2017 Five Geese Shiraz, McLaren Vale, SA*

This elegant Shiraz displays lifted floral and spice aromas supported by rich, plush blackberry flavours with a long, lingering finish.

### Pork Belly

36hr sous vide pork belly with carrot puree, dashi ginger glez, popped pork skin and cumin crumb

*Anvers Brabo Clare Valley Riesling, South Australia*

is pale straw in colour with a bouquet of lifted and aromatic fruits. A palate of lemon and lime with a hint of mandarin and apple. Crisp and dry with a long finish.

### Yuki

Yuzu parfait, pistachio prallin Ice-cream and pine foam

*2019 Anvers Moscato*

it is refreshingly sweet and delicately sparkling with bright fruit, fresh grape and musk confectionary characters.

## BANQUET MENU

### TASTING MENU

*\$39 pp minimum 2 person*

King fish Carpaccio · Maguro Hana  
Sear salmon roll · Karaage chicken  
· Dessert

### CHEF TASTING

*62 pp minimum 2 person*

Chef selection sashimi (12 piece) · Maguro hana  
· King fish carpaccio · Maki of the day  
· Karaage chicken · Pork Belly · Dessert

### 9 COURSE OMAKASE

*85 pp minimum 2 person*



“We are proud to showcase our food menu comprised of the freshest and finest ingredients, delivering a unique fusion of Japanese, Australian and other world flavours that satisfy every appetite.”

We understand that fine food cannot stand alone. That's why we have also developed an elegant wine and sake menu to compliment our delicious fusion creations.

“Sharing” is a key word at RK San all our food offerings is designed to be shared. I now invite you to embark on your journey to culinary bliss.

*R. K. Tamang*  
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