SONO

テイスティングコース

TASTING COURSES

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SONO TASTING COURSE

A six course meal served individually to each guest

$130 per person
$205 per person with wine matching

Appetiser Platter
Fresh oyster with lime sauce and salmon roe M

Sautéed Hokkaido scallops with a sweet and creamy miso mayonnaise sauce I

Seared Wagyu with sesame sauce

Entrée Courses
Tuna and sashimi and salmon carpaccio with passionfruit jelly and soy sesame dressing M

Fresh crab meat croquette and soft shell crab with shiso salsa M

Chef's selection of special sushi M

Palate Cleansing Sorbet

Main
Select one of the following dishes, all served with miso soup: I

Wagyu striploin steak with garlic soy jus (+$11) Chef recommends to cook medium

Duck breast with teriyaki orange sauce

Black cod saikyo yaki with a traditional saikyo miso sauce I

Dessert
Special creation from the chef

PARTIAL DISHES OF SONO TASTING COURSE

Seafood is Australian, Imported, or Mixed

ZEN COURSE

Our most traditional course featuring 10 courses served individually to each guest (minimum two people)

$160 per person
$215 per person with non-alcoholic mocktail matching (5 serves)
$230 per person with sake matching (10 serves)

Chef's special appetiser platter M

Assorted sashimi M

Premium seafood tempura M

Ebi avocado yaki – grilled prawn topped with avocado and creamy mayonnaise M

Seafood sunomono - seafood with seaweed and cucumber, topped with sweet vinegar sauce M

Dobinmushi - steamed clear soup with chicken, Asian mushrooms, scallop and shrimp, served in a clay pot M

Black cod saikyo yaki - grilled black cod, pre-marinated for 48 hours in a traditional saikyo miso sauce I

Wagyu beef houbayaki - Table-grilled Wagyu

Chef's premium selection of nigiri sushi, served with miso soup M

Special dessert creation from the Chef

PARTIAL DISHES OF ZEN COURSE

NON-ALCOHOLIC MOCKTAIL MATCHING FOR ZEN COURSE

バンケット

BANQUET

GION BANQUET

An assortment of dishes served share style
Minimum 4 people

$120 per person

Entrée
Edamame
Salmon, tuna and kingfish sashimi * M
California roll M
Scallops with miso mayonnaise I
Gyoza
Soft shell crab with shiso salsa I
Crab meat cream croquette A
Buta kakuni
*If raw fish is not wanted, then chicken karaage can be substituted

Main
Japanese Kuroge Wagyu served with garlic sauce Chef recommends to cook medium
Black cod saikyo yaki I
Prawn and vegetable tempura A
Satsuma imo age
Steamed rice (on request)
Miso soup (on request)

Dessert
Special creation from the chef

PARTIAL DISHES OF GION BANQUET

刺身・寿司

SASHIMI & SUSHI

PLATTERS

Sashimi Platter M

Small 12 pieces	57
Large 24 pieces	105

Nigiri (Raw) **Sushi Platter** M

Small 9 pieces	54
Large 14 pieces	81

Aburi (Seared) **Sushi Platter** M

Small 5 pieces	49
Large 10 pieces	93

Sashimi Tuna Trio I 55
Six slices of three types of premium Japanese tuna

Sushi Tuna Trio I 41
A trio of premium Japanese tuna nigiri sushi

LARGE SASHIMI PLATTER

SMALL ABURI SUSHI PLATTER

SONO'S PREMIUM SELECTION

New Zealand King Salmon I

Sashimi - 5 pieces	34
Nigiri sushi (raw) - 2 pieces	18

New Zealand King Salmon Belly I

Sashimi – 5 pieces	36
Nigiri sushi (raw) - 2 pieces	18
Aburi sushi (seared) - 2 pieces	19

Japanese Tuna Belly I

Sashimi - 5 pieces	55
Nigiri sushi (raw) - 2 pieces	27
Aburi sushi (seared) - 2 pieces	28

Japanese Buri Kingfish I

Sashimi - 5 pieces	38
Nigiri sushi (raw) - 2 pieces	19

Japanese Buri Kingfish Belly I

Sashimi - 5 pieces	40
Nigiri sushi (raw) - 2 pieces	20
Aburi sushi (seared) - 2 pieces	21

Scampi I MP

Sashimi - 2 pieces
Nigiri sushi (raw) - 2 pieces
Aburi sushi (seared) - Topped with seasonal ingredients - 2 pieces

Sea Urchin (Seasonal) M MP

Sashimi
Sushi ship - 2 pieces
Hand roll – 1 piece

Live Lobster A MP

Served with lobster miso soup. Select up to two cooking methods:
Sashimi
Tempura
Grilled and topped with avocado and creamy mayonnaise

Japanese Fish I MP

A premium selection, exclusively imported from Japanese fish markets

PREMIUM IMPORTED JAPANESE FISH

SEA URCHIN SUSHI SHIP

NZ KING SALMON SASHIMI

JAPANESE TUNA BELLY ABURI

LIVE LOBSTER SASHIMI

À LA CARTE

刺身、寿司

SASHIMI & SUSHI

	Sashimi 5 pieces	Nigiri Sushi (Raw) 2 pieces	Aburi Sushi (Seared) 2 pieces
Tasmanian Salmon A	30	15	
Tasmanian Salmon Belly A	33	17	18
New Zealand King Salmon I	34	17	
New Zealand King Salmon Belly I	36	18	19
Japanese Tuna I	40	20	
Japanese Tuna Belly I	55	27	28
Japanese Buri Kingfish I	38	19	
Japanese Buri Kingfish Belly I	40	20	21
Hokkaido Scallops I	40	20	21
Japanese Snapper I	32	16	
Blue Groper A	31	16	
Imperador A	40	20	
Queensland Prawn A		18 (Cooked)	
Flying Fish Roe I		13	
Salmon Roe I		29	
Eel I		17 (Grilled)	
Kuroge Wagyu A4			28
Kuroge Wagyu A5			38

LARGE SUSHI ROLLS

Six pieces per serve

Salmon Tempura Roll A — 22
Tempura salmon and mayonnaise

Scallop Tempura Roll I — 29
Hokkaido scallop tempura, flying fish roe, cucumber, shiso leaf, mayonnaise, and dried seaweed flakes

Prawn Tempura Roll A — 26
Prawn tempura, flying fish roe, avocado, and mayonnaise

Spicy Tuna Roll I — 25
Fresh tuna, avocado, cucumber, home-made chili sauce and wasabi

Spicy Buri Kingfish Roll I — 24
Buri kinfish, avocado, cucumber, home-made chili sauce and wasabi

Sono California Roll M — 26
Crab, prawn, egg omelette, cucumber, avocado, mayonnaise, and fish roe

Soft Shell Crab Roll I — 27
Soft shell crab, avocado, and mayonnaise

Aburi Salmon Roll M — 31
Pickled radish, blue swimmer crab meat, avocado wrapped with seared salmon, topped with salmon roe

Tuna Belly Roll I — 38
Finely marbled tuna belly, complemented with fresh chives and pickled radish, delicately wrapped in rice and crowned with premium caviar

SMALL SUSHI ROLLS

Six pieces per serve

Cucumber	11
Avocado	12
TAS Salmon A	12
Tuna (raw) I	13
Tuna (cooked) I	13
TAS Salmon and Avocado A	13
Tuna and Avocado (raw) I	13
Tuna and Avocado (cooked) I	13
Prawn and Avocado M	13

HAND SUSHI ROLLS

One piece per serve

Vegetarian	13
Prawn and Avocado M	13
Salmon and Avocado A	13
California M	14
Grilled Eel and Cucumber I	16
Soft Shell Crab I	16
Spicy Tuna I	16
Prawn Tempura A	16
Prawn Tempura and Salmon Roe M	21

小鉢

STARTERS

小鉢

STARTERS

Edamame 8
Fresh baby soybeans boiled and sprinkled with salt

Namagaki (Seasonal Oysters) A 6 per oyster
Your choice of five flavours:
Natural
Raspberry sauce with white shallots
Ponzu (Japanese citrus soy)
Lime sauce with salmon roe
Tosazu (traditional Japanese seafood vinegar)

Agedashi Tofu 13
Crispy deep-fried locally made Japanese tofu
served with a bonito broth

Yakitori 15
Two grilled chicken skewers marinated in a yakitori sauce

Kani Cream Korokke A 16
Deep-fried croquette filled with cream and crab meat

Crab Chawanmushi M 23
Japanese steamed custard with crab, scallops, chicken,
and mushroom (allow 15 minutes)

NAMAGAKI

CRAB CHAWANMUSHI

前菜

ENTRÉES

Gyoza 18
Pan-fried Japanese pork dumplings served with dipping sauce

Chicken Karaage 19
Japanese style deep-fried chicken with ponzu, chilli tomato and garlic mayonnaise dipping sauces

Avocado Yaki
Grilled seafood topped with avocado and creamy mayonnaise
Scallops (2 pieces) I 18
Prawn (1 piece) A 18
Moreton Bay Bug (1 piece) A 43

Soft Shell Crab with Shiso Salsa I 21
Crispy deep-fried soft shell crab served with rice vinegar sauce and shiso leaf salsa

Salmon Carpaccio A 29
Delicately sliced salmon served with passionfruit jelly and soy sesame dressing

Buta Kakuni 35
Pork belly slow-simmered twice and served with a sweet soy sauce

Scallops with Miso Mayonnaise I 32
Sautéed Hokkaido scallops with a sweet and creamy miso mayonnaise sauce

Aburi Wagyu 29
Thinly-sliced Wagyu, lightly seared with your choice of citrus soy or sesame sauce

Yasai Tempura 30
A selection of seasonal fresh vegetables deep-fried in tempura batter and served with bonito broth, green tea salt, shiso herb salt, and sea salt

Taraba Kani Tempura I 39
Fresh Alaskan king crab tempura, served with sea salt

PRAWN AVOCADO YAKI

主菜

MAINS

Nasu Dengaku 29
Grilled eggplant with white and brown miso

Unagi Kabayaki I 39
Whole grilled eel with sweet soy sauce

Kingfish Cheek Shioyaki (limited availability) I 46
Freshly cut kingfish, slow grilled in a traditional style

Sono Style Braised Beef 39
Slow cooked for 6 hours and finished with vegetables and fresh cream

Wagyu Beef Houbayaki 43
Succulent slices of premium Wagyu beef, delicately grilled and served on a traditional houba leaf with a rich miso glaze

Chicken Teriyaki 37
Grilled with teriyaki sauce, served with seasonal vegetables

Salmon Teriyaki A 46
Pan seared, oven finished Tasmanian Atlantic salmon, served with mashed potato and green vegetables

Tempura Moriawase M 47
Large Queensland prawns, whitefish, calamari, and seasonal vegetables, deep-fried in tempura batter. Served with bonito broth, green tea salt, shiso herb salt and sea salt

WAGYU BEEF HOUBAYAKI

TEMPURA MORIAWASE

Duck Teriyaki Orange 43
Pan seared, oven finished duck breast with teriyaki and orange sauce, served with seeded mustard (allow 20 mins)

Black Cod Saikyo Yaki I 45
A Sono all-time favourite dish. Grilled black cod, pre-marinated for 48 hours in a traditional saikyo miso sauce

Japanese A5 Kuroge Wagyu 100G 72
Japanese Kuroge Wagyu served with seasonal vegetables, garlic soy jus, teriyaki sauce and ponzu sauce
Chef recommends to cook medium

Japanese Kuroge Wagyu 180G 95
Premium Wagyu beef striploin served with seasonal vegetables, garlic soy jus, teriyaki sauce, and ponzu sauce
Chef recommends to cook medium

Live Lobster A MP
Served with lobster miso soup. Select up to two cooking methods:
Sashimi
Tempura
Grilled and topped with avocado and creamy mayonnaise

DUCK TERIYAKI ORANGE

BLACK COD SAIKYO YAKI

WAGYU STEAK

LIVE LOBSTER GRILLED WITH AVOCADO & CREAMY MAYONNAISE

鍋物

NABEMONO JAPANESE HOT POTS

鍋物

NABEMONO

Japanese hot pots are a traditional shared meal experience, suited for a harmonious dining experience for both family and friends. Our friendly staff will demonstrate the cooking process

Minimum order of two serves

Japanese Kuroge Wagyu Sukiyaki 100 per serve
Upgrade to A5 Kuroge Wagyu + 35 per serve
Thinly sliced Wagyu and fresh vegetables, cooked at the table in traditional sweet soy sukiyaki sauce.
Served with rice and miso soup

Japanese Kuorge Wagyu Shabu Shabu 100 per serve
Upgrade to A5 Kuroge Wagyu + 35 per serve
Thinly sliced Wagyu served in traditional shabu shabu broth.
Served with sesame, ponzu dipping sauces and rice

Kani Tonyu Nabe (Seasonal) | 110 per serve
Alaskan king crab with Asian mushrooms and seasonal vegetables. Cooked at the table in soy milk and seafood stock. Our staff will then combine it with rice, shredded nori seaweed, chopped shallots and egg to create zosui (rice soup)

WAGYU SUKIYAKI

KANI TONYU NABE

サイド

SIDES

Steamed Rice 4
High grade Japanese rice

White Miso Soup 4.5
Traditional miso soup made with bonito stock and white miso paste with wakame seaweed, tofu and shallots

Sono Tonyu Soup M 21
Unique to Sono is this traditional Japanese seafood soup in soymilk

Dobinmushi M 19
Steamed clear soup with chicken, Asian mushrooms, scallop and shrimp, served in a clay pot

Satsuma Imo Age 12
Home-made Japanese style sweet potato chips. Served with sweet chili mayonnaise

Steamed Vegetables 19
A serve of traditional vegetables steamed to perfection

SONO TONYU SOUP

DOBINMUSHI

デザート

DESSERT

デザート

DESSERTS

Sesame Brulee 19
A Japanese twist on the French classic, served with black sesame ice-cream

Special Creation From The Chef 19
(Dependent on availability)
Please ask your waiter for today's creation

Green Tea Ice Cream 9
Served with red bean paste

Black Sesame Ice Cream 9
Served with red bean paste

Vanilla Ice Cream 9
Served with fruit

Japanese Style Sorbet 9
Served with fruit

SESAME BRULEE

1.1% card payment surcharge. 10% surcharge on Sundays.
Seafood is Australian, Imported, or Mixed