

FOOD

お食事

SAKÉ SISTERS

BY DAY

A more casual dining experience to sample a selection of Sake Sisters starters, raw dishes and grilled options alongside Cali's poolside menu.

ENJOY THE FULL MENU **FROM 5:30PM**

TO START 前菜

RICE CRACKER GF, DF, V Nori, garlic, togarashi	4
STEAMED EDAMAME GF, DF, V Japanese soy bean, wakame salt	7
SPICY EDAMAME V Japanese soy bean, chili garlic	8
WAGYU AND CHEESE GYOZA Wagyu mince, comte cheese, mustard vinaigrette	22
OYSTERS FRESHLY SHUCKED GF, DF,	
6/12 pieces natural, side lemon	26 / 50
6/12 pieces with yuzu caviar & ponzu	28 / 54

THE RAW BAR 刺身 冷菜 寿司

SASHIMI X5 SERVE WITH WASABI & PICKLED GINGER GF, DF	
Atlantic salmon	22
Hiramasa kingfish	22
Bluefin tuna	24
Scallop, hokkaido	25
Scampi, Western Australia	25
CHEF SELECTION GF, DF Sashimi 3 kinds 12pcs	36
SAKÉ SISTERS TWIST ON RAW DISHES	
SALMON CEVICHE Wasabi cream, blood orange, kimchi, quinoa, caviar	22
KINGFISH UZUSUKURI GF Honey soy, yuzu pearl, jalapeño, onion, dried miso	24
WAGYU CARPACCIO GF Sweet and sour soy, hacho miso, chives, truffle mayonnaise	26

THE RAW BAR

刺身 冷菜 寿司

SUSHI ROLL

SPICY AVOCADO & SEAWEED v	16
Rolled spicy avocado, wakame, kyuri, shiso	
CHICKEN AVOCADO GF, DF	20
Chicken karaage, marinated avocado, chipotle mayonnaise, furikake	
CARAMELISED SMOKED SALMON GF	22
Pickled daikon, avocado, chives, miso mayonnaise	
BLUEFIN TUNA MOUSSE GF, DF	22
Shitake mushroom, kimchi cucumber, gochujang mayonnaise	

THE GRILL

焼き物

SKEWERS x2	
Japanese sweet corn, yuzu kosho butter, crispy quinoa GF, DF	16
Yakitori chicken garlic, ginger, sweet soy	20
Wagyu beef black onyx , yuzu pepper, citrus mayonnaise GF	22

POOLSIDE MENU

POOLSIDE BITES

WAFFLE FRIES Served with aioli	10
CRISPY CHICKEN SUSHI ROLL With, avocado and mayonnaise	16
SPICY BLUE FIN TUNA SUSHI ROLL With sliced cucumber and yuzu mayonnaise	18
ATLANTIC SALMON SUSHI ROLL With avocado and wasabi mayo topped with salmon caviar	18
PUMPKIN ARANCINI (x6) V Shaved parmesan served with basil pesto	20
CRISPY CHICKEN LOLLIPOPS With sweet honey soy dressing and fried garlic	22
ZUCCHINI FRIES V With garlic salt and three cheese sauce	22
LEMON THYME FRIED CALAMARI GF Served with a parsley aioli and chipotle mayonnaise	22
KARAAGE CHICKEN GF Served with a seaweed mayonnaise and spicy sauce	24
BEER BATTERED BARRAMUNDI BITES Served with waffle fries, fresh lemon and tartare sauce	24

SALADS

CAESAR SALAD Cos lettuce , shaved parmesan, white anchovies, crispy prosciutto, Turkish croutons , poached egg drizzled with Caesar dressing	19
POKE BOWL GFA, V, VO Crunchy slaw, edamame, cucumber, cherry tomatoes, pickled ginger, brown rice, sliced avocado with a mayonnaise and citrus soy dressing	20

ADD: Karaage Chicken \$7 | Atlantic Salmon Sashimi \$10 | Blue Fin Tuna Sashimi \$14

SLIDERS x3

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| WAGYU BEEF | \$26 |
| Caramelized onion, double melt cheddar and gem lettuce with little pickle, tomato sauce and dijon mustard | |
| CRISPY CHICKEN SCHNITZEL | \$26 |
| Crispy fried chicken with a sweet sticky glaze, citrus crunchy slaw, oak lettuce and spicy mayonnaise | |
| BUG SLIDER | \$45 |
| Tempura bug, crunchy slaw, chipotle mayo | |
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SHARE PLATTERS

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| MALIBU CHIPS | \$35 |
| A selection of our favourites chips including steak cut chips, shoestring, waffle and curly fries served with an assortment of smokey bbq, aioli, honey mustard mayonnaise and chipotle mayonnaise | |
| CALIFORNIA BOSS | \$75 |
| 3 x Wagyu beef, 3 x chicken schnitzel, 3 x bug sliders | |
| FRESH FRUIT GF, V | \$29 |
| A selection of fresh sliced tropical fruit | |
| MISS SAKÉ | \$75 |
| Mixed sushi rolls, tuna, salmon & king fish sashimi, wakame salad, pickled ginger and a side of our favourite dressing | |

SAKÉ SISTERS

BY NIGHT

TO START 前菜

RICE CRACKER GF, DF, V 4
Nori, garlic, togarashi

STEAMED EDAMAME GF, DF, V 7
Japanese soy bean, wakame salt

SPICY EDAMAME v 8
Japanese soy bean, chili garlic

WAGYU AND CHEESE GYOZA 22
Wagyu mince, comte cheese, mustard
vinaigrette

OYSTERS FRESHLY SHUCKED GF, DF,
6/12 pieces Natural, side lemon 26 / 50
6/12 pieces with yuzu caviar & ponzu 28 / 54

THE RAW BAR

刺身 冷菜 寿司

SASHIMI X5 | SERVE WITH WASABI & PICKLED GINGER | GF, DF

Atlantic salmon	22
Hiramasa kingfish	22
Bluefin tuna	24
Scallop, hokkaido	25
Scampi, Western Australia	25

CHEF SELECTION GF, DF

Sashimi 3 kinds 12pcs	55
Sashimi 5 kinds 20pcs	75

SAKÉ SISTERS TWIST ON RAW DISHES

SALMON CEVICHE	22
Wasabi cream, blood orange, kimchi, quinoa, caviar	
KINGFISH UZUSUKURI GF	24
Honey soy, yuzu pearl, jalapeño, onion, dried miso	
WAGYU CARPACCIO GF	26
Sweet and sour soy, hatcho miso, chives, truffle mayonnaise	

SUSHI ROLL

SPICY AVOCADO & SEAWEED v	16
Rolled spicy avocado, wakame, kyuri, shiso	
CHICKEN AVOCADO GF, DF	20
Chicken karaage, marinated avocado, chipotle mayonnaise, furikake	
CARAMELISED SMOKED SALMON GF	22
Pickled diakon, avocado, chives, miso mayonnaise	
BLUEFIN TUNA MOUSSE GF, DF	22
Shitake mushroom, kimchi cucumber, gochujang mayonnaise	

THE GRILL 焼き物

SKEWERS x2	
Japanese sweet corn, yuzu kosho butter, crispy quinoa GF, DF	16
Yakitori chicken garlic, ginger, sweet soy	20
Wagyu beef black onyx , yuzu pepper, citrus mayonnaise GF	22

SAKÉ GRILL

ROASTED CAULIFLOWER GF, DF, V/VGO	22
Shiso puree, green leaf, sweet pepper butter, pepita furikake	
KINGFISH COLLAR GF, DF	24
kingfish collar, grilled pineapple soaked in sake, teriyaki sauce	
FREE RANGE SPATCHCOCK GF	32
7 Japanese spice marinade, paprika labneh, pickled daikon	
PORK CUTLET 350G GF	40
Smoked miso bearnaise, rosemary oil, pepita seeds	
BLACK COD 130G GF, DF	45
3 days miso marinated black cod, pickled cucumber & yuzu skin	
WAGYU STRIPLON 5+ 200G GF, DF	65
Grilled wagyu striploin medium, pickled red radish, miso butter, chili miso	

TEMPURA

Mixed seasonal vegetables with yuzu mayonnaise	15
King prawn tempura dashi dip, momiji daikon (3 pieces)	24
Moreton bay bug nori tempura, wasabi ginger soy truffled mayonnaise	26

THE SIDES 副菜

Mixed lettuce, pickles, seaweeds, garlic mint emulsion | GF, V 12

Fried kipfler potato, feta cheese, furikake | V 12

Steam greens, black barley, sesame dressing | v 12

SWEET 甘味

Liquid vanilla cheesecake, matcha crumble, apple granita 18

Pina colada, banana, pineapple, sakura whisky mousse, coco praline 18

OMAKASE KEIRYO

4 COURSES 9 DISHES ————— おまかせ 系呂

\$79

1ST COURSE

Steamed edamame or spicy edamame

Caramelised smoked salmon sushi roll

2ND COURSE

Wagyu gyoza , comte cheese ,chives our soy dip

Yakitori chicken garlic, ginger, sweet soy

Japanese sweet corn, yuzu kosho butter, crispy quinoa

3RD COURSE

Free range spatchcock , 7 Japanese spice marinade,
paprika labneh , pickled daikon

Mixed greens, pickles, seaweed , garlic mint emulsion

fried kipfler potato, feta cheese, furikake

4TH COURSE

Pina colada,banana,pineapple,sakura whisky mousse,
coco praline

OMAKASE KYOEN

4 COURSES 9 PREMIUM DISHES — おまかせ 居延

\$99

1ST COURSE

Steamed edamame or spicy edamame

Chef selection Sushi platter

2ND COURSE

Moreton bay bug nori tempura, wasabi truffled mayo

Wagyu beef black onyx, yuzu pepper, citrus mayo

Japanese sweet corn, Yuzu kosho butter, crispy quinoa

3RD COURSE

Wagyu striploin 5+, pickled radish, miso butter, chilli miso

Steam greens, Black barley, sesame dressing

Fried kipfler potato, feta cheese, furikake

4TH COURSE

Liquid vanilla cheesecake, matcha crumble, apple granita