うみの
Sachi

SMALLER

OYSTER, LEMON TOSAZU, CHIVE OIL (A) 6 EA

OCTOPUS, PICKLED WASABI SALAD (I) 16.5

CHAWANMUSHI, SNOWCRAB, KINOKO, KOMBU OIL (I) 14.5

PRAWN KATSU, EBI CHILLI SAUCE (A) 22.5

UNI ROSTI (A) 16.5 EA

SNOWCRAB ROSTI (I) 16.5 EA

ROSTI SET : UNI AND SNOW CRAB (M) 30.5

SASHIMI

8PC ASSORTED SASHIMI (M) 38.5

12PC ASSORTED SASHIMI (M) 52.5

SALMON SASHIMI, MISO, KIZAMI WASABI (A) 25.5

KINGFISH TATAKI, KABOSU, PICKLED CUCUMBER (A) 25.5

SWORDFISH SASHIMI, SHIITAKE SOY, SHIITAKE SNOW (A) 25.5

TUNA SASHIMI, CHARRED ONION TOSAZU,GARLIC CHIVE (A) 25.5

SUSHI

5PC ASSORTED NIGIRI SUSHI (M) 38.5

7PC ASSORTED NIGIRI SUSHI (M) 58.5

AMA-EBI MINI CHIRASHI (I) 35

CHUMAKI, TORO SHIBAKI, SOY CURED IKURA (M) 38.5

UNAGI TEMPURA URAMAKI, HOJICHA CREAM (I) 38.5

TRIPLE TORO HAKOZUSHI, NORI JAM (A) 48.5

CHIRASHI DON

SACHI DON (M) 38.5

TUNA, SALMON, KINGFISH, AKA EBI, SCALLOP AND UNAGI SERVED WITH SOY CURED EGG YOLK.

SALMON DON (A) 47

ALL THE BEST PARTS OF AUSTRALIAN/NZ SALMON, SERVED WITH SOY CURED EGG YOLK.

TUNA DON (A) 57

ALL THE BEST PARTS OF AUSTRALIAN/NZ TUNA, SERVED WITH SOY CURED EGG YOLK.

SNOW CRAB & SCALLOP (I) 65

HOKKAIDO FINEST SNOW CRAB AND SCALLOP, SERVED WITH SOY CURED EGG YOLK AND CURED IKURA (SALMON CAVIAR)

UNI, TORO AND SCAMPI DON (M) 110

SACHI'S PINNACLE DON, OUR MOST LUXURIOUS CHIRASHI, FEATURING THE FINEST TREASURES FROM THE SEA: PREMIUM SEA URCHIN, NEW ZEALAND SCAMPI, HOKKAIDO SNOW CRAB AND THE PRIZED BELLY CUTS OF TUNA AND SALMON, SERVED WITH SOY CURED EGG YOLK AND CURED IKURA (SALMON CAVIAR)

MARLIN HAMBURG (A) 38.5

BINCHOTAN-SEARED QUEENSLAND MARLIN PATTY WITH GREEN CHILLI AND ONION RELISH, SERVED OVER RICE MIXED WITH HOUSE-PICKLED MUSTARD LEAVES AND FINISHED WITH A SOY-CURED EGG YOLK.

UNAGI CHAZUKE (I) 38.5

CHARCOAL-GRILLED JAPANESE FRESHWATER EEL (UNAGI), SERVED OVER MENTAIKO RICE WITH MIXED TENKASU AND ACCOMPANIED BY A DELICATE SENCHA TEA BROTH.

SWEETS

MISO BREAD AND BUTTER 15

LEMON MILLE-FEUILLE 17.5

CHOCO HOJI SUNDAE 15