



cherry blossom festival

1 - 30 september 2013



#sakecherryblossom
sakerestaurant.com.au



cherry blossom events

bookings essential

Masterclass with Shaun Presland

6:30pm Thursday 12 September, \$120pp

Join Executive Chef Shaun Presland with Chef Hyunchul Kim for an intimate cookery class demonstrating; yosee nabe, tuna avocado salad & our signature jalapeño salmon.

FEAST Magazine Readers Dinner

6:30pm Wednesday 18 September, \$99pp

Enjoy our Cherry Blossom menu hosted by Shaun Presland in the heart of our dining room.

Nikka Whisky Masterclass

6:30pm Wednesday 25 September, \$45pp

Featuring the newly released trio of Nikka From the Barrel, 'Miyagikyo' 12yo Single Malt & 'Yoichi' 15yo Single Malt. Served with matching canapés.

book early

reservations@sakerestaurant.com.au

we're offering you the chance
to win dinner for two*

to enter, upload an instagram photo
of saké & tag us @sakerestaurant or
#sakecherryblossom or, leave a tag on our
cherry blossom tree with your email address

* visit sakerestaurant.com.au for details

cherry blossom bento \$45pp

available at lunchtime only

miso grilled ocean perch, sashimi & sakura shari sushi, seared beef tenderloin salad, prawn & corn tempura kakiage & miso soup

cherry blossom desserts

sakura custard cream & strawberry tart \$12

Sakura custard cream, fresh cream and strawberries in a sweet tart crust.

cherry blossom ice-cream \$8

Fragrant cherry blossom flowers and leaves fuse with fresh raspberries in this unique ice cream.

sakura mont blanc \$15

strings of sakura infused white bean cream and custard cream top a delicate soft sponge cake

nikka whisky flights \$32pp

3x 20ml tasters each of:

Nikka From The Barrel

Nikka 'Miyagikyo' 12yo Single Malt

Nikka 'Yoichi' 15yo Single Malt



cherry blossom cocktails

sakura royale \$16

kozaemon honjozo ginjo sake, sakura blossom essence, muddled strawberries

kakusa reta kiri (hidden mist) \$19

nikka 12yo whisky, yuzu juice & bookers bitters

satori (enlightenment) \$18

bombay sapphire, chartreuse, crème de cassis served over ice with a scorched rosemary

shizukesa (tranquility) \$19

bombay sapphire, st germaine, vanilla syrup & yuzu

hagakure (hidden in the leaves) \$17

lavender infused gin, ginger syrup, cucumber & lavender

senbo (envy) \$19

tantakatan, shochu & sakura, double strained into martini coupe. served with wasabi peas

exclusive sakura sake

a 'special' junmai type sake with a faint milky tinge from the ori (sake lees), brewed specially for our spring celebration. perfect for sipping with friends under the cherry blossoms.

60ml glass: \$9.5 / 250ml carafe: \$35

500ml carafe: \$69 / 720ml bottle: \$95

ask about our cherry blossom sake flight

