



Teppanyaki

DIETARY & DISCLAIMERS:

Please notify your waiter of any allergies, while we do our best to accommodate, we cannot guarantee a completely allergen-free environment. Menu items and pricing are subject to change without notice, based on seasonal availability and the chef's selection. Crown practises responsible service of alcohol.

Legend: (A) Australian Origin (I) Imported Origin (M) Mixed Origin | (V) Vegetarian

Prices & Surcharge: Credit card payments incur a service fee of 1.15%. A 10% surcharge applies on weekends. A 15% surcharge applies on all Public Holidays (one surcharge fee of 15% if Public Holiday falls on a weekend).



TEPPANYAKI
KIKU 菊

Starter

Sashimi (M), Sushi (M), Beef Nanban, Pumpkin Castella

BeefTataki

Soy Onion Dressing

Prawn Tempura (l)

Honey Yuzu Kosho Mustard Sauce

King Crab Egg Omelette

Savoury Japanese Rolled Omelette, King Crab (A), Dashi Sauce

Seafood Plate

*Hiramasa Kingfish (l), Queensland U6 King Prawn (A),
Calamari (l), Seafood (l) Croquette, White Soy Yuzu Butter*

O'Connor Beef Tenderloin

Winter Vegetables, Fig Balsamic Teriyaki Sauce

Accompanied by Fried Rice

Upgrade to Black Opal MB9+ +40

Dessert

*Dark Chocolate Parfait
Mini Taiyaki and Vanilla Ice Cream*

210 PP





TEPPANYAKI

SAZANKA 山茶花

Starter

Sashimi (M), Sushi (M), Beef Nanban, Pumpkin Castella

Beef Tataki

Soy Onion Dressing

Prawn Tempura (l)

Honey Yuzu Kosho Mustard Sauce

King Crab Egg Omelette

Savoury Japanese Rolled Omelette, King Crab (A), Dashi Sauce

Foie Gras & Seafood Plate

*Glacier 51 Toothfish (A), Foie Gras, Lobster (A), Seafood (l) Croquette,
White Soy Yuzu Butter*

Australian Black Opal MB9+ Wagyu Steak

Winter Vegetables, Fig Balsamic Teriyaki Sauce

ACCOMPANIED BY FRIED RICE

Upgrade to Hokkaido A5 Wagyu Steak +40

Dessert

Dark Chocolate Parfait

Mini Taiyaki and Vanilla Ice Cream

275 PP



NIGIRI 握り AND SASHIMI 刺身

Sashimi (M) "Moriawase" 12pcs 91
Chef's Selection of Assorted Sashimi of the Day

Sushi (M) "Moriawase" 12pcs 91
Chef's Selection of Assorted Nigiri Sushi of the Day

"Aburi" (M) Sushi Moriawase 8pcs 74
Chef's Selection of Assorted Seared Nigiri Sushi of the Day

Live Rock Lobster (A) Sashimi 395/kg

NIGIRI 握り AND SASHIMI 刺身

Per Piece

Salmon (A)	9.5	Tobiko (I)	8
Tuna (A)	10	Ikura (A)	9
Snapper (A)	8	Scampi (I)	25
Kingfish (I)	10	Snow Crab* (I)	10
Swordfish* (A)	8	Uni* (M)	29
Alfonsino* (A)	8	Chu-Toro* (A)	19
Hokkaido Scallop (I)	9	O-Toro* (A)	29

**Please note this fish is subject to availability and may not be offered year-round.
We source based on quality and seasonality, so availability may vary without notice.*





ROLLS 鮓

Vegetable Sushi "Moriawase" (V) <i>Assorted Vegetable Nigiri Sushi & Rolls of the Day</i>	8pcs	53
Salmon (A)	6pcs	12
Tuna (A)	6pcs	17.5
Salmon (A) Avocado	6pcs	14
Avocado	6pcs	10
California Roll <i>Snow Crab (I), Avocado and Cucumber Roll Coated with Tobiko (I)</i>	8pcs	33
Volcano Roll <i>Cucumber, Salmon (A), Snow Crab (A), Spicy Mayo, XO Sauce</i>	8pcs	33
Spider Roll <i>Soft Shell Crab (I), Tobiko (I), Mayonnaise</i>	4pcs	35
Prawn (I) Tempura Roll <i>Spicy Mayonnaise, Bean Curd Crumbs</i>	4pcs	31
Spicy Tuna Roll <i>Tuna (A), Spring Onion, Shichimi, Mayonnaise</i>	8pcs	37.5



ENTRÉES 前菜

Edamame - Boiled Young Soybeans (V)	11
Chicken Karaage	25
Slow-Cooked Duck Breast <i>Konbu, Olive Oil, Kipfler Potato, Plum Mustard Sauce</i>	30
Pork Dumpling	4pcs 26
Prawn (l) Tempura <i>Honey Yuzu Kosho Mustard</i>	35
Sand Whiting Fritter (A) <i>Winter Vegetables, Creamy Wasabi, Yukari Salt</i>	30
Hotate Misoyaki <i>Grilled Scallops (l) with Miso Cream</i>	4pcs 41
Salmon Tataki (A) <i>"Wafu" Sesame Sauce, Charcoal Salt</i>	33
Hiramasa Kingfish (l) <i>Konbu Ponzu</i>	30
Fresh Oysters (A) <i>Ponzu, Finger Lime</i>	Half doz 43 Full doz 86
Beef Tataki <i>Soy Onion Vinaigrette</i>	35
Foie Gras Chawanmushi	45

SALADS サラダ

Tofu and Avocado Salad <i>Sesame Dressing</i>	28
KOKO's Field Greens <i>Soy and Mustard Dressing</i>	21
Salmon Skin (A) Salad <i>Wasabi and Citrus Dressing</i>	25





ACCOMPANIMENTS 副菜

Asian Mushrooms (V)	22
Seasonal Vegetable (V)	22
Kipfler Potatoes (V)	13
Beef Fried Rice	22
Egg and Vegetable Fried Rice (V)	16.5

MEAT ステーキ

O'Connor Beef Tenderloin	61
Australian Black Opal MB9+ Wagyu	165
Japanese A5 Wagyu	273

Koko's Teriyaki Chicken	53
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Australian Lamb Cutlet	4pcs 84
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SEAFOOD 海鮮

Glacier 51 Toothfish (A)	76
Queensland U6 King Prawn (A)	4pcs 79
New Zealand Scampi (I)	2pcs 48
Hokkaido Scallops (I)	6pcs 41
Squid (A)	47
Live Tasmanian Abalone (A)	360/kg
Live Rock Lobster (A)	395/kg

