



K O K O

A la Carte



Dietary Needs?

*Scan to match our
menu to you*

(V) Vegetarian. Should you have any special dietary requirements or allergies please inform your waiter. Please note: credit card payments incur a service fee of 1.15%. A 10% surcharge applies on Sundays. A 15% surcharge applies on all Public Holidays (one surcharge fee of 15% if Public Holiday falls on a Sunday).

HASU 蓮

"Zensai" – Japanese delicacies

Chicken Nanban – Japanese sweet and sour sauce

seafood croquette

salmon tataki

Chef's selection of sushi and sashimi

"Kani tama"

spanner crab, egg omelette, mizore an

Quail "karaage"

fried quail, Negidare sauce

Hapuka

baked with "Umemiso", sweet potato mash

Or

Beef tenderloin "Hoba yaki"

Hoba-miso, mushroom sauce

Accompanied by

Steamed "Akitakomachi" short grain rice and miso soup

"Hojicha" roasted Japanese tea crème brûlée

green tea ice cream

145.00 per person





SAKURA 桜

"Zensai" – Japanese delicacies

Chicken Nanban – Japanese sweet and sour sauce

seafood croquette

salmon tataki

Chef's selection of sushi and sashimi

Duck "koshuni"

daikon, red wine, soy, dashi

Prawn tempura

yuzu miso, aosa seaweed

Glacier 51 toothfish "Arima-mushi"

steamed with "Arima sansho" Japanese pepper

Or

Grilled Mayura wagyu striploin "Gold series"

KOKO steak sauce

Accompanied by

Steamed "Akitakomachi" short grain rice and miso soup

Yuzu and vanilla Namelaka

vanilla ice cream, white chocolate ganache

165.00 per person



ENTRÉES 前菜

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|---|-------------|
| "Edamame" – <i>boiled young soybeans (V)</i> | 10 |
| Lightly seared beef "tataki" – <i>soy onion dressing</i> | 30 |
| Fresh oysters | Half doz 39 |
| "Ponzu" – <i>Japanese citrus soy vinaigrette</i> | Full doz 78 |
| Hotate "misoyaki" (4pcs) <i>grilled scallops with miso cream</i> | 37 |
| Quail "karaage" <i>fried quail, Negidare sauce</i> | 38 |
| Ebi tempura (4pcs) <i>yuzu miso sauce</i> | 35 |
| Duck "koshuni" <i>daikon, red wine, soy, dashi</i> | 30 |
| "Kani tama" (4pcs) <i>spanner crab, egg omelette, mizore an</i> | 28 |

SALADS サラダ

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|---|----|
| Koko mix green salad, soy & mustard dressing (V) | 18 |
| Tofu and avocado salad, sesame dressing (V) | 24 |
| Fried salmon skin salad, wasabi & citrus dressing | 24 |

SOUPS 椀物

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|---|----|
| Miso soup | 8 |
| "Dobin mushi" – <i>seafood broth in clay teapot</i> <i>prawn, chicken, mushroom, ginko nut</i> | 22 |





SASHIMI 刺身

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|---|-----------------------|
| Sashimi "moriawase" <i>chef's selection of assorted sashimi of the day</i> | 16pcs 60 28pcs 125 |
| Lightly seared Tasmanian salmon tataki <i>"Wafu" sesame sauce, charcoal salt</i> | 32 |
| Tartare (wagyu or tuna) pickled cucumber, yuzu kosho, soft boiled quail egg | 36 |
| Scampi sashimi (1pc) | 18 |
| Live crayfish sashimi | 320/kg |

SUSHI NIGIRI AND ROLLS 握

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|---|---------------------|
| Sushi "moriawase" <i>chef's selection of assorted nigiri sushi of the day</i> | 8pcs 64 12pcs 72 |
| "Aburi" nigiri sushi (8pcs) <i>chef's selection of assorted seared nigiri sushi of the day</i> | 66 |
| Japanese sea eel "Hako sushi" (4pcs) <i>shiitake, lotus root, ginger, sesame</i> | 24 |
| California roll (8pcs) <i>prawn, avocado and cucumber roll coated with tobiko</i> | 30 |
| Spider roll (4pcs) <i>soft shell crab, tobiko, mayonnaise</i> | 30 |
| Prawn tempura roll (4pcs) spicy mayonnaise, bean curd crumbs | 25 |
| Spicy tuna roll (8pcs) <i>tuna, spring onion, shichimi, mayonnaise</i> | 30 |
| Vegetable sushi "moriawase" (8pcs) (V) <i>assorted vegetable nigiri sushi and rolls of the day</i> | 22 |



MAIN 主菜

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|---|----|
| Grilled Mayura wagyu striploin "Gold series" <i>KOKO steak sauce</i> | 99 |
| Wagyu "Sukiyaki" <i>sliced Mayura wagyu "Gold series" simmered with sweet soy, dashi, soft boiled egg</i> | 55 |
| Chicken "hoba yaki" <i>free range chicken thigh oven baked on the bed of Magnolia leaf with miso sauce</i> | 35 |
| Hapuka <i>baked with "Umemiso", sweet potato mash</i> | 50 |
| Glacier 51 toothfish <i>choice of: "teriyaki" – sweet soy glazed or "shioyaki" – grilled with sea salt</i> | 66 |
| Tempura "moriawase" <i>battered and deep-fried prawns, silver whiting, seasonal vegetables</i> | 45 |

NOODLES & RICE 麵類と御飯類

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|---|----|
| Seafood "yaki udon" <i>stir-fried udon with prawns, scallops, calamari</i> | 48 |
| Mayura wagyu "Gold series" udon soup <i>wakame, spring onion</i> | 42 |
| "Unadon" <i>grilled eel on rice</i> | 45 |
| "Gyudon" <i>sliced Mayura wagyu "Gold series", onion, sweet soy, soft-boiled egg on rice</i> | 42 |





YOSE NABE JAPANESE HOT POT 鍋料理

Koko special Japanese hot pot 63
tofu, potato starch noodles, Asian mushrooms and vegetables

Additional options:

Australian beef scotch fillet (200g) 40

Mayura wagyu "Gold series" (200g) 99

Iwachiku Tohoku wagyu MBS 9+ striploin (200g) 270

U6 Queensland tiger prawns (4pcs) 62

Hokkaido scallops (8pcs) 40

Live Tasmanian green lip abalone 210/kg

Live crayfish 320/kg

Udon noodles (V) 15