



## *A La Carte*

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). For Special Days\*, please note set menu may apply. \*Valentine's Day, Mother's Day, Father's Day, Public Holiday, or Public Holiday Eve.



## AYAME 菖蒲

### Starter

*Sashimi, Tomato Soup, Sushi,  
Chicken Nanban, Pumpkin Castella*

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### Slow Cooked Chicken Breast

*Konbu Infused Slow Cooked Chicken Breast, Wasabi Plum Sauce*

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### Hotate Miso Yaki

*Grilled Hokkaido Scallops, Spinach, Creamy Miso*

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Gippsland Angus Beef Steak, Seasonal Vegetable, Ginger Miso Sauce

*Accompanied by Steamed Japanese Short Grain Rice*

Upgrade to Australian Black Opal MB9+ Wagyu Steak for an extra \$40

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### Dessert

*White Chocolate Parfait  
Mochi and Black Sesame Ice Cream*

*160.00 per person*





## ENTRÉES 前菜

"Edamame" – <i>Boiled Young Soybeans (V)</i>	10.5
Chicken Karaage	23
Pork Dumpling	4pcs 26
Anago Tempura <i>Nanban Sauce</i>	35
Hotate Misoyaki <i>Grilled Scallops with Miso Cream</i>	4pcs 41
Salmon Tataki <i>"Wafu" Sesame Sauce, Charcoal Salt</i>	33
Fresh Oysters <i>Ponzu, Finger Lime</i>	Half doz 43 Full doz 86
Beef Tataki <i>Soy Onion Vinaigrette</i>	35

## SALADS サラダ

Tofu and Avocado Salad <i>Sesame Dressing</i>	26
KOKO's Field Greens <i>Soy and Mustard Dressing</i>	19
Salmon Skin Salad <i>Wasabi and Citrus Dressing</i>	25



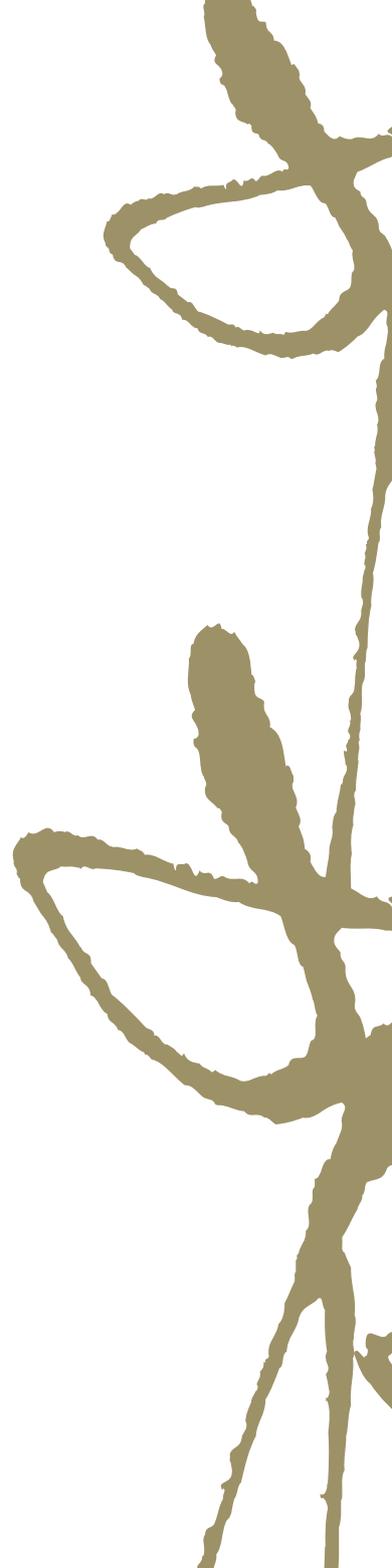
## **NIGIRI 握り AND SASHIMI 刺身**

Sashimi "Moriawase" <i>Chef's Selection of Assorted Sashimi of the Day</i>	12pcs	89
Sushi "Moriawase" <i>Chef's Selection of Assorted Nigiri Sushi of the Day</i>	12pcs	89
"Aburi" Sushi Moriawase <i>Chef's Selection of Assorted Seared Nigiri Sushi of the Day</i>	8pcs	70
Live Rock Lobster Sashimi		395/kg

## **NIGIRI 握り AND SASHIMI 刺身** *Per Piece*

Salmon	8	Hokkaido Scallop	9
Tuna	9	Akagai	8
Snapper	8	Tobiko	8
King fish	9	Ikura	9
Swordfish*	8	Scampi	24
Alfonsino*	8	Market Fish	8
Sea Perch*	8		

*\*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 籠

Vegetable Sushi "Moriawase" (V) <i>Assorted Vegetable Nigiri Sushi and Rolls of the Day</i>	8pcs	40
Salmon	6pcs	12
Tuna	6pcs	14
King fish	6pcs	16
Salmon Avocado	6pcs	14
Kappa Maki	6pcs	10
Avocado	6pcs	10
California Roll <i>Prawn, Avocado and Cucumber Roll Coated with Tobiko</i>	8pcs	33
Volcano Roll <i>Cucumber, Salmon, Prawn, Spicy Mayo, XO Sauce</i>	8pcs	33
Spider Roll <i>Soft Shell Crab, Tobiko, Mayonnaise</i>	4pcs	31
Prawn Tempura Roll <i>Spicy Mayonnaise, Bean Curd Crumbs</i>	4pcs	31
Spicy Tuna Roll <i>Tuna, Spring Onion, Shichimi, Mayonnaise</i>	8pcs	33



## MAINS 主菜

Grilled Steak <i>with KOKO Steak Sauce</i>	60
Gippsland Angus Beef Tenderloin <i>or</i> Australian Black Opal MB9+ Wagyu	155
Australian Black Opal MB9+ Sukiyaki	81
Australian Lamb Cutlet <i>Rosemary Mustard Miso</i>	4pcs 76
KOKO's Teriyaki Chicken	52
Tempura "Moriawase"	60
Glacier 51 Toothfish <i>Choice of Teriyaki Sauce - Sweet Soy Glazed</i> <i>or Shioyaki - Grilled with Sea Salt</i>	72

## NOODLES & RICE 麵類と御飯類

Seafood Yaki Udon <i>Stir-fried Udon with Prawns, Scallops, Calamari</i>	50
Unadon	50
Australian Black Opal MB9+ Wagyu Udon Soup	62
Australian Black Opal MB9+ Wagyu Gyudon	62





## VEGETABLE 野菜

Agedashi Tofu	24
Tofu and Vegetable Stir Fry	29
Egg and Vegetable Fried Rice (V)	16.5

## YOSE NABE JAPANESE HOT POT 鍋料理

Traditional Japanese Hot Pot <i>Assorted Mushrooms and Vegetables, Tofu and Potato Starch Noodles</i>	65
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### *Additional options:*

Udon Noodles (V)	16
Bass Strait MB4+ Scotch Fillet	35
Australian Black Opal MB9+ Wagyu	155
Japanese A5 Wagyu	260
Skull Island Tiger Prawn	4pcs 75
Hokkaido Scallops	6pcs 41
Live Tasmanian Abalone	360/kg
Live Rock Lobster	395/kg

