



À La Carte

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).



TSUBAKI 椿

Starter

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

Sand Whiting (A) Fritter

Winter Harvest Vegetables, Creamy Wasabi, Yukari Salt

Slow-Cooked Duck Breast

Konbu, Olive Oil, Kipfler Potato, Plum Mustard Sauce

Steamed Barramundi (A)

Leek, Garlic Chips, Yuzu Kosho - Ponzu

Winter Fuyu-Gasumi Mayura Wagyu Cheek

Slow-Braised Wagyu Cheek, Velvet Cauliflower, Fig-Balsamic Teriyaki Sauce

Accompanied by Steamed Japanese Short-Grain Rice

Dessert

*Dark Chocolate Parfait
Mini Taiyaki and Vanilla Ice Cream*

165 PP





ENTRÉES 前菜

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

SALADS サラダ

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



NIGIRI 握り AND SASHIMI 刺身

Sashimi (M) "Moriawase" <i>Chef's Selection of Assorted Sashimi of the Day</i>	12pcs	91
Sushi (M) "Moriawase" <i>Chef's Selection of Assorted Nigiri Sushi of the Day</i>	12pcs	91
"Aburi" (M) Sushi Moriawase <i>Chef's Selection of Assorted Seared Nigiri Sushi of the Day</i>	8pcs	74
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 鮨

Vegetable Sushi "Moriawase"(V) <i>Assorted Vegetable Nigiri Sushi and 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



MAINS 主菜

Grilled Steak with KOKO Steak Sauce

O'Connor Tenderloin	61
<i>or</i>	
Australian Black Opal MB9+ Wagyu	165
<i>or</i>	
Japanese A5 Wagyu	273
Australian Black Opal MB9+ Sukiyaki	89
Australian Lamb Cutlet	4pcs 84
<i>Rosemary Mustard Miso</i>	
Fuyu-Gasumi Mayura Wagyu Cheek	50
<i>Velvet Cauliflower, Fig-Balsamic Teriyaki</i>	
KOKO's Teriyaki Chicken	53
Tempura (l) "Moriawase"	63
Glacier 51 Toothfish (A)	76
<i>Choice of Teriyaki Sauce - Sweet Soy Glazed</i>	
<i>or Shioyaki - Grilled with Sea Salt</i>	

NOODLES & RICE 麵類と御飯類

Seafood Yaki Udon	50
<i>Stir-fried Udon with Prawns (l), Scallops (l), Calamari (l)</i>	
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)	18

YOSE NABE JAPANESE HOT POT 鍋料理

Traditional Japanese Hot Pot <i>Assorted Mushrooms and Vegetables, Tofu and Potato Starch Noodles</i>	68
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Additional options:

Udon Noodles (V)	17
Bass Strait MB4+ Scotch Fillet	37
Australian Black Opal MB9+ Wagyu	165
Japanese A5 Wagyu	273
Queensland U6 King Prawn (A)	4pcs 79
Hokkaido Scallops (I)	6pcs 41
Live Tasmanian Abalone (A)	360/kg
Live Rock Lobster (A)	395/kg

