



*Vegetarian*



***Dietary Needs?***  
*Scan to match our  
menu to you.*

*Please note: Credit card payments incur a service fee of 0.85% and a surcharge of 15% applies on public holidays.  
Should you have any special dietary requirements or allergies please inform your waiter.*

KOKO

## ZEN 膳 VEGETARIAN CHEF'S SELECTION

"Zensai" – Japanese delicacies

winter melon "*bekko an*" - beans, soy and dashi sauce

spinach "*Ohitashi*" - lightly cooked spinach infused  
with seasoned dashi

pumpkin "*Surinagashi*" - Japanese pumpkin soup

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Vegetable sushi "*Moriawase*"  
assorted vegetable nigiri sushi and rolls

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Mushroom "*Dobin mushi*" - kombu dashi in clay teapot  
mushroom and ginko nut

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Vegetable tempura "*Moriawase*"  
battered and deep-fried seasonal vegetables

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Tofu "*Nasu Dengaku*"  
miso glazed tofu and eggplant

*Accompanied by*

Steamed "*Akitakomachi*" short grain rice and miso soup

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"Hojicha" roasted Japanese tea crème brulee  
green tea ice cream

\*Assorted seasonal fruit for vegan alternative

95.00 per person



TEPPANYAKI

MINORI 豊 VEGETARIAN CHEF'S SELECTION

"Zensai" – Japanese delicacies

*eggplant with soba miso*

*winter melon "bekko an" - beans, soy and dashi sauce*

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Vegetable sushi "Moriawase"  
*assorted vegetable nigiri sushi and rolls*

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Mushroom "Dobin mushi" -kombu dashi in clay teapot  
*mushroom and ginko nut*

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Edamame and potato pancakes

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Yaki "Inari" – deep fried bean curd  
*mushroom and spinach in inari tofu pocket*

*Accompanied by*

Mesclun salad, miso and onion dressing

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Tofu "Nasu Dengaku"  
*miso glazed tofu and eggplant*

Egg and vegetable fried rice  
*\*without egg for vegan alternative*

Miso soup

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"Hojicha" roasted Japanese tea crème brulee  
*green tea ice cream*

*\*Assorted seasonal fruit for vegan alternative*

*120.00 per person*