



# Express Lunch

*\$49.95 | Monday to Friday*

*Includes a Non-Alcoholic Beverage  
with Complimentary 4 Hours Multi-Level Parking*



*Dietary Needs?*

*Scan to match our  
menu to you*

*Please note: Credit card payments incur a service fee of 1.15% and a surcharge of 15% applies on public holidays.  
Should you have any special dietary requirements or allergies please inform your waiter.  
Crown practises the responsible service of alcohol.*



**1<sup>ST</sup> JULY – 21<sup>TH</sup> JULY**

Koko Chef's Selection of Sashimi

Wagyu Sukiyaki, Koko Teppan Style

*Accompanied with  
Fried Rice & Crispy Beet Salad, Goma Dressing*

Vegetable Miso Soup

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**22<sup>ND</sup> JULY – 11<sup>TH</sup> AUGUST**

Chawamushi, Ikura

Market Fresh Fish & Shojin Tempura

*Accompanied with  
Steam Rice & Mizuna Salad, Renkon Chips*

Egg Drop Soup

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**12<sup>TH</sup> AUGUST – 31<sup>ST</sup> AUGUST**

Koko Chef's Selection of Sushi

Chicken Tonkatsu, Garlic Aioli

*Accompanied with  
Steam Rice & Crispy Chicken Skin Salad*

Chicken & Vegetable Miso Soup





**1<sup>ST</sup> JULY – 21<sup>ST</sup> JULY**

Kabocha Nimono

Crispy Eggplant Tonkatsu

*Accompanied with  
Fried Rice & Crispy Beet Salad, Goma Dressing*

Vegetable Miso Soup

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**22<sup>ND</sup> JULY – 11<sup>TH</sup> AUGUST**

Vegetable Nanban-Zuke

Vegetable Tobanyaki

*Accompanied with  
Steam Rice & Mizuna Salad, Renkon Chips*

Mushroom Soup

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**12<sup>TH</sup> AUGUST – 31<sup>ST</sup> AUGUST**

Koko Chef's Selection of Vegetarian Sushi

Shojin Tempura Moriwase

*Accompanied with  
Steam Rice & Seaweed Salad*

Aka Miso Soup



## DESSERTS

"Hojicha" roasted Japanese tea crème brûlée <i>green tea ice cream</i> <i>Pair with Ki No Bi 'Tea' Dry Gin</i>	18 21.5
Yuzu and vanilla Namelaka <i>vanilla ice cream, white chocolate ganache</i> <i>Pair with Heiwa Shuzo 'Tsuruume' Yuzushu</i>	18 22
Matcha lava cake <i>red bean paste, vanilla ice cream</i> <i>Pair with Suntory Toki Blended</i>	18 20.5
Fresh seasonal fruit platter (V)	18
Ice cream (each scoop) <i>matcha, black sesame, vanilla, or chocolate</i>	6
Yuzu sorbet (each scoop)	6

## DESSERT COCKTAILS

Kisho Martini <i>Japanese Whiskey, Sake, Amaretto, espresso</i>	26
Tokyo Fashion <i>Japanese whiskey 'Old Fashioned', fresh pressed orange, ginger ale</i>	32

## DESSERT WINE

Houraisen Kanjuku Umeshu (120ml)	Aichi	33
Petaluma 'Cane Cut' Riesling 2018 (90ml)	Clare Valley	19